

# Ivo M Demiate

## List of Publications by Year in descending order

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117  
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2,744  
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186265  
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3210  
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#	ARTICLE	IF	CITATIONS
1	Swine plasma peptides obtained using pepsin: <i>in silico</i> and <i>in vitro</i> properties and biological activities. Biocatalysis and Biotransformation, 2023, 41, 108-122.	2.0	1
2	Evaluation of Physicochemical Properties of Starch from Brazilian <i>Carioca</i> Beans ( <i>Phaseolus vulgaris</i> ). Starch/Staerke, 2022, 74, 2000281.	2.1	3
3	Pre milling debranning of wheat with a commercial system to improve flour quality. Journal of Food Science and Technology, 2022, 59, 3881-3887.	2.8	5
4	Production of Collagens and Protein Hydrolysates with Antimicrobial and Antioxidant Activity from Sheep Slaughter By-Products. Antioxidants, 2022, 11, 1173.	5.1	6
5	Ultrasound as an alternative method to increase the extraction yield from chicken mechanically separated meat residue collagen. Journal of Food Science and Technology, 2021, 58, 2487-2496.	2.8	5
6	In vitro Digestibility of Starch from Ready-to-Eat Cassava and Corn Flours. Brazilian Archives of Biology and Technology, 2021, 64, .	0.5	1
7	Traditional sour cassava starch obtained with alterations in the solar drying stage. Food Science and Technology, 2021, 41, 319-327.	1.7	6
8	Technological potential of the use of ultrasound and freeze concentration in Fuyu persimmon juice. Journal of Food Processing and Preservation, 2021, 45, e15989.	2.0	3
9	Combination of organic acid and heat-moisture treatment: impact on the thermal, structural, pasting properties and digestibility of maize starch. Journal of Thermal Analysis and Calorimetry, 2021, 143, 265-273.	3.6	14
10	Effect of aqueous and ethanolic extracts from pinhão coats on the properties of corn and pinhão starches. Journal of Thermal Analysis and Calorimetry, 2020, 140, 743-753.	3.6	2
11	Effects of dual modification on thermal, structural and pasting properties of taro ( <i>Colocasia</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf	3.6	13
12	Extraction and characterization of collagen from sheep slaughter by-products. Waste Management, 2020, 102, 838-846.	7.4	42
13	Enzymatic hydrolysis of Carioca bean ( <i>Phaseolus vulgaris</i> L.) protein as an alternative to commercially rejected grains. LWT - Food Science and Technology, 2020, 125, 109191.	5.2	16
14	A new approach to the use of apple pomace in cider making for the recovery of phenolic compounds. LWT - Food Science and Technology, 2020, 126, 109316.	5.2	23
15	Pickering Emulsions Produced with Starch Nanocrystals from Cassava ( <i>Manihot esculenta</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 1900326.	2.1	11
16	Thermal, Morphological, and Mechanical Properties of Regular and Waxy Maize Starch Films Reinforced with Cellulose Nanofibers (CNF). Materials Research, 2020, 23, .	1.3	21
17	Effect of ultrasound on the functional and structural properties of hydrolysates of different bovine collagens. Food Science and Technology, 2020, 40, 346-353.	1.7	17
18	Characterization of hydrolysates of collagen from mechanically separated chicken meat residue. Food Science and Technology, 2020, 40, 355-362.	1.7	17

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19	A multivariate approach to differentiate yerba mate ( <i>Ilex paraguariensis</i> ) commercialized in the southern Brazil on the basis of phenolics, methylxanthines and in vitro antioxidant activity. <i>Food Science and Technology</i> , 2020, 40, 645-652.	1.7	6
20	Amido e bagaço de mandioca ( <i>Manihot esculenta</i> C.): obtenção e caracterização de diferentes variedades. <i>Revista Brasileira De Tecnologia Agroindustrial</i> , 2020, 14, .	0.1	2
21	Assessment of physicochemical, textural and microbiological properties of brazilian white mold surface-ripened cheeses: a technological approach. <i>Ciencia Rural</i> , 2020, 50, .	0.5	0
22	Cassava starch films reinforced with lignocellulose nanofibers from cassava bagasse. <i>International Journal of Biological Macromolecules</i> , 2019, 139, 1151-1161.	7.5	84
23	Advances in Studies Using Vegetable Wastes to Obtain Pectic Substances: A Review. <i>Journal of Polymers and the Environment</i> , 2019, 27, 549-560.	5.0	25
24	Technological viability of biobased films formulated with cassava by-product and <i>Spirulina platensis</i> . <i>Journal of Food Process Engineering</i> , 2019, 42, e13136.	2.9	6
25	Fortified Rice Starches: The Role of Hydrothermal Treatments in Zinc Entrapment. <i>Starch/Staerke</i> , 2019, 71, 1800130.	2.1	3
26	Extraction Optimization of Phenolic Extracts from Carioca Bean ( <i>Phaseolus vulgaris</i> L.) Using Response Surface Methodology. <i>Food Analytical Methods</i> , 2019, 12, 148-159.	2.6	14
27	Effect of cryoconcentration process on phenolic compounds and antioxidant activity in apple juice. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 2786-2792.	3.5	29
28	Quality assessment of the manufacture of new ripened soft cheese by <i>Geotrichum candidum</i> : physico-chemical and technological properties. <i>Food Science and Technology</i> , 2019, 39, 50-58.	1.7	12
29	Staining Power of Natural and Artificial Dyes after At-home Dental Bleaching. <i>Journal of Contemporary Dental Practice</i> , 2019, 20, 424-427.	0.5	2
30	Physicochemical, Thermal, Crystallographic, and Morphological Properties of Biodynamic Black Rice Starch, and of Residual Fractions From Aqueous Extraction. <i>Starch/Staerke</i> , 2018, 70, 1700348.	2.1	14
31	Beans ( <i>Phaseolus vulgaris</i> L.): whole seeds with complex chemical composition. <i>Current Opinion in Food Science</i> , 2018, 19, 63-71.	8.0	84
32	Oat hull fibers bleached by reactive extrusion with alkaline hydrogen peroxide in thermoplastic starch/poly(butylene adipate-terephthalate) composites. <i>Polymer Composites</i> , 2018, 39, 1950-1958.	4.6	9
33	Extraction and Characterization of Nanocrystalline Cellulose from Cassava Bagasse. <i>Journal of Polymers and the Environment</i> , 2018, 26, 789-797.	5.0	23
34	Effects of gamma radiation on the thermoanalytical, structural and pasting properties of black rice ( <i>Oryza sativa</i> L.) flour. <i>Journal of Thermal Analysis and Calorimetry</i> , 2018, 133, 529-537.	3.6	20
35	Effect of acid-alcoholic treatment on the thermal, structural and pasting characteristics of European chestnut ( <i>Castanea sativa</i> , Mill) starch. <i>Journal of Thermal Analysis and Calorimetry</i> , 2018, 131, 587-594.	3.6	7
36	Effects of enzymatic hydrolysis (Flavourzyme®) assisted by ultrasound in the structural and functional properties of hydrolyzates from different bovine collagens. <i>Food Science and Technology</i> , 2018, 38, 103-108.	1.7	16

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37	<b>Effect of individual and combined physical treatments on the properties of corn starch. Acta Scientiarum - Technology, 2018, 40, 35118.	0.4	3
38	Gluten-free baked foods with extended shelf-life. Journal of Food Science and Technology, 2018, 55, 3035-3045.	2.8	4
39	Physicochemical, structural and thermal properties of oxidized, acetylated and dual-modified common bean ( <i>Phaseolus vulgaris</i> L.) starch. Food Science and Technology, 2018, 38, 318-327.	1.7	26
40	Spray-drying and extrusion processes: Effects on morphology and physicochemical characteristics of starches isolated from Peruvian carrot and cassava. International Journal of Biological Macromolecules, 2018, 118, 1346-1353.	7.5	34
41	Influence of Extrusion Cooking on <i>In Vitro</i> Digestibility, Physical and Sensory Properties of Brazilian Pine Seeds Flour ( <i>Araucaria Angustifolia</i> ). Journal of Food Science, 2017, 82, 977-984.	3.1	10
42	Nanocrystalline cellulose extracted from pine wood and corncob. Carbohydrate Polymers, 2017, 157, 1577-1585.	10.2	136
43	Structural and functional characterization of starches from Brazilian pine seeds ( <i>Araucaria</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tt 5	10.7	38
44	Biscoitos tipo cookie sem gl�ten formulados com farelo de feij�o, farinha de arroz e amido de mandioca. Revista Brasileira De Tecnologia Agroindustrial, 2017, 11, .	0.1	3
45	Assessing the use of frozen pork meat in the manufacture of cooked ham. Food Science and Technology, 2016, 36, 124-131.	1.7	1
46	Influence of Sex on the Physical-chemical Characteristics of Abdominal Chicken Fat. Brazilian Journal of Poultry Science, 2016, 18, 269-276.	0.7	8
47	Poly(lactic acid)/thermoplastic starch sheets: effect of adipate esters on the morphological, mechanical and barrier properties. Polimeros, 2016, 26, 66-73.	0.7	16
48	Effects of partial in vitro digestion on properties of European chestnut ( <i>Castanea sativa</i> Mill) flour. Thermochimica Acta, 2016, 640, 36-41.	2.7	3
49	Physicochemical characterization of starches from dry beans cultivated in Brazil. Food Hydrocolloids, 2016, 61, 812-820.	10.7	35
50	GST activity and membrane lipid saturation prevents mesotrione-induced cellular damage in <i>Pantoea ananatis</i> . AMB Express, 2016, 6, 70.	3.0	18
51	Impact on chemical profile in apple juice and cider made from unripe, ripe and senescent dessert varieties. LWT - Food Science and Technology, 2016, 65, 436-443.	5.2	71
52	Ripened Semihard Cheese Covered with Lard and Dehydrated Rosemary ( <i>Rosmarinus officinalis</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tt 5	3.18	22
53	DETECTION AND QUANTIFICATION OF PHYTOCHEMICAL MARKERS OF <i>Ilex paraguariensis</i> BY LIQUID CHROMATOGRAPHY. Quimica Nova, 2015, , .	0.3	1
54	<b>Wheat technological quality as affected by nitrogen fertilization under a no-till system. Acta Scientiarum - Technology, 2015, 37, 175.	0.4	6

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55	Morphological, thermal and physicochemical characteristics of small granules starch from <i>Mirabilis jalapa</i> L. <i>Thermochimica Acta</i> , 2015, 602, 1-7.	2.7	23
56	Effects of acetylation and acetylation+hydroxypropylation (dual-modification) on the properties of starch from Carioca bean ( <i>Phaseolus vulgaris</i> L.). <i>Journal of Thermal Analysis and Calorimetry</i> , 2015, 119, 769-777.	3.6	23
57	Blackberry ( <i>Rubus</i> spp.): influence of ripening and processing on levels of phenolic compounds and antioxidant activity of the 'Brazos' and 'Tupy' varieties grown in Brazil. <i>Ciencia Rural</i> , 2015, 45, 744-749.	0.5	16
58	Modelling the extraction of phenolic compounds and in vitro antioxidant activity of mixtures of green, white and black teas ( <i>Camellia sinensis</i> L. Kuntze). <i>Journal of Food Science and Technology</i> , 2015, 52, 6966-6977.	2.8	23
59	Porous waxy maize starch. <i>Journal of Thermal Analysis and Calorimetry</i> , 2015, 120, 525-532.	3.6	27
60	The effects of heat-moisture treatment on avocado starch granules. <i>Journal of Thermal Analysis and Calorimetry</i> , 2015, 120, 387-393.	3.6	41
61	Chemical characterisation and application of acid whey in fermented milk. <i>Journal of Food Science and Technology</i> , 2015, 52, 2083-2092.	2.8	74
62	Sensory and physicochemical evaluation of low-fat chicken mortadella with added native and modified starches. <i>Journal of Food Science and Technology</i> , 2015, 52, 4360-4368.	2.8	7
63	CHARACTERISATION OF CASSAVA BAGASSE IN DIFFERENT GRANULOMETRIES FROM TWO STARCH PROCESSING PLANTS. <i>Journal of Microbiology, Biotechnology and Food Sciences</i> , 2015, 5, 99-102.	0.8	5
64	Mechanisms of Tolerance and High Degradation Capacity of the Herbicide Mesotrione by <i>Escherichia coli</i> Strain DH5- $\lambda$ . <i>PLoS ONE</i> , 2014, 9, e99960.	2.5	34
65	Characterization of commercial cooked hams according to physicochemical, sensory, and textural parameters using chemometrics. <i>Food Science and Technology</i> , 2014, 34, 577-584.	1.7	4
66	Quality evaluation of parmesan-type cheese: a chemometric approach. <i>Food Science and Technology</i> , 2014, 34, 181-188.	1.7	11
67	Characterisation of Cassava Bagasse and Composites Prepared by Blending with Low-Density Polyethylene. <i>Brazilian Archives of Biology and Technology</i> , 2014, 57, 821-830.	0.5	19
68	Physicochemical properties of cassava starch oxidized by sodium hypochlorite. <i>Journal of Food Science and Technology</i> , 2014, 51, 2640-2647.	2.8	42
69	The effect of microwave radiation on some thermal, rheological and structural properties of cassava starch. <i>Journal of Thermal Analysis and Calorimetry</i> , 2014, 115, 2245-2252.	3.6	82
70	Thermal, structural and rheological properties of starch from avocado seeds ( <i>Persea americana</i> ). <i>Journal of Thermal Analysis and Calorimetry</i> , 2014, 115, 1893-1899.	3.6	52
71	Optimisation of the extraction of phenolic compounds from apples using response surface methodology. <i>Food Chemistry</i> , 2014, 149, 151-158.	8.2	126
72	A comparative study of the phenolic compounds and the in vitro antioxidant activity of different Brazilian teas using multivariate statistical techniques. <i>Food Research International</i> , 2014, 60, 246-254.	6.2	150

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73	Development and optimization of a HPLC-RI method for the determination of major sugars in apple juice and evaluation of the effect of the ripening stage. Food Science and Technology, 2014, 34, 38-43.	1.7	40
74	Thermal, rheological, and structural behaviors of natural and modified cassava starch granules, with sodium hypochlorite solutions. Journal of Thermal Analysis and Calorimetry, 2013, 111, 2217-2222.	3.6	47
75	Physicochemical, thermal, and pasting properties of flours and starches of eight Brazilian maize landraces ( <i>Zea mays</i> L.). Food Hydrocolloids, 2013, 30, 614-624.	10.7	59
76	The Influence of Different Amounts of Dextran and Starch in Crystallized Sugar in the Formation of Floc in Acidic Carbonated Solutions and Alcoholic Solutions. Sugar Tech, 2013, 15, 65-70.	1.8	6
77	Effects of the addition of collagen and degree of comminution in the quality of chicken ham. Journal of Applied Poultry Research, 2013, 22, 885-903.	1.2	11
78	Cassava starch as a stabilizer of soy-based beverages. Food Science and Technology International, 2012, 18, 489-499.	2.2	6
79	Production of pizza dough with reduced fermentation time. Food Science and Technology, 2012, 32, 793-797.	1.7	3
80	Hydrolyzed collagen, modified starch and guar gum addition in turkey ham. Ciencia Rural, 2012, 42, 1307-1313.	0.5	12
81	A quantitative validated method using liquid chromatography and chemometric analysis for evaluation of raw material of <i>Maytenus ilicifolia</i> (Schrad.) Planch., Celastraceae. Quimica Nova, 2012, 35, 327-331.	0.3	3
82	Cassava starch in the Brazilian food industry. Food Science and Technology, 2011, 31, 388-397.	1.7	47
83	Thermal analysis as a screening technique for the characterization of babassu flour and its solid fractions after acid and enzymatic hydrolysis. Thermochimica Acta, 2011, 519, 50-54.	2.7	19
84	Production and characterization of oxidized cassava starch ( <i>Manihot esculenta</i> Crantz) biodegradable films. Starch/Staerke, 2011, 63, 595-603.	2.1	11
85	AVALIAÇÃO DA VISCOSIDADE APARENTE DE PASTAS DE AMIDOS NOS VISCOSÍMETROS BROOKFIELD RVDV-II+ PRO E RÁPIDO VISCO-ANALISADOR RVA-4. Revista Brasileira De Tecnologia Agroindustrial, 2011, 5, .	0.1	2
86	Obtention and characterization of gluten-free baked products. Food Science and Technology, 2010, 30, 741-750.	1.7	20
87	Determinação simultânea de amarelo tartrazina e amarelo crepúsculo em alimentos via espectrofotometria UV-VIS e métodos de calibração multivariada. Food Science and Technology, 2010, 30, 903-909.	1.7	6
88	Thermoanalytical and starch content evaluation of cassava bagasse as agro-industrial residue. Brazilian Archives of Biology and Technology, 2009, 52, 143-150.	0.5	17
89	Characterization of corn landraces planted grown in the campos gerais region (Paraná, Brazil) for industrial utilization. Brazilian Archives of Biology and Technology, 2009, 52, 17-28.	0.5	7
90	Characterization of native and oxidized starches of two varieties of Peruvian carrot ( <i>Arracacia</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 67 Technology, 2009, 52, 701-713.	0.5	51

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91	Thermoanalytical study and characterization of native starches of Paran� pine seeds (Araucaria) Tj ETQq1 1 0.784314 rgBT /Overlock 11 2009, 34, 07-12.	0.5	11
92	Maize (Zea Mays L) landraces from the southern region of Brazil: contamination by Fusarium sp, zearalenone, physical and mechanical characteristics of the kernels. Brazilian Archives of Biology and Technology, 2009, 52, 11-16.	0.5	10
93	Thermal behaviour of corn starch granules under action of fungal �-amylase. Journal of Thermal Analysis and Calorimetry, 2008, 93, 445-449.	3.6	34
94	Effect of Acid� Methanol Treatment on the Physicochemical and Structural Characteristics of Cassava and Maize Starches. Starch/Staerke, 2008, 60, 417-425.	2.1	36
95	Caracter�sticas f�sico-qu�micas de amidos modificados com permanganato de pot�ssio/�cido l�tico e hipoclorito de s�dio/�cido l�tico. Food Science and Technology, 2008, 28, 66-77.	1.7	18
96	Thermal behavior of corn starch granules modified by acid treatment at 30 and 50�C. Ecletica Quimica, 2008, 33, 13-18.	0.5	29
97	Thermal characterization of partially hydrolyzed cassava (Manihot esculenta) starch granules. Brazilian Archives of Biology and Technology, 2008, 51, 1209-1215.	0.5	21
98	Caracter�sticas estruturais e f�sico-qu�micas de amidos de mandioquinha-salsa (Arracacia) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 462 T	1.7	40
99	Avalia��o da influ�ncia de amido e carragena nas caracter�sticas f�sico-qu�micas e sensoriais de presunto cozido de peru. Food Science and Technology, 2008, 28, 24-31.	1.7	23
100	Caracteriza��o de amidos de mandioca nativos e modificados e utiliza��o em produtos panificados. Food Science and Technology, 2007, 27, 478-484.	1.7	33
101	An�lise explorat�ria de ado�santes de mesa via espectroscopia no infravermelho (FTIR) e an�lise por componentes principais (ACP). Food Science and Technology, 2007, 27, 723-728.	1.7	4
102	Caracter�sticas f�sico-qu�micas e utiliza��o em alimentos de amidos modificados por tratamento oxidativo. Food Science and Technology, 2007, 27, 239-247.	1.7	9
103	An�lises f�sico-qu�micas de pr�-misturas de p�es de queijo e produ��o de p�es de queijo com adi��o de okara. Ciencia E Agrotecnologia, 2007, 31, 1416-1422.	1.5	5
104	Influ�ncia do processamento no teor de minerais em sucos de ma��s. Food Science and Technology, 2007, 27, 259-264.	1.7	2
105	Caracter�sticas f�sico-qu�micas de amidos modificados de grau aliment�cio comercializados no Brasil. Food Science and Technology, 2006, 26, 188-197.	1.7	31
106	Characterization of tropical starches modified with potassium permanganate and lactic acid. Brazilian Archives of Biology and Technology, 2004, 47, 921-931.	0.5	64
107	Avalia��o sensorial de doce de leite pastoso com diferentes concentra��es de amido. Food Science and Technology, 2004, 24, 249-254.	1.7	10
108	Avalia��o da qualidade de amostras comerciais de doce de leite pastoso - composi��o qu�mica. Food Science and Technology, 2001, 21, 108-114.	1.7	24

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109	Characterization of chestnut ( <i>Castanea sativa</i> , mill) starch for industrial utilization. Brazilian Archives of Biology and Technology, 2001, 44, 69-78.	0.5	56
110	Relationship between baking behavior of modified cassava starches and starch chemical structure determined by FTIR spectroscopy. Carbohydrate Polymers, 2000, 42, 149-158.	10.2	117
111	Effects of gamma radiation on the stability and degradation kinetics of phenolic compounds and antioxidant activity during storage of ( <i>Oryza sativa</i> L.) black rice flour. Brazilian Archives of Biology and Technology, 0, 62, .	0.5	20
112	Sweet Potato ( <i>Ipomoea batatas</i> L.): a Versatile Raw Material for the Food Industry. Brazilian Archives of Biology and Technology, 0, 64, .	0.5	11
113	Thermal, structural and morphological characterisation of organic rice starch after physical treatment. Journal of Thermal Analysis and Calorimetry, 0, , 1.	3.6	5
114	Physicochemical, Thermal, Structural and Pasting Properties of Unconventional Starches from Ginger ( <i>Zingiber officinale</i> ) and White Yam ( <i>Dioscorea</i> sp.). Brazilian Archives of Biology and Technology, 0, 62, .	0.5	4
115	Combination of organic acids and heat-moisture treatment on the normal and waxy corn starch: thermal, structural, pasting properties, and digestibility investigation. Food Science and Technology, 0, 42, .	1.7	2
116	Thermoanalytical study and characterization of native starches of Paran� pine seeds ( <i>Araucaria</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 4 34, 07.	0.5	0
117	High nutritional value muffins produced with wholemeal rye ( <i>Secale cereale</i> L.) and wholemeal bean ( <i>Phaseolus vulgaris</i> L.) flour mix. Food Science and Technology, 0, 42, .	1.7	2