

Maurício de Oliveira

List of Publications by Year in descending order

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Version: 2024-02-01

74
papers

1,291
citations

361045

20
h-index

414034

32
g-index

75
all docs

75
docs citations

75
times ranked

1255
citing authors

#	ARTICLE	IF	CITATIONS
1	Effects of drying temperature of corn from the center and extremities of the corncob on morphology and technological, thermal, and pasting properties of isolated starch. <i>Journal of Food Engineering</i> , 2023, 336, 111215.	2.7	8
2	Reduced of mycotoxin levels in parboiled rice by using ozone and its effects on technological and chemical properties. <i>Food Chemistry</i> , 2022, 372, 131174.	4.2	9
3	Infrared radiation heating: A novel technique for developing quick-cooking rice. <i>LWT - Food Science and Technology</i> , 2022, 154, 112758.	2.5	6
4	Red rice drying and storage: Effects on technological properties and phenolic compounds of the raw and cooked grains. <i>Journal of Cereal Science</i> , 2022, 103, 103405.	1.8	6
5	Postharvest UV-C irradiation for fungal control and reduction of mycotoxins in brown, black, and red rice during long-term storage. <i>Food Chemistry</i> , 2021, 339, 127810.	4.2	31
6	Chemical, physical, and sensory changes in rice subjected to UV-C radiation and its acceptability to rice weevil <i>Sitophilus oryzae</i> (L.) (Coleoptera: Curculionidae) and humans. <i>Journal of Stored Products Research</i> , 2021, 90, 101760.	1.2	2
7	Ferulic acid. , 2021, , 631-657.		1
8	Effects of the intensification of soybean defects: consequences on the physicochemical, technological, protein and oil properties. <i>European Food Research and Technology</i> , 2021, 247, 1277-1289.	1.6	8
9	Influence of germ storage from different corn genotypes on technological properties and fatty acid, tocopherol, and carotenoid profiles of oil. <i>European Food Research and Technology</i> , 2021, 247, 1449-1460.	1.6	6
10	Effects of the intensification of soybean defects: Degradation metabolism of carbohydrates, organic acids, proteins, lipids, and phenolics. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15516.	0.9	3
11	Effects of using wind exhausters on the quality and cost of soybean storage on a real scale. <i>Journal of Stored Products Research</i> , 2021, 93, 101834.	1.2	8
12	Effects of drying temperature of red popcorn grains on the morphology, technological, and digestibility properties of starch. <i>International Journal of Biological Macromolecules</i> , 2020, 145, 568-574.	3.6	16
13	Effects of moisture content and expansion method on the technological and sensory properties of white popcorn. <i>International Journal of Gastronomy and Food Science</i> , 2020, 22, 100282.	1.3	5
14	Effects of drying methods and temperatures on protein, pasting, and thermal properties of white floury corn. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14767.	0.9	7
15	Effects of drying temperature and genotype on morphology and technological, thermal, and pasting properties of corn starch. <i>International Journal of Biological Macromolecules</i> , 2020, 165, 354-364.	3.6	19
16	Fluidized-bed drying of black rice grains: Impact on cooking properties, <i>in vitro</i> starch digestibility, and bioaccessibility of phenolic compounds. <i>Journal of Food Science</i> , 2020, 85, 1717-1724.	1.5	13
17	Seed Coating and Rice Grain Stickiness. <i>Tropical Plant Biology</i> , 2020, 13, 225-235.	1.0	5
18	Cake of brown, black and red rice: Influence of transglutaminase on technological properties, <i>in vitro</i> starch digestibility and phenolic compounds. <i>Food Chemistry</i> , 2020, 318, 126480.	4.2	21

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19	Physicochemical and cooking quality characteristics of South American rice cultivars parboiled at different steaming pressures. <i>Cereal Chemistry</i> , 2020, 97, 472-482.	1.1	6
20	Infrared radiation drying of parboiled rice: Influence of temperature and grain bed depth in quality aspects. <i>Journal of Food Process Engineering</i> , 2020, 43, e13375.	1.5	20
21	Brown, White and Parboiled Rice. , 2020, , 25-45.		1
22	Delayed drying interval of red rice: Effects on cooking properties, in vitro starch digestibility and phenolics content. <i>Journal of Stored Products Research</i> , 2020, 87, 101613.	1.2	9
23	Effects of mass compaction on airflow resistance through paddy rice grains. <i>Biosystems Engineering</i> , 2020, 194, 28-39.	1.9	8
24	TECNOLOGIA E INDUSTRIALIZAÇÃO DE GRÃOS DE SOJA. , 2020, , 53-96.		0
25	ETAPAS PRÉ-INDUSTRIAIS DE GRÃOS. , 2020, , 11-28.		0
26	Transição vítrea e propriedades tecnológicas na secagem e temperagem de grãos de arroz em casca. <i>Revista Brasileira De Engenharia E Sustentabilidade</i> , 2020, 8, 54.	0.1	0
27	Kinetic evaluation and optimization of red popcorn grain drying: Influence of the temperature and air velocity on the expansion properties and β -carotene content. <i>Journal of Food Process Engineering</i> , 2019, 42, e13204.	1.5	10
28	Microwave Parboiling: Reduction in Process Time, Browning of Rice and Residual Phosphorus Content in the Waste Water. <i>Journal of Food Science</i> , 2019, 84, 2222-2227.	1.5	2
29	Changes in the chemical composition and bioactive compounds of chickpea (<i>Cicer arietinum</i> L.) fortified by germination. <i>LWT - Food Science and Technology</i> , 2019, 111, 363-369.	2.5	51
30	Characteristics of Flour and Starch Isolated from Red Rice Subjected to Different Drying Conditions. <i>Starch/Staerke</i> , 2019, 71, 1800257.	1.1	29
31	Effects of drying temperature and long-term storage conditions on black rice phenolic compounds. <i>Food Chemistry</i> , 2019, 287, 197-204.	4.2	68
32	Morphological and physicochemical properties of rice grains submitted to rapid parboiling by microwave irradiation. <i>LWT - Food Science and Technology</i> , 2019, 103, 44-52.	2.5	14
33	Changes in Phenolic Acid and Isoflavone Contents during Soybean Drying and Storage. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 1146-1155.	2.4	25
34	Heat-moisture treatment of oat grains and its effects on lipase activity and starch properties. <i>Starch/Staerke</i> , 2018, 70, 1700010.	1.1	20
35	Quality of grain and oil of maize subjected to UV radiation (254 nm) for the control of weevil (<i>Tj ETQq1 1 0.784314 rgBT /Overlock</i>	0.9	5
36	Cooking quality properties and free and bound phenolics content of brown, black, and red rice grains stored at different temperatures for six months. <i>Food Chemistry</i> , 2018, 242, 427-434.	4.2	67

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37	Effects of moisture and temperature during grain storage on the functional properties and isoflavone profile of soy protein concentrate. <i>Food Chemistry</i> , 2018, 242, 37-44.	4.2	32
38	Physical properties and effective thermal diffusivity of soybean grains as a function of moisture content and broken kernels. <i>Journal of Food Process Engineering</i> , 2018, 41, e12626.	1.5	23
39	Quality of black beans as a function of long-term storage and moldy development: Chemical and functional properties of flour and isolated protein. <i>Food Chemistry</i> , 2018, 246, 473-480.	4.2	31
40	Kinetic evaluation of oxidative stability and physical degradation of soybean grains stored at different conditions. <i>Journal of Food Processing and Preservation</i> , 2018, 42, .	0.9	12
41	Influence of drying temperature on the structural and cooking quality properties of black rice. <i>Cereal Chemistry</i> , 2018, 95, 564-574.	1.1	28
42	Improvement of the quality of parboiled rice by using anti-browning agents during parboiling process. <i>Food Chemistry</i> , 2017, 235, 51-57.	4.2	17
43	Pigmented rice oil: Changes in oxidative stability and bioactive compounds during storage of whole grains. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13295.	0.9	9
44	Effects of Organic and Conventional Cropping Systems on Technological Properties and Phenolic Compounds of Freshly Harvested and Stored Rice. <i>Journal of Food Science</i> , 2017, 82, 2276-2285.	1.5	9
45	Foliar Desiccators Glyphosate, Carfentrazone, and Paraquat Affect the Technological and Chemical Properties of Cowpea Grains. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 6771-6778.	2.4	2
46	Characteristics of starch isolated from black beans (<i>Phaseolus vulgaris</i> L.) stored for 12 months at different moisture contents and temperatures. <i>Starch/Staerke</i> , 2017, 69, 1600229.	1.1	9
47	Sensory and chemical properties of peanut grains (<i>Arachis hypogaea</i> L) roasted in microwave or oven. <i>Semina:Ciencias Agrarias</i> , 2017, 38, 197.	0.1	4
48	Efeitos da temperatura de armazenamento de grãos de arroz integral de pericarpo pardo, preto e vermelho sobre as propriedades físico-químicas e de pasta. <i>Brazilian Journal of Food Technology</i> , 2017, 20, .	0.8	3
49	Pré-tratamento com radiação UV-C: influências sobre as propriedades tecnológicas e metabólitos em feijão armazenado. <i>Brazilian Journal of Food Research</i> , 2017, 8, 1.	0.0	0
50	Efeitos da temperatura e umidade durante o armazenamento semi-hermético sobre parâmetros de avaliação da qualidade dos grãos e do óleo de soja. <i>Semina:Ciencias Agrarias</i> , 2016, 37, 131.	0.1	18
51	Effects of the Roasting Process Over the Content of Secondary Metabolites from Peanut Grains (<i>Arachis hypogaea</i> L) with Different Colorations of Testa. <i>Journal of Food Quality</i> , 2016, 39, 685-694.	1.4	9
52	The revisited levels of free and bound phenolics in rice: Effects of the extraction procedure. <i>Food Chemistry</i> , 2016, 208, 116-123.	4.2	59
53	Sensory and nutritional evaluation of popcorn kernels with yellow, white and red pericarps expanded in different ways. <i>Journal of Cereal Science</i> , 2016, 69, 383-391.	1.8	24
54	Physicochemical properties and enzymatic bean grains dried at different temperatures and stored for 225 days. <i>Semina:Ciencias Agrarias</i> , 2016, 37, 1295.	0.1	6

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55	Physicochemical and technological properties of soybean as a function of storage conditions. Brazilian Journal of Food Research, 2016, 7, 117.	0.0	2
56	Qualidade de grãos de milho armazenados em diferentes temperaturas. Revista Brasileira De Engenharia Agricola E Ambiental, 2015, 19, 358-363.	0.4	24
57	Efeitos da Temperatura nas Alterações do Teor de Compostos com Potencial Antioxidante em Grãos de Milho Durante o Armazenamento. Revista Brasileira De Produtos Agroindustriais, 2015, 17, 159-167.	0.1	3
58	Propriedades tecnológicas e de cocção em grãos de arroz condicionados em diferentes temperaturas antes da parboilização. Brazilian Journal of Food Technology, 2014, 17, 146-153.	0.8	17
59	Starch and flour from defective rice kernels and their physicochemical properties. Starch/Staerke, 2014, 66, 729-737.	1.1	9
60	Effects of using eolic exhausters as a complement to conventional aeration on the quality of rice stored in metal silos. Journal of Stored Products Research, 2014, 59, 76-81.	1.2	10
61	Characteristics of starch isolated from maize as a function of grain storage temperature. Carbohydrate Polymers, 2014, 102, 88-94.	5.1	46
62	Physicochemical and pasting properties of maize as affected by storage temperature. Journal of Stored Products Research, 2014, 59, 209-214.	1.2	57
63	Effects of milling on proximate composition, folic acid, fatty acids and technological properties of rice. Journal of Food Composition and Analysis, 2013, 30, 73-79.	1.9	103
64	Modelos matemáticos para a secagem intermitente de arroz em casca. Revista Brasileira De Engenharia Agricola E Ambiental, 2012, 16, 1115-1120.	0.4	17
65	Effect of drying temperature on quality of β -glucan in white oat grains. Food Science and Technology, 2012, 32, 775-783.	0.8	14
66	Pasting, morphological, thermal and crystallinity properties of starch isolated from beans stored under different atmospheric conditions. Carbohydrate Polymers, 2011, 86, 1403-1409.	5.1	55
67	Efeitos de processo de secagem e tempo de armazenamento na qualidade tecnológica de trigo. Ciencia E Agrotecnologia, 2010, 34, 1285-1292.	1.5	13
68	MANEJO TÉRMICO DO AR NA SECAGEM ESTACIONÁRIA E SEUS EFEITOS NO DESEMPENHO INDUSTRIAL DE ARROZ BRANCO E PARBOILIZADO. Boletim Centro De Pesquisa De Processamento De Alimentos, 2009, 27, .	0.2	0
69	Umidade de colheita, métodos de secagem e tempo de armazenamento na qualidade tecnológica de grãos de trigo (cv. 'Embrapa 16'). Ciencia Rural, 2009, 39, 25-30.	0.3	8
70	Avaliação do uso de ácidos orgânicos na conservação de grãos de sorgo (Sorghum bicolor L.) Tj ETQq0 0 0 rGBT /OVerlock 10 T		
71	Parâmetros operacionais na secagem intermitente de grãos de aveia branca cultivar UPFA 20 Teixeira. Ciencia E Agrotecnologia, 2008, 32, 497-502.	1.5	2
72	Oxidação dos amidos de mandioca e de milho comum fermentados: desenvolvimento da propriedade de expansão. Food Science and Technology, 2007, 27, 794-799.	0.8	16

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73	Caracterização das Águas subterrâneas usadas para irrigação na Área produtora de melão da Chapada do Apodi. Revista Brasileira De Engenharia Agrícola E Ambiental, 2003, 7, 469-472.	0.4	68
74	QUALIDADE FÍSICO-QUÍMICA DA ÁGUA PARA IRRIGAÇÃO EM DIFERENTES AQUÍFEROS NA ÁREA SEDIMENTAR DO ESTADO DO RIO GRANDE DO NORTE. Revista Brasileira De Engenharia Agrícola E Ambiental, 1998, 2, 17-21.	0.4	22