

# Fãbio Yamashita

## List of Publications by Year in descending order

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176  
papers

6,534  
citations

57631

44  
h-index

76769

74  
g-index

177  
all docs

177  
docs citations

177  
times ranked

5886  
citing authors

#	ARTICLE	IF	CITATIONS
1	Physical and mechanical properties of starch films: the role of the cross-linking mechanism through iodine binding capacity. <i>Revista Principia</i> , 2023, 60, 855.	0.1	0
2	Influence of free and microencapsulated oregano oil on starch and poly (butylene co-terephthalate) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	1.7	4
3	Spray-drying of casein/pectin bioconjugate microcapsules containing grape ( <i>Vitis labrusca</i> ) by-product extract. <i>Food Chemistry</i> , 2022, 368, 130817.	4.2	22
4	Biodegradable starch / polyvinyl alcohol composites produced by thermoplastic injection containing cellulose extracted from soybean hulls ( <i>Glycine max</i> L.). <i>Industrial Crops and Products</i> , 2022, 176, 114383.	2.5	10
5	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
6	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
7	Development of biodegradable films containing pomegranate peel extract and potassium sorbate. <i>LWT - Food Science and Technology</i> , 2022, 160, 113302.	2.5	6
8	Modification of Orange Bagasse with Reactive Extrusion to Obtain Cellulose-Based Materials. <i>Polysaccharides</i> , 2022, 3, 401-410.	2.1	2
9	Effect of the addition of Euterpe oleracea Mart. extract on the properties of starch-based sachets and the impact on the shelf-life of olive oil. <i>Food Chemistry</i> , 2022, 394, 133503.	4.2	5
10	<scp>pH</scp>sensitive phosphate crosslinked films of starchâ€carboxymethyl cellulose. <i>Polymer Engineering and Science</i> , 2021, 61, 388-396.	1.5	12
11	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
12	Ecoâ€friendly materials produced by blownâ€film extrusion as potential active food packaging. <i>Polymers for Advanced Technologies</i> , 2021, 32, 779-788.	1.6	9
13	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
14	Modulation of aroma release of instant coffees through microparticles of roasted coffee oil. <i>Food Chemistry</i> , 2021, 341, 128193.	4.2	12
15	Design and Application of Multi-layer Starch-Latex Blends as Phosphorous Delivery System. <i>Journal of Polymers and the Environment</i> , 2021, 29, 2000-2012.	2.4	3
16	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> , 2021, 14, 471-482.	2.6	22
17	Sludge Fiber Waste and Kraft Lignin Powder as Fillers in Polylactic Acid Biocomposites: Physical, Mechanical, and Thermal Properties. <i>Polymers</i> , 2021, 13, 672.	2.0	2
18	The role of ultrasound-assisted emulsification of roasted coffee oil on aroma profile in spray-dried microparticles and its dynamic release by PTR-ToFâ€MS. <i>European Food Research and Technology</i> , 2021, 247, 865-878.	1.6	5

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19	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
20	Development of sorbic acid microcapsules and application in starch/poly (butylene adipate) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 702	0.9	3
21	Active Biodegradable Packaging for Foods Containing <i>Baccharis dracunculifolia</i> Leaf as Natural Antioxidant. <i>Food and Bioprocess Technology</i> , 2021, 14, 1301-1310.	2.6	11
22	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
23	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
24	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
25	Ultrasound-Assisted Emulsification of Roasted Coffee Oil in Complex Coacervates and Real-time Coffee Aroma Release by PTR-ToF MS. <i>Food and Bioprocess Technology</i> , 2021, 14, 1857-1871.	2.6	3
26	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
27	Characterization and application of starch/polyester packaging produced by blown extrusion. <i>Carbohydrate Polymer Technologies and Applications</i> , 2021, 2, 100088.	1.6	5
28	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
29	Estudo da miscibilidade de blendas de poli (Ácido Láctico)/ poli (butileno adipato-co-tereftalato) preparadas pelo método de evaporação de solvente. <i>Revista Materia</i> , 2021, 26, .	0.1	1
30	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
31	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
32	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
33	Modified Starches on the Properties of Extruded Biodegradable Materials of Starch and Polyvinyl Alcohol. <i>Journal of Polymers and the Environment</i> , 2020, 28, 3211-3220.	2.4	9
34	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
35	Novel experimental approach to study aroma release upon reconstitution of instant coffee products. <i>Food Chemistry</i> , 2020, 317, 126455.	4.2	13
36	Influence of Oat Hulls on Biodegradation of Biopolymer from Polylactic Acid. <i>U Porto Journal of Engineering</i> , 2020, 6, 1-10.	0.2	1

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37	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
38	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
39	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
40	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
41	Incorporation of Oregano Essential Oil Microcapsules in Starch/Poly (Butylene Adipate) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50	0.4	30
42	Effect of active packaging with oregano oil on beef burgers with low sodium content. <i>Acta Scientiarum - Technology</i> , 2019, 42, e42892.	0.4	3
43	<i>Araucaria angustifolia</i> (Bertol.) Kuntze extract as a source of phenolic compounds in TPS/PBAT active films. <i>Food and Function</i> , 2019, 10, 7697-7706.	2.1	26
44	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
45	Crosslinking starch/oat hull mixtures for use in composites with PLA. <i>Polimeros</i> , 2019, 29, .	0.2	7
46	Polyvinyl alcohol films with different degrees of hydrolysis and polymerization. <i>Semina: CiĂncias Exatas E TecnolĂgicas</i> , 2019, 40, 169.	0.3	4
47	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
48	Oat Fiber as Reinforcement for Starch/Polyvinyl Alcohol Materials Produced by Injection Molding. <i>Starch/Staerke</i> , 2018, 70, 1700248.	1.1	8
49	Biodegradable trays of thermoplastic starch/poly (lactic acid) coated with beeswax. <i>Industrial Crops and Products</i> , 2018, 112, 481-487.	2.5	51
50	Characterization of coated biodegradable trays by spectroscopic techniques. <i>Industrial Crops and Products</i> , 2018, 112, 511-514.	2.5	3
51	Influence of Carboxylic Acids on Poly(lactic acid)/Thermoplastic Starch Biodegradable Sheets Produced by Calendering Extrusion. <i>Advances in Polymer Technology</i> , 2018, 37, 332-338.	0.8	17
52	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
53	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
54	Sericin as compatibilizer in starch/ polyester blown films. <i>Polimeros</i> , 2018, 28, 389-394.	0.2	19

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55	Biodegradable plastic designed to improve the soil quality and microbiological activity. <i>Polymer Degradation and Stability</i> , 2018, 158, 52-63.	2.7	12
56	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
57	Compatibilization of starch/poly(butylene adipate-co-terephthalate) blown films using itaconic acid and sodium hypophosphite. <i>Journal of Applied Polymer Science</i> , 2018, 135, 46629.	1.3	21
58	Polyvinyl alcohol (PVA) molecular weight and extrusion temperature in starch/PVA biodegradable sheets. <i>Polimeros</i> , 2018, 28, 256-265.	0.2	26
59	Starch, cellulose acetate and polyester biodegradable sheets: Effect of composition and processing conditions. <i>Materials Science and Engineering C</i> , 2017, 78, 932-941.	3.8	30
60	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
61	The effect of gelatin amount on the properties of PLA/TPS/gelatin extruded sheets. <i>Polimeros</i> , 2017, 27, 27-34.	0.2	9
62	Influence of microcrystalline cellulose in thermoplastic starch/polyester blown films. <i>Polimeros</i> , 2017, 27, 129-135.	0.2	13
63	Oat fibers modification by reactive extrusion with alkaline hydrogen peroxide. <i>Polimeros</i> , 2016, 26, 320-326.	0.2	7
64	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
65	Biodegradable blends of starch/polyvinyl alcohol/glycerol: multivariate analysis of the mechanical properties. <i>Polimeros</i> , 2016, 26, 193-196.	0.2	7
66	Antimicrobial PLA/TPS/gelatin sheets with enzymatically crosslinked surface containing silver nanoparticles. <i>Journal of Applied Polymer Science</i> , 2016, 133, .	1.3	8
67	Application of biodegradable films made from rice flour, poly(butylene adipate-co-terphthalate), glycerol and potassium sorbate in the preservation of fresh food pastas. <i>LWT - Food Science and Technology</i> , 2016, 65, 39-45.	2.5	22
68	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
69	<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
70	Mixture design applied for the development of films based on starch, polyvinyl alcohol, and glycerol. <i>Journal of Applied Polymer Science</i> , 2015, 132, .	1.3	25
71	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
72	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

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73	Mixture design applied to evaluating the effects of polyvinyl alcohol (PVOH) and alginate on the properties of starch-based films. <i>Starch/Staerke</i> , 2015, 67, 191-199.	1.1	8
74	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
75	Using glycerol produced from biodiesel as a plasticiser in extruded biodegradable films. <i>Polimeros</i> , 2015, 25, 331-335.	0.2	22
76	The physicochemical properties of fibrous residues from the agro industry. <i>LWT - Food Science and Technology</i> , 2015, 62, 138-143.	2.5	35
77	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
78	Nutritional and sensory characteristics of gluten-free quinoa ( <i>Chenopodium quinoa Willd</i> )-based cookies development using an experimental mixture design. <i>Journal of Food Science and Technology</i> , 2015, 52, 5866-5873.	1.4	57
79	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> , 2015, 56, 274-279.	3.8	10
80	Elaboration, morphology and properties of starch/polyester nano-biocomposites based on sepiolite clay. <i>Carbohydrate Polymers</i> , 2015, 118, 250-256.	5.1	80
81	Biodegradable bags for the production of plant seedlings. <i>Polimeros</i> , 2014, 24, 547-553.	0.2	21
82	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
83	STARCH/POLY (BUTYLENE ADIPATE-CO-TEREPHTHALATE)/MONTMORILLONITE FILMS PRODUCED BY BLOW EXTRUSION. <i>Quimica Nova</i> , 2014, , .	0.3	9
84	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> , 2014, 64, 012024.	0.3	32
85	Microcrystalline Cellulose as Reinforcement in Thermoplastic Starch/Poly(butylene) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 262	2.4	31
86	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
87	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
88	Physical alterations of soybean during accelerated and natural aging. <i>Food Research International</i> , 2014, 55, 55-61.	2.9	5
89	Effect of cooling and coating on thermoplastic starch/poly(lactic acid) blend sheets. <i>Polymer Testing</i> , 2014, 33, 34-39.	2.3	27
90	Ciclo de produção e demanda econômica de clones da videira 'Concord' sobre diferentes porta-enxertos. <i>Revista Brasileira De Fruticultura</i> , 2014, 36, 884-891.	0.2	2

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91	Addition of Saturated Fatty Acids to Biodegradable Films: Effect on the Crystallinity and Viscoelastic Characteristics. <i>Journal of Polymers and the Environment</i> , 2013, 21, 166-171.	2.4	8
92	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
93	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
94	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
95	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
96	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
97	Lipase entrapment in PVA/Chitosan biodegradable film for reactor coatings. <i>Materials Science and Engineering C</i> , 2013, 33, 1696-1701.	3.8	35
98	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
99	Baked foams of cassava starch and organically modified nanoclays. <i>Industrial Crops and Products</i> , 2013, 44, 705-711.	2.5	68
100	Active biodegradable films produced with blends of rice flour and poly(butylene adipate) <i>Engineering C</i> , 2013, 33, 3153-3159.	3.8	23
101	Active biodegradable packaging for fresh pasta. <i>LWT - Food Science and Technology</i> , 2013, 54, 25-29.	2.5	36
102	Comparative study of processing methods for starch/gelatin films. <i>Carbohydrate Polymers</i> , 2013, 95, 681-689.	5.1	128
103	Thermoplastic starch/poly(lactic acid) sheets coated with cross-linked chitosan. <i>Polymer Testing</i> , 2013, 32, 94-98.	2.3	59
104	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
105	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
106	Remoção de carga orgânica recalcitrante de lixiviado de resíduos sólidos urbanos por tratamento biologicamente por coagulação química-floculação-sedimentação. <i>Engenharia Sanitaria E Ambiental</i> , 2013, 18, 177-184.	0.1	8
107	Study of the compatibilizer effect in the properties of starch / polyester blends. <i>Polimeros</i> , 2013, 23, 346-351.	0.2	16
108	Hidrofilicidade de filmes de amido/poli(butileno adipato co-tereftalato) (Pbat) adicionados de tween 80 e óleo de soja. <i>Polimeros</i> , 2013, , 0-0.	0.2	3

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109	Films and Coatings Produced from Biopolymers and Composites. Contemporary Food Engineering, 2012, , 145-216.	0.2	3
110	The physicochemical characteristics of nonfat set yoghurt containing some hydrocolloids. International Journal of Dairy Technology, 2012, 65, 260-267.	1.3	22
111	Edible films made from blends of manioc starch and gelatin – Influence of different types of plasticizer and different levels of macromolecules on their properties. LWT - Food Science and Technology, 2012, 49, 149-154.	2.5	119
112	Biodegradable and bioactive CGP/PVA film for fungal growth inhibition. Carbohydrate Polymers, 2012, 89, 964-970.	5.1	36
113	Effect of organic acids as additives on the performance of thermoplastic starch/polyester blown films. Carbohydrate Polymers, 2012, 90, 159-164.	5.1	114
114	Films of starch and poly(butylene adipate co-terephthalate) added of soybean oil (SO) and Tween 80. Carbohydrate Polymers, 2012, 90, 1452-1460.	5.1	79
115	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
116	Biodegradable starch-based films containing saturated fatty acids: thermal, infrared and raman spectroscopic characterization. Polimeros, 2012, 22, 475-480.	0.2	44
117	Optimizing dehydration of apples Malus Domestica with fructo-oligosaccharide incorporation. Brazilian Archives of Biology and Technology, 2012, 55, 751-762.	0.5	1
118	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
119	Adição de polieletrólito ao processo de floculação no pós-tratamento de lixiviado por coagulação-floculação-sedimentação. Engenharia Sanitaria E Ambiental, 2012, 17, 25-32.	0.1	4
120	Characterization of thermoplastic starch/poly(lactic acid) blends obtained by extrusion and thermopressing. Journal of the Brazilian Chemical Society, 2012, , .	0.6	14
121	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
122	Properties of baked foams based on cassava starch, sugarcane bagasse fibers and montmorillonite. Carbohydrate Polymers, 2012, 87, 1302-1310.	5.1	84
123	Citric acid and maleic anhydride as compatibilizers in starch/poly(butylene adipate-co-terephthalate) blends by one-step reactive extrusion. Carbohydrate Polymers, 2012, 87, 2614-2618.	5.1	127
124	Composites of thermoplastic starch and nanoclays produced by extrusion and thermopressing. Carbohydrate Polymers, 2012, 89, 504-510.	5.1	88
125	Constrained mixture design applied to the development of cassava starch-chitosan blown films. Journal of Food Engineering, 2012, 108, 262-267.	2.7	87
126	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



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127	Sensibilidade ao rachamento de bagas das videiras 'Concord', 'Isabel' e 'BRS RĂbea'. Revista Brasileira De Fruticultura, 2012, 34, 814-822.	0.2	5
128	Osmo-dehydrated functional product containing fructo-oligosaccharides: physical, chemical and sensorial characteristics. Brazilian Archives of Biology and Technology, 2012, 55, 927-936.	0.5	7
129	Evaluation of biomass production, carotenoid level and antioxidant capacity produced by <i>Thermus filiformis</i> Using fractional factorial design. Brazilian Journal of Microbiology, 2012, 43, 126-34.	0.8	2
130	Potential Fungal Inhibition by Immobilized Hydrolytic Enzymes from <i>Trichoderma asperellum</i> . Journal of Agricultural and Food Chemistry, 2011, 59, 8148-8154.	2.4	20
131	Efficacy of some biodegradable films as pre-harvest covering material for guava. Scientia Horticulturae, 2011, 130, 341-343.	1.7	21
132	A statistical approach to define some tofu processing conditions. Food Science and Technology, 2011, 31, 897-904.	0.8	3
133	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
134	Citric acid as multifunctional agent in blowing films of starch/PBAT. Quimica Nova, 2011, 34, 1507-1510.	0.3	41
135	Properties of extruded xanthan-starch-clay nanocomposite films. Brazilian Archives of Biology and Technology, 2011, 54, 1223-1333.	0.5	54
136	Extrusion parameters related to starch/chitosan active films properties. International Journal of Food Science and Technology, 2011, 46, 702-710.	1.3	71
137	Compatibilisation of starch/poly(butylene adipate co-terephthalate) blends in blown films. International Journal of Food Science and Technology, 2011, 46, 1934-1939.	1.3	37
138	Effect of nanoclay incorporation method on mechanical and water vapor barrier properties of starch-based films. Industrial Crops and Products, 2011, 33, 605-610.	2.5	192
139	Effect of Manufacturing Process and Xanthan Gum Addition on the Properties of Cassava Starch Films. Journal of Polymers and the Environment, 2011, 19, 739-749.	2.4	12
140	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. Journal of Chromatography A, 2011, 1218, 57-63.	1.8	52
141	Effect of the method of production of the blends on mechanical and structural properties of biodegradable starch films produced by blown extrusion. Carbohydrate Polymers, 2011, 86, 1344-1350.	5.1	73
142	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. Carbohydrate Polymers, 2010, 82, 1102-1109.	5.1	117
143	Starch, sugarcane bagasse fibre, and polyvinyl alcohol effects on extruded foam properties: A mixture design approach. Industrial Crops and Products, 2010, 32, 353-359.	2.5	72
144	Biodegradable mulch films for strawberry production. Polymer Testing, 2010, 29, 471-476.	2.3	121

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145	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
146	Embalagem ativa para alface americana ( <i>Lactuca sativa</i> L.) minimamente processada. <i>Semina:Ciencias Agrarias</i> , 2010, 31, 653.	0.1	7
147	Filmes de amido: produçãõ, propriedades e potencial de utilizaçãõ. <i>Semina:Ciencias Agrarias</i> , 2010, 31, 137.	0.1	95
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