

Carmen Cecilia Tadini

List of Publications by Year in descending order

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92
papers

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citations

147566

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93
all docs

93
docs citations

93
times ranked

3384
citing authors

#	ARTICLE	IF	CITATIONS
1	Bio-based multilayer films: A review of the principal methods of production and challenges. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 2260-2276.	5.4	10
2	Applying the concept of state diagram on the stability analysis of an NSP-rich ingredient extracted from overripe bananas (<i>Musa cavendishii</i> var. <i>Nanicão</i>). <i>Food Chemistry</i> , 2022, 367, 130639.	4.2	4
3	Casting and extrusion processes to produce bio-based plastics using cassava starch modified by the dry heat treatment (DHT). <i>Innovative Food Science and Emerging Technologies</i> , 2022, 75, 102906.	2.7	17
4	Convective drying of yacón (<i>Smallanthus sonchifolius</i>) slices: A simple physical model including shrinkage. <i>LWT - Food Science and Technology</i> , 2022, 159, 113151.	2.5	2
5	The effect of microwave-assisted heating on bioactive and immunological compounds in donor human milk. <i>LWT - Food Science and Technology</i> , 2022, 161, 113306.	2.5	4
6	The Importance of Heating Unit Operations in the Food Industry to Obtain Safe and High-Quality Products. <i>Frontiers in Nutrition</i> , 2022, 9, 853638.	1.6	3
7	Bio-Based Plastic Based on Ozonated Cassava Starch Produced by Extrusion. <i>Journal of Polymers and the Environment</i> , 2022, 30, 3974-3984.	2.4	3
8	New strategies to fabricate starch/chitosan-based composites by extrusion. <i>Journal of Food Engineering</i> , 2021, 290, 110224.	2.7	18
9	Starch-based biodegradable plastics: methods of production, challenges and future perspectives. <i>Current Opinion in Food Science</i> , 2021, 38, 122-130.	4.1	65
10	Production of sustainable smart packaging based on cassava starch and anthocyanin by an extrusion process. <i>Journal of Food Engineering</i> , 2021, 289, 110274.	2.7	61
11	Recovery of non-starch polysaccharides from ripe banana (<i>Musa cavendishii</i>). <i>Journal of Food Engineering</i> , 2021, 292, 110356.	2.7	3
12	Sorption properties of cambuci (<i>Campomanesia phaea</i> O. Berg) untreated and pre-treated with sorbitol as osmotic solute. <i>LWT - Food Science and Technology</i> , 2021, 139, 110569.	2.5	5
13	A New Ozonated Cassava Film with the Addition of Cellulose Nanofibres: Production and Characterization of Mechanical, Barrier and Functional Properties. <i>Journal of Polymers and the Environment</i> , 2021, 29, 1908-1920.	2.4	4
14	Carbohydrate Nanomaterials Addition to Starch-Based Packaging: A Review about Fundamentals and Application. <i>Starch/Staerke</i> , 2021, 73, 2100057.	1.1	3
15	The optimal time-temperature conditions for orange juice microwave-assisted pasteurization. <i>LWT - Food Science and Technology</i> , 2021, 150, 111907.	2.5	6
16	The NOVA classification system: A critical perspective in food science. <i>Trends in Food Science and Technology</i> , 2021, 116, 603-608.	7.8	56
17	Increase in the physical performance of nanostructured starch/chitosan blends with montmorillonite. <i>Colloid and Polymer Science</i> , 2021, 299, 1901-1915.	1.0	6
18	Biodegradable Films Produced from Ozone-Modified Potato Starch. <i>Journal of Packaging Technology and Research</i> , 2020, 4, 3-11.	0.6	12

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19	Pasteurization efficiency of donor human milk processed by microwave heating. <i>LWT - Food Science and Technology</i> , 2019, 115, 108466.	2.5	3
20	Ozonation of cassava starch to produce biodegradable films. <i>International Journal of Biological Macromolecules</i> , 2019, 141, 713-720.	3.6	51
21	Microwave Processing: Current Background and Effects on the Physicochemical and Microbiological Aspects of Dairy Products. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019, 18, 67-83.	5.9	58
22	Correlation between the dielectric properties and the physicochemical characteristics and proximate composition of whole, semi-skimmed and skimmed sheep milk using chemometric tools. <i>International Dairy Journal</i> , 2019, 97, 120-130.	1.5	12
23	Extraction of soluble sugars from banana puree to obtain a matrix rich in non-starch polysaccharides. <i>Food Chemistry</i> , 2019, 294, 539-546.	4.2	16
24	Dielectric Properties of Infant Formulae, Human Milk and Whole and Low-Fat Cow Milk Relevant for Microwave Heating. <i>International Journal of Food Engineering</i> , 2019, 15, .	0.7	4
25	Influence of Additives (Isoamyl Laurate or Isoamyl Nonanoate) in the Solid-Liquid Equilibrium of Fatty Acid Ethyl Esters. <i>Journal of Chemical & Engineering Data</i> , 2019, 64, 2062-2074.	1.0	6
26	Microwave-assisted extraction of soluble sugars from banana puree with natural deep eutectic solvents (NADES). <i>LWT - Food Science and Technology</i> , 2019, 107, 79-88.	2.5	46
27	Mass transfer modeling during osmotic dehydration of cambuci (<i>Campomanesia phaea</i> (O. Berg)) Tj ETQq1 1 0.784314 rgBT /Overloc	2.3	14
28	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. <i>Fuel</i> , 2019, 237, 1132-1140.	3.4	10
29	Preparation and characterization of bio-nanocomposite films based on cassava starch or chitosan, reinforced with montmorillonite or bamboo nanofibers. <i>International Journal of Biological Macromolecules</i> , 2018, 107, 371-382.	3.6	74
30	Microwave Processing of Fruits. <i>Food Engineering Series</i> , 2018, , 417-440.	0.3	0
31	Ultrasound pre-treatment prior to unripe banana air-drying: effect of the ultrasonic volumetric power on the kinetic parameters. <i>Journal of Food Science and Technology</i> , 2018, 55, 5098-5105.	1.4	14
32	Inactivation kinetics of pectin methyl esterase in the microwave-assisted pasteurization of orange juice. <i>LWT - Food Science and Technology</i> , 2018, 97, 603-609.	2.5	17
33	Effects of Microwave and Water Incorporation on Natural Deep Eutectic Solvents (NADES) and Their Extraction Properties. <i>Advances in Food Science and Engineering</i> , 2018, 2, .	0.2	2
34	Green Banana (<i>Musa cavendishii</i>) Osmotic Dehydration by Non-Caloric Solutions: Modeling, Physical-Chemical Properties, Color, and Texture. <i>Food and Bioprocess Technology</i> , 2017, 10, 615-629.	2.6	16
35	Environmental and energy analysis of biopolymer film based on cassava starch in Brazil. <i>Journal of Cleaner Production</i> , 2017, 143, 76-89.	4.6	47
36	Predicting the dielectric behavior of orange and other citrus fruit juices at 915 and 2450 MHz. <i>International Journal of Food Properties</i> , 2017, , 1-21.	1.3	6

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37	Unripe Banana Flour Produced by Air-Drying Assisted with Ultrasound – Description of the Mechanisms Involved to Enhance the Mass Transfer in Two Approaches. <i>International Journal of Food Engineering</i> , 2017, 13, .	0.7	5
38	Combined effects of ultrasound and pulsed-vacuum on air-drying to obtain unripe banana flour. <i>Innovative Food Science and Emerging Technologies</i> , 2017, 44, 123-130.	2.7	23
39	Bio-Based Materials from Traditional and Nonconventional Native and Modified Starches. , 2017, , 19-36.		2
40	Impact of resistant starch from unripe banana flour on hunger, satiety, and glucose homeostasis in healthy volunteers. <i>Journal of Functional Foods</i> , 2016, 24, 63-74.	1.6	47
41	Use of alpha-amylase and amyloglucosidase combinations to minimize the bread quality problems caused by high levels of damaged starch. <i>Journal of Food Science and Technology</i> , 2016, 53, 3675-3684.	1.4	32
42	Torque Measurement in Real Time during Mixing and Kneading of Bread Dough with High Content of Resistant Maize Starch and Enzymes. <i>International Journal of Food Engineering</i> , 2016, 12, 719-728.	0.7	3
43	Effect of a combination of enzymes on the fundamental rheological behavior of bread dough enriched with resistant starch. <i>LWT - Food Science and Technology</i> , 2016, 73, 267-273.	2.5	18
44	Experimental determination of thermophysical properties of unripe banana slices (<i>Musa cavendishii</i>) during convective drying. <i>Journal of Food Engineering</i> , 2016, 187, 62-69.	2.7	23
45	Characterization of biodegradable film based on zein and oleic acid added with nanocarbonate. <i>Ciencia Rural</i> , 2015, 45, 1890-1894.	0.3	13
46	Dielectric properties of green coconut water relevant to microwave processing: Effect of temperature and field frequency. <i>Journal of Food Engineering</i> , 2015, 155, 69-78.	2.7	72
47	Effect of a combination of enzymes on dough rheology and physical and sensory properties of bread enriched with resistant starch. <i>LWT - Food Science and Technology</i> , 2015, 64, 867-873.	2.5	13
48	Production of instant green banana flour (<i>Musa cavendishii</i> , var. Nanica) by a pulsed-fluidized bed agglomeration. <i>LWT - Food Science and Technology</i> , 2015, 63, 461-469.	2.5	48
49	Gastrointestinal hormone modulation after a double-blind interventional study with unavailable carbohydrates. <i>Food Research International</i> , 2015, 77, 17-23.	2.9	5
50	Compatibility of cassava starch films as nitric oxide carrier for potential medical device. <i>Journal of Applied Polymer Science</i> , 2015, 132, .	1.3	1
51	Impregnation of cinnamaldehyde into cassava starch biocomposite films using supercritical fluid technology for the development of food active packaging. <i>Carbohydrate Polymers</i> , 2014, 102, 830-837.	5.1	80
52	Effect of Maize Resistant Starch and Transglutaminase: A Study of Fundamental and Empirical Rheology Properties of Pan Bread Dough. <i>Food and Bioprocess Technology</i> , 2014, 7, 2865-2876.	2.6	15
53	Fermented milk obtained with kefir grains as an ingredient in breadmaking. <i>International Journal of Food Science and Technology</i> , 2014, 49, 2315-2322.	1.3	6
54	Light-triggered and cysteine-mediated nitric oxide release from a biodegradable starch-based film. <i>Journal of Materials Chemistry B</i> , 2014, 2, 7232-7242.	2.9	10

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55	Cassava starch composite films incorporated with cinnamon essential oil: Antimicrobial activity, microstructure, mechanical and barrier properties. <i>LWT - Food Science and Technology</i> , 2013, 54, 346-352.	2.5	205
56	Emulsifiers: Effects on Quality of Fibre-Enriched Wheat Bread. <i>Food and Bioprocess Technology</i> , 2013, 6, 1228-1239.	2.6	21
57	Cassava starch biodegradable films: Influence of glycerol and clay nanoparticles content on tensile and barrier properties and glass transition temperature. <i>LWT - Food Science and Technology</i> , 2012, 46, 110-117.	2.5	217
58	Modeling of continuous thermal processing of a non-Newtonian liquid food under diffusive laminar flow in a tubular system. <i>International Journal of Heat and Mass Transfer</i> , 2012, 55, 5783-5792.	2.5	22
59	Diseño de panes funcionales a base de harinas no tradicionales. <i>Revista Chilena De Nutricion</i> , 2012, 39, 58-64.	0.1	4
60	Experimental data and modeling of the thermodynamic properties of bread dough at refrigeration and freezing temperatures. <i>Journal of Cereal Science</i> , 2011, 53, 126-132.	1.8	15
61	Chemical Composition and Nutritional Value of Unripe Banana Flour (<i>Musa acuminata</i> , var. Nanica). <i>Plant Foods for Human Nutrition</i> , 2011, 66, 231-237.	1.4	84
62	Development and evaluation of a novel pH indicator biodegradable film based on cassava starch. <i>Journal of Applied Polymer Science</i> , 2011, 120, 1069-1079.	1.3	61
63	FLOW PROPERTIES AND TUBE FRICTION FACTOR OF MILK CREAM: INFLUENCE OF TEMPERATURE AND FAT CONTENT. <i>Journal of Food Process Engineering</i> , 2010, 33, 820-836.	1.5	6
64	Natural antimicrobial ingredients incorporated in biodegradable films based on cassava starch. <i>LWT - Food Science and Technology</i> , 2010, 43, 1088-1094.	2.5	111
65	Thermal inactivation of polyphenoloxidase and peroxidase in green coconut (<i>Cocos nucifera</i>) water. <i>International Journal of Food Science and Technology</i> , 2009, 44, 2662-2668.	1.3	32
66	THE EFFECT OF REFRIGERATED STORAGE ON SENSORY PROFILE AND PHYSICAL-CHEMICAL CHARACTERISTICS OF MINIMALLY PASTEURIZED ORANGE JUICE. <i>Journal of Food Processing and Preservation</i> , 2009, 33, 264-280.	0.9	2
67	Thermal properties and resistant starch content of green banana flour (<i>Musa cavendishii</i>) produced at different drying conditions. <i>LWT - Food Science and Technology</i> , 2009, 42, 1022-1025.	2.5	132
68	Inactivation kinetics of polyphenol oxidase and peroxidase in green coconut water by microwave processing. <i>Journal of Food Engineering</i> , 2008, 88, 169-176.	2.7	115
69	The effect of flow arrangement on the pressure drop of plate heat exchangers. <i>Chemical Engineering Science</i> , 2008, 63, 5386-5393.	1.9	31
70	Impact of guar and xanthan gums on proofing and calorimetric parameters of frozen bread dough. <i>Journal of Cereal Science</i> , 2008, 48, 741-746.	1.8	53
71	Rheological Properties of Frozen Concentrated Orange Juice (FCOJ) as a Function of Concentration and Subzero Temperatures. <i>International Journal of Food Properties</i> , 2007, 10, 829-839.	1.3	17
72	Peroxidase and polyphenol oxidase thermal inactivation by microwaves in green coconut water simulated solutions. <i>LWT - Food Science and Technology</i> , 2007, 40, 852-859.	2.5	54

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73	Non-Newtonian Heat Transfer on a Plate Heat Exchanger with Generalized Configurations. <i>Chemical Engineering and Technology</i> , 2007, 30, 21-26.	0.9	32
74	Heat transfer during thermal processing of a temperature dependent non-Newtonian fluid in a tubular heat exchanger. <i>Chemical Engineering and Processing: Process Intensification</i> , 2007, 46, 472-476.	1.8	4
75	Physical and chemical analyses of irradiated papayas (<i>Carica papaya</i> L.). <i>Radiation Physics and Chemistry</i> , 2007, 76, 1866-1868.	1.4	14
76	Physical, textural and sensory characteristics of 7-day frozen part-baked French bread. <i>LWT - Food Science and Technology</i> , 2006, 39, 540-547.	2.5	39
77	Experimental and numerical heat transfer in a plate heat exchanger. <i>Chemical Engineering Science</i> , 2006, 61, 7133-7138.	1.9	98
78	Velocity and temperature profiles, heat transfer coefficients and residence time distribution of a temperature dependent Herschel-Bulkley fluid in a tubular heat exchanger. <i>Journal of Food Engineering</i> , 2006, 76, 632-638.	2.7	11
79	Influence of temperature and concentration on thermophysical properties of yellow mombin (<i>Spondias mombin</i> , L.). <i>European Food Research and Technology</i> , 2006, 223, 585-593.	1.6	17
80	Inactivation kinetics of pectin methylesterase in orange juice as a function of pH and temperature/time process conditions. <i>Journal of the Science of Food and Agriculture</i> , 2006, 86, 1328-1335.	1.7	44
81	Thermal Analysis and Textural Properties of Frozen French Bread Dough with Different Quantities of Ascorbic Acid. , 2006, , 479-484.		0
82	A kinetic study on pectinesterase inactivation during continuous pasteurization of orange juice. <i>Journal of Food Engineering</i> , 2005, 69, 125-129.	2.7	19
83	Influence of vegetable shortening and emulsifiers on the unfrozen water content and textural properties of frozen French bread dough. <i>LWT - Food Science and Technology</i> , 2005, 38, 275-280.	2.5	45
84	Rheological Properties of Banana Puree at High Temperatures. <i>International Journal of Food Properties</i> , 2004, 7, 571-584.	1.3	47
85	Thermal model validation of plate heat exchangers with generalized configurations. <i>Chemical Engineering Science</i> , 2004, 59, 4591-4600.	1.9	65
86	Mechanical properties and water vapor transmission in some blends of cassava starch edible films. <i>Carbohydrate Polymers</i> , 2004, 58, 475-481.	5.1	215
87	Influence of yeast and vegetable shortening on physical and textural parameters of frozen part baked French bread. <i>LWT - Food Science and Technology</i> , 2003, 36, 609-614.	2.5	62
88	Perfil sensorial e aceitabilidade de suco de laranja pasteurizado minimamente processado. <i>Food Science and Technology</i> , 2003, 23, 105-111.	0.8	12
89	Análise físico-química e microbiológica do suco de laranja minimamente processado armazenado em lata de alumínio. <i>Food Science and Technology</i> , 2002, 22, 233.	0.8	15
90	Heat transfer in a plate exchanger during pasteurization of orange juice. <i>Journal of Food Engineering</i> , 1999, 42, 79-84.	2.7	20

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91	EFFECT OF DIFFERENT PASTEURIZATION CONDITIONS ON ENZYME INACTIVATION OF ORANGE JUICE IN PILOT-SCALE EXPERIMENTS. <i>Journal of Food Process Engineering</i> , 1999, 22, 395-403.	1.5	13
92	Use of Natural Deep Eutectic Solvents for Polymerization and Polymer Reactions. <i>Journal of the Brazilian Chemical Society</i> , 0, , .	0.6	9