

# Biano Alves de Melo Neto

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/713000/publications.pdf>

Version: 2024-02-01

13  
papers

66  
citations

1684188  
5  
h-index

1588992  
8  
g-index

13  
all docs

13  
docs citations

13  
times ranked

93  
citing authors

#	ARTICLE	IF	CITATIONS
1	Chemical, Morphological, Thermal and Technological Properties of Acetylated White Inhambu Starch. <i>Journal of Polymers and the Environment</i> , 2022, 30, 246-257.	5.0	4
2	Technological prospecting of the use of vegetables in the development of gluten-free foods. <i>Research, Society and Development</i> , 2021, 10, e38010111685.	0.1	0
3	Seu Açúcar vira sabão: uma sequência didática para o ensino de Química Ambiental na educação profissional técnica em nível médio. <i>Research, Society and Development</i> , 2021, 10, e197101119115.	0.1	0
4	ACEITAÇÃO DA APLICAÇÃO DE FIOS DE CHOCOLATE EM CHIPS DE BANANA / ACCEPTANCE OF THE APPLICATION OF CHOCOLATE THREADS ON BANANA CHIPS. <i>Brazilian Journal of Development</i> , 2021, 7, 30678-30693.	0.1	0
5	Extraction and characterization of native starch obtained from the inhambu tuber. <i>Journal of Food Science and Technology</i> , 2020, 57, 1830-1839.	2.8	11
6	PROPRIEDADES FÍSICO-QUÍMICA E TERMOFÍSICAS DO DOCE DE LEITE PASTOSO COM DIFERENTES CONCENTRAÇÕES DE LIQUOR DE CACAU / PHYSICAL-CHEMICAL AND THERMOPHYSICAL PROPERTIES OF SWEET MILK PASTE WITH DIFFERENT CONCENTRATIONS OF COCOA LIQUOR. <i>Brazilian Journal of Development</i> , 2020, 6, 68708-68716.	0.1	0
7	Produção de chocolate 70% massa de cacau enriquecido com açúcar essencial das folhas de <i>Mentha Arvensis</i> . <i>Brazilian Journal of Development</i> , 2020, 6, 51107-51123.	0.1	0
8	Thermal-morphological characterisation of starch from peach-palm ( <i>Bactris Gasipaes</i> kunth) fruit (Pejibaye). <i>International Journal of Food Properties</i> , 2017, 20, 1007-1015.	3.0	10
9	Biodegradable thermoplastic starch of peach palm ( <i>Bactris gasipaes</i> kunth) fruit: Production and characterisation. <i>International Journal of Food Properties</i> , 2017, 20, S2429-S2440.	3.0	18
10	STARCH EXTRACTION FROM THE PEACH PALM ( <i>Bactris gasepaes</i> Kunth.) FRUIT: A MODEL APPROACH FOR YIELD INCREASE. <i>Engenharia Agrícola</i> , 2017, 37, 148-159.	0.7	1
11	<b>Chemical composition and functional properties of starch extracted from the pejibaye fruit (<i>Bactris gasepaes</i> Kunt.). <i>Acta Scientiarum - Technology</i> , 2015, 37, 105.	0.4	11
12	Chemical, physico-chemical and sensory characterization of mixed açai ( <i>Euterpe oleracea</i> ) and cocoa's honey ( <i>Theobroma cacao</i> ) jellies. <i>Revista Brasileira De Fruticultura</i> , 2013, 35, 587-593.	0.5	8
13	Extração e caracterização de pectinametilsterase (PME) de resíduos agroindustriais de abacaxi pó. <i>Semina: Ciências Agrárias</i> , 2012, 33, 2257-2266.	0.3	3