

Nanci Castanha da Silva

List of Publications by Year in descending order

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Version: 2024-02-01

18
papers

663
citations

623574

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887953

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18
all docs

18
docs citations

18
times ranked

530
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|-----------|
| 1 | Ozone Processing of Cassava Starch. <i>Ozone: Science and Engineering</i> , 2021, 43, 60-77. | 1.4 | 21 |
| 2 | Starch modification through environmentally friendly alternatives: a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2021, 61, 2482-2505. | 5.4 | 92 |
| 3 | Emerging technologies to enhance starch performance. <i>Current Opinion in Food Science</i> , 2021, 37, 26-36. | 4.1 | 49 |
| 4 | Structural modification on potato tissue and starch using ethanol pre-treatment and drying process. <i>Food Structure</i> , 2021, 29, 100202. | 2.3 | 20 |
| 5 | Physicochemical and functional properties of a novel starch from uvaia (<i>Eugenia pyriformis</i>) seed, a native fruit from Brazil. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15845. | 0.9 | 3 |
| 6 | Ozone modification of arracacha starch: Effect on structure and functional properties. <i>Food Hydrocolloids</i> , 2020, 108, 106066. | 5.6 | 36 |
| 7 | Biodegradable Films Produced from Ozone-Modified Potato Starch. <i>Journal of Packaging Technology and Research</i> , 2020, 4, 3-11. | 0.6 | 12 |
| 8 | Starch modification by ozone: Correlating molecular structure and gel properties in different starch sources. <i>Food Hydrocolloids</i> , 2020, 108, 106027. | 5.6 | 22 |
| 9 | Ozone technology to reduce zearalenone contamination in whole maize flour: degradation kinetics and impact on quality. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 6814-6821. | 1.7 | 28 |
| 10 | Combining ozone and ultrasound technologies to modify maize starch. <i>International Journal of Biological Macromolecules</i> , 2019, 139, 63-74. | 3.6 | 37 |
| 11 | Ozone technology as an alternative to fermentative processes to improve the oven-expansion properties of cassava starch. <i>Food Research International</i> , 2019, 123, 56-63. | 2.9 | 31 |
| 12 | Irradiation of mung beans (<i>Vigna radiata</i>): A prospective study correlating the properties of starch and grains. <i>International Journal of Biological Macromolecules</i> , 2019, 129, 460-470. | 3.6 | 20 |
| 13 | Properties and possible applications of ozone-modified potato starch. <i>Food Research International</i> , 2019, 116, 1192-1201. | 2.9 | 42 |
| 14 | Conventional Technologies of Food Preservation. , 2018, , 3-23. | | 7 |
| 15 | Structure and properties of starches from Arracacha (<i>Arracacia xanthorrhiza</i>) roots. <i>International Journal of Biological Macromolecules</i> , 2018, 117, 1029-1038. | 3.6 | 26 |
| 16 | Ozonation of whole wheat flour and wet milling effluent: Degradation of deoxynivalenol (DON) and rheological properties. <i>Journal of Environmental Science and Health - Part B Pesticides, Food Contaminants, and Agricultural Wastes</i> , 2017, 52, 516-524. | 0.7 | 32 |
| 17 | Potato starch modification using the ozone technology. <i>Food Hydrocolloids</i> , 2017, 66, 343-356. | 5.6 | 116 |
| 18 | Enhancing mung bean hydration using the ultrasound technology: description of mechanisms and impact on its germination and main components. <i>Scientific Reports</i> , 2016, 6, 38996. | 1.6 | 69 |