Henriette Monteiro Cordeiro de Azeredo

List of Publications by Citations

90 papers	5,047 citations	31 h-index	70 g-index
96 ext. papers	6,017 ext. citations	6.6 avg, IF	6.48 L-index

#	Paper	IF	Citations
90	Nanocomposites for food packaging applications. *Food Research International*, **2009**, 42, 1240-1253	7	875
89	Betalains: properties, sources, applications, and stability – a review. *International Journal of Food Science and Technology*, **2009**, 44, 2365-2376	3.8	350
88	Nanocellulose in bio-based food packaging applications. *Industrial Crops and Products*, **2017**, 97, 664-671	5.9	300
87	Nanocellulose reinforced chitosan composite films as affected by nanofiller loading and plasticizer content. *Journal of Food Science*, **2010**, 75, N1-7	3.4	282
86	Nanocomposite edible films from mango puree reinforced with cellulose nanofibers. *Journal of Food Science*, **2009**, 74, N31-5	3.4	282
85	Antimicrobial nanostructures in food packaging. *Trends in Food Science and Technology*, **2013**, 30, 56-69	15.3	238
84	Recent Advances on Edible Films Based on Fruits and Vegetables-A Review. *Comprehensive Reviews in Food Science and Food Safety*, **2017**, 16, 1151-1169	16.4	215
83	Crosslinking in polysaccharide and protein films and coatings for food contact – A review. *Trends in Food Science and Technology*, **2016**, 52, 109-122	15.3	177
82	Bacterial Cellulose as a Raw Material for Food and Food Packaging Applications. *Frontiers in Sustainable Food Systems*, **2019**, 3,	4.8	162
81	Nanocellulose nanocomposite hydrogels: technological and environmental issues. *Green Chemistry*, **2018**, 20, 2428-2448	10	155
80	Optimization of pectin extraction from banana peels with citric acid by using response surface methodology. *Food Chemistry*, **2016**, 198, 113-8	8.5	143
79	Pectin extraction from pomegranate peels with citric acid. *International Journal of Biological Macromolecules*, **2016**, 88, 373-9	7.9	117
78	Probiotics and their potential applications in active edible films and coatings. *Food Research International*, **2016**, 90, 42-52	7	97
77	Development and characterization of edible films from mixtures of κ-carrageenan, ι-carrageenan, and alginate. *Food Hydrocolloids*, **2015**, 47, 140-145	10.6	83
76	Physical properties of spray dried acerola pomace extract as affected by temperature and drying aids. *LWT - Food Science and Technology*, **2009**, 42, 641-645	5.4	80
75	Fish gelatin films as affected by cellulose whiskers and sonication. *Food Hydrocolloids*, **2014**, 41, 113-118	10.6	71
74	Edible films from alginate-acerola puree reinforced with cellulose whiskers. *LWT - Food Science and Technology*, **2012**, 46, 294-297	5.4	70

73	Wheat straw hemicelluloses added with cellulose nanocrystals and citric acid. Effect on film physical properties. *Carbohydrate Polymers*, **2017**, 164, 317-324	10.3	68
72	Nanoreinforced alginate□acerola puree coatings on acerola fruits. *Journal of Food Engineering*, **2012**, 113, 505-510	6	66
71	Nanofibrillated bacterial cellulose and pectin edible films added with fruit purees. *Carbohydrate Polymers*, **2018**, 196, 27-32	10.3	58
70	Mango kernel starch films as affected by starch nanocrystals and cellulose nanocrystals. *Carbohydrate Polymers*, **2019**, 211, 209-216	10.3	56
69	Wheat straw hemicellulose films as affected by citric acid. *Food Hydrocolloids*, **2015**, 50, 1-6	10.6	53
68	Influence of cassava starch and carnauba wax on physical properties of cashew tree gum-based films. *Food Hydrocolloids*, **2014**, 38, 147-151	10.6	53
67	Development of pectin films with pomegranate juice and citric acid. *Food Chemistry*, **2016**, 198, 101-6	8.5	52
66	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	3.8	46
65	Betacyanin Stability During Processing and Storage of a Microencapsulated Red Beetroot Extract. *American Journal of Food Technology*, **2007**, 2, 307-312	0.1	44
64	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	3.8	43
63	Pomegranate peel pectin films as affected by montmorillonite. *Food Chemistry*, **2016**, 198, 107-12	8.5	39
62	Starch-cashew tree gum nanocomposite films and their application for coating cashew nuts. *LWT - Food Science and Technology*, **2015**, 62, 549-554	5.4	37
61	Stabilizing effect of montmorillonite on acerola juice anthocyanins. *Food Chemistry*, **2018**, 245, 966-973	8.5	33
60	Avalia□□□ da atividade antioxidante dos compostos fen□□icos naturalmente presentes em subprodutos do pseudofruto de caju (Anacardium occidentale L.). *Food Science and Technology*, **2007**, 27, 902-908	2	31
59	Mesquite seed gum and palm fruit oil emulsion edible films: Influence of oil content and sonication. *Food Hydrocolloids*, **2016**, 56, 227-235	10.6	28
58	Nanostructured Antimicrobials in Food Packaging-Recent Advances. *Biotechnology Journal*, **2019**, 14, e1900068	5.6	28
57	Bionanocomposite films based on polysaccharides from banana peels. *International Journal of Biological Macromolecules*, **2017**, 101, 1-8	7.9	27
56	Nanocomposites in Food Packaging □A Review		27

55	Antioxidant films from mango kernel components. *Food Hydrocolloids*, **2019**, 95, 487-495	10.6	26
54	Study on efficiency of betacyanin extraction from red beetroots. *International Journal of Food Science and Technology*, **2009**, 44, 2464-2469	3.8	26
53	Emulsion films from tamarind kernel xyloglucan and sesame seed oil by different emulsification techniques. *Food Hydrocolloids*, **2018**, 77, 270-276	10.6	24
52	Production and physico-chemical characterization of nanocapsules of the essential oil from Lippia sidoides Cham.. *Industrial Crops and Products*, **2016**, 86, 279-288	5.9	24
51	Enhancing storage stability of guava with tannic acid-crosslinked zein coatings. *Food Chemistry*, **2018**, 257, 252-258	8.5	23
50	Nanocomposite Films from Mango Kernel or Corn Starch with Starch Nanocrystals. *Starch/Staerke*, **2018**, 70, 1800028	2.3	23
49	Tensile and water vapour properties of calcium-crosslinked alginate-cashew tree gum films. *International Journal of Food Science and Technology*, **2012**, 47, 710-715	3.8	22
48	Physical properties of cassava starch□carnauba wax emulsion films as affected by component proportions. *International Journal of Food Science and Technology*, **2014**, 49, 2045-2051	3.8	21
47	The use of biomass for packaging films and coatings **2014**, 819-874		21
46	Edible Coatings. *Contemporary Food Engineering*, **2012**, 345-362		21
45	From cashew byproducts to biodegradable active materials: Bacterial cellulose-lignin-cellulose nanocrystal nanocomposite films. *International Journal of Biological Macromolecules*, **2020**, 161, 1337-1345	7.9	21
44	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	8.2	19
43	Pulp and Jam of Gabiroba (Campomanesia xanthocarpa Berg): Characterization and Rheological Properties. *Food Chemistry*, **2018**, 263, 292-299	8.5	19
42	Minimization of peroxide formation rate in soybean oil by antioxidant combinations. *Food Research International*, **2004**, 37, 689-694	7	18
41	Polysaccharides from Caesalpinia ferrea seeds□Chemical characterization and anti-diabetic effects in Wistar rats. *Food Hydrocolloids*, **2017**, 65, 68-76	10.6	16
40	Zein films with unoxidized or oxidized tannic acid. *Journal of the Science of Food and Agriculture*, **2017**, 97, 4580-4587	4.3	15
39	Montmorillonite as a reinforcement and color stabilizer of gelatin films containing acerola juice. *Applied Clay Science*, **2018**, 165, 1-7	5.2	14
38	ASCORBIC ACID AND ANTHOCYANIN RETENTION DURING SPRAY DRYING OF ACEROLA POMACE EXTRACT. *Journal of Food Processing and Preservation*, **2010**, 34, 915-925	2.1	14

37	Embalagens ativas para alimentos. *Food Science and Technology*, **2000**, 20, 337-341	2	14
36	TEMPO oxidation and high-speed blending as a combined approach to disassemble bacterial cellulose. *Cellulose*, **2019**, 26, 2291-2302	5.5	13
35	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	2.8	13
34	Food packaging wastes amid the COVID-19 pandemic: Trends and challenges. *Trends in Food Science and Technology*, **2021**, 116, 1195-1199	15.3	12
33	Bacterial cellulose/cashew gum films as probiotic carriers. *LWT - Food Science and Technology*, **2020**, 130, 109699	5.4	11
32	Goma de cajueiro (Anacardium occidentale): avalia□□□ das modifica□□□es qu□micas e f□sicas por extrus□□ termopl□stica. *Polimeros*, **2013**, 23, 667-671	1.6	11
31	Effect of Tannic Acid and Cellulose Nanocrystals on Antioxidant and Antimicrobial Properties of Gelatin Films. *ACS Sustainable Chemistry and Engineering*, **2021**, 9, 8539-8549	8.3	11
30	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	3.8	10
29	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	5.5	10
28	The Food-Materials Nexus: Next Generation Bioplastics and Advanced Materials from Agri-Food Residues. *Advanced Materials*, **2021**, 33, e2102520	24	10
27	Antioxidant films and coatings based on starch and phenolics from Spondias purpurea L. *International Journal of Biological Macromolecules*, **2021**, 182, 354-365	7.9	8
26	Mixed tropical fruit nectars with added energy components. *International Journal of Food Science and Technology*, **2007**, 42, 1290-1296	3.8	7
25	All-cellulose nanocomposite films based on bacterial cellulose nanofibrils and nanocrystals. *Food Packaging and Shelf Life*, **2021**, 29, 100715	8.2	6
24	Antimicrobial Activity of Nanomaterials for Food Packaging Applications **2012**, 375-394		5
23	Propriedades antioxidantes em subproduto do ped□□culo de caju (Anacardium occidentale L.): efeito sobre a lipoperoxida□□□ e o perfil de □□idos graxos poliinsaturados em ratos. *BJPS: Brazilian Journal of Pharmaceutical Sciences*, **2008**, 44, 773-781		5
22	Microfluidizer Technique for Improving Microfiber Properties Incorporated Into Edible and Biodegradable Films **2012**,		4
21	Stability of mango cubes preserved by hurdle technology. *Ciencia E Agrotecnologia*, **2005**, 29, 377-381	1.6	4
20	Desidrata□□□ osm□□tica de abacaxi aplicada □ tecnologia de m□□todos combinados. *Food Science and Technology*, **2000**, 20, 78-82	2	4

19	In a nutshell: prospects and challenges on coatings for edible kernels. *Journal of the Science of Food and Agriculture*, **2020**, 100, 2321-2326	4.3	4
18	Films from cashew byproducts: cashew gum and bacterial cellulose from cashew apple juice. *Journal of Food Science and Technology*, **2021**, 58, 1979-1986	3.3	4
17	Lignocellulosic-Based Nanostructures and Their Use in Food Packaging **2018**, 47-69		3
16	Bacterial cellulose for food applications **2018**, 1, 2		3
15	From mango by-product to food packaging: Pectin-phenolic antioxidant films from mango peels. *International Journal of Biological Macromolecules*, **2021**, 193, 1138-1138	7.9	3
14	Mesquite seed gum and Nile tilapia fish gelatin composite films with cellulose nanocrystals. *Pesquisa Agropecuaria Brasileira*, **2018**, 53, 495-503	1.8	3
13	Influence of Brazilian pine seed flour addition on rheological, chemical and sensory properties of gluten-free rice flour cakes. *Ciencia Rural*, **2018**, 48,	1.3	2
12	Smart choices: Mechanisms of intelligent food packaging.. *Current Research in Food Science*, **2021**, 4, 932-936	5.6	2
11	Designing healthier foods: Reducing the content or digestibility of key nutrients. *Trends in Food Science and Technology*, **2021**, 118, 459-470	15.3	2
10	Dehydrated strawberries for probiotic delivery: Influence of dehydration and probiotic incorporation methods. *LWT - Food Science and Technology*, **2021**, 144, 111105	5.4	2
9	Corn starch based films treated by dielectric barrier discharge plasma. *International Journal of Biological Macromolecules*, **2021**, 183, 2009-2016	7.9	2
8	Advantages and challenges of Pickering emulsions applied to bio-based films: a mini-review. *Journal of the Science of Food and Agriculture*, **2021**, 101, 3535-3540	4.3	2
7	USE OF MIXTURE DESIGN TO IMPROVE A TROPICAL MIXED FRUIT NECTAR. *Boletim Centro De Pesquisa De Processamento De Alimentos*, **2014**, 32,	0.5	1
6	PEL□CULAS COMEST□VEIS EM FRUTAS CONSERVADAS POR M□TODOS COMBINADOS: POTENCIAL DA APLICA□□O. *Boletim Centro De Pesquisa De Processamento De Alimentos*, **2003**, 21,	0.5	1
5	Progress in Organosolv and Steam Explosion Pretreatments of Oil Palm Fibers for Biomacromolecules Extraction. *Journal of Natural Fibers*,1-15	1.8	1
4	Integrating life cycle assessment in early process development stage: The case of extracting starch from mango kernel. *Journal of Cleaner Production*, **2021**, 321, 128981	10.3	1
3	Residual Starch Packaging Derived from Potato Washing Slurries to Preserve Fruits. *Food and Bioprocess Technology*, **2021**, 14, 2248	5.1	0
2	The Food□Materials Nexus: Next Generation Bioplastics and Advanced Materials from Agri-Food Residues (Adv. Mater. 43/2021). *Advanced Materials*, **2021**, 33, 2170342	24	0

1	Essential Oils as Natural Fungicides to Control Rhizopus stolonifer-Induced Spoiled of Strawberries. *Biointerface Research in Applied Chemistry*, **2021**, 11, 13244-13251	2.8	0