Henriette Mc Azeredo

List of Publications by Year
in descending order

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	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
2	Multilayer microparticles for programmed sequential release of phenolic compounds from Eugenia stipitata: Stability and bioavailability. Food Chemistry, 2024, 443, 138579.	8.4	1
3	Bacterial cellulose nanocrystals or nanofibrils as Pickering stabilizers in low-oil emulsions: A comparative study. Food Hydrocolloids, 2024, 157, 110427.	10.9	0
4	Freeze-Dried Banana Slices Carrying Probiotic Bacteria. Foods, 2023, 12, 2282.	4.3	1
5	Alginate/guacamole edible films as moisture barrier layers in multicomponent foods. EFood, 2023, 4, .	3.2	1
6	Sustainable Pickering Emulsions with Nanocellulose: Innovations and Challenges. Foods, 2023, 12, 3599.	4.3	5
7	Eutectic solvent-based bioactive films functionalized with microbial astaxanthin extends shelf life of fresh strawberries. Materials Today Chemistry, 2023, 33, 101721.	3.8	1
8	Progress in Organosolv and Steam Explosion Pretreatments of Oil Palm Fibers for Biomacromolecules Extraction. Journal of Natural Fibers, 2022, 19, 10708-10722.	3.0	5
9	Ultraprocessed Foods: Bad Nutrition or Bad Definition?. ACS Food Science & Technology, 2022, 2, 613-615.	2.7	6
10	Something to chew on: technological aspects for novel snacks. Journal of the Science of Food and Agriculture, 2022, 102, 2191-2198.	3.6	7
11	Banana leathers as influenced by polysaccharide matrix and probiotic bacteria. Food Hydrocolloids for Health, 2022, 2, 100081.	4.0	5
12	Bacterial Cellulose/Tomato Puree Edible Films as Moisture Barrier Structures in Multicomponent Foods. Foods, 2022, 11, 2336.	4.3	5
13	Edible films and coatings â€“ Not just packaging materials. Current Research in Food Science, 2022, 5, 1590-1595.	6.0	15
14	Alginate films as carriers of probiotic bacteria and Pickering emulsion. Food Packaging and Shelf Life, 2022, 34, 100987.	7.7	8
15	Influence of Dielectric Barrier Discharge Cold Plasma Treatment on Starch, Gelatin, and Bacterial Cellulose Biodegradable Polymeric Films. Polymers, 2022, 14, 5215.	4.6	12
16	Advantages and challenges of Pickering emulsions applied to <scp>bioâ€based</scp> films: a <scp>miniâ€review</scp>. Journal of the Science of Food and Agriculture, 2021, 101, 3535-3540.	3.6	28
17	Films from cashew byproducts: cashew gum and bacterial cellulose from cashew apple juice. Journal of Food Science and Technology, 2021, 58, 1979-1986.	2.8	15
18	Chemical composition and antifungal activity of essential oils and their combinations against Botrytis cinerea in strawberries. Journal of Food Measurement and Characterization, 2021, 15, 1815-1825.	3.2	40

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19	Arrowroot starch-based films incorporated with a carnauba wax nanoemulsion, cellulose nanocrystals, and essential oils: a new functional material for food packaging applications. Cellulose, 2021, 28, 6499-6511.	5.1	46
20	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
21	Food packaging wastes amid the COVID-19 pandemic: Trends and challenges. Trends in Food Science and Technology, 2021, 116, 1195-1199.	15.7	70
22	Dehydrated strawberries for probiotic delivery: Influence of dehydration and probiotic incorporation methods. LWT - Food Science and Technology, 2021, 144, 111105.	5.3	21
23	Corn starch based films treated by dielectric barrier discharge plasma. International Journal of Biological Macromolecules, 2021, 183, 2009-2016.	7.7	28
24	Antioxidant films and coatings based on starch and phenolics from Spondias purpurea L.. International Journal of Biological Macromolecules, 2021, 182, 354-365.	7.7	20
25	All-cellulose nanocomposite films based on bacterial cellulose nanofibrils and nanocrystals. Food Packaging and Shelf Life, 2021, 29, 100715.	7.7	26
26	The Foodâ€“Materials Nexus: Next Generation Bioplastics and Advanced Materials from Agriâ€Food Residues. Advanced Materials, 2021, 33, e2102520.	24.3	61
27	Integrating life cycle assessment in early process development stage: The case of extracting starch from mango kernel. Journal of Cleaner Production, 2021, 321, 128981.	9.5	8
28	Residual Starch Packaging Derived from Potato Washing Slurries to Preserve Fruits. Food and Bioprocess Technology, 2021, 14, 2248-2259.	4.9	7
29	From mango by-product to food packaging: Pectin-phenolic antioxidant films from mango peels. International Journal of Biological Macromolecules, 2021, 193, 1138-1150.	7.7	45
30	Designing healthier foods: Reducing the content or digestibility of key nutrients. Trends in Food Science and Technology, 2021, 118, 459-470.	15.7	16
31	Smart choices: Mechanisms of intelligent food packaging. Current Research in Food Science, 2021, 4, 932-936.	6.0	34
32	In a nutshell: prospects and challenges on coatings for edible kernels. Journal of the Science of Food and Agriculture, 2020, 100, 2321-2326.	3.6	7
33	From cashew byproducts to biodegradable active materials: Bacterial cellulose-lignin-cellulose nanocrystal nanocomposite films. International Journal of Biological Macromolecules, 2020, 161, 1337-1345.	7.7	49
34	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
35	Bacterial cellulose/cashew gum films as probiotic carriers. LWT - Food Science and Technology, 2020, 130, 109699.	5.3	36
36	Nanostructured Antimicrobials in Food Packagingâ€"Recent Advances. Biotechnology Journal, 2019, 14, e1900068.	3.7	49

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37	Mango kernel starch films as affected by starch nanocrystals and cellulose nanocrystals. Carbohydrate Polymers, 2019, 211, 209-216.	10.5	105
38	Antioxidant films from mango kernel components. Food Hydrocolloids, 2019, 95, 487-495.	10.9	53
39	Bacterial Cellulose as a Raw Material for Food and Food Packaging Applications. Frontiers in Sustainable Food Systems, 2019, 3, .	4.0	316
40	TEMPO oxidation and high-speed blending as a combined approach to disassemble bacterial cellulose. Cellulose, 2019, 26, 2291-2302.	5.1	29
41	Nanocellulose nanocomposite hydrogels: technological and environmental issues. Green Chemistry, 2018, 20, 2428-2448.	9.4	250
42	Enhancing storage stability of guava with tannic acid-crosslinked zein coatings. Food Chemistry, 2018, 257, 252-258.	8.4	52
43	Emulsion films from tamarind kernel xyloglucan and sesame seed oil by different emulsification techniques. Food Hydrocolloids, 2018, 77, 270-276.	10.9	39
44	Mesquite seed gum and Nile tilapia fish gelatin composite films with cellulose nanocrystals. Pesquisa Agropecuaria Brasileira, 2018, 53, 495-503.	0.9	6
45	Montmorillonite as a reinforcement and color stabilizer of gelatin films containing acerola juice. Applied Clay Science, 2018, 165, 1-7.	5.4	20
46	Nanofibrillated bacterial cellulose and pectin edible films added with fruit purees. Carbohydrate Polymers, 2018, 196, 27-32.	10.5	98
47	Nanocomposite Films from Mango Kernel or Corn Starch with Starch Nanocrystals. Starch/Staerke, 2018, 70, 1800028.	2.2	46
48	Influence of Brazilian pine seed flour addition on rheological, chemical and sensory properties of gluten-free rice flour cakes. Ciencia Rural, 2018, 48, .	0.5	6
49	Lignocellulosic-Based Nanostructures and Their Use in Food Packaging. , 2018, , 47-69.		5
50	Stabilizing effect of montmorillonite on acerola juice anthocyanins. Food Chemistry, 2018, 245, 966-973.	8.4	45
51	Bacterial cellulose for food applications. International Journal of Advances in Medical Biotechnology - IJAMB, 2018, 1, 2.	0.2	4
52	Nanocellulose in bio-based food packaging applications. Industrial Crops and Products, 2017, 97, 664-671.	5.4	423
53	Wheat straw hemicelluloses added with cellulose nanocrystals and citric acid. Effect on film physical properties. Carbohydrate Polymers, 2017, 164, 317-324.	10.5	93
54	Zein films with unoxidized or oxidized tannic acid. Journal of the Science of Food and Agriculture, 2017, 97, 4580-4587.	3.6	26

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55	Bionanocomposite films based on polysaccharides from banana peels. International Journal of Biological Macromolecules, 2017, 101, 1-8.	7.7	50
56	Recent Advances on Edible Films Based on Fruits and Vegetablesâ€"A Review. Comprehensive Reviews in Food Science and Food Safety, 2017, 16, 1151-1169.	12.2	392
57	Polysaccharides from Caesalpinia ferrea seeds â€" Chemical characterization and anti-diabetic effects in Wistar rats. Food Hydrocolloids, 2017, 65, 68-76.	10.9	24
58	Pectin extraction from pomegranate peels with citric acid. International Journal of Biological Macromolecules, 2016, 88, 373-379.	7.7	191
59	Production and physico-chemical characterization of nanocapsules of the essential oil from Lippia sidoides Cham.. Industrial Crops and Products, 2016, 86, 279-288.	5.4	36
60	Crosslinking in polysaccharide and protein films and coatings for food contact â€" A review. Trends in Food Science and Technology, 2016, 52, 109-122.	15.7	299
61	Probiotics and their potential applications in active edible films and coatings. Food Research International, 2016, 90, 42-52.	6.4	156
62	Mesquite seed gum and palm fruit oil emulsion edible films: Influence of oil content and sonication. Food Hydrocolloids, 2016, 56, 227-235.	10.9	46
63	Pomegranate peel pectin films as affected by montmorillonite. Food Chemistry, 2016, 198, 107-112.	8.4	54
64	Development of pectin films with pomegranate juice and citric acid. Food Chemistry, 2016, 198, 101-106.	8.4	86
65	Optimization of pectin extraction from banana peels with citric acid by using response surface methodology. Food Chemistry, 2016, 198, 113-118.	8.4	209
66	Development and characterization of edible films from mixtures ofÂÎº-carrageenan, Î¹-carrageenan, and alginate. Food Hydrocolloids, 2015, 47, 140-145.	10.9	133
67	Wheat straw hemicellulose films as affected by citric acid. Food Hydrocolloids, 2015, 50, 1-6.	10.9	90
68	Starch-cashew tree gum nanocomposite films and their application for coating cashew nuts. LWT - Food Science and Technology, 2015, 62, 549-554.	5.3	44
69	USE OF MIXTURE DESIGN TO IMPROVE A TROPICAL MIXED FRUIT NECTAR. Boletim Centro De Pesquisa De Processamento De Alimentos, 2014, 32, .	0.1	2
70	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
71	Fish gelatin films as affected by cellulose whiskers and sonication. Food Hydrocolloids, 2014, 41, 113-118.	10.9	89
72	Physical properties of cassava starchâ€"carnauba wax emulsion films as affected by component proportions. International Journal of Food Science and Technology, 2014, 49, 2045-2051.	2.7	35

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73	Antimicrobial nanostructures in food packaging. Trends in Food Science and Technology, 2013, 30, 56-69.	15.7	298
74	Goma de cajueiro (Anacardium occidentale): avaliaÃ§Ã£o das modificaÃ§Ãµes quÃmicas e fÃsicas por extrusÃ£o termoplÃ¡stica. Polimeros, 2013, 23, 667-671.	0.7	22
75	Edible films from alginate-acerola puree reinforced with cellulose whiskers. LWT - Food Science and Technology, 2012, 46, 294-297.	5.3	95
76	Antimicrobial Activity of Nanomaterials for Food Packaging Applications. , 2012, , 375-394.		6
77	Nanoreinforced alginateâ€“acerola puree coatings on acerola fruits. Journal of Food Engineering, 2012, 113, 505-510.	5.3	88
78	Tensile and water vapour properties of calciumâ€crosslinked alginateâ€cashew tree gum films. International Journal of Food Science and Technology, 2012, 47, 710-715.	2.7	27
79	ASCORBIC ACID AND ANTHOCYANIN RETENTION DURING SPRAY DRYING OF ACEROLA POMACE EXTRACT. Journal of Food Processing and Preservation, 2010, 34, 915-925.	1.9	20
80	Storage stability of a tropical fruit (cashew apple, acerola, papaya, guava and passion fruit) mixed nectar added caffeine. International Journal of Food Science and Technology, 2010, 45, 2162-2166.	2.7	16
81	Nanocellulose Reinforced Chitosan Composite Films as Affected by Nanofiller Loading and Plasticizer Content. Journal of Food Science, 2010, 75, N1-7.	3.2	323
82	Betalains: properties, sources, applications, and stability â€“ a review. International Journal of Food Science and Technology, 2009, 44, 2365-2376.	2.7	499
83	Addition of cashew tree gum to maltodextrinâ€based carriers for spray drying of cashew apple juice. International Journal of Food Science and Technology, 2009, 44, 641-645.	2.7	54
84	Study on efficiency of betacyanin extraction from red beetroots. International Journal of Food Science and Technology, 2009, 44, 2464-2469.	2.7	31
85	Nanocomposite Edible Films from Mango Puree Reinforced with Cellulose Nanofibers. Journal of Food Science, 2009, 74, N31-5.	3.2	335
86	Nanocomposites for food packaging applications. Food Research International, 2009, 42, 1240-1253.	6.4	1,032
87	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
88	Propriedades antioxidantes em subproduto do pedÃºnculo de caju (Anacardium occidentale L.): efeito sobre a lipoperoxidaÃ§Ã£o e o perfil de Ã¡cidos graxos poliinsaturados em ratos. BJPS: Brazilian Journal of Pharmaceutical Sciences, 2008, 44, 773-781.	0.5	6
89	AvaliaÃ§Ã£o da atividade antioxidante dos compostos fenÃ³licos naturalmente presentes em subprodutos do pseudofruto de caju (Anacardium occidentale L.). Food Science and Technology, 2007, 27, 902-908.	1.7	45
90	Mixed tropical fruit nectars with added energy components. International Journal of Food Science and Technology, 2007, 42, 1290-1296.	2.7	10

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91	Betacyanin Stability During Processing and Storage of a Microencapsulated Red Beetroot Extract. American Journal of Food Technology, 2007, 2, 307-312.	0.2	56
92	AVALIAÃ‡ÃƒO DO IMPACTO DE PRÃ‰-TRATAMENTOS SOBRE A EXTRAÃ‡ÃƒO DE CAROTENÃ“IDES POR PRENSAGEM SEQÃœENCIAL DE BAGAÃ‡O DE CAJU. Boletim Centro De Pesquisa De Processamento De Alimentos, 2006, 24, .	0.1	0
93	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
94	Stability of mango cubes preserved by hurdle technology. Ciencia E Agrotecnologia, 2005, 29, 377-381.	1.4	4
95	Minimization of peroxide formation rate in soybean oil by antioxidant combinations. Food Research International, 2004, 37, 689-694.	6.4	23
96	PELÃCULAS COMESTÃVEIS EM FRUTAS CONSERVADAS POR MÃ‰TODOS COMBINADOS: POTENCIAL DA APLICAÃ‡ÃƒO. Boletim Centro De Pesquisa De Processamento De Alimentos, 2003, 21, .	0.1	2
97	DesidrataÃ§Ã£o osmÃ³tica de abacaxi aplicada Ã tecnologia de mÃ©todos combinados. Food Science and Technology, 2000, 20, 78-82.	1.7	11
98	Embalagens ativas para alimentos. Food Science and Technology, 2000, 20, 337-341.	1.7	19
99	Nanocomposites in Food Packaging â€“ A Review. , 0, , .		41