

Ivo M Demiate

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/5081014/publications.pdf>

Version: 2024-02-01

117
papers

2,744
citations

185998

28
h-index

223531

46
g-index

117
all docs

117
docs citations

117
times ranked

3210
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|--|-----|-----------|
| 1 | Swine plasma peptides obtained using pepsin: <i>in silico</i> and <i>in vitro</i> properties and biological activities. <i>Biocatalysis and Biotransformation</i> , 2023, 41, 108-122. | 1.1 | 1 |
| 2 | Evaluation of Physicochemical Properties of Starch from Brazilian <i>Carioca</i> Beans (<i>Phaseolus vulgaris</i>). <i>Starch/Staerke</i> , 2022, 74, 2000281. | 1.1 | 3 |
| 3 | Pre milling debranning of wheat with a commercial system to improve flour quality. <i>Journal of Food Science and Technology</i> , 2022, 59, 3881-3887. | 1.4 | 5 |
| 4 | Production of Collagens and Protein Hydrolysates with Antimicrobial and Antioxidant Activity from Sheep Slaughter By-Products. <i>Antioxidants</i> , 2022, 11, 1173. | 2.2 | 6 |
| 5 | Ultrasound as an alternative method to increase the extraction yield from chicken mechanically separated meat residue collagen. <i>Journal of Food Science and Technology</i> , 2021, 58, 2487-2496. | 1.4 | 5 |
| 6 | In vitro Digestibility of Starch from Ready-to-Eat Cassava and Corn Flours. <i>Brazilian Archives of Biology and Technology</i> , 2021, 64, . | 0.5 | 1 |
| 7 | Traditional sour cassava starch obtained with alterations in the solar drying stage. <i>Food Science and Technology</i> , 2021, 41, 319-327. | 0.8 | 6 |
| 8 | Technological potential of the use of ultrasound and freeze concentration in Fuyu persimmon juice. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15989. | 0.9 | 3 |
| 9 | Combination of organic acid and heat-moisture treatment: impact on the thermal, structural, pasting properties and digestibility of maize starch. <i>Journal of Thermal Analysis and Calorimetry</i> , 2021, 143, 265-273. | 2.0 | 14 |
| 10 | Effect of aqueous and ethanolic extracts from pinhão coats on the properties of corn and pinhão starches. <i>Journal of Thermal Analysis and Calorimetry</i> , 2020, 140, 743-753. | 2.0 | 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 | 2.0 | 13 |
| 12 | Extraction and characterization of collagen from sheep slaughter by-products. <i>Waste Management</i> , 2020, 102, 838-846. | 3.7 | 42 |
| 13 | Enzymatic hydrolysis of Carioca bean (<i>Phaseolus vulgaris</i> L.) protein as an alternative to commercially rejected grains. <i>LWT - Food Science and Technology</i> , 2020, 125, 109191. | 2.5 | 16 |
| 14 | A new approach to the use of apple pomace in cider making for the recovery of phenolic compounds. <i>LWT - Food Science and Technology</i> , 2020, 126, 109316. | 2.5 | 23 |
| 15 | Pickering Emulsions Produced with Starch Nanocrystals from Cassava (<i>Manihot esculenta</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 1900326. | 1.1 | 11 |
| 16 | Thermal, Morphological, and Mechanical Properties of Regular and Waxy Maize Starch Films Reinforced with Cellulose Nanofibers (CNF). <i>Materials Research</i> , 2020, 23, . | 0.6 | 21 |
| 17 | Effect of ultrasound on the functional and structural properties of hydrolysates of different bovine collagens. <i>Food Science and Technology</i> , 2020, 40, 346-353. | 0.8 | 17 |
| 18 | Characterization of hydrolysates of collagen from mechanically separated chicken meat residue. <i>Food Science and Technology</i> , 2020, 40, 355-362. | 0.8 | 17 |

| # | ARTICLE | IF | CITATIONS |
|----|--|-----|-----------|
| 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. | 0.8 | 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, . | 0.3 | 0 |
| 22 | Cassava starch films reinforced with lignocellulose nanofibers from cassava bagasse. <i>International Journal of Biological Macromolecules</i> , 2019, 139, 1151-1161. | 3.6 | 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. | 2.4 | 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. | 1.5 | 6 |
| 25 | Fortified Rice Starches: The Role of Hydrothermal Treatments in Zinc Entrapment. <i>Starch/Staerke</i> , 2019, 71, 1800130. | 1.1 | 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. | 1.3 | 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. | 1.7 | 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. | 0.8 | 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. | 0.2 | 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. | 1.1 | 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. | 4.1 | 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. | 2.3 | 9 |
| 33 | Extraction and Characterization of Nanocrystalline Cellulose from Cassava Bagasse. <i>Journal of Polymers and the Environment</i> , 2018, 26, 789-797. | 2.4 | 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. | 2.0 | 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. | 2.0 | 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. | 0.8 | 16 |

| # | ARTICLE | IF | CITATIONS |
|----|--|-----|-----------|
| 37 | 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. | 1.4 | 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. | 0.8 | 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. | 3.6 | 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. | 1.5 | 10 |
| 42 | Nanocrystalline cellulose extracted from pine wood and corncob. Carbohydrate Polymers, 2017, 157, 1577-1585. | 5.1 | 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 | 5.6 | 38 |
| 44 | Biscoitos tipo cookie sem glâtten formulados com farelo de feijâo, 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. | 0.8 | 1 |
| 46 | Influence of Sex on the Physical-chemical Characteristics of Abdominal Chicken Fat. Brazilian Journal of Poultry Science, 2016, 18, 269-276. | 0.3 | 8 |
| 47 | Poly(lactic acid)/thermoplastic starch sheets: effect of adipate esters on the morphological, mechanical and barrier properties. Polimeros, 2016, 26, 66-73. | 0.2 | 16 |
| 48 | Effects of partial in vitro digestion on properties of European chestnut (<i>Castanea sativa</i> Mill) flour. Thermochemica Acta, 2016, 640, 36-41. | 1.2 | 3 |
| 49 | Physicochemical characterization of starches from dry beans cultivated in Brazil. Food Hydrocolloids, 2016, 61, 812-820. | 5.6 | 35 |
| 50 | GST activity and membrane lipid saturation prevents mesotrione-induced cellular damage in <i>Pantoea ananatis</i> . AMB Express, 2016, 6, 70. | 1.4 | 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. | 2.5 | 71 |
| 52 | Ripened Semihard Cheese Covered with Lard and Dehydrated Rosemary (<i>Rosmarinus officinalis</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tt 5 | 1.5 | 22 |
| 53 | DETECTION AND QUANTIFICATION OF PHYTOCHEMICAL MARKERS OF <i>Ilex paraguariensis</i> BY LIQUID CHROMATOGRAPHY. Quimica Nova, 2015, , . | 0.3 | 1 |
| 54 | Wheat technological quality as affected by nitrogen fertilization under a no-till system. Acta Scientiarum - Technology, 2015, 37, 175. | 0.4 | 6 |

| # | ARTICLE | IF | CITATIONS |
|----|---|-----|-----------|
| 55 | Morphological, thermal and physicochemical characteristics of small granules starch from <i>Mirabilis jalapa</i> L. <i>Thermochimica Acta</i> , 2015, 602, 1-7. | 1.2 | 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. | 2.0 | 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. | 0.3 | 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. | 1.4 | 23 |
| 59 | Porous waxy maize starch. <i>Journal of Thermal Analysis and Calorimetry</i> , 2015, 120, 525-532. | 2.0 | 27 |
| 60 | The effects of heat-moisture treatment on avocado starch granules. <i>Journal of Thermal Analysis and Calorimetry</i> , 2015, 120, 387-393. | 2.0 | 41 |
| 61 | Chemical characterisation and application of acid whey in fermented milk. <i>Journal of Food Science and Technology</i> , 2015, 52, 2083-2092. | 1.4 | 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. | 1.4 | 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. | 0.4 | 5 |
| 64 | Mechanisms of Tolerance and High Degradation Capacity of the Herbicide Mesotrione by <i>Escherichia coli</i> Strain DH5- λ . <i>PLoS ONE</i> , 2014, 9, e99960. | 1.1 | 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. | 0.8 | 4 |
| 66 | Quality evaluation of parmesan-type cheese: a chemometric approach. <i>Food Science and Technology</i> , 2014, 34, 181-188. | 0.8 | 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. | 1.4 | 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. | 2.0 | 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. | 2.0 | 52 |
| 71 | Optimisation of the extraction of phenolic compounds from apples using response surface methodology. <i>Food Chemistry</i> , 2014, 149, 151-158. | 4.2 | 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. | 2.9 | 150 |

| # | ARTICLE | IF | CITATIONS |
|----|---|-----|-----------|
| 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. <i>Food Science and Technology</i> , 2014, 34, 38-43. | 0.8 | 40 |
| 74 | Thermal, rheological, and structural behaviors of natural and modified cassava starch granules, with sodium hypochlorite solutions. <i>Journal of Thermal Analysis and Calorimetry</i> , 2013, 111, 2217-2222. | 2.0 | 47 |
| 75 | Physicochemical, thermal, and pasting properties of flours and starches of eight Brazilian maize landraces (<i>Zea mays</i> L.). <i>Food Hydrocolloids</i> , 2013, 30, 614-624. | 5.6 | 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. <i>Sugar Tech</i> , 2013, 15, 65-70. | 0.9 | 6 |
| 77 | Effects of the addition of collagen and degree of comminution in the quality of chicken ham. <i>Journal of Applied Poultry Research</i> , 2013, 22, 885-903. | 0.6 | 11 |
| 78 | Cassava starch as a stabilizer of soy-based beverages. <i>Food Science and Technology International</i> , 2012, 18, 489-499. | 1.1 | 6 |
| 79 | Production of pizza dough with reduced fermentation time. <i>Food Science and Technology</i> , 2012, 32, 793-797. | 0.8 | 3 |
| 80 | Hydrolyzed collagen, modified starch and guar gum addition in turkey ham. <i>Ciencia Rural</i> , 2012, 42, 1307-1313. | 0.3 | 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. <i>Quimica Nova</i> , 2012, 35, 327-331. | 0.3 | 3 |
| 82 | Cassava starch in the Brazilian food industry. <i>Food Science and Technology</i> , 2011, 31, 388-397. | 0.8 | 47 |
| 83 | Thermal analysis as a screening technique for the characterization of babassu flour and its solid fractions after acid and enzymatic hydrolysis. <i>Thermochimica Acta</i> , 2011, 519, 50-54. | 1.2 | 19 |
| 84 | Production and characterization of oxidized cassava starch (<i>Manihot esculenta</i> Crantz) biodegradable films. <i>Starch/Staerke</i> , 2011, 63, 595-603. | 1.1 | 11 |
| 85 | AVALIAÇÃO DO DA VISCOSIDADE APARENTE DE PASTAS DE AMIDOS NOS VISCOSÍMETROS BROOKFIELD RVDV-II+ PRO E RÁPIDO VISCO-ANALISADOR RVA-4. <i>Revista Brasileira De Tecnologia Agroindustrial</i> , 2011, 5, . | 0.1 | 2 |
| 86 | Obtention and characterization of gluten-free baked products. <i>Food Science and Technology</i> , 2010, 30, 741-750. | 0.8 | 20 |
| 87 | Determinação simultânea de amarelo tartrazina e amarelo crepúsculo em alimentos via espectrofotometria UV-VIS e métodos de calibração multivariada. <i>Food Science and Technology</i> , 2010, 30, 903-909. | 0.8 | 6 |
| 88 | Thermoanalytical and starch content evaluation of cassava bagasse as agro-industrial residue. <i>Brazilian Archives of Biology and Technology</i> , 2009, 52, 143-150. | 0.5 | 17 |
| 89 | Characterization of corn landraces planted grown in the campos gerais region (Paraná, Brazil) for industrial utilization. <i>Brazilian Archives of Biology and Technology</i> , 2009, 52, 17-28. | 0.5 | 7 |
| 90 | Characterization of native and oxidized starches of two varieties of Peruvian carrot (<i>Arracacia</i>) <i>Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 67</i> <i>Technology</i> , 2009, 52, 701-713. | 0.5 | 51 |

| # | ARTICLE | IF | CITATIONS |
|-----|--|-----|-----------|
| 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. | 0.2 | 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. | 2.0 | 34 |
| 94 | Effect of Acid  Methanol Treatment on the Physicochemical and Structural Characteristics of Cassava and Maize Starches. Starch/Staerke, 2008, 60, 417-425. | 1.1 | 36 |
| 95 | Caracter sticas f sico-qu micas de amidos modificados com permanganato de pot ssio/ cido l ctico e hipoclorito de s dio/ cido l ctico. Food Science and Technology, 2008, 28, 66-77. | 0.8 | 18 |
| 96 | Thermal behavior of corn starch granules modified by acid treatment at 30 and 50 C. Ectetica Quimica, 2008, 33, 13-18. | 0.2 | 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 | 0.8 | 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. | 0.8 | 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. | 0.8 | 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. | 0.8 | 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. | 0.8 | 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. | 0.8 | 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. | 0.8 | 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. | 0.8 | 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. | 0.8 | 24 |

| # | ARTICLE | IF | CITATIONS |
|-----|--|-----|-----------|
| 109 | Characterization of chestnut (<i>Castanea sativa</i> , mill) starch for industrial utilization. <i>Brazilian Archives of Biology and Technology</i> , 2001, 44, 69-78. | 0.5 | 56 |
| 110 | Relationship between baking behavior of modified cassava starches and starch chemical structure determined by FTIR spectroscopy. <i>Carbohydrate Polymers</i> , 2000, 42, 149-158. | 5.1 | 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. <i>Brazilian Archives of Biology and Technology</i> , 0, 62, . | 0.5 | 20 |
| 112 | Sweet Potato (<i>Ipomoea batatas</i> L.): a Versatile Raw Material for the Food Industry. <i>Brazilian Archives of Biology and Technology</i> , 0, 64, . | 0.5 | 11 |
| 113 | Thermal, structural and morphological characterisation of organic rice starch after physical treatment. <i>Journal of Thermal Analysis and Calorimetry</i> , 0, , 1. | 2.0 | 5 |
| 114 | Physicochemical, Thermal, Structural and Pasting Properties of Unconventional Starches from Ginger (<i>Zingiber officinale</i>) and White Yam (<i>Dioscorea</i> sp.). <i>Brazilian Archives of Biology and Technology</i> , 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. <i>Food Science and Technology</i> , 0, 42, . | 0.8 | 2 |
| 116 | Thermoanalytical study and characterization of native starches of ParanÃ¡ pine seeds (<i>Araucaria</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 4 34, 07. | 0.2 | 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. <i>Food Science and Technology</i> , 0, 42, . | 0.8 | 2 |