

Fãbio Yamashita

List of Publications by Year in descending order

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176
papers

6,534
citations

57631

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docs citations

177
times ranked

5886
citing authors

#	ARTICLE	IF	CITATIONS
1	Water sorption and mechanical properties of cassava starch films and their relation to plasticizing effect. <i>Carbohydrate Polymers</i> , 2005, 60, 283-289.	5.1	486
2	Antimicrobial, Mechanical, and Barrier Properties of Cassava Starch~Chitosan Films Incorporated with Oregano Essential Oil. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 7499-7504.	2.4	403
3	Effect of cellulose fibers addition on the mechanical properties and water vapor barrier of starch-based films. <i>Food Hydrocolloids</i> , 2009, 23, 1328-1333.	5.6	250
4	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> , 2008, 72, 82-87.	5.1	238
5	Effect of nanoclay incorporation method on mechanical and water vapor barrier properties of starch-based films. <i>Industrial Crops and Products</i> , 2011, 33, 605-610.	2.5	192
6	Effect of cellulose fibers on the crystallinity and mechanical properties of starch-based films at different relative humidity values. <i>Carbohydrate Polymers</i> , 2009, 77, 293-299.	5.1	152
7	Effects of plasticizers on the properties of oat starch films. <i>Materials Science and Engineering C</i> , 2009, 29, 532-538.	3.8	134
8	Development of biodegradable flexible films of starch and poly(lactic acid) plasticized with adipate or citrate esters. <i>Carbohydrate Polymers</i> , 2013, 92, 19-22.	5.1	132
9	Comparative study of processing methods for starch/gelatin films. <i>Carbohydrate Polymers</i> , 2013, 95, 681-689.	5.1	128
10	Citric acid and maleic anhydride as compatibilizers in starch/poly(butylene adipate-co-terephthalate) blends by one-step reactive extrusion. <i>Carbohydrate Polymers</i> , 2012, 87, 2614-2618.	5.1	127
11	Biodegradable mulch films for strawberry production. <i>Polymer Testing</i> , 2010, 29, 471-476.	2.3	121
12	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> , 2012, 49, 149-154.	2.5	119
13	Improving action of citric acid as compatibiliser in starch/polyester blown films. <i>Industrial Crops and Products</i> , 2014, 52, 305-312.	2.5	119
14	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> , 2010, 82, 1102-1109.	5.1	117
15	Effect of organic acids as additives on the performance of thermoplastic starch/polyester blown films. <i>Carbohydrate Polymers</i> , 2012, 90, 159-164.	5.1	114
16	Filmes de amido: produÃ§Ã£o, propriedades e potencial de utilizaÃ§Ã£o. <i>Semina:Ciencias Agrarias</i> , 2010, 31, 137.	0.1	95
17	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> , 2010, 30, 196-202.	3.8	89
18	Composites of thermoplastic starch and nanoclays produced by extrusion and thermopressing. <i>Carbohydrate Polymers</i> , 2012, 89, 504-510.	5.1	88

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19	Constrained mixture design applied to the development of cassava starch-chitosan blown films. <i>Journal of Food Engineering</i> , 2012, 108, 262-267.	2.7	87
20	Thermophysical properties of Brazilian orange juice as affected by temperature and water content. <i>Journal of Food Engineering</i> , 1998, 38, 27-40.	2.7	86
21	Properties of baked foams based on cassava starch, sugarcane bagasse fibers and montmorillonite. <i>Carbohydrate Polymers</i> , 2012, 87, 1302-1310.	5.1	84
22	Elaboration, morphology and properties of starch/polyester nano-biocomposites based on sepiolite clay. <i>Carbohydrate Polymers</i> , 2015, 118, 250-256.	5.1	80
23	Films of starch and poly(butylene adipate co-terephthalate) added of soybean oil (SO) and Tween 80. <i>Carbohydrate Polymers</i> , 2012, 90, 1452-1460.	5.1	79
24	Diffusion coefficients during osmotic dehydration of tomatoes in ternary solutions. <i>Journal of Food Engineering</i> , 2004, 61, 253-259.	2.7	77
25	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> , 2011, 86, 1344-1350.	5.1	73
26	Starch, sugarcane bagasse fibre, and polyvinyl alcohol effects on extruded foam properties: A mixture design approach. <i>Industrial Crops and Products</i> , 2010, 32, 353-359.	2.5	72
27	Extrusion parameters related to starch/chitosan active films properties. <i>International Journal of Food Science and Technology</i> , 2011, 46, 702-710.	1.3	71
28	Physical, antimicrobial and antioxidant properties of starch-based film containing ethanolic propolis extract. <i>International Journal of Food Science and Technology</i> , 2015, 50, 2080-2087.	1.3	69
29	Baked foams of cassava starch and organically modified nanoclays. <i>Industrial Crops and Products</i> , 2013, 44, 705-711.	2.5	68
30	Sepiolite as a promising nanoclay for nano-biocomposites based on starch and biodegradable polyester. <i>Materials Science and Engineering C</i> , 2017, 70, 296-302.	3.8	65
31	Thermoplastic starch/poly(lactic acid) sheets coated with cross-linked chitosan. <i>Polymer Testing</i> , 2013, 32, 94-98.	2.3	59
32	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> , 2015, 52, 5866-5873.	1.4	57
33	Citric acid as crosslinking agent in starch/xanthan gum hydrogels produced by extrusion and thermopressing. <i>LWT - Food Science and Technology</i> , 2020, 125, 108950.	2.5	57
34	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> , 2018, 125, 207-219.	2.5	55
35	Properties of extruded xanthan-starch-clay nanocomposite films. <i>Brazilian Archives of Biology and Technology</i> , 2011, 54, 1223-1333.	0.5	54
36	Thermoplastic starch/polyester films: Effects of extrusion process and poly (lactic acid) addition. <i>Materials Science and Engineering C</i> , 2013, 33, 4112-4117.	3.8	54

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37	Mixture design applied for the study of the tartaric acid effect on starch/polyester films. <i>Carbohydrate Polymers</i> , 2013, 92, 1705-1710.	5.1	54
38	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> , 2011, 1218, 57-63.	1.8	52
39	Comparative study of the properties of soy protein concentrate films containing free and encapsulated oregano essential oil. <i>Food Packaging and Shelf Life</i> , 2019, 22, 100419.	3.3	52
40	Biodegradable trays of thermoplastic starch/poly (lactic acid) coated with beeswax. <i>Industrial Crops and Products</i> , 2018, 112, 481-487.	2.5	51
41	Physical and structural characterisation of starch/polyester blends with tartaric acid. <i>Materials Science and Engineering C</i> , 2014, 39, 35-39.	3.8	49
42	TPCS/PBAT blown extruded films added with curcumin as a technological approach for active packaging materials. <i>Food Packaging and Shelf Life</i> , 2019, 22, 100424.	3.3	49
43	Corn starch and gelatin-based films added with guabiroba pulp for application in food packaging. <i>Food Packaging and Shelf Life</i> , 2019, 19, 140-146.	3.3	47
44	Action of multi-enzyme complex on protein extraction to obtain a protein concentrate from okara. <i>Journal of Food Science and Technology</i> , 2018, 55, 1508-1517.	1.4	46
45	Friction factors and rheological properties of orange juice. <i>Journal of Food Engineering</i> , 1999, 40, 101-106.	2.7	45
46	Biodegradable starch-based films containing saturated fatty acids: thermal, infrared and raman spectroscopic characterization. <i>Polimeros</i> , 2012, 22, 475-480.	0.2	44
47	Citric acid as multifunctional agent in blowing films of starch/PBAT. <i>Quimica Nova</i> , 2011, 34, 1507-1510.	0.3	41
48	Adipate and Citrate Esters as Plasticizers for Poly(Lactic Acid)/Thermoplastic Starch Sheets. <i>Journal of Polymers and the Environment</i> , 2015, 23, 54-61.	2.4	40
49	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> , 2013, 21, 266-274.	2.4	38
50	Development and Characterization of Natural Rubber Latex and Polylactic Acid Membranes for Biomedical Application. <i>Journal of Polymers and the Environment</i> , 2020, 28, 220-230.	2.4	38
51	Compatibilisation of starch/poly(butylene adipate co-terephthalate) blends in blown films. <i>International Journal of Food Science and Technology</i> , 2011, 46, 1934-1939.	1.3	37
52	Biodegradable and bioactive CGP/PVA film for fungal growth inhibition. <i>Carbohydrate Polymers</i> , 2012, 89, 964-970.	5.1	36
53	Active biodegradable packaging for fresh pasta. <i>LWT - Food Science and Technology</i> , 2013, 54, 25-29.	2.5	36
54	Lipase entrapment in PVA/Chitosan biodegradable film for reactor coatings. <i>Materials Science and Engineering C</i> , 2013, 33, 1696-1701.	3.8	35

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55	The physicochemical properties of fibrous residues from the agro industry. LWT - Food Science and Technology, 2015, 62, 138-143.	2.5	35
56	Effect of a gelatin-based edible coating containing cellulose nanocrystals (CNC) on the quality and nutrient retention of fresh strawberries during storage. IOP Conference Series: Materials Science and Engineering, 2014, 64, 012024.	0.3	32
57	Microcrystalline Cellulose as Reinforcement in Thermoplastic Starch/Poly(butylene Terephthalate) Blends. Journal of Applied Polymer Science, 2014, 112, 662-670.	2.4	31
58	Starch, cellulose acetate and polyester biodegradable sheets: Effect of composition and processing conditions. Materials Science and Engineering C, 2017, 78, 932-941.	3.8	30
59	Incorporation of Oregano Essential Oil Microcapsules in Starch/Poly (Butylene Adipate) Blends. Journal of Applied Polymer Science, 2014, 112, 662-670.	0.4	30
60	Biodegradable foams based on starch, polyvinyl alcohol, chitosan and sugarcane fibers obtained by extrusion. Brazilian Archives of Biology and Technology, 2011, 54, 1043-1052.	0.5	27
61	Effect of cooling and coating on thermoplastic starch/poly(lactic acid) blend sheets. Polymer Testing, 2014, 33, 34-39.	2.3	27
62	Polyvinyl alcohol (PVA) molecular weight and extrusion temperature in starch/PVA biodegradable sheets. Polimeros, 2018, 28, 256-265.	0.2	26
63	<i>Araucaria angustifolia</i> (Bertol.) Kuntze extract as a source of phenolic compounds in TPS/PBAT active films. Food and Function, 2019, 10, 7697-7706.	2.1	26
64	PRODUCTION OF CAROTENOIDS BY RHODOTORULA RUBRA AND R. GLUTINIS IN CULTURE MEDIUM SUPPLEMENTED WITH SUGAR CANE JUICE. Food Biotechnology, 2002, 16, 227-235.	0.6	25
65	Mixture design applied for the development of films based on starch, polyvinyl alcohol, and glycerol. Journal of Applied Polymer Science, 2015, 132, .	1.3	25
66	Active biodegradable films produced with blends of rice flour and poly(butylene adipate) Terephthalate. Materials Science and Engineering C, 2013, 33, 3153-3159.	3.8	23
67	The physicochemical characteristics of nonfat set yoghurt containing some hydrocolloids. International Journal of Dairy Technology, 2012, 65, 260-267.	1.3	22
68	Effects of the incorporation of saturated fatty acids on the mechanical and barrier properties of biodegradable films. Journal of Applied Polymer Science, 2012, 124, 3695-3703.	1.3	22
69	Using glycerol produced from biodiesel as a plasticiser in extruded biodegradable films. Polimeros, 2015, 25, 331-335.	0.2	22
70	Application of biodegradable films made from rice flour, poly(butylene adipate-co-terephthalate), glycerol and potassium sorbate in the preservation of fresh food pastas. LWT - Food Science and Technology, 2016, 65, 39-45.	2.5	22
71	Use of Water-Soluble Curcumin in TPS/PBAT Packaging Material: Interference on Reactive Extrusion and Oxidative Stability of Chia Oil. Food and Bioprocess Technology, 2021, 14, 471-482.	2.6	22
72	Spray-drying of casein/pectin bioconjugate microcapsules containing grape (<i>Vitis labrusca</i>) by-product extract. Food Chemistry, 2022, 368, 130817.	4.2	22

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73	Efficacy of some biodegradable films as pre-harvest covering material for guava. <i>Scientia Horticulturae</i> , 2011, 130, 341-343.	1.7	21
74	Biodegradable bags for the production of plant seedlings. <i>Polimeros</i> , 2014, 24, 547-553.	0.2	21
75	Compatibilization of starch/poly(butylene adipate terephthalate) blown films using itaconic acid and sodium hypophosphite. <i>Journal of Applied Polymer Science</i> , 2018, 135, 46629.	1.3	21
76	Effects of adding spices with antioxidants compounds in red ale style craft beer: A simplex-centroid mixture design approach. <i>Food Chemistry</i> , 2021, 365, 130478.	4.2	21
77	Potential Fungal Inhibition by Immobilized Hydrolytic Enzymes from <i>Trichoderma asperellum</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 8148-8154.	2.4	20
78	Efeito de fibras vegetais nas propriedades de compósitos biodegradáveis de amido de mandioca produzidos via extrusão. <i>Ciencia E Agrotecnologia</i> , 2010, 34, 1522-1529.	1.5	19
79	Sericin as compatibilizer in starch/ polyester blown films. <i>Polimeros</i> , 2018, 28, 389-394.	0.2	19
80	Brewing conditions impact on the composition and characteristics of cold brew Arabica and Robusta coffee beverages. <i>LWT - Food Science and Technology</i> , 2021, 143, 111090.	2.5	19
81	Effect of biodegradable active packaging with zeolites on fresh broccoli florets. <i>Journal of Food Science and Technology</i> , 2021, 58, 197-204.	1.4	19
82	Bio-based films prepared with apple pomace: Volatiles compound composition and mechanical, antioxidant and antibacterial properties. <i>LWT - Food Science and Technology</i> , 2021, 144, 111241.	2.5	18
83	Starch/polyester films: simultaneous optimisation of the properties for the production of biodegradable plastic bags. <i>Polimeros</i> , 2013, 23, 32-36.	0.2	17
84	Influence of Carboxylic Acids on Poly(lactic acid)/Thermoplastic Starch Biodegradable Sheets Produced by Calendring-Extrusion. <i>Advances in Polymer Technology</i> , 2018, 37, 332-338.	0.8	17
85	Development of a biodegradable plastic film extruded with the addition of a Brazilian propolis by-product. <i>LWT - Food Science and Technology</i> , 2022, 157, 113124.	2.5	17
86	Effects of packaging and temperature on postharvest of atemoya. <i>Revista Brasileira De Fruticultura</i> , 2002, 24, 658-660.	0.2	16
87	SENSORY AND INSTRUMENTAL TEXTURE ANALYSIS OF CASSAVA (<i>MANIHOT ESCULENTA</i> , CRANTZ) ROOTS. <i>Journal of Texture Studies</i> , 2004, 35, 542-553.	1.1	16
88	Study of the compatibilizer effect in the properties of starch / polyester blends. <i>Polimeros</i> , 2013, 23, 346-351.	0.2	16
89	Effect of active packaging on low-sodium restructured chicken steaks. <i>Journal of Food Science and Technology</i> , 2015, 52, 3376-82.	1.4	16
90	Poly(lactic acid)/thermoplastic starch sheets: effect of adipate esters on the morphological, mechanical and barrier properties. <i>Polimeros</i> , 2016, 26, 66-73.	0.2	16

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91	How reactive extrusion with adipic acid improves the mechanical and barrier properties of starch/poly (butylene adipate-terephthalate) films. <i>International Journal of Food Science and Technology</i> , 2013, 48, 1762-1769.	1.3	15
92	Mixture design to develop biodegradable sheets with high levels of starch and polyvinyl alcohol. <i>Starch/Staerke</i> , 2015, 67, 1011-1019.	1.1	15
93	Biodegradable Sheets of Starch/Polyvinyl Alcohol (PVA): Effects of PVA Molecular Weight and Hydrolysis Degree. <i>Waste and Biomass Valorization</i> , 2019, 10, 319-326.	1.8	15
94	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> , 2021, 14, 1587-1599.	2.6	15
95	Characterization of thermoplastic starch/poly(lactic acid) blends obtained by extrusion and thermopressing. <i>Journal of the Brazilian Chemical Society</i> , 2012, , .	0.6	14
96	Abiotic Hydrolysis and Compostability of Blends Based on Cassava Starch and Biodegradable Polymers. <i>Journal of Polymers and the Environment</i> , 2019, 27, 2577-2587.	2.4	14
97	Revestimento comestível de alginato de cálcio para frutos de amorapreta (<i>Rubus ulmifolius</i>). <i>Semina: Ciências Agrárias</i> , 2008, 29, 609.	0.1	13
98	Influence of microcrystalline cellulose in thermoplastic starch/polyester blown films. <i>Polímeros</i> , 2017, 27, 129-135.	0.2	13
99	Baked Foams Based on Cassava Starch Coated with Polyvinyl Alcohol with a Higher Degree of Hydrolysis. <i>Journal of Polymers and the Environment</i> , 2018, 26, 1445-1452.	2.4	13
100	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> , 2020, 85, 2832-2842.	1.5	13
101	Novel experimental approach to study aroma release upon reconstitution of instant coffee products. <i>Food Chemistry</i> , 2020, 317, 126455.	4.2	13
102	Effect of relative humidities on microstructural, barrier and mechanical properties of Yam starch-monoglyceride films. <i>Brazilian Archives of Biology and Technology</i> , 2009, 52, 1505-1512.	0.5	12
103	Effect of Manufacturing Process and Xanthan Gum Addition on the Properties of Cassava Starch Films. <i>Journal of Polymers and the Environment</i> , 2011, 19, 739-749.	2.4	12
104	Biodegradable plastic designed to improve the soil quality and microbiological activity. <i>Polymer Degradation and Stability</i> , 2018, 158, 52-63.	2.7	12
105	pH-sensitive phosphate crosslinked films of starch-carboxymethyl cellulose. <i>Polymer Engineering and Science</i> , 2021, 61, 388-396.	1.5	12
106	Modulation of aroma release of instant coffees through microparticles of roasted coffee oil. <i>Food Chemistry</i> , 2021, 341, 128193.	4.2	12
107	Chemical basis for beef charqui meat texture. <i>Brazilian Archives of Biology and Technology</i> , 2007, 50, 719-724.	0.5	11
108	Hydrogels of starch/carboxymethyl cellulose crosslinked with sodium trimetaphosphate via reactive extrusion. <i>Journal of Applied Polymer Science</i> , 2021, 138, 50194.	1.3	11

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109	Active Biodegradable Packaging for Foods Containing Baccharis dracunculifolia Leaf as Natural Antioxidant. Food and Bioprocess Technology, 2021, 14, 1301-1310.	2.6	11
110	Glycerol with different purity grades derived from biodiesel: Effect on the mechanical and viscoelastic properties of biodegradable strands and films. Materials Science and Engineering C, 2012, 32, 2220-2222.	3.8	10
111	VISÃ“NIR spectroscopy as a process analytical technology for compositional characterization of film biopolymers and correlation with their mechanical properties. Materials Science and Engineering C, 2015, 56, 274-279.	3.8	10
112	Biodegradable starch / polyvinyl alcohol composites produced by thermoplastic injection containing cellulose extracted from soybean hulls (Glycine max L.). Industrial Crops and Products, 2022, 176, 114383.	2.5	10
113	Textural changes during cooking of cassava (Manihot esculenta Crantz) roots. Journal of the Science of Food and Agriculture, 2004, 84, 1975-1978.	1.7	9
114	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
115	STARCH/POLY (BUTYLENE ADIPATE-CO-TEREPHTHALATE)/MONTMORILLONITE FILMS PRODUCED BY BLOW EXTRUSION. Quimica Nova, 2014, , .	0.3	9
116	The effect of gelatin amount on the properties of PLA/TPS/gelatin extruded sheets. Polimeros, 2017, 27, 27-34.	0.2	9
117	Oat hull fibers bleached by reactive extrusion with alkaline hydrogen peroxide in thermoplastic starch/poly(butylene adipate-terephthalate) composites. Polymer Composites, 2018, 39, 1950-1958.	2.3	9
118	Modified Starches on the Properties of Extruded Biodegradable Materials of Starch and Polyvinyl Alcohol. Journal of Polymers and the Environment, 2020, 28, 3211-3220.	2.4	9
119	Eco-friendly materials produced by blown film extrusion as potential active food packaging. Polymers for Advanced Technologies, 2021, 32, 779-788.	1.6	9
120	EMBALAGEM INDIVIDUAL DE MANGAS CV. TOMMY ATKINS EM FILME PLÃSTICO: EFEITO SOBRE A VIDA DE PRATELEIRA. Revista Brasileira De Fruticultura, 2001, 23, 288-292.	0.2	9
121	Optimization of the conditions for producing soy protein isolate films. Emirates Journal of Food and Agriculture, 0, , 297.	1.0	9
122	AplicaÃ“o de revestimento comestÃvel em abacaxis processados por mÃtodos combinados: isoterma de sorÃo e cinÃtica de desidrataÃo osmÃtica. Food Science and Technology, 2005, 25, 285-290.	0.8	8
123	Evaluation of biomass production, carotenoid level and antioxidant capacity produced by Thermus filiformis using fractional factorial design. Brazilian Journal of Microbiology, 2012, 43, 126-134.	0.8	8
124	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
125	RemoÃo de carga orgÃnica recalcitrante de lixiviado de resÃduos sÃlidos urbanos prÃtratado biologicamente por coagulaÃo quÃmica-floculaÃo-sedimentaÃo. Engenharia Sanitaria E Ambiental, 2013, 18, 177-184.	0.1	8
126	Mixture design applied to evaluating the effects of polyvinyl alcohol (PVOH) and alginate on the properties of starch-based films. Starch/Staerke, 2015, 67, 191-199.	1.1	8

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127	Antimicrobial PLA/TPS/gelatin sheets with enzymatically crosslinked surface containing silver nanoparticles. <i>Journal of Applied Polymer Science</i> , 2016, 133, .	1.3	8
128	Oat Fiber as Reinforcement for Starch/Polyvinyl Alcohol Materials Produced by Injection Molding. <i>Starch/Staerke</i> , 2018, 70, 1700248.	1.1	8
129	Optical, Mechanical, Antioxidant and Antimicrobial Properties of Starch/Polyvinyl Alcohol Biodegradable Film Incorporated with <i>Baccharis dracunculifolia</i> Lyophilized Extract. <i>Waste and Biomass Valorization</i> , 2021, 12, 3829-3848.	1.8	8
130	Embalagem ativa para alface americana (<i>Lactuca sativa</i> L.) minimamente processada. <i>Semina:Ciencias Agrarias</i> , 2010, 31, 653.	0.1	7
131	An artificial neural network model for the prediction of mechanical and barrier properties of biodegradable films. <i>Materials Science and Engineering C</i> , 2013, 33, 4331-4336.	3.8	7
132	Oat fibers modification by reactive extrusion with alkaline hydrogen peroxide. <i>Polimeros</i> , 2016, 26, 320-326.	0.2	7
133	Biodegradable blends of starch/polyvinyl alcohol/glycerol: multivariate analysis of the mechanical properties. <i>Polimeros</i> , 2016, 26, 193-196.	0.2	7
134	Crosslinking starch/oat hull mixtures for use in composites with PLA. <i>Polimeros</i> , 2019, 29, .	0.2	7
135	Osmo-dehydrated functional product containing fructo-oligosaccharides: physical, chemical and sensorial characteristics. <i>Brazilian Archives of Biology and Technology</i> , 2012, 55, 927-936.	0.5	7
136	Biodegradable composites of starch/polyvinyl alcohol/soybean hull (<i>Glycine max</i> L.) produced by thermoplastic injection. <i>Journal of Applied Polymer Science</i> , 2022, 139, .	1.3	7
137	<i>Nectandra falcifolia</i> : potential phytopharmaceutical for skin damage protection designed by statistical approach and characterized by photoacoustic spectroscopy. <i>Revista Brasileira De Farmacognosia</i> , 2015, 25, 284-291.	0.6	6
138	Development of biodegradable films containing pomegranate peel extract and potassium sorbate. <i>LWT - Food Science and Technology</i> , 2022, 160, 113302.	2.5	6
139	Aplicação de revestimentos comestíveis em pêssego (<i>Prunus persica</i>). <i>Food Science and Technology</i> , 2003, 23, 95.	0.8	5
140	Effect of carrageenan addition on the yield and functional properties of charqui (Jerked Beef). <i>Brazilian Archives of Biology and Technology</i> , 2013, 56, 311-318.	0.5	5
141	Qualidade interna de ovos submetidos a diferentes tipos de revestimento e armazenados por 35 dias a 25°C. <i>Semina:Ciencias Agrarias</i> , 2014, 35, 531.	0.1	5
142	Physical alterations of soybean during accelerated and natural aging. <i>Food Research International</i> , 2014, 55, 55-61.	2.9	5
143	Laminados biodegradáveis de blendas de amido de mandioca e poli(vinil Álcool): efeito da formulação sobre a cor e opacidade. <i>Polimeros</i> , 2015, 25, 326-329.	0.2	5
144	The role of ultrasound-assisted emulsification of roasted coffee oil on aroma profile in spray-dried microparticles and its dynamic release by PTR-ToFMS. <i>European Food Research and Technology</i> , 2021, 247, 865-878.	1.6	5

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145	Biodegradation of poly(lactic acid) cassava bagasse composites produced by injection molding. <i>Journal of Applied Polymer Science</i> , 2021, 138, 50667.	1.3	5
146	Production, antioxidant characterization and application of active starch-based films containing essential oils for beef packaging. <i>Research, Society and Development</i> , 2021, 10, e4310816903.	0.0	5
147	Characterization and application of starch/polyester packaging produced by blown extrusion. <i>Carbohydrate Polymer Technologies and Applications</i> , 2021, 2, 100088.	1.6	5
148	Sensibilidade ao rachamento de bagas das videiras 'Concord', 'Isabel' e 'BRS Rãbea'. <i>Revista Brasileira De Fruticultura</i> , 2012, 34, 814-822.	0.2	5
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