Carmen CecÃ-lia Tadini

List of Publications by Year
in descending order

92 papers	3,057 citations	147566 31 h-index	174990 52 g-index
93 all docs	93 docs citations	93 times ranked	3384 citing authors

#	Article	IF	Citations
1	Cassava starch biodegradable films: Influence of glycerol and clay nanoparticles content on tensile and barrier properties and glass transition temperature. LWT - Food Science and Technology, 2012, 46, 110-117.	2.5	217
2	Mechanical properties and water vapor transmission in some blends of cassava starch edible films. Carbohydrate Polymers, 2004, 58, 475-481.	5.1	215
3	Cassava starch composite films incorporated with cinnamon essential oil: Antimicrobial activity, microstructure, mechanical and barrier properties. LWT - Food Science and Technology, 2013, 54, 346-352.	2.5	205
4	Thermal properties and resistant starch content of green banana flour (Musa cavendishii) produced at different drying conditions. LWT - Food Science and Technology, 2009, 42, 1022-1025.	2.5	132
5	Inactivation kinetics of polyphenol oxidase and peroxidase in green coconut water by microwave processing. Journal of Food Engineering, 2008, 88, 169-176.	2.7	115
6	Natural antimicrobial ingredients incorporated in biodegradable films based on cassava starch. LWT - Food Science and Technology, 2010, 43, 1088-1094.	2.5	111
7	Experimental and numerical heat transfer in a plate heat exchanger. Chemical Engineering Science, 2006, 61, 7133-7138.	1.9	98
8	Chemical Composition and Nutritional Value of Unripe Banana Flour (Musa acuminata, var. NanicÃ£o). Plant Foods for Human Nutrition, 2011, 66, 231-237.	1.4	84
9	Impregnation of cinnamaldehyde into cassava starch biocomposite films using supercritical fluid technology for the development of food active packaging. Carbohydrate Polymers, 2014, 102, 830-837.	5.1	80
10	Preparation and characterization of bio-nanocomposite films based on cassava starch or chitosan, reinforced with montmorillonite or bamboo nanofibers. International Journal of Biological Macromolecules, 2018, 107, 371-382.	3.6	74
11	Dielectric properties of green coconut water relevant to microwave processing: Effect of temperature and field frequency. Journal of Food Engineering, 2015, 155, 69-78.	2.7	72
12	Thermal model validation of plate heat exchangers with generalized configurations. Chemical Engineering Science, 2004, 59, 4591-4600.	1.9	65
13	Starch-based biodegradable plastics: methods of production, challenges and future perspectives. Current Opinion in Food Science, 2021, 38, 122-130.	4.1	65
14	Influence of yeast and vegetable shortening on physical and textural parameters of frozen part baked French bread. LWT - Food Science and Technology, 2003, 36, 609-614.	2.5	62
15	Development and evaluation of a novel pH indicator biodegradable film based on cassava starch. Journal of Applied Polymer Science, 2011, 120, 1069-1079.	1.3	61
16	Production of sustainable smart packaging based on cassava starch and anthocyanin by an extrusion process. Journal of Food Engineering, 2021, 289, 110274.	2.7	61
17	Microwave Processing: Current Background and Effects on the Physicochemical and Microbiological Aspects of Dairy Products. Comprehensive Reviews in Food Science and Food Safety, 2019, 18, 67-83.	5.9	58
18	The NOVA classification system: A critical perspective in food science. Trends in Food Science and Technology, 2021, 116, 603-608.	7.8	56

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19	Peroxidase and polyphenol oxidase thermal inactivation by microwaves in green coconut water simulated solutions. LWT - Food Science and Technology, 2007, 40, 852-859.	2.5	54
20	Impact of guar and xanthan gums on proofing and calorimetric parameters of frozen bread dough. Journal of Cereal Science, 2008, 48, 741-746.	1.8	53
21	Ozonation of cassava starch to produce biodegradable films. International Journal of Biological Macromolecules, 2019, 141, 713-720.	3.6	51
22	Production of instant green banana flour (Musa cavendischii, var. NanicÃ£o) by a pulsed-fluidized bed agglomeration. LWT - Food Science and Technology, 2015, 63, 461-469.	2.5	48
23	Rheological Properties of Banana Puree at High Temperatures. International Journal of Food Properties, 2004, 7, 571-584.	1.3	47
24	Impact of resistant starch from unripe banana flour on hunger, satiety, and glucose homeostasis in healthy volunteers. Journal of Functional Foods, 2016, 24, 63-74.	1.6	47
25	Environmental and energy analysis of biopolymer film based on cassava starch in Brazil. Journal of Cleaner Production, 2017, 143, 76-89.	4.6	47
26	Microwave-assisted extraction of soluble sugars from banana puree with natural deep eutectic solvents (NADES). LWT - Food Science and Technology, 2019, 107, 79-88.	2.5	46
27	Influence of vegetable shortening and emulsifiers on the unfrozen water content and textural properties of frozen French bread dough. LWT - Food Science and Technology, 2005, 38, 275-280.	2.5	45
28	Inactivation kinetics of pectin methylesterase in orange juice as a function of pH and temperature/time process conditions. Journal of the Science of Food and Agriculture, 2006, 86, 1328-1335.	1.7	44
29	Physical, textural and sensory characteristics of 7-day frozen part-baked French bread. LWT - Food Science and Technology, 2006, 39, 540-547.	2.5	39
30	Non-Newtonian Heat Transfer on a Plate Heat Exchanger with Generalized Configurations. Chemical Engineering and Technology, 2007, 30, 21-26.	0.9	32
31	Thermal inactivation of polyphenoloxidase and peroxidase in green coconut (Cocos nucifera) water. International Journal of Food Science and Technology, 2009, 44, 2662-2668.	1.3	32
32	Use of alpha-amylase and amyloglucosidase combinations to minimize the bread quality problems caused by high levels of damaged starch. Journal of Food Science and Technology, 2016, 53, 3675-3684.	1.4	32
33	The effect of flow arrangement on the pressure drop of plate heat exchangers. Chemical Engineering Science, 2008, 63, 5386-5393.	1.9	31
34	Experimental determination of thermophysical properties of unripe banana slices (Musa cavendishii) during convective drying. Journal of Food Engineering, 2016, 187, 62-69.	2.7	23
35	Combined effects of ultrasound and pulsed-vacuum on air-drying to obtain unripe banana flour. Innovative Food Science and Emerging Technologies, 2017, 44, 123-130.	2.7	23
36	Modeling of continuous thermal processing of a non-Newtonian liquid food under diffusive laminar flow in a tubular system. International Journal of Heat and Mass Transfer, 2012, 55, 5783-5792.	2.5	22

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37	Emulsifiers: Effects on Quality of Fibre-Enriched Wheat Bread. Food and Bioprocess Technology, 2013, 6, 1228-1239.	2.6	21
38	Heat transfer in a plate exchanger during pasteurization of orange juice. Journal of Food Engineering, 1999, 42, 79-84.	2.7	20
39	A kinetic study on pectinesterase inactivation during continuous pasteurization of orange juice. Journal of Food Engineering, 2005, 69, 125-129.	2.7	19
40	Effect of a combination of enzymes on the fundamental rheological behavior of bread dough enriched with resistant starch. LWT - Food Science and Technology, 2016, 73, 267-273.	2.5	18
41	New strategies to fabricate starch/chitosan-based composites by extrusion. Journal of Food Engineering, 2021, 290, 110224.	2.7	18
42	Influence of temperature and concentration on thermophysical properties of yellow mombin (Spondias mombin, L.). European Food Research and Technology, 2006, 223, 585-593.	1.6	17
43	Rheological Properties of Frozen Concentrated Orange Juice (FCOJ) as a Function of Concentration and Subzero Temperatures. International Journal of Food Properties, 2007, 10, 829-839.	1.3	17
44	Inactivation kinetics of pectin methyl esterase in the microwave-assisted pasteurization of orange juice. LWT - Food Science and Technology, 2018, 97, 603-609.	2.5	17
45	Casting and extrusion processes to produce bio-based plastics using cassava starch modified by the dry heat treatment (DHT). Innovative Food Science and Emerging Technologies, 2022, 75, 102906.	2.7	17
46	Green Banana (Musa cavendishii) Osmotic Dehydration by Non-Caloric Solutions: Modeling, Physical-Chemical Properties, Color, and Texture. Food and Bioprocess Technology, 2017, 10, 615-629.	2.6	16
47	Extraction of soluble sugars from banana puree to obtain a matrix rich in non-starch polysaccharides. Food Chemistry, 2019, 294, 539-546.	4.2	16
48	AnÃ¡lise fÃsico-quÃmica e microbiolÃ³gica do suco de laranja minimamente processado armazenado em lata de alumÃnio. Food Science and Technology, 2002, 22, 233.	0.8	15
49	Experimental data and modeling of the thermodynamic properties of bread dough at refrigeration and freezing temperatures. Journal of Cereal Science, 2011, 53, 126-132.	1.8	15
50	Effect of Maize Resistant Starch and Transglutaminase: A Study of Fundamental and Empirical Rheology Properties of Pan Bread Dough. Food and Bioprocess Technology, 2014, 7, 2865-2876.	2.6	15
51	Physicalâ€“chemical analyses of irradiated papayas (Carica papaya L.). Radiation Physics and Chemistry, 2007, 76, 1866-1868.	1.4	14
52	Ultrasound pre-treatment prior to unripe banana air-drying: effect of the ultrasonic volumetric power on the kinetic parameters. Journal of Food Science and Technology, 2018, 55, 5098-5105.	1.4	14
53	Mass transfer modeling during osmotic dehydration of cambuci (Campomanesia phaea (O. Berg)) Tj ETQq1 1 0.784314 rgBT /Overloc	2.3	14
54	EFFECT OF DIFFERENT PASTEURIZATION CONDITIONS ON ENZYME INACTIVATION OF ORANGE JUICE IN PILOT-SCALE EXPERIMENTS. Journal of Food Process Engineering, 1999, 22, 395-403.	1.5	13

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55	Characterization of biodegradable film based on zein and oleic acid added with nanocarbonate. Ciencia Rural, 2015, 45, 1890-1894.	0.3	13
56	Effect of a combination of enzymes on dough rheology and physical and sensory properties of bread enriched with resistant starch. LWT - Food Science and Technology, 2015, 64, 867-873.	2.5	13
57	Perfil sensorial e aceitaÃ§Ã£o de suco de laranja pasteurizado minimamente processado. Food Science and Technology, 2003, 23, 105-111.	0.8	12
58	Correlation between the dielectric properties and the physicochemical characteristics and proximate composition of whole, semi-skimmed and skimmed sheep milk using chemometric tools. International Dairy Journal, 2019, 97, 120-130.	1.5	12
59	Biodegradable Films Produced from Ozone-Modified Potato Starch. Journal of Packaging Technology and Research, 2020, 4, 3-11.	0.6	12
60	Velocity and temperature profiles, heat transfer coefficients and residence time distribution of a temperature dependent Herschelâ€“Bulkley fluid in a tubular heat exchanger. Journal of Food Engineering, 2006, 76, 632-638.	2.7	11
61	Light-triggered and cysteine-mediated nitric oxide release from a biodegradable starch-based film. Journal of Materials Chemistry B, 2014, 2, 7232-7242.	2.9	10
62	Experimental determination and thermodynamic modeling of solid-liquid equilibrium of binary systems containing representative compounds of biodiesel and fossil fuels: Ethyl esters and n-dodecane. Fuel, 2019, 237, 1132-1140.	3.4	10
63	Bio-based multilayer films: A review of the principal methods of production and challenges. Critical Reviews in Food Science and Nutrition, 2023, 63, 2260-2276.	5.4	10
64	Use of Natural Deep Eutectic Solvents for Polymerization and Polymer Reactions. Journal of the Brazilian Chemical Society, 0, , .	0.6	9
65	FLOW PROPERTIES AND TUBE FRICTION FACTOR OF MILK CREAM: INFLUENCE OF TEMPERATURE AND FAT CONTENT. Journal of Food Process Engineering, 2010, 33, 820-836.	1.5	6
66	Fermented milk obtained with kefir grains as an ingredient in breadmaking. International Journal of Food Science and Technology, 2014, 49, 2315-2322.	1.3	6
67	Predicting the dielectric behavior of orange and other citrus fruit juices at 915 and 2450 MHz. International Journal of Food Properties, 2017, , 1-21.	1.3	6
68	Influence of Additives (Isoamyl Laurate or Isoamyl Nonanoate) in the Solidâ€“Liquid Equilibrium of Fatty Acid Ethyl Esters. Journal of Chemical & Engineering Data, 2019, 64, 2062-2074.	1.0	6
69	The optimal time-temperature conditions for orange juice microwaveâ^'assisted pasteurization. LWT - Food Science and Technology, 2021, 150, 111907.	2.5	6
70	Increase in the physical performance of nanostructured starch/chitosan blends with montmorillonite. Colloid and Polymer Science, 2021, 299, 1901-1915.	1.0	6
71	Gastrointestinal hormone modulation after a double-blind interventional study with unavailable carbohydrates. Food Research International, 2015, 77, 17-23.	2.9	5
72	Unripe Banana Flour Produced by Air-Drying Assisted with Ultrasound â€“ Description of the Mechanisms Involved to Enhance the Mass Transfer in Two Approaches. International Journal of Food Engineering, 2017, 13, .	0.7	5

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73	Sorption properties of cambuci (Campomanesia phaea O. Berg) untreated and pre-treated with sorbitol as osmotic solute. LWT - Food Science and Technology, 2021, 139, 110569.	2.5	5
74	Heat transfer during thermal processing of a temperature dependent non-Newtonian fluid in a tubular heat exchanger. Chemical Engineering and Processing: Process Intensification, 2007, 46, 472-476.	1.8	4
75	DiseÃ±o de panes funcionales a base de harinas no tradicionales. Revista Chilena De Nutricion, 2012, 39, 58-64.	0.1	4
76	Dielectric Properties of Infant Formulae, Human Milk and Whole and Low-Fat Cow Milk Relevant for Microwave Heating. International Journal of Food Engineering, 2019, 15, .	0.7	4
77	A New Ozonated Cassava Film with the Addition of Cellulose Nanofibres: Production and Characterization of Mechanical, Barrier and Functional Properties. Journal of Polymers and the Environment, 2021, 29, 1908-1920.	2.4	4
78	Applying the concept of state diagram on the stability analysis of an NSP-rich ingredient extracted from overripe bananas (Musa cavendishii var. NanicÃ£o). Food Chemistry, 2022, 367, 130639.	4.2	4
79	The effect of microwave-assisted heating on bioactive and immunological compounds in donor human milk. LWT - Food Science and Technology, 2022, 161, 113306.	2.5	4
80	Torque Measurement in Real Time during Mixing and Kneading of Bread Dough with High Content of Resistant Maize Starch and Enzymes. International Journal of Food Engineering, 2016, 12, 719-728.	0.7	3
81	Pasteurization efficiency of donor human milk processed by microwave heating. LWT - Food Science and Technology, 2019, 115, 108466.	2.5	3
82	Recovery of non-starch polysaccharides from ripe banana (Musa cavendishii). Journal of Food Engineering, 2021, 292, 110356.	2.7	3
83	Carbohydrate Nanomaterials Addition to Starchâ€Based Packaging: A Review about Fundamentals and Application. Starch/Staerke, 2021, 73, 2100057.	1.1	3
84	The Importance of Heating Unit Operations in the Food Industry to Obtain Safe and High-Quality Products. Frontiers in Nutrition, 2022, 9, 853638.	1.6	3
85	Bio-Based Plastic Based on Ozonated Cassava Starch Produced by Extrusion. Journal of Polymers and the Environment, 2022, 30, 3974-3984.	2.4	3
86	THE EFFECT OF REFRIGERATED STORAGE ON SENSORY PROFILE AND PHYSICAL-CHEMICAL CHARACTERISTICS OF MINIMALLY PASTEURIZED ORANGE JUICE. Journal of Food Processing and Preservation, 2009, 33, 264-280.	0.9	2
87	Bio-Based Materials from Traditional and Nonconventional Native and Modified Starches. , 2017, , 19-36.		2
88	Effects of Microwave and Water Incorporation on Natural Deep Eutectic Solvents (NADES) and Their Extraction Properties. Advances in Food Science and Engineering, 2018, 2, .	0.2	2
89	Convective drying of yacÃ³n (Smallanthus sonchifolius) slices: A simple physical model including shrinkage. LWT - Food Science and Technology, 2022, 159, 113151.	2.5	2
90	Compatibility of cassava starch films as nitric oxide carrier for potential medical device. Journal of Applied Polymer Science, 2015, 132, .	1.3	1

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91	Microwave Processing of Fruits. Food Engineering Series, 2018, , 417-440.	0.3	0
92	Thermal Analysis and Textural Properties of Frozen French Bread Dough with Different Quantities of Ascorbic Acid. , 2006, , 479-484.		0