Franciele M Pelissari

List of Publications by Year
in descending order

35 papers	2,265 citations	430754 18 h-index	501076 28 g-index
37 all docs	37 docs citations	37 times ranked	2833 citing authors

#	Article	IF	Citations
1	Antifungal performance of essential oils in breadmaking by in situ, in vitro and active packaging evaluation â€“ a review. Research, Society and Development, 2022, 11, e1011628547.	0.0	0
2	Targeting infections and inflammation through micro and nano-nutraceuticals. Food Bioscience, 2022, 49, 101891.	2.0	1
3	Shelf life of cashew nut kernels packed in banana starchâ€based nanocomposites. International Journal of Food Science and Technology, 2021, 56, 3682-3690.	1.3	7
4	Green Silver Nanoparticles: Recent Trends and Technological Developments. Journal of Polymers and the Environment, 2021, 29, 2711-2737.	2.4	20
5	Biodegradable and Edible Film Based on Persimmon (Diospyros kaki L.) Used as a Lid for Minimally Processed Vegetables Packaging. Food and Bioprocess Technology, 2021, 14, 765-779.	2.6	13
6	Antioxidant packaging development and optimization using agroindustrial wastes. Journal of Applied Polymer Science, 2021, 138, 50887.	1.3	6
7	Special emphasis on the therapeutic potential of microparticles with antidiabetic effect: Trends and possible applications. Trends in Food Science and Technology, 2021, 111, 442-462.	7.8	5
8	Antibacterial films made with persimmon (Diospyros kakiL.), pectin, and glycerol: An experimental design approach. Journal of Food Science, 2021, 86, 4539-4553.	1.5	5
9	Effect of Casting Process Conditions on Mechanical Properties and Water Solubility of Films Made from Wolf Fruit and Its Optimization. Journal of Polymers and the Environment, 2021, 29, 2435.	2.4	0
10	Current status of biotechnological production and applications of microbial exopolysaccharides. Critical Reviews in Food Science and Nutrition, 2020, 60, 1475-1495.	5.4	110
11	Effect of Edible Coating from Cassava Starch and Babassu Flour (Orbignya phalerata) on Brazilian Cerrado Fruits Quality. Food and Bioprocess Technology, 2020, 13, 172-179.	2.6	21
12	Biodegradable trays based on cassava starch blended with agroindustrial residues. Composites Part B: Engineering, 2020, 183, 107682.	5.9	47
13	Chitosan nanocomposites for food packaging applications. , 2020, , 393-435.		8
14	Starch-based nanocomposites with cellulose nanofibers obtained from chemical and mechanical treatments. International Journal of Biological Macromolecules, 2020, 161, 132-146.	3.6	34
15	Banana starch nanocomposite with cellulose nanofibers isolated from banana peel by enzymatic treatment: In vitro cytotoxicity assessment. Carbohydrate Polymers, 2019, 207, 169-179.	5.1	84
16	Starch-Based Edible Films and Coatings. , 2019, , 359-420.		33
17	Nanotechnology Applied for Cellulase Improvements. Biofuel and Biorefinery Technologies, 2018, , 93-114.	0.1	1
18	Cellulose nanofibers produced from banana peel by chemical and mechanical treatments: Characterization and cytotoxicity assessment. Food Hydrocolloids, 2018, 75, 192-201.	5.6	138

#	Article	IF	Citations
19	Potential of nanoparticles as drug delivery system for cancer treatment. , 2018, , 431-468.		4
20	Nanocomposites based on banana starch reinforced with cellulose nanofibers isolated from banana peels. Journal of Colloid and Interface Science, 2017, 505, 154-167.	5.0	135
21	Cellulose nanofibers produced from banana peel by enzymatic treatment: Study of process conditions. Industrial Crops and Products, 2017, 95, 664-674.	2.5	87
22	Chapter 5 Active Bio-Packaging. , 2016, , 63-82.		0
23	Achira as a source of biodegradable materials: Isolation and characterization of nanofibers. Carbohydrate Polymers, 2015, 123, 406-415.	5.1	50
24	Effect of process conditions on the production of nanocomposite films based on amaranth flour and montmorillonite. LWT - Food Science and Technology, 2015, 61, 70-79.	2.5	27
25	Cellulose nanofibers produced from banana peel by chemical and enzymatic treatment. LWT - Food Science and Technology, 2014, 59, 1311-1318.	2.5	225
26	Isolation and characterization of cellulose nanofibers from banana peels. Cellulose, 2014, 21, 417-432.	2.4	231
27	Comparative study on the properties of flour and starch films of plantain bananas (Musa paradisiaca). Food Hydrocolloids, 2013, 30, 681-690.	5.6	197
28	Optimization of process conditions for the production of films based on the flour from plantain bananas (Musa paradisiaca). LWT - Food Science and Technology, 2013, 52, 1-11.	2.5	46
29	Isolation and characterization of the flour and starch of plantain bananas (Musa paradisiaca). Starch/Staerke, 2012, 64, 382-391.	1.1	133
30	Constrained mixture design applied to the development of cassava starchâ€“chitosan blown films. Journal of Food Engineering, 2012, 108, 262-267.	2.7	87
31	Extrusion parameters related to starch/chitosan active films properties. International Journal of Food Science and Technology, 2011, 46, 702-710.	1.3	71
32	Perfil do consumo de leite e produtos derivados na cidade de MaringÃ¡, Estado do ParanÃ¡. Acta Scientiarum - Technology, 2010, 32, .	0.4	2
33	Antimicrobial, Mechanical, and Barrier Properties of Cassava Starchâ^'Chitosan Films Incorporated with Oregano Essential Oil. Journal of Agricultural and Food Chemistry, 2009, 57, 7499-7504.	2.4	403
34	Efeito do tempo e da temperatura de estocagem nas determinaÃ§Ãµes de acidez, cÃ¡lcio, proteÃnas e lipÃdeos de leite de doadoras de bancos de leite humano. Revista Brasileira De Saude Materno Infantil, 2008, 8, 257-263.	0.2	7
35	Immobilization of Bacillus firmus strain 37 in inorganic matrix for cyclodextrin production. Journal of Molecular Catalysis B: Enzymatic, 2007, 49, 1-7.	1.8	25