

Renato Souza Cruz

List of Publications by Year in descending order

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Version: 2024-02-01

26
papers

1,781
citations

840119

11
h-index

713013

21
g-index

27
all docs

27
docs citations

27
times ranked

3006
citing authors

#	ARTICLE	IF	CITATIONS
1	Zinc Oxide Nanoparticles: Synthesis, Antimicrobial Activity and Food Packaging Applications. Food and Bioprocess Technology, 2012, 5, 1447-1464.	2.6	1,016
2	Antimicrobial and physical-mechanical properties of pectin/papaya puree/cinnamaldehyde nanoemulsion edible composite films. Food Hydrocolloids, 2014, 41, 188-194.	5.6	279
3	Bioactive Peptides: Synthesis, Properties, and Applications in the Packaging and Preservation of Food. Comprehensive Reviews in Food Science and Food Safety, 2012, 11, 187-204.	5.9	145
4	Acetate cellulose film with bacteriophages for potential antimicrobial use in food packaging. LWT - Food Science and Technology, 2015, 63, 85-91.	2.5	81
5	Sliced Bread Preservation through Oregano Essential Oil-Containing Sachet. Journal of Food Process Engineering, 2014, 37, 53-62.	1.5	67
6	Cassava starch-based nanocomposites reinforced with cellulose nanofibers extracted from sisal. Journal of Applied Polymer Science, 2017, 134, .	1.3	46
7	Morphological, barrier, and mechanical properties of cassava starch films reinforced with cellulose and starch nanoparticles. Journal of Applied Polymer Science, 2019, 136, 47001.	1.3	29
8	Ultrasound-assisted extraction of starch nanoparticles from breadfruit (Artocarpus altilis) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 467 Td (124277.	2.3	24
9	Evaluation of oxygen absorber on antimicrobial preservation of lasagna-type fresh pasta under vacuum packed. Ciencia E Agrotecnologia, 2006, 30, 1135-1138.	1.5	16
10	Efficiency of oxygen: absorbing sachets in different relative humidities and temperatures. Ciencia E Agrotecnologia, 2007, 31, 1800-1804.	1.5	16
11	Antimicrobial and aromatic edible coating on fresh-cut pineapple preservation. Ciencia Rural, 2014, 44, 1119-1125.	0.3	12
12	Physico-chemical, morphological and technological properties of the avocado (Persea americana Mill.) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 467 Td (124277.	1.5	12
13	TAPIOCA AND RICE FLOUR COOKIES: TECHNOLOGICAL, NUTRITIONAL AND SENSORY PROPERTIES. Ciencia E Agrotecnologia, 2015, 39, 514-522.	1.5	5
14	Effect of Surface Biopolymeric Treatment on Sisal Fiber Properties and Fiber-Cement Bond. Journal of Engineered Fibers and Fabrics, 2017, 12, 155892501701200.	0.5	5
15	Efeito da adiÃ§Ã£o de CO2 nas caracterÃsticas tecnolÃgica e sensorial do macarrÃo massa fresca tipo talharim. Ciencia E Agrotecnologia, 2004, 28, 848-855.	1.5	4
16	AvaliaÃ§Ã£o do volume de oxigÃnio absorvido por sachÃ absorvedor de oxigÃnio em diferentes temperaturas e umidades relativas. Ciencia E Agrotecnologia, 2008, 32, 1538-1542.	1.5	4
17	Physicochemical and functional properties of mangalÃ bean (Lablab purpureus L.) starch. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2021, 610, 125706.	2.3	4
18	Functional characterization of mango seed starch (Mangifera indica l.). Research, Society and Development, 2021, 10, e30310310118.	0.0	4

#	ARTICLE	IF	CITATIONS
19	Efeito da adião de CO2 sobre o crescimento microbiano em macarrão tipo massa fresca. Food Science and Technology, 2002, 22, 147.	0.8	3
20	CARACTERIZAãO FãSICA E TEXTURAL DE BISCOITOS DE FARINHA DE BANANA VERDE / PHYSICAL AND TEXTURAL CHARACTERIZATION OF GREEN BANANA FLOUR BISCUITS. Brazilian Journal of Development, 2020, 6, 81311-81319.	0.0	3
21	Tailoring Breadfruit (Artocarpus altilis) Starch: CrossãLinking Starch from this NonãConventional Source Towards Improved Technologically Relevant Properties and Enabled Food Applications. Starch/Staerke, 0, , 2100058.	1.1	2
22	BISCOITOS TIPO AMANTEIGADO INCORPORADO COM FARINHA DE CAROãO DE Aã/ BUTTERY BISCUITS INCORPORATED WITH Aã•CORN FLOUR. Brazilian Journal of Development, 2020, 6, 81331-81340.	0.0	2
23	Culinary quality and sensory profile of cassava varieties harvested at different ages. Semina:Ciencias Agrarias, 2021, 42, 657-678.	0.1	0
24	CARACTERIZAãO DA TEXTURA DAS RAãZES DE MANDIOCA IN NATURA E COZIDAS E ANALISE DA COMPOSIãO CENTESIMAL / CHARACTERIZATION OF THE TEXTURE OF MANIOC ROOTS IN NATURA AND COOKED AND ANALYSIS OF THE CENTESIMAL COMPOSITION. Brazilian Journal of Development, 2020, 6, 69259-69269.	0.0	0
25	Antifungal Film Incorporated with <i>Chenopodium ambrosioides</i> L. Essential Oil for Postharvest Storage. ACS Food Science & Technology, 2022, 2, 1086-1095.	1.3	0
26	Development of cakes with almond baru flour: chemical composition and its correlations with texture profile analysis. British Food Journal, 2022, ahead-of-print, .	1.6	0