Thais Paes Rodrigues dos Santos

List of Publications by Year
in descending order

23 papers	410 citations	932766 10 h-index	794141 19 g-index
23 all docs	23 docs citations	23 times ranked	472 citing authors

#	Article	IF	Citations
1	Study and application of photo-modified cassava starch with lactic acid and UV-C irradiation. LWT - Food Science and Technology, 2021, 139, 110504.	2.5	7
2	Blends of cassava starch with banana flours as raw materials for gluten-free biscuits. Semina:Ciencias Agrarias, 2021, 42, 2293-2312.	0.1	0
3	Preparation and properties of phosphate starches from tuberous roots. International Journal of Biological Macromolecules, 2021, 183, 898-907.	3.6	11
4	Unmodified cassava starches with high phosphorus content. International Journal of Biological Macromolecules, 2021, 187, 113-118.	3.6	5
5	Gelatinized sweet potato starches obtained at different preheating temperatures in a spray dryer. International Journal of Biological Macromolecules, 2020, 149, 1339-1346.	3.6	19
6	Improvement in spray-drying technology for preparation of pregelatinized cassava starch. Food Science and Technology, 2019, 39, 939-946.	0.8	17
7	Post-harvest physicochemical profile and bioactive compounds of 19 bananas and plantains genotypes. Bragantia, 2019, 78, 284-296.	1.3	12
8	Behavior of Sweet Potato Starch After Sprayâ€Drying Under Different Pretreatment Conditions. Starch/Staerke, 2019, 71, 1800245.	1.1	7
9	Harvest time optimization leads to the production of native cassava starches with different properties. International Journal of Biological Macromolecules, 2019, 132, 710-721.	3.6	25
10	Effect of spray-drying and extrusion on physicochemical characteristics of sweet potato starch. Journal of Food Science and Technology, 2019, 56, 376-383.	1.4	19
11	Production of partially gelatinized cassava starch: effects of preheating temperature and starch concentration on physicochemical characteristics during the spray-drying process. Australian Journal of Crop Science, 2019, , 1486-1494.	0.1	3
12	Influence of nitrogen fertilization on the characteristics of potato starch. Australian Journal of Crop Science, 2018, 12, 365-373.	0.1	8
13	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
14	Chemical composition of potato tubers: the effect of cultivars and growth conditions. Journal of Food Science and Technology, 2017, 54, 2372-2378.	1.4	56
15	Cassava derivatives in ice cream formulations: effects on physicochemical, physical and sensory properties. Journal of Food Science and Technology, 2017, 54, 1357-1367.	1.4	14
16	Peruvian carrot (Arracacia xanthorrhiza Bancroft) as raw material for producing special native starches. Australian Journal of Crop Science, 2016, 10, 1151-1157.	0.1	6
17	Characterization of banana starches obtained from cultivars grown in Brazil. International Journal of Biological Macromolecules, 2016, 89, 632-639.	3.6	58
18	Physicochemical characterization of starches from dry beans cultivated in Brazil. Food Hydrocolloids, 2016, 61, 812-820.	5.6	35

#	Article	IF	Citations
19	Crystallinity, thermal and pasting properties of starches from different potato cultivars grown in Brazil. International Journal of Biological Macromolecules, 2016, 82, 144-149.	3.6	69
20	Farinha Fermentada de Mandioca como MatÃ©ria Prima para Snacks Extrusados. Revista RaÃzes E Amidos Tropicais, 2016, 12, 69-82.	0.0	0
21	Production of Alcoholic Beverage from Ginger: Study of Fermentation Process and Final Product Quality. British Journal of Applied Science & Technology, 2015, 9, 318-326.	0.2	2
22	Orange-fleshed Sweet Potato Chips: Processing Effect on Carotenoid Content and Resistant Starch and Sensory Acceptance. Brazilian Archives of Biology and Technology, 0, 64, .	0.5	0
23	Agronomic yield and starch properties of banana cultivars. Pesquisa Agropecuaria Brasileira, 0, 56, .	0.9	3