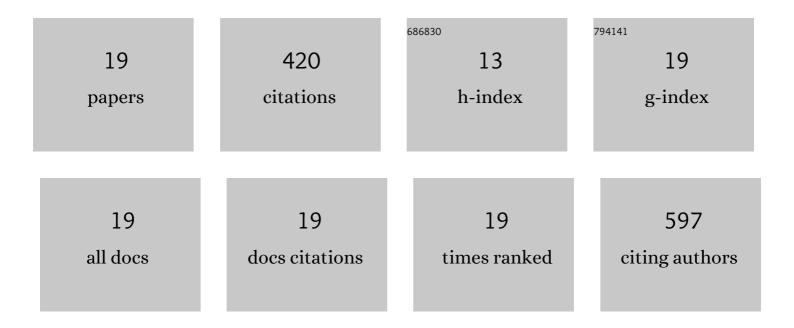
Carmen Müller

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Encapsulation of aqueous leaf extract of Stevia rebaudiana Bertoni with sodium alginate and its impact on phenolic content. Food Bioscience, 2016, 13, 32-40.	2.0	58
2	Thermoplastic starch/polyester films: Effects of extrusion process and poly (lactic acid) addition. Materials Science and Engineering C, 2013, 33, 4112-4117.	3.8	54
3	Adipate and Citrate Esters as Plasticizers for Poly(Lactic Acid)/Thermoplastic Starch Sheets. Journal of Polymers and the Environment, 2015, 23, 54-61.	2.4	40
4	Synthesis and characterization of cassava starch with maleic acid derivatives by etherification reaction. Carbohydrate Polymers, 2018, 180, 348-353.	5.1	39
5	Ultrasonic-assisted extraction combined with sample preparation and analysis using LC-ESI-MS/MS allowed the identification of 24 new phenolic compounds in pecan nut shell [Carya illinoinensis (Wangenh) C. Koch] extracts. Food Research International, 2018, 106, 549-557.	2.9	35
6	Utilization of tofu whey concentrate by nanofiltration process aimed at obtaining a functional fermented lactic beverage. Journal of Food Engineering, 2016, 171, 222-229.	2.7	31
7	Using glycerol produced from biodiesel as a plasticiser in extruded biodegradable films. Polimeros, 2015, 25, 331-335.	0.2	22
8	Organic dragon fruits (Hylocereus undatus and Hylocereus polyrhizus) grown at the same edaphoclimatic conditions: Comparison of phenolic and organic acids profiles and antioxidant activities. LWT - Food Science and Technology, 2021, 149, 111924.	2.5	20
9	Influence of Bifidobacterium Bb-12 on the physicochemical and rheological properties of buffalo Minas Frescal cheese during cold storage. Journal of Food Engineering, 2015, 151, 34-42.	2.7	19
10	Influence of Carboxylic Acids on Poly(lactic acid)/Thermoplastic Starch Biodegradable Sheets Produced by Calendering–Extrusion. Advances in Polymer Technology, 2018, 37, 332-338.	0.8	17
11	Study of the compatibilizer effect in the properties of starch / polyester blends. Polimeros, 2013, 23, 346-351.	0.2	16
12	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
13	Release of simvastatin from scaffolds of poly(lactic oâ€glycolic) acid and biphasic ceramic designed for bone tissue regeneration. Journal of Biomedical Materials Research - Part B Applied Biomaterials, 2019, 107, 2152-2164.	1.6	13
14	Extruded cylindrical strands: Mechanical properties correlated with the formation of biodegradable films through blown extrusion. Polymer Engineering and Science, 2012, 52, 35-41.	1.5	9
15	Addition of Saturated Fatty Acids to Biodegradable Films: Effect on the Crystallinity and Viscoelastic Characteristics. Journal of Polymers and the Environment, 2013, 21, 166-171.	2.4	8
16	Modeling of drying kinetics of the nonâ€pomace residue of red grape (<i>V. labrusca</i> L.) juices: Effect on the microstructure and bioactive anthocyanins. Journal of Food Process Engineering, 2017, 40, e12568.	1.5	7
17	Quantification of pyrrolizidine alkaloids in <i>Senecio brasiliensis</i> , beehive pollen, and honey by LC-MS/MS. Journal of Environmental Science and Health - Part B Pesticides, Food Contaminants, and Agricultural Wastes, 2021, 56, 685-694.	0.7	7
18	Isolation of whiskers from natural sources and their dispersed in a non-aqueous medium. Polimeros, 2016, 26, 327-335.	0.2	6

#	Article	IF	CITATIONS
19	Drying kinetics and physicochemical and technological properties of pumpkin purée flour dried by convective and foamâ€mat drying. Journal of Food Processing and Preservation, 2022, 46, .	0.9	3