

# Henriette Mc Azeredo

## List of Publications by Year in descending order

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99  
papers

7,691  
citations

60835

43  
h-index

52210

86  
g-index

103  
all docs

103  
docs citations

103  
times ranked

9512  
citing authors

#	ARTICLE	IF	CITATIONS
1	Nanocomposites for food packaging applications. Food Research International, 2009, 42, 1240-1253.	6.4	1,032
2	Betalains: properties, sources, applications, and stability – a review. International Journal of Food Science and Technology, 2009, 44, 2365-2376.	2.7	499
3	Nanocellulose in bio-based food packaging applications. Industrial Crops and Products, 2017, 97, 664-671.	5.4	423
4	Recent Advances on Edible Films Based on Fruits and Vegetables – A Review. Comprehensive Reviews in Food Science and Food Safety, 2017, 16, 1151-1169.	12.2	392
5	Nanocomposite Edible Films from Mango Puree Reinforced with Cellulose Nanofibers. Journal of Food Science, 2009, 74, N31-5.	3.2	335
6	Nanocellulose Reinforced Chitosan Composite Films as Affected by Nanofiller Loading and Plasticizer Content. Journal of Food Science, 2010, 75, N1-7.	3.2	323
7	Bacterial Cellulose as a Raw Material for Food and Food Packaging Applications. Frontiers in Sustainable Food Systems, 2019, 3, .	4.0	316
8	Crosslinking in polysaccharide and protein films and coatings for food contact – A review. Trends in Food Science and Technology, 2016, 52, 109-122.	15.7	299
9	Antimicrobial nanostructures in food packaging. Trends in Food Science and Technology, 2013, 30, 56-69.	15.7	298
10	Nanocellulose nanocomposite hydrogels: technological and environmental issues. Green Chemistry, 2018, 20, 2428-2448.	9.4	250
11	Optimization of pectin extraction from banana peels with citric acid by using response surface methodology. Food Chemistry, 2016, 198, 113-118.	8.4	209
12	Pectin extraction from pomegranate peels with citric acid. International Journal of Biological Macromolecules, 2016, 88, 373-379.	7.7	191
13	Probiotics and their potential applications in active edible films and coatings. Food Research International, 2016, 90, 42-52.	6.4	156
14	Development and characterization of edible films from mixtures of $\kappa$ -carrageenan, $\lambda$ -carrageenan, and alginate. Food Hydrocolloids, 2015, 47, 140-145.	10.9	133
15	Physical properties of spray dried acerola pomace extract as affected by temperature and drying aids. LWT - Food Science and Technology, 2009, 42, 641-645.	5.3	117
16	Mango kernel starch films as affected by starch nanocrystals and cellulose nanocrystals. Carbohydrate Polymers, 2019, 211, 209-216.	10.5	105
17	Nanofibrillated bacterial cellulose and pectin edible films added with fruit purees. Carbohydrate Polymers, 2018, 196, 27-32.	10.5	98
18	Edible films from alginate-acerola puree reinforced with cellulose whiskers. LWT - Food Science and Technology, 2012, 46, 294-297.	5.3	95

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19	Wheat straw hemicelluloses added with cellulose nanocrystals and citric acid. Effect on film physical properties. Carbohydrate Polymers, 2017, 164, 317-324.	10.5	93
20	Wheat straw hemicellulose films as affected by citric acid. Food Hydrocolloids, 2015, 50, 1-6.	10.9	90
21	Fish gelatin films as affected by cellulose whiskers and sonication. Food Hydrocolloids, 2014, 41, 113-118.	10.9	89
22	Nanoreinforced alginate-acerola puree coatings on acerola fruits. Journal of Food Engineering, 2012, 113, 505-510.	5.3	88
23	Development of pectin films with pomegranate juice and citric acid. Food Chemistry, 2016, 198, 101-106.	8.4	86
24	Influence of cassava starch and carnauba wax on physical properties of cashew tree gum-based films. Food Hydrocolloids, 2014, 38, 147-151.	10.9	74
25	Effect of Tannic Acid and Cellulose Nanocrystals on Antioxidant and Antimicrobial Properties of Gelatin Films. ACS Sustainable Chemistry and Engineering, 2021, 9, 8539-8549.	6.9	72
26	Food packaging wastes amid the COVID-19 pandemic: Trends and challenges. Trends in Food Science and Technology, 2021, 116, 1195-1199.	15.7	70
27	New approach in the development of edible films: The use of carnauba wax micro- or nanoemulsions in arrowroot starch-based films. Food Packaging and Shelf Life, 2020, 26, 100589.	7.7	63
28	Effect of drying and storage time on the physico-chemical properties of mango leathers. International Journal of Food Science and Technology, 2006, 41, 635-638.	2.7	61
29	The Food-Materials Nexus: Next Generation Bioplastics and Advanced Materials from Agri-Food Residues. Advanced Materials, 2021, 33, e2102520.	24.3	61
30	Betacyanin Stability During Processing and Storage of a Microencapsulated Red Beetroot Extract. American Journal of Food Technology, 2007, 2, 307-312.	0.2	56
31	Addition of cashew tree gum to maltodextrin-based carriers for spray drying of cashew apple juice. International Journal of Food Science and Technology, 2009, 44, 641-645.	2.7	54
32	Pomegranate peel pectin films as affected by montmorillonite. Food Chemistry, 2016, 198, 107-112.	8.4	54
33	Antioxidant films from mango kernel components. Food Hydrocolloids, 2019, 95, 487-495.	10.9	53
34	Enhancing storage stability of guava with tannic acid-crosslinked zein coatings. Food Chemistry, 2018, 257, 252-258.	8.4	52
35	Bionanocomposite films based on polysaccharides from banana peels. International Journal of Biological Macromolecules, 2017, 101, 1-8.	7.7	50
36	Nanostructured Antimicrobials in Food Packaging-Recent Advances. Biotechnology Journal, 2019, 14, e1900068.	3.7	49

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37	From cashew byproducts to biodegradable active materials: Bacterial cellulose-lignin-cellulose nanocrystal nanocomposite films. <i>International Journal of Biological Macromolecules</i> , 2020, 161, 1337-1345.	7.7	49
38	Mesquite seed gum and palm fruit oil emulsion edible films: Influence of oil content and sonication. <i>Food Hydrocolloids</i> , 2016, 56, 227-235.	10.9	46
39	Nanocomposite Films from Mango Kernel or Corn Starch with Starch Nanocrystals. <i>Starch/Staerke</i> , 2018, 70, 1800028.	2.2	46
40	Arrowroot starch-based films incorporated with a carnauba wax nanoemulsion, cellulose nanocrystals, and essential oils: a new functional material for food packaging applications. <i>Cellulose</i> , 2021, 28, 6499-6511.	5.1	46
41	Avaliação da atividade antioxidante dos compostos fenólicos naturalmente presentes em subprodutos do pseudofruto de caju ( <i>Anacardium occidentale</i> L.). <i>Food Science and Technology</i> , 2007, 27, 902-908.	1.7	45
42	Stabilizing effect of montmorillonite on acerola juice anthocyanins. <i>Food Chemistry</i> , 2018, 245, 966-973.	8.4	45
43	From mango by-product to food packaging: Pectin-phenolic antioxidant films from mango peels. <i>International Journal of Biological Macromolecules</i> , 2021, 193, 1138-1150.	7.7	45
44	Starch-cashew tree gum nanocomposite films and their application for coating cashew nuts. <i>LWT - Food Science and Technology</i> , 2015, 62, 549-554.	5.3	44
45	Nanocomposites in Food Packaging – A Review. , 0, , .		41
46	Chemical composition and antifungal activity of essential oils and their combinations against <i>Botrytis cinerea</i> in strawberries. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 1815-1825.	3.2	40
47	Emulsion films from tamarind kernel xyloglucan and sesame seed oil by different emulsification techniques. <i>Food Hydrocolloids</i> , 2018, 77, 270-276.	10.9	39
48	Production and physico-chemical characterization of nanocapsules of the essential oil from <i>Lippia sidoides</i> Cham.. <i>Industrial Crops and Products</i> , 2016, 86, 279-288.	5.4	36
49	Bacterial cellulose/cashew gum films as probiotic carriers. <i>LWT - Food Science and Technology</i> , 2020, 130, 109699.	5.3	36
50	Physical properties of cassava starch-carnauba wax emulsion films as affected by component proportions. <i>International Journal of Food Science and Technology</i> , 2014, 49, 2045-2051.	2.7	35
51	Smart choices: Mechanisms of intelligent food packaging. <i>Current Research in Food Science</i> , 2021, 4, 932-936.	6.0	34
52	Study on efficiency of betacyanin extraction from red beetroots. <i>International Journal of Food Science and Technology</i> , 2009, 44, 2464-2469.	2.7	31
53	TEMPO oxidation and high-speed blending as a combined approach to disassemble bacterial cellulose. <i>Cellulose</i> , 2019, 26, 2291-2302.	5.1	29
54	Advantages and challenges of Pickering emulsions applied to bio-based films: a review. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 3535-3540.	3.6	28

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55	Corn starch based films treated by dielectric barrier discharge plasma. <i>International Journal of Biological Macromolecules</i> , 2021, 183, 2009-2016.	7.7	28
56	Tensile and water vapour properties of calcium- crosslinked alginate- cashew tree gum films. <i>International Journal of Food Science and Technology</i> , 2012, 47, 710-715.	2.7	27
57	Zein films with unoxidized or oxidized tannic acid. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 4580-4587.	3.6	26
58	All-cellulose nanocomposite films based on bacterial cellulose nanofibrils and nanocrystals. <i>Food Packaging and Shelf Life</i> , 2021, 29, 100715.	7.7	26
59	Polysaccharides from <i>Caesalpinia ferrea</i> seeds – Chemical characterization and anti-diabetic effects in Wistar rats. <i>Food Hydrocolloids</i> , 2017, 65, 68-76.	10.9	24
60	Minimization of peroxide formation rate in soybean oil by antioxidant combinations. <i>Food Research International</i> , 2004, 37, 689-694.	6.4	23
61	Goma de cajueiro ( <i>Anacardium occidentale</i> ): avaliação das modificações químicas e físicas por extrusão termoplástica. <i>Polimeros</i> , 2013, 23, 667-671.	0.7	22
62	Dehydrated strawberries for probiotic delivery: Influence of dehydration and probiotic incorporation methods. <i>LWT - Food Science and Technology</i> , 2021, 144, 111105.	5.3	21
63	ASCORBIC ACID AND ANTHOCYANIN RETENTION DURING SPRAY DRYING OF ACEROLA POMACE EXTRACT. <i>Journal of Food Processing and Preservation</i> , 2010, 34, 915-925.	1.9	20
64	Montmorillonite as a reinforcement and color stabilizer of gelatin films containing acerola juice. <i>Applied Clay Science</i> , 2018, 165, 1-7.	5.4	20
65	Antioxidant films and coatings based on starch and phenolics from <i>Spondias purpurea</i> L.. <i>International Journal of Biological Macromolecules</i> , 2021, 182, 354-365.	7.7	20
66	Embalagens ativas para alimentos. <i>Food Science and Technology</i> , 2000, 20, 337-341.	1.7	19
67	Storage stability of a tropical fruit (cashew apple, acerola, papaya, guava and passion fruit) mixed nectar added caffeine. <i>International Journal of Food Science and Technology</i> , 2010, 45, 2162-2166.	2.7	16
68	Designing healthier foods: Reducing the content or digestibility of key nutrients. <i>Trends in Food Science and Technology</i> , 2021, 118, 459-470.	15.7	16
69	Films from cashew byproducts: cashew gum and bacterial cellulose from cashew apple juice. <i>Journal of Food Science and Technology</i> , 2021, 58, 1979-1986.	2.8	15
70	Edible films and coatings – Not just packaging materials. <i>Current Research in Food Science</i> , 2022, 5, 1590-1595.	6.0	15
71	Influence of Dielectric Barrier Discharge Cold Plasma Treatment on Starch, Gelatin, and Bacterial Cellulose Biodegradable Polymeric Films. <i>Polymers</i> , 2022, 14, 5215.	4.6	12
72	Desidratação osmótica de abacaxi aplicada à tecnologia de métodos combinados. <i>Food Science and Technology</i> , 2000, 20, 78-82.	1.7	11

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73	Mixed tropical fruit nectars with added energy components. <i>International Journal of Food Science and Technology</i> , 2007, 42, 1290-1296.	2.7	10
74	Integrating life cycle assessment in early process development stage: The case of extracting starch from mango kernel. <i>Journal of Cleaner Production</i> , 2021, 321, 128981.	9.5	8
75	Alginate films as carriers of probiotic bacteria and Pickering emulsion. <i>Food Packaging and Shelf Life</i> , 2022, 34, 100987.	7.7	8
76	In a nutshell: prospects and challenges on coatings for edible kernels. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 2321-2326.	3.6	7
77	Residual Starch Packaging Derived from Potato Washing Slurries to Preserve Fruits. <i>Food and Bioprocess Technology</i> , 2021, 14, 2248-2259.	4.9	7
78	Something to chew on: technological aspects for novel snacks. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 2191-2198.	3.6	7
79	Propriedades antioxidantes em subproduto do pedúnculo de caju ( <i>Anacardium occidentale</i> L.): efeito sobre a lipoperoxidação e o perfil de ácidos graxos poliinsaturados em ratos. <i>BJPS: Brazilian Journal of Pharmaceutical Sciences</i> , 2008, 44, 773-781.	0.5	6
80	Antimicrobial Activity of Nanomaterials for Food Packaging Applications. , 2012, , 375-394.		6
81	Mesquite seed gum and Nile tilapia fish gelatin composite films with cellulose nanocrystals. <i>Pesquisa Agropecuaria Brasileira</i> , 2018, 53, 495-503.	0.9	6
82	Influence of Brazilian pine seed flour addition on rheological, chemical and sensory properties of gluten-free rice flour cakes. <i>Ciencia Rural</i> , 2018, 48, .	0.5	6
83	Ultraprocessed Foods: Bad Nutrition or Bad Definition?. <i>ACS Food Science &amp; Technology</i> , 2022, 2, 613-615.	2.7	6
84	Lignocellulosic-Based Nanostructures and Their Use in Food Packaging. , 2018, , 47-69.		5
85	Progress in Organosolv and Steam Explosion Pretreatments of Oil Palm Fibers for Biomacromolecules Extraction. <i>Journal of Natural Fibers</i> , 2022, 19, 10708-10722.	3.0	5
86	Banana leathers as influenced by polysaccharide matrix and probiotic bacteria. <i>Food Hydrocolloids for Health</i> , 2022, 2, 100081.	4.0	5
87	Bacterial Cellulose/Tomato Puree Edible Films as Moisture Barrier Structures in Multicomponent Foods. <i>Foods</i> , 2022, 11, 2336.	4.3	5
88	Sustainable Pickering Emulsions with Nanocellulose: Innovations and Challenges. <i>Foods</i> , 2023, 12, 3599.	4.3	5
89	Stability of mango cubes preserved by hurdle technology. <i>Ciencia E Agrotecnologia</i> , 2005, 29, 377-381.	1.4	4
90	Bacterial cellulose for food applications. <i>International Journal of Advances in Medical Biotechnology - IJAMB</i> , 2018, 1, 2.	0.2	4

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91	PELÍCULAS COMESTÍVEIS EM FRUTAS CONSERVADAS POR MÃÉTODOS COMBINADOS: POTENCIAL DA APLICAÇÃO. Boletim Centro De Pesquisa De Processamento De Alimentos, 2003, 21, .	0.1	2
92	USE OF MIXTURE DESIGN TO IMPROVE A TROPICAL MIXED FRUIT NECTAR. Boletim Centro De Pesquisa De Processamento De Alimentos, 2014, 32, .	0.1	2
93	Freeze-Dried Banana Slices Carrying Probiotic Bacteria. Foods, 2023, 12, 2282.	4.3	1
94	Alginate/guacamole edible films as moisture barrier layers in multicomponent foods. EFood, 2023, 4, .	3.2	1
95	Eutectic solvent-based bioactive films functionalized with microbial astaxanthin extends shelf life of fresh strawberries. Materials Today Chemistry, 2023, 33, 101721.	3.8	1
96	From bulk banana peels to active materials: Slipping into bioplastic films with high UV-blocking and antioxidant properties. Journal of Cleaner Production, 2024, 438, 140709.	9.5	1
97	Multilayer microparticles for programmed sequential release of phenolic compounds from Eugenia stipitata: Stability and bioavailability. Food Chemistry, 2024, 443, 138579.	8.4	1
98	AVALIAÇÃO DO IMPACTO DE PRÉ-TRATAMENTOS SOBRE A EXTRAÇÃO DE CAROTENÓIDES POR PRENSAGEM SEQUENCIAL DE BAGAÇO DE CAJU. Boletim Centro De Pesquisa De Processamento De Alimentos, 2006, 24, .	0.1	0
99	Bacterial cellulose nanocrystals or nanofibrils as Pickering stabilizers in low-oil emulsions: A comparative study. Food Hydrocolloids, 2024, 157, 110427.	10.9	0