

# Fbio Yamashita

## List of Publications by Citations

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166  
papers

4,913  
citations

37  
h-index

65  
g-index

176  
ext. papers

5,658  
ext. citations

4.2  
avg, IF

5.79  
L-index

#	Paper	IF	Citations
166	Water sorption and mechanical properties of cassava starch films and their relation to plasticizing effect. <i>Carbohydrate Polymers</i> , <b>2005</b> , 60, 283-289	10.3	409
165	Antimicrobial, mechanical, and barrier properties of cassava starch-chitosan films incorporated with oregano essential oil. <i>Journal of Agricultural and Food Chemistry</i> , <b>2009</b> , 57, 7499-504	5.7	319
164	Effect of cellulose fibers addition on the mechanical properties and water vapor barrier of starch-based films. <i>Food Hydrocolloids</i> , <b>2009</b> , 23, 1328-1333	10.6	210
163	Evaluation of the effects of glycerol and sorbitol concentration and water activity on the water barrier properties of cassava starch films through a solubility approach. <i>Carbohydrate Polymers</i> , <b>2008</b> , 72, 82-87	10.3	203
162	Effect of nanoclay incorporation method on mechanical and water vapor barrier properties of starch-based films. <i>Industrial Crops and Products</i> , <b>2011</b> , 33, 605-610	5.9	169
161	Effect of cellulose fibers on the crystallinity and mechanical properties of starch-based films at different relative humidity values. <i>Carbohydrate Polymers</i> , <b>2009</b> , 77, 293-299	10.3	132
160	Effects of plasticizers on the properties of oat starch films. <i>Materials Science and Engineering C</i> , <b>2009</b> , 29, 532-538	8.3	110
159	Development of biodegradable flexible films of starch and poly(lactic acid) plasticized with adipate or citrate esters. <i>Carbohydrate Polymers</i> , <b>2013</b> , 92, 19-22	10.3	107
158	Citric acid and maleic anhydride as compatibilizers in starch/poly(butylene adipate-co-terephthalate) blends by one-step reactive extrusion. <i>Carbohydrate Polymers</i> , <b>2012</b> , 87, 2614-2618	10.3	103
157	Comparative study of processing methods for starch/gelatin films. <i>Carbohydrate Polymers</i> , <b>2013</b> , 95, 681-9	10.3	98
156	Biodegradable mulch films for strawberry production. <i>Polymer Testing</i> , <b>2010</b> , 29, 471-476	4.5	95
155	The effect of surfactant Tween 80 on the hydrophilicity, water vapor permeation, and the mechanical properties of cassava starch and poly(butylene adipate-co-terephthalate) (PBAT) blend films. <i>Carbohydrate Polymers</i> , <b>2010</b> , 82, 1102-1109	10.3	93
154	Effect of organic acids as additives on the performance of thermoplastic starch/polyester blown films. <i>Carbohydrate Polymers</i> , <b>2012</b> , 90, 159-64	10.3	90
153	Improving action of citric acid as compatibiliser in starch/polyester blown films. <i>Industrial Crops and Products</i> , <b>2014</b> , 52, 305-312	5.9	88
152	Edible films made from blends of manioc starch and gelatin - Influence of different types of plasticizer and different levels of macromolecules on their properties. <i>LWT - Food Science and Technology</i> , <b>2012</b> , 49, 149-154	5.4	87
151	Mixture design for evaluation of potassium sorbate and xanthan gum effect on properties of tapioca starch films obtained by extrusion. <i>Materials Science and Engineering C</i> , <b>2010</b> , 30, 196-202	8.3	79
150	Properties of baked foams based on cassava starch, sugarcane bagasse fibers and montmorillonite. <i>Carbohydrate Polymers</i> , <b>2012</b> , 87, 1302-1310	10.3	74

149	Filmes de amido: produçã, propriedades e potencial de utilizaçã. <i>Semina:Ciencias Agrarias</i> , <b>2010</b> , 31, 137	0.6	73
148	Constrained mixture design applied to the development of cassava starch-chitosan blown films. <i>Journal of Food Engineering</i> , <b>2012</b> , 108, 262-267	6	71
147	Composites of thermoplastic starch and nanoclays produced by extrusion and thermopressing. <i>Carbohydrate Polymers</i> , <b>2012</b> , 89, 504-10	10.3	70
146	Thermophysical properties of Brazilian orange juice as affected by temperature and water content. <i>Journal of Food Engineering</i> , <b>1998</b> , 38, 27-40	6	68
145	Diffusion coefficients during osmotic dehydration of tomatoes in ternary solutions. <i>Journal of Food Engineering</i> , <b>2004</b> , 61, 253-259	6	68
144	Baked foams of cassava starch and organically modified nanoclays. <i>Industrial Crops and Products</i> , <b>2013</b> , 44, 705-711	5.9	61
143	Elaboration, morphology and properties of starch/polyester nano-biocomposites based on sepiolite clay. <i>Carbohydrate Polymers</i> , <b>2015</b> , 118, 250-6	10.3	60
142	Starch, sugarcane bagasse fibre, and polyvinyl alcohol effects on extruded foam properties: A mixture design approach. <i>Industrial Crops and Products</i> , <b>2010</b> , 32, 353-359	5.9	60
141	Extrusion parameters related to starch/chitosan active films properties. <i>International Journal of Food Science and Technology</i> , <b>2011</b> , 46, 702-710	3.8	59
140	Films of starch and poly(butylene adipate co-terephthalate) added of soybean oil (SO) and Tween 80. <i>Carbohydrate Polymers</i> , <b>2012</b> , 90, 1452-60	10.3	56
139	Sepiolite as a promising nanoclay for nano-biocomposites based on starch and biodegradable polyester. <i>Materials Science and Engineering C</i> , <b>2017</b> , 70, 296-302	8.3	53
138	Effect of the method of production of the blends on mechanical and structural properties of biodegradable starch films produced by blown extrusion. <i>Carbohydrate Polymers</i> , <b>2011</b> , 86, 1344-1350	10.3	53
137	Physical, antimicrobial and antioxidant properties of starch-based film containing ethanolic propolis extract. <i>International Journal of Food Science and Technology</i> , <b>2015</b> , 50, 2080-2087	3.8	50
136	Thermoplastic starch/poly(lactic acid) sheets coated with cross-linked chitosan. <i>Polymer Testing</i> , <b>2013</b> , 32, 94-98	4.5	46
135	Mixture design applied for the study of the tartaric acid effect on starch/polyester films. <i>Carbohydrate Polymers</i> , <b>2013</b> , 92, 1705-10	10.3	45
134	Thermoplastic starch/polyester films: effects of extrusion process and poly (lactic acid) addition. <i>Materials Science and Engineering C</i> , <b>2013</b> , 33, 4112-7	8.3	43
133	Friction factors and rheological properties of orange juice. <i>Journal of Food Engineering</i> , <b>1999</b> , 40, 101-106		42
132	Nutritional and sensory characteristics of gluten-free quinoa ( <i>Chenopodium quinoa</i> Willd)-based cookies development using an experimental mixture design. <i>Journal of Food Science and Technology</i> , <b>2015</b> , 52, 5866-73	3.3	39

131	Properties of extruded xanthan-starch-clay nanocomposite films. <i>Brazilian Archives of Biology and Technology</i> , <b>2011</b> , 54, 1223-1333	1.8	39
130	Simultaneous extraction and analysis by high performance liquid chromatography coupled to diode array and mass spectrometric detectors of bixin and phenolic compounds from annatto seeds. <i>Journal of Chromatography A</i> , <b>2011</b> , 1218, 57-63	4.5	37
129	Influence of time, temperature and solvent on the extraction of bioactive compounds of <i>Baccharis dracunculifolia</i> : In vitro antioxidant activity, antimicrobial potential, and phenolic compound quantification. <i>Industrial Crops and Products</i> , <b>2018</b> , 125, 207-219	5.9	37
128	Physical and structural characterisation of starch/polyester blends with tartaric acid. <i>Materials Science and Engineering C</i> , <b>2014</b> , 39, 35-9	8.3	36
127	Biodegradable starch-based films containing saturated fatty acids: thermal, infrared and raman spectroscopic characterization. <i>Polimeros</i> , <b>2012</b> , 22, 475-480	1.6	36
126	Biodegradable trays of thermoplastic starch/poly (lactic acid) coated with beeswax. <i>Industrial Crops and Products</i> , <b>2018</b> , 112, 481-487	5.9	35
125	Active biodegradable packaging for fresh pasta. <i>LWT - Food Science and Technology</i> , <b>2013</b> , 54, 25-29	5.4	33
124	Corn starch and gelatin-based films added with guabiroba pulp for application in food packaging. <i>Food Packaging and Shelf Life</i> , <b>2019</b> , 19, 140-146	8.2	32
123	Biodegradable and bioactive CGP/PVA film for fungal growth inhibition. <i>Carbohydrate Polymers</i> , <b>2012</b> , 89, 964-70	10.3	32
122	Physical Properties, Photo- and Bio-degradation of Baked Foams Based on Cassava Starch, Sugarcane Bagasse Fibers and Montmorillonite. <i>Journal of Polymers and the Environment</i> , <b>2013</b> , 21, 266-274	4.5	31
121	Adipate and Citrate Esters as Plasticizers for Poly(Lactic Acid)/Thermoplastic Starch Sheets. <i>Journal of Polymers and the Environment</i> , <b>2015</b> , 23, 54-61	4.5	30
120	Compatibilisation of starch/poly(butylene adipate co-terephthalate) blends in blown films. <i>International Journal of Food Science and Technology</i> , <b>2011</b> , 46, 1934-1939	3.8	30
119	Comparative study of the properties of soy protein concentrate films containing free and encapsulated oregano essential oil. <i>Food Packaging and Shelf Life</i> , <b>2019</b> , 22, 100419	8.2	29
118	Action of multi-enzyme complex on protein extraction to obtain a protein concentrate from okara. <i>Journal of Food Science and Technology</i> , <b>2018</b> , 55, 1508-1517	3.3	28
117	Lipase entrapment in PVA/Chitosan biodegradable film for reactor coatings. <i>Materials Science and Engineering C</i> , <b>2013</b> , 33, 1696-701	8.3	28
116	Microcrystalline Cellulose as Reinforcement in Thermoplastic Starch/Poly(butylene adipate-co-terephthalate) Films. <i>Journal of Polymers and the Environment</i> , <b>2014</b> , 22, 545-552	4.5	26
115	Citric acid as multifunctional agent in blowing films of starch/PBAT. <i>Quimica Nova</i> , <b>2011</b> , 34, 1507-1510	1.6	26
114	The physicochemical properties of fibrous residues from the agro industry. <i>LWT - Food Science and Technology</i> , <b>2015</b> , 62, 138-143	5.4	25

113	Effect of a gelatin-based edible coating containing cellulose nanocrystals (CNC) on the quality and nutrient retention of fresh strawberries during storage. <i>IOP Conference Series: Materials Science and Engineering</i> , <b>2014</b> , 64, 012024	0.4	25
112	Effect of cooling and coating on thermoplastic starch/poly(lactic acid) blend sheets. <i>Polymer Testing</i> , <b>2014</b> , 33, 34-39	4.5	22
111	Development and Characterization of Natural Rubber Latex and Polylactic Acid Membranes for Biomedical Application. <i>Journal of Polymers and the Environment</i> , <b>2020</b> , 28, 220-230	4.5	22
110	Citric acid as crosslinking agent in starch/xanthan gum hydrogels produced by extrusion and thermopressing. <i>LWT - Food Science and Technology</i> , <b>2020</b> , 125, 108950	5.4	22
109	TPCS/PBAT blown extruded films added with curcumin as a technological approach for active packaging materials. <i>Food Packaging and Shelf Life</i> , <b>2019</b> , 22, 100424	8.2	21
108	Biodegradable foams based on starch, polyvinyl alcohol, chitosan and sugarcane fibers obtained by extrusion. <i>Brazilian Archives of Biology and Technology</i> , <b>2011</b> , 54, 1043-1052	1.8	21
107	Starch, cellulose acetate and polyester biodegradable sheets: Effect of composition and processing conditions. <i>Materials Science and Engineering C</i> , <b>2017</b> , 78, 932-941	8.3	20
106	PRODUCTION OF CAROTENOIDS BY RHODOTORULA RUBRA AND R. GLUTINIS IN CULTURE MEDIUM SUPPLEMENTED WITH SUGAR CANE JUICE. <i>Food Biotechnology</i> , <b>2002</b> , 16, 227-235	2.2	20
105	Incorporation of Oregano Essential Oil Microcapsules in Starch-Poly (Butylene Adipate Co-Terephthalate) (PBAT) Films. <i>Macromolecular Symposia</i> , <b>2019</b> , 383, 1800052	0.8	18
104	Effects of the incorporation of saturated fatty acids on the mechanical and barrier properties of biodegradable films. <i>Journal of Applied Polymer Science</i> , <b>2012</b> , 124, 3695-3703	2.9	18
103	Mixture design applied for the development of films based on starch, polyvinyl alcohol, and glycerol. <i>Journal of Applied Polymer Science</i> , <b>2015</b> , 132, n/a-n/a	2.9	17
102	Active biodegradable films produced with blends of rice flour and poly(butylene adipate co-terephthalate): effect of potassium sorbate on film characteristics. <i>Materials Science and Engineering C</i> , <b>2013</b> , 33, 3153-9	8.3	17
101	Potential fungal inhibition by immobilized hydrolytic enzymes from <i>Trichoderma asperellum</i> . <i>Journal of Agricultural and Food Chemistry</i> , <b>2011</b> , 59, 8148-54	5.7	17
100	Application of biodegradable films made from rice flour, poly(butylene adipate-co-terephthalate), glycerol and potassium sorbate in the preservation of fresh food pastas. <i>LWT - Food Science and Technology</i> , <b>2016</b> , 65, 39-45	5.4	16
99	Efficacy of some biodegradable films as pre-harvest covering material for guava. <i>Scientia Horticulturae</i> , <b>2011</b> , 130, 341-343	4.1	16
98	The physicochemical characteristics of nonfat set yoghurt containing some hydrocolloids. <i>International Journal of Dairy Technology</i> , <b>2012</b> , 65, 260-267	3.7	15
97	<i>Araucaria angustifolia</i> (Bertol.) Kuntze extract as a source of phenolic compounds in TPS/PBAT active films. <i>Food and Function</i> , <b>2019</b> , 10, 7697-7706	6.1	15
96	How reactive extrusion with adipic acid improves the mechanical and barrier properties of starch/poly (butylene adipate-co-terephthalate) films. <i>International Journal of Food Science and Technology</i> , <b>2013</b> , 48, 1762-1769	3.8	13

95	Effects of packaging and temperature on postharvest of atemoya. <i>Revista Brasileira De Fruticultura</i> , <b>2002</b> , 24, 658-660	1.2	13
94	Polyvinyl alcohol (PVA) molecular weight and extrusion temperature in starch/PVA biodegradable sheets. <i>Polimeros</i> , <b>2018</b> , 28, 256-265	1.6	12
93	Using glycerol produced from biodiesel as a plasticiser in extruded biodegradable films. <i>Polimeros</i> , <b>2015</b> , 25, 331-335	1.6	12
92	Biodegradable bags for the production of plant seedlings. <i>Polimeros</i> , <b>2014</b> , 24, 547-553	1.6	12
91	Compatibilization of starch/poly(butylene adipate-co-terephthalate) blown films using itaconic acid and sodium hypophosphite. <i>Journal of Applied Polymer Science</i> , <b>2018</b> , 135, 46629	2.9	12
90	Baked Foams Based on Cassava Starch Coated with Polyvinyl Alcohol with a Higher Degree of Hydrolysis. <i>Journal of Polymers and the Environment</i> , <b>2018</b> , 26, 1445-1452	4.5	11
89	Mixture design to develop biodegradable sheets with high levels of starch and polyvinyl alcohol. <i>Starch/Staerke</i> , <b>2015</b> , 67, 1011-1019	2.3	11
88	Study of the compatibilizer effect in the properties of starch / polyester blends. <i>Polimeros</i> , <b>2013</b> , 23, 346-351	1.6	11
87	Efeito de fibras vegetais nas propriedades de compósitos biodegradáveis de amido de mandioca produzidos via extrusão. <i>Ciencia E Agrotecnologia</i> , <b>2010</b> , 34, 1522-1529	1.6	11
86	SENSORY AND INSTRUMENTAL TEXTURE ANALYSIS OF CASSAVA (MANIHOT ESCULENTA, CRANTZ) ROOTS. <i>Journal of Texture Studies</i> , <b>2005</b> , 35, 542-553	3.6	11
85	Abiotic Hydrolysis and Compostability of Blends Based on Cassava Starch and Biodegradable Polymers. <i>Journal of Polymers and the Environment</i> , <b>2019</b> , 27, 2577-2587	4.5	10
84	Revestimento comestível de alginato de sódio para frutos de amorapreta ( <i>Rubus ulmifolius</i> ). <i>Semina:Ciencias Agrarias</i> , <b>2008</b> , 29, 609	0.6	10
83	Chemical basis for beef charqui meat texture. <i>Brazilian Archives of Biology and Technology</i> , <b>2007</b> , 50, 719-724	1.2	10
82	Poly(lactic acid)/thermoplastic starch sheets: effect of adipate esters on the morphological, mechanical and barrier properties. <i>Polimeros</i> , <b>2016</b> , 26, 66-73	1.6	10
81	Effect of active packaging on low-sodium restructured chicken steaks. <i>Journal of Food Science and Technology</i> , <b>2015</b> , 52, 3376-82	3.3	9
80	Glycerol with different purity grades derived from biodiesel: Effect on the mechanical and viscoelastic properties of biodegradable strands and films. <i>Materials Science and Engineering C</i> , <b>2012</b> , 32, 2220-2222	8.3	9
79	Extruded cylindrical strands: Mechanical properties correlated with the formation of biodegradable films through blown extrusion. <i>Polymer Engineering and Science</i> , <b>2012</b> , 52, 35-41	2.3	9
78	Effect of Manufacturing Process and Xanthan Gum Addition on the Properties of Cassava Starch Films. <i>Journal of Polymers and the Environment</i> , <b>2011</b> , 19, 739-749	4.5	9

77	Effect of relative humidities on microstructural, barrier and mechanical properties of Yam starch-monoglyceride films. <i>Brazilian Archives of Biology and Technology</i> , <b>2009</b> , 52, 1505-1512	1.8	9
76	Modulation of aroma release of instant coffees through microparticles of roasted coffee oil. <i>Food Chemistry</i> , <b>2021</b> , 341, 128193	8.5	9
75	Use of Water-Soluble Curcumin in TPS/PBAT Packaging Material: Interference on Reactive Extrusion and Oxidative Stability of Chia Oil. <i>Food and Bioprocess Technology</i> , <b>2021</b> , 14, 471-482	5.1	9
74	Influence of microcrystalline cellulose in thermoplastic starch/polyester blown films. <i>Polimeros</i> , <b>2017</b> , 27, 129-135	1.6	8
73	Influence of Carboxylic Acids on Poly(lactic acid)/Thermoplastic Starch Biodegradable Sheets Produced by Calendering-Extrusion. <i>Advances in Polymer Technology</i> , <b>2018</b> , 37, 332-338	1.9	8
72	Evaluation of biomass production, carotenoid level and antioxidant capacity produced by <i>Thermus filiformis</i> using fractional factorial design. <i>Brazilian Journal of Microbiology</i> , <b>2012</b> , 43, 126-134	2.2	8
71	Starch/polyester films: simultaneous optimisation of the properties for the production of biodegradable plastic bags. <i>Polimeros</i> , <b>2013</b> , 23, 32-36	1.6	8
70	Biodegradable Sheets of Starch/Polyvinyl Alcohol (PVA): Effects of PVA Molecular Weight and Hydrolysis Degree. <i>Waste and Biomass Valorization</i> , <b>2019</b> , 10, 319-326	3.2	8
69	Biodegradable plastic designed to improve the soil quality and microbiological activity. <i>Polymer Degradation and Stability</i> , <b>2018</b> , 158, 52-63	4.7	8
68	Novel experimental approach to study aroma release upon reconstitution of instant coffee products. <i>Food Chemistry</i> , <b>2020</b> , 317, 126455	8.5	7
67	Addition of Saturated Fatty Acids to Biodegradable Films: Effect on the Crystallinity and Viscoelastic Characteristics. <i>Journal of Polymers and the Environment</i> , <b>2013</b> , 21, 166-171	4.5	7
66	Mixture design applied to evaluating the effects of polyvinyl alcohol (PVOH) and alginate on the properties of starch-based films. <i>Starch/Staerke</i> , <b>2015</b> , 67, 191-199	2.3	7
65	Remoção de carga orgânica recalcitrante de lixiviado de resíduos sólidos urbanos pré-tratado biologicamente por coagulação química-floculação-sedimentação. <i>Engenharia Sanitaria E Ambiental</i> , <b>2013</b> , 18, 177-184	0.4	7
64	EMBALAGEM INDIVIDUAL DE MANGAS CV. TOMMY ATKINS EM FILME PLÁSTICO: EFEITO SOBRE A VIDA DE PRATELEIRA. <i>Revista Brasileira De Fruticultura</i> , <b>2001</b> , 23, 288-292	1.2	7
63	Osmo-dehydrated functional product containing fructo-oligosaccharides: physical, chemical and sensorial characteristics. <i>Brazilian Archives of Biology and Technology</i> , <b>2012</b> , 55, 927-936	1.8	7
62	Effects of adding spices with antioxidants compounds in red ale style craft beer: A simplex-centroid mixture design approach. <i>Food Chemistry</i> , <b>2021</b> , 365, 130478	8.5	7
61	Oat Fiber as Reinforcement for Starch/Polyvinyl Alcohol Materials Produced by Injection Molding. <i>Starch/Staerke</i> , <b>2018</b> , 70, 1700248	2.3	6
60	Oat hull fibers bleached by reactive extrusion with alkaline hydrogen peroxide in thermoplastic starch/poly(butylene adipate-co-terephthalate) composites. <i>Polymer Composites</i> , <b>2018</b> , 39, 1950-1958	3	6

59	Antimicrobial PLA/TPS/gelatin sheets with enzymatically crosslinked surface containing silver nanoparticles. <i>Journal of Applied Polymer Science</i> , <b>2016</b> , 133, n/a-n/a	2.9	6
58	Nectandra falcifolia: potential phytopharmaceutical for skin damage protection designed by statistical approach and characterized by photoacoustic spectroscopy. <i>Revista Brasileira De Farmacognosia</i> , <b>2015</b> , 25, 284-291	2	6
57	Characterization of thermoplastic starch/poly(lactic acid) blends obtained by extrusion and thermopressing. <i>Journal of the Brazilian Chemical Society</i> , <b>2012</b> ,	1.5	6
56	Embalagem ativa para alface americana ( <i>Lactuca sativa</i> L.) minimamente processada. <i>Semina: Ciências Agrárias</i> , <b>2010</b> , 31, 653	0.6	6
55	Textural changes during cooking of cassava ( <i>Manihot esculenta</i> Crantz) roots. <i>Journal of the Science of Food and Agriculture</i> , <b>2004</b> , 84, 1975-1978	4.3	6
54	Optimization of the conditions for producing soy protein isolate films. <i>Emirates Journal of Food and Agriculture</i> , 297	1	6
53	Effect of biodegradable active packaging with zeolites on fresh broccoli florets. <i>Journal of Food Science and Technology</i> , <b>2021</b> , 58, 197-204	3.3	6
52	Modified Starches on the Properties of Extruded Biodegradable Materials of Starch and Polyvinyl Alcohol. <i>Journal of Polymers and the Environment</i> , <b>2020</b> , 28, 3211-3220	4.5	6
51	Oat fibers modification by reactive extrusion with alkaline hydrogen peroxide. <i>Polimeros</i> , <b>2016</b> , 26, 320-326		6
50	Biodegradable blends of starch/polyvinyl alcohol/glycerol: multivariate analysis of the mechanical properties. <i>Polimeros</i> , <b>2016</b> , 26, 193-196	1.6	6
49	VIS-NIR spectroscopy as a process analytical technology for compositional characterization of film biopolymers and correlation with their mechanical properties. <i>Materials Science and Engineering C</i> , <b>2015</b> , 56, 274-9	8.3	5
48	Physical alterations of soybean during accelerated and natural aging. <i>Food Research International</i> , <b>2014</b> , 55, 55-61	7	5
47	An artificial neural network model for the prediction of mechanical and barrier properties of biodegradable films. <i>Materials Science and Engineering C</i> , <b>2013</b> , 33, 4331-6	8.3	5
46	Laminados biodegradáveis de blendas de amido de mandioca e poli(vinil álcool): efeito da formulação sobre a cor e opacidade. <i>Polimeros</i> , <b>2015</b> , 25, 326-329	1.6	5
45	STARCH/POLY (BUTYLENE ADIPATE-CO-TEREPHTHALATE)/MONTMORILLONITE FILMS PRODUCED BY BLOW EXTRUSION. <i>Química Nova</i> , <b>2014</b> ,	1.6	5
44	Aplicação de revestimento comestível em abacaxis processados por métodos combinados: isoterma de sorção e cinética de desidratação osmótica. <i>Food Science and Technology</i> , <b>2005</b> , 25, 285-290	2	5
43	Crosslinking starch/oat hull mixtures for use in composites with PLA. <i>Polimeros</i> , <b>2019</b> , 29,	1.6	5
42	Sensibilidade ao rachamento de bagas das videiras 'Concord' e 'Isabel' de BRS Ribeirão. <i>Revista Brasileira De Fruticultura</i> , <b>2012</b> , 34, 814-822	1.2	5



41	Brewing conditions impact on the composition and characteristics of cold brew Arabica and Robusta coffee beverages. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 143, 111090	5.4	5
40	Production of Wheat Flour/PBAT Active Films Incorporated with Oregano Oil Microparticles and Its Application in Fresh Pastry Conservation. <i>Food and Bioprocess Technology</i> , <b>2021</b> , 14, 1587-1599	5.1	5
39	Bio-based films prepared with apple pomace: Volatiles compound composition and mechanical, antioxidant and antibacterial properties. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 144, 111241	5.4	5
38	Sericin as compatibilizer in starch/ polyester blown films. <i>Polimeros</i> , <b>2018</b> , 28, 389-394	1.6	5
37	Spray-drying of casein/pectin bioconjugate microcapsules containing grape ( <i>Vitis labrusca</i> ) by-product extract. <i>Food Chemistry</i> , <b>2022</b> , 368, 130817	8.5	5
36	The effect of gelatin amount on the properties of PLA/TPS/gelatin extruded sheets. <i>Polimeros</i> , <b>2017</b> , 27, 27-34	1.6	4
35	Qualidade interna de ovos submetidos a diferentes tipos de revestimento e armazenados por 35 dias a 25°C. <i>Semina: Ciências Agrárias</i> , <b>2014</b> , 35, 531	0.6	4
34	Effect of carrageenan addition on the yield and functional properties of charqui (Jerked Beef). <i>Brazilian Archives of Biology and Technology</i> , <b>2013</b> , 56, 311-318	1.8	4
33	Active Biodegradable Packaging for Foods Containing <i>Baccharis dracunculifolia</i> Leaf as Natural Antioxidant. <i>Food and Bioprocess Technology</i> , <b>2021</b> , 14, 1301-1310	5.1	4
32	pH sensitive phosphate crosslinked films of starch-carboxymethyl cellulose. <i>Polymer Engineering and Science</i> , <b>2021</b> , 61, 388-396	2.3	4
31	The role of ultrasound-assisted emulsification of roasted coffee oil on aroma profile in spray-dried microparticles and its dynamic release by PTR-ToF-MS. <i>European Food Research and Technology</i> , <b>2021</b> , 247, 865-878	3.4	4
30	Adição de polieletrólito ao processo de floculação no pré-tratamento de lixiviado por coagulação-floculação-sedimentação. <i>Engenharia Sanitária E Ambiental</i> , <b>2012</b> , 17, 25-32	0.4	3
29	Polyvinyl alcohol films with different degrees of hydrolysis and polymerization. <i>Semina: Ciências Exatas E Tecnológicas</i> , <b>2019</b> , 40, 169	0.2	3
28	Influence of pinhão starch and natural extracts on the performance of thermoplastic cassava starch/PBAT extruded blown films as a technological approach for bio-based packaging material. <i>Journal of Food Science</i> , <b>2020</b> , 85, 2832-2842	3.4	3
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26	A statistical approach to define some tofu processing conditions. <i>Food Science and Technology</i> , <b>2011</b> , 31, 897-904	2	2
25	Embalagem ativa para brócolis minimamente processado utilizando 1-metilciclopropeno em sachê biodegradável. <i>Semina: Ciências Agrárias</i> , <b>2006</b> , 27, 581	0.6	2
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22	Antecipação da maturação da uva Rubi produzida fora de época no noroeste do estado do Paraná <i>Revista Brasileira De Fruticultura</i> , <b>2002</b> , 24, 780-782	1.2	2
21	Evaluation of biomass production, carotenoid level and antioxidant capacity produced by <i>Thermus filiformis</i> Using fractional factorial design. <i>Brazilian Journal of Microbiology</i> , <b>2012</b> , 43, 126-34	2.2	2
20	Effect of active packaging with oregano oil on beef burgers with low sodium content. <i>Acta Scientiarum - Technology</i> , <b>2019</b> , 42, e42892	0.5	2
19	Eco-friendly materials produced by blown-film extrusion as potential active food packaging. <i>Polymers for Advanced Technologies</i> , <b>2021</b> , 32, 779-788	3.2	2
18	Characterization and application of starch/polyester packaging produced by blown extrusion. <i>Carbohydrate Polymer Technologies and Applications</i> , <b>2021</b> , 2, 100088	1.7	2
17	Innovations in Starch-Based Film Technology. <i>Food Engineering Series</i> , <b>2008</b> , 431-454	0.5	2
16	Characterization of coated biodegradable trays by spectroscopic techniques. <i>Industrial Crops and Products</i> , <b>2018</b> , 112, 511-514	5.9	1
15	Optimizing dehydration of apples <i>Malus Domestica</i> with fructo-oligosaccharide incorporation. <i>Brazilian Archives of Biology and Technology</i> , <b>2012</b> , 55, 751-762	1.8	1
14	Development of a biodegradable plastic film extruded with the addition of a Brazilian propolis by-product. <i>LWT - Food Science and Technology</i> , <b>2022</b> , 157, 113124	5.4	1
13	Biodegradable starch / polyvinyl alcohol composites produced by thermoplastic injection containing cellulose extracted from soybean hulls ( <i>Glycine max L.</i> ). <i>Industrial Crops and Products</i> , <b>2022</b> , 176, 114383	5.9	1
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11	Influence of free and microencapsulated oregano oil on starch and poly (butylene co-terephthalate adipate) active film properties. <i>Polymer Bulletin</i> , 1	2.4	1
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