

Biano Alves de Melo Neto

List of Publications by Year in descending order

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Version: 2024-02-01

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papers

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13
times ranked

93
citing authors

#	ARTICLE	IF	CITATIONS
1	Biodegradable thermoplastic starch of peach palm (<i>Bactris gasipaes</i> kunth) fruit: Production and characterisation. International Journal of Food Properties, 2017, 20, S2429-S2440.	3.0	18
2	Chemical composition and functional properties of starch extracted from the pejibaye fruit (<i>Bactris gasepaes</i> Kunt.). Acta Scientiarum - Technology, 2015, 37, 105.	0.4	11
3	Extraction and characterization of native starch obtained from the inhambu tuber. Journal of Food Science and Technology, 2020, 57, 1830-1839.	2.8	11
4	Thermal-morphological characterisation of starch from peach-palm (<i>Bactris Gasipaes</i> kunth) fruit (Pejibaye). International Journal of Food Properties, 2017, 20, 1007-1015.	3.0	10
5	Chemical, physico-chemical and sensory characterization of mixed a&Aai (Euterpe oleracea) and cocoa&A's honey (Theobroma cacao) jellies. Revista Brasileira De Fruticultura, 2013, 35, 587-593.	0.5	8
6	Chemical, Morphological, Thermal and Technological Properties of Acetylated White Inhambu Starch. Journal of Polymers and the Environment, 2022, 30, 246-257.	5.0	4
7	Extra&Axi e caracteriza&Axi de pectinamilesterase (PME) de res&Aduos agroindustrais de abacaxi p&Arola. Semina:Ciencias Agrarias, 2012, 33, 2257-2266.	0.3	3
8	STARCH EXTRACTION FROM THE PEACH PALM (<i>Bactris gasepaes</i> Kunth.) FRUIT: A MODEL APPROACH FOR YIELD INCREASE. Engenharia Agricola, 2017, 37, 148-159.	0.7	1
9	Technological prospecting of the use of vegetables in the development of gluten-free foods. Research, Society and Development, 2021, 10, e38010111685.	0.1	0
10	Seu &Aleo vira sab&Axi: uma sequ&Ancia did&Aitica para o ensino de Qu&Amica Ambiental na educa&Axi profissional t&Acnica em n&Avel m&Aodio. Research, Society and Development, 2021, 10, e197101119115.	0.1	0
11	ACEITA&Afo DA APLICA&Afo DE FIOS DE CHOCOLATE EM CHIPS DE BANANA / ACCEPTANCE OF THE APPLICATION OF CHOCOLATE THREADS ON BANANA CHIPS. Brazilian Journal of Development, 2021, 7, 30678-30693.	0.1	0
12	PROPRIEDADES F&SICO-QU&AMICA E TERMOF&SICAS DO DOCE DE LEITE PASTOSO COM DIFERENTES CONCENTRA&A-ES DE LIQUOR DE CACAU / PHYSICAL-CHEMICAL AND THERMOPHYSICAL PROPERTIES OF SWEET MILK PASTE WITH DIFFERENT CONCENTRATIONS OF COCOA LIQUOR. Brazilian Journal of Development, 2020, 6, 68708-68716.	0.1	0
13	Produ&Axi de chocolate 70% massa de cacau enriquecido com &Aleo essencial das folhas de Mentha Arvensis. Brazilian Journal of Development, 2020, 6, 51107-51123.	0.1	0