

Nathan Levien Vanier

List of Publications by Year in descending order

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61
papers

2,484
citations

236612

25
h-index

197535

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all docs

61
docs citations

61
times ranked

2590
citing authors

#	ARTICLE	IF	CITATIONS
1	Rice and common bean blends: Effect of cooking on in vitro starch digestibility and phenolics profile. <i>Food Chemistry</i> , 2021, 340, 127908.	4.2	9
2	Dual Substitution Strategy in Co-Free Layered Cathode Materials for Superior Lithium Ion Batteries. <i>ACS Applied Materials & Interfaces</i> , 2021, 13, 18733-18742.	4.0	24
3	Effects of Preharvest Desiccation Using Glufosinate-Ammonium on Quality Attributes of Freshly Harvested and Long-Term Stored Soybeans. <i>ACS Agricultural Science and Technology</i> , 2021, 1, 312-321.	1.0	0
4	Impact of physicochemical properties on the digestibility of Brazilian whole and polished rice genotypes. <i>Cereal Chemistry</i> , 2021, 98, 1066-1080.	1.1	2
5	A&B-type starch granules from wheat exhibiting weak, medium, and strong gluten: An investigation of physicochemical, morphological, and in vitro digestion properties. <i>Cereal Chemistry</i> , 2021, 98, 547-556.	1.1	7
6	Quality of gluten-free cookies made with rice flour of different levels of amylose and cowpea beans. <i>British Food Journal</i> , 2021, 123, 1810-1820.	1.6	3
7	Cowpea storage under nitrogen&modified atmosphere at different temperatures: Impact on grain structure, cooking quality, in vitro starch digestibility, and phenolic extractability. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14368.	0.9	8
8	Discrimination of the quality of Brazilian wheat genotypes and their use as whole-grains in human nutrition. <i>Food Chemistry</i> , 2020, 312, 126074.	4.2	5
9	Catalytic Efficiency, Structure, and Recycling Behavior of Electrospun Polyvinyl Alcohol-Xylanase Fibers Cross-Linked by Glutaraldehyde. <i>Food Biophysics</i> , 2020, 15, 155-161.	1.4	2
10	From brown, red, and black rice to beer: Changes in phenolics, &aminobutyric acid, and physicochemical attributes. <i>Cereal Chemistry</i> , 2020, 97, 1148-1157.	1.1	11
11	Physicochemical and milling properties of rice kernels from upper, middle, and basal spikelets of hybrid and inbred lines at early and ideal harvesting stages. <i>Cereal Chemistry</i> , 2020, 97, 809-817.	1.1	0
12	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
13	Starches in Foods and Beverages. , 2020, , 897-913.		1
14	The convenience of non-conventional methods for evaluation of the culinary quality of beans. <i>Research, Society and Development</i> , 2020, 9, e44491110103.	0.0	2
15	Volatile compounds profile of Brazilian aromatic brown rice genotypes and its cooking quality characteristics. <i>Cereal Chemistry</i> , 2019, 96, 292-301.	1.1	10
16	Characteristics of starch from different bean genotypes and its effect on biodegradable films. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 1207-1214.	1.7	17
17	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
18	The addition of defatted rice bran to malted rice improves the quality of rice beer. <i>LWT - Food Science and Technology</i> , 2019, 112, 108262.	2.5	10

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19	Discrimination of genotype and geographical origin of black rice grown in Brazil by LC-MS analysis of phenolics. <i>Food Chemistry</i> , 2019, 288, 297-305.	4.2	20
20	Isoflavone profile and protein molecular weight distribution of soy protein concentrates after soaking treatments. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e13906.	0.9	5
21	Impact of cooking temperature on the quality of quick cooking brown rice. <i>Food Chemistry</i> , 2019, 286, 98-105.	4.2	33
22	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
23	Physicochemical, pasting, crystallinity, and morphological properties of starches isolated from maize kernels exhibiting different types of defects. <i>Food Chemistry</i> , 2019, 274, 330-336.	4.2	27
24	Characteristics of Modified Carioca Bean Starch upon Single and Dual Annealing, Heat-Moisture Treatment, and Sonication. <i>Starch/Staerke</i> , 2019, 71, 1800173.	1.1	9
25	Starches in Foods and Beverages. , 2019, , 1-17.		2
26	Hydrothermal treatment of maize: Changes in physical, chemical, and functional properties. <i>Food Chemistry</i> , 2018, 263, 225-231.	4.2	21
27	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
28	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
29	Effects of rice amylose content and processing conditions on the quality of rice and bean-based expanded extrudates. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13758.	0.9	2
30	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
31	Immobilization of xylanase and xylanase- β -cyclodextrin complex in polyvinyl alcohol via electrospinning improves enzyme activity at a wide pH and temperature range. <i>International Journal of Biological Macromolecules</i> , 2018, 118, 1676-1684.	3.6	41
32	pH-sensitive films containing anthocyanins extracted from black bean seed coat and red cabbage. <i>LWT - Food Science and Technology</i> , 2017, 80, 492-500.	2.5	236
33	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
34	Liquid Chromatography with mass spectrometry analysis of mycotoxins in food samples using silica hydride based stationary phases. <i>Journal of Separation Science</i> , 2017, 40, 1953-1959.	1.3	12
35	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
36	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

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37	Molecular structure, functionality and applications of oxidized starches: A review. <i>Food Chemistry</i> , 2017, 221, 1546-1559.	4.2	194
38	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
39	Black bean (<i>Phaseolus vulgaris</i> L.) protein hydrolysates: Physicochemical and functional properties. <i>Food Chemistry</i> , 2017, 214, 460-467.	4.2	139
40	Starch digestibility and molecular weight distribution of proteins in rice grains subjected to heat-moisture treatment. <i>Food Chemistry</i> , 2017, 219, 260-267.	4.2	62
41	Antioxidant activity of black bean (<i>Phaseolus vulgaris</i> L.) protein hydrolysates. <i>Food Science and Technology</i> , 2016, 36, 23-27.	0.8	17
42	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
43	Extrusion of Rice, Bean and Corn Starches: Extrudate Structure and Molecular Changes in Amylose and Amylopectin. <i>Journal of Food Science</i> , 2016, 81, E2932-E2938.	1.5	20
44	Changes in the Bioactive Compounds Content of Soybean as a Function of Grain Moisture Content and Temperature during Long-Term Storage. <i>Journal of Food Science</i> , 2016, 81, H762-8.	1.5	33
45	Polishing and parboiling effect on the nutritional and technological properties of pigmented rice. <i>Food Chemistry</i> , 2016, 191, 105-112.	4.2	116
46	Effects of single and dual physical modifications on pinhão starch. <i>Food Chemistry</i> , 2015, 187, 98-105.	4.2	80
47	Thiamine content and technological quality properties of parboiled rice treated with sodium bisulfite: Benefits and food safety risk. <i>Journal of Food Composition and Analysis</i> , 2015, 41, 98-103.	1.9	24
48	Molecular structure and granule morphology of native and heat-moisture-treated pinhão starch. <i>International Journal of Food Science and Technology</i> , 2015, 50, 282-289.	1.3	27
49	Isoflavone Aglycone Content and the Thermal, Functional, and Structural Properties of Soy Protein Isolates Prepared from Hydrothermally Treated Soybeans. <i>Journal of Food Science</i> , 2014, 79, E1351-8.	1.5	9
50	Structural, morphological, and physicochemical properties of acetylated high-, medium-, and low-amylose rice starches. <i>Carbohydrate Polymers</i> , 2014, 103, 405-413.	5.1	170
51	Ozone oxidation of cassava starch in aqueous solution at different pH. <i>Food Chemistry</i> , 2014, 155, 167-173.	4.2	106
52	Effects of using eolic exhausters as a complement to conventional aeration on the quality of rice stored in metal silos. <i>Journal of Stored Products Research</i> , 2014, 59, 76-81.	1.2	10
53	Characteristics of starch isolated from maize as a function of grain storage temperature. <i>Carbohydrate Polymers</i> , 2014, 102, 88-94.	5.1	46
54	Physicochemical and pasting properties of maize as affected by storage temperature. <i>Journal of Stored Products Research</i> , 2014, 59, 209-214.	1.2	57

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55	Physicochemical and nutritional properties of pigmented rice subjected to different degrees of milling. <i>Journal of Food Composition and Analysis</i> , 2014, 35, 10-17.	1.9	63
56	Effect of single and dual heat+moisture treatments on properties of rice, cassava, and pinhao starches. <i>Carbohydrate Polymers</i> , 2013, 98, 1578-1584.	5.1	147
57	Effects of milling on proximate composition, folic acid, fatty acids and technological properties of rice. <i>Journal of Food Composition and Analysis</i> , 2013, 30, 73-79.	1.9	103
58	Physicochemical, crystallinity, pasting and thermal properties of heat+moisture-treated pinhao starch. <i>Starch/Staerke</i> , 2012, 64, 855-863.	1.1	64
59	Physicochemical, crystallinity, pasting and morphological properties of bean starch oxidised by different concentrations of sodium hypochlorite. <i>Food Chemistry</i> , 2012, 131, 1255-1262.	4.2	125
60	Pasting, morphological, thermal and crystallinity properties of starch isolated from beans stored under different atmospheric conditions. <i>Carbohydrate Polymers</i> , 2011, 86, 1403-1409.	5.1	55
61	Effects of genotype and storage on physicochemical and functional properties of soybean protein isolates. <i>Cereal Chemistry</i> , 0, , .	1.1	0