

Alvaro Renato Guerra Dias

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

116
papers

4,033
citations

36
h-index

61
g-index

119
ext. papers

5,031
ext. citations

5.3
avg, IF

5.82
L-index

#	Paper	IF	Citations
116	Multivariate optimization results in an edible extract from unexplored residues with a high amount of phenolic compounds.. <i>Journal of Environmental Science and Health - Part B Pesticides, Food Contaminants, and Agricultural Wastes</i> , 2022 , 1-16	2.2	0
115	Different reaction times for phosphorylation of sorghum flour (<i>Sorghum bicolor</i>): Physicochemical evaluation and application in the formulation of gluten-free cakes. <i>Food Bioscience</i> , 2021 , 101441	4.9	0
114	Risk assessment of cytotoxicity, antioxidant and antimicrobial activities of L. essential oil. <i>Journal of Toxicology and Environmental Health - Part A: Current Issues</i> , 2021 , 1-13	3.2	3
113	Effect of carvacrol encapsulation in starch-based nanofibers: Thermal resistance and antioxidant and antimicrobial properties. <i>Journal of Food Processing and Preservation</i> , 2021 , 45, e15409	2.1	2
112	Impact of encapsulated orange essential oil with β -cyclodextrin on technological, digestibility, sensory properties of wheat cakes as well as <i>Aspergillus flavus</i> spoilage. <i>Journal of the Science of Food and Agriculture</i> , 2021 , 101, 5599-5607	4.3	4
111	Effect of Physical Pretreatments on the Hydrolysis Kinetic, Structural, and Thermal Properties of Pinhõ Starch Nanocrystals. <i>Starch/Staerke</i> , 2021 , 73, 2000008	2.3	1
110	Postharvest quality and antioxidant activity extension of strawberry fruit using allyl isothiocyanate encapsulated by electrospun zein ultrafine fibers. <i>LWT - Food Science and Technology</i> , 2021 , 143, 111087	5.4	7
109	Carioca bean starch upon synergic modification: characteristics and films properties. <i>Journal of the Science of Food and Agriculture</i> , 2021 , 101, 253-261	4.3	1
108	Aerogels based on corn starch as carriers for pinhõ coat extract (<i>Araucaria angustifolia</i>) rich in phenolic compounds for active packaging. <i>International Journal of Biological Macromolecules</i> , 2021 , 169, 362-370	7.9	6
107	Suitability of starch/carvacrol nanofibers as biopreservatives for minimizing the fungal spoilage of bread. <i>Carbohydrate Polymers</i> , 2021 , 252, 117166	10.3	9
106	Production and Optimization of Ultrafine Fiber from Yam Starch by Electrospinning Method Using Multivariate Analysis. <i>Starch/Staerke</i> , 2021 , 73, 2000174	2.3	
105	Polysaccharides as wall material for the encapsulation of essential oils by electrospun technique. <i>Carbohydrate Polymers</i> , 2021 , 265, 118068	10.3	7
104	Production of gluten free bread with flour and chia seeds (<i>Salvia hispñica</i> L.). <i>Food Bioscience</i> , 2021 , 43, 101294	4.9	1
103	Physical modification of starch by heat-moisture treatment and annealing and their applications: A review. <i>Carbohydrate Polymers</i> , 2021 , 274, 118665	10.3	10
102	Thermal stability, hydrophobicity and antioxidant potential of ultrafine poly (lactic acid)/rice husk lignin fibers. <i>Brazilian Journal of Chemical Engineering</i> , 2021 , 38, 133-144	1.7	5
101	A- and 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	2.4	0
100	Electrospun potato starch nanofibers for thyme essential oil encapsulation: antioxidant activity and thermal resistance. <i>Journal of the Science of Food and Agriculture</i> , 2020 , 100, 4263-4271	4.3	22

99	Methods for the Extraction of Roots, Tubers, Pulses, Pseudocereals, and Other Unconventional Starches Sources: A Review. <i>Starch/Staerke</i> , 2020 , 72, 1900234	2.3	10
98	Dual modification of potato starch: Effects of heat-moisture and high pressure treatments on starch structure and functionalities. <i>Food Chemistry</i> , 2020 , 318, 126475	8.5	33
97	Cake of brown, black and red rice: Influence of transglutaminase on technological properties, in vitro starch digestibility and phenolic compounds. <i>Food Chemistry</i> , 2020 , 318, 126480	8.5	10
96	Crosslinked electrospun polyvinyl alcohol-based containing immobilized α-amylase for food application. <i>Journal of Food Processing and Preservation</i> , 2020 , 44, e14427	2.1	1
95	Free and encapsulated orange essential oil into a β-cyclodextrin inclusion complex and zein to delay fungal spoilage in cakes. <i>Journal of Food Processing and Preservation</i> , 2020 , 44, e14411	2.1	15
94	Germinated Wheat Starch as a Substrate to Produce Cyclodextrins: Application in Inclusion Complex to Improve the Thermal Stability of Orange Essential Oil. <i>Starch/Staerke</i> , 2020 , 72, 1900083	2.3	2
93	Fruit Wastes as Promising Sources of Starch: Extraction, Properties, and Applications. <i>Starch/Staerke</i> , 2020 , 72, 1900200	2.3	23
92	Biocomposite Films Based on Phosphorylated Wheat Starch and Cellulose Nanocrystals from Rice, Oat, and Eucalyptus Husks. <i>Starch/Staerke</i> , 2020 , 72, 1900051	2.3	15
91	Aerogels from Native and Anionic Corn Starches Loaded with Pinhã (Araucaria angustifolia) Coat Extract: Anti-Tumor Activity in C6 Rat Glioma Cells and In Vitro Digestibility. <i>Starch/Staerke</i> , 2020 , 72, 1900280	2.3	3
90	Physically cross-linked aerogels based on germinated and non-germinated wheat starch and PEO for application as water absorbers for food packaging. <i>International Journal of Biological Macromolecules</i> , 2020 , 155, 6-13	7.9	10
89	Development of antimicrobial and antioxidant electrospun soluble potato starch nanofibers loaded with carvacrol. <i>International Journal of Biological Macromolecules</i> , 2019 , 139, 1182-1190	7.9	56
88	Antimicrobial activity of 3-(p-chlorophenyl)thio citronellal against planktonic and biofilm Staphylococcus aureus cells and its application in biodegradable films. <i>Food Packaging and Shelf Life</i> , 2019 , 22, 100375	8.2	1
87	Impact of Wheat (Triticum aestivum L.) Germination Process on Starch Properties for Application in Films. <i>Starch/Staerke</i> , 2019 , 71, 1800262	2.3	6
86	Electrospun Ultrafine Fibers from Black Bean Protein Concentrates and Polyvinyl Alcohol. <i>Food Biophysics</i> , 2019 , 14, 446-455	3.2	8
85	Nano-scale polysaccharide materials in food and agricultural applications. <i>Advances in Food and Nutrition Research</i> , 2019 , 88, 85-128	6	11
84	Electrosprayed octenyl succinic anhydride starch capsules for rosemary essential oil encapsulation. <i>International Journal of Biological Macromolecules</i> , 2019 , 132, 300-307	7.9	22
83	Thermal and irradiation resistance of folic acid encapsulated in zein ultrafine fibers or nanocapsules produced by electrospinning and electro spraying. <i>Food Research International</i> , 2019 , 124, 137-146	7	26
82	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	4.3	10

81	Aging Time of Soluble Potato Starch Solutions for Ultrafine Fibers Formation by Electrospinning. <i>Starch/Staerke</i> , 2019 , 71, 1800089	2.3	15
80	Effect of debranning process on deoxynivalenol content in whole-wheat flours. <i>Cereal Chemistry</i> , 2019 , 96, 717-724	2.4	3
79	Methods for Extracting Cereal Starches from Different Sources: A Review. <i>Starch/Staerke</i> , 2019 , 71, 1900128	2.4	15
78	Antioxidant ultrafine fibers developed with microalga compounds using a free surface electrospinning. <i>Food Hydrocolloids</i> , 2019 , 93, 131-136	10.6	35
77	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	8.5	17
76	Cellulose nanocrystals from rice and oat husks and their application in aerogels for food packaging. <i>International Journal of Biological Macromolecules</i> , 2019 , 124, 175-184	7.9	60
75	Immobilization of α -amylase in ultrafine polyvinyl alcohol (PVA) fibers via electrospinning and their stability on different substrates. <i>International Journal of Biological Macromolecules</i> , 2019 , 126, 834-841	7.9	33
74	Electrospinning of native and anionic corn starch fibers with different amylose contents. <i>Food Research International</i> , 2019 , 116, 1318-1326	7	28
73	Characteristics of Modified Carioca Bean Starch upon Single and Dual Annealing, Heat-Moisture-Treatment, and Sonication. <i>Starch/Staerke</i> , 2019 , 71, 1800173	2.3	4
72	Starch hydrogels: The influence of the amylose content and gelatinization method. <i>International Journal of Biological Macromolecules</i> , 2018 , 113, 443-449	7.9	59
71	Microalgae protein heating in acid/basic solution for nanofibers production by free surface electrospinning. <i>Journal of Food Engineering</i> , 2018 , 230, 49-54	6	15
70	Changes in enzymatic activity, technological quality and gamma-aminobutyric acid (GABA) content of wheat flour as affected by germination. <i>LWT - Food Science and Technology</i> , 2018 , 90, 483-490	5.4	39
69	Heat-moisture treatment of oat grains and its effects on lipase activity and starch properties. <i>Starch/Staerke</i> , 2018 , 70, 1700010	2.3	10
68	The properties of potato and cassava starch films combined with cellulose fibers and/or nanoclay. <i>Starch/Staerke</i> , 2018 , 70, 1700115	2.3	12
67	High pressure processing and retrogradation of potato starch: Influence on functional properties and gastro-small intestinal digestion in vitro. <i>Food Hydrocolloids</i> , 2018 , 75, 131-137	10.6	40
66	Action of ginger essential oil (<i>Zingiber officinale</i>) encapsulated in proteins ultrafine fibers on the antimicrobial control in situ. <i>International Journal of Biological Macromolecules</i> , 2018 , 118, 107-115	7.9	66
65	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	7.9	19
64	Ultrafine fibers of zein and anthocyanins as natural pH indicator. <i>Journal of the Science of Food and Agriculture</i> , 2018 , 98, 2735-2741	4.3	50

63	Phosphorylated and Cross-Linked Wheat Starches in the Presence of Polyethylene Oxide and Their Application in Biocomposite Films. <i>Starch/Staerke</i> , 2018 , 70, 1700192	2.3	9
62	Impact of acid and oxidative modifications, single or dual, of sorghum starch on biodegradable films. <i>Food Chemistry</i> , 2017 , 214, 53-60	8.5	72
61	Morphological, mechanical, barrier and properties of films based on acetylated starch and cellulose from barley. <i>Journal of the Science of Food and Agriculture</i> , 2017 , 97, 411-419	4.3	18
60	Microstructural characteristics and gastro-small intestinal digestion in vitro of potato starch: Effects of refrigerated storage and reheating in microwave. <i>Food Chemistry</i> , 2017 , 226, 171-178	8.5	41
59	Functional, physiological, and rheological properties of oat β -glucan oxidized with hydrogen peroxide under soft conditions. <i>Journal of Food Processing and Preservation</i> , 2017 , 41, e13169	2.1	2
58	Structural, Thermal, Physical, Mechanical, and Barrier Properties of Chitosan Films with the Addition of Xanthan Gum. <i>Journal of Food Science</i> , 2017 , 82, 698-705	3.4	34
57	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	5.4	138
56	Incorporation of tetraethylorthosilicate (TEOS) in biodegradable films based on bean starch (<i>Phaseolus vulgaris</i>). <i>European Polymer Journal</i> , 2017 , 89, 162-173	5.2	5
55	Bacteriocin-like substances of <i>Lactobacillus curvatus</i> P99: characterization and application in biodegradable films for control of <i>Listeria monocytogenes</i> in cheese. <i>Food Microbiology</i> , 2017 , 63, 159-163	6.3	36
54	Physicochemical properties of nanocomposite films made from sorghum-oxidized starch and nanoclay. <i>Starch/Staerke</i> , 2017 , 69, 1700079	2.3	6
53	Phosphate Fertilizer and Growing Environment Change the Phytochemicals, Oil Quality, and Nutritional Composition of Roundup Ready Genetically Modified and Conventional Soybean. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 2661-2669	5.7	11
52	Production, Characterization, and Stability of Orange or Eucalyptus Essential Oil/ β -Cyclodextrin Inclusion Complex. <i>Journal of Food Science</i> , 2017 , 82, 2598-2605	3.4	29
51	Antimicrobial electrospun ultrafine fibers from zein containing eucalyptus essential oil/cyclodextrin inclusion complex. <i>International Journal of Biological Macromolecules</i> , 2017 , 104, 874-882	7.9	92
50	Acetylated rice starches films with different levels of amylose: Mechanical, water vapor barrier, thermal, and biodegradability properties. <i>Food Chemistry</i> , 2017 , 221, 1614-1620	8.5	69
49	Molecular structure, functionality and applications of oxidized starches: A review. <i>Food Chemistry</i> , 2017 , 221, 1546-1559	8.5	121
48	Cellulose fibers extracted from rice and oat husks and their application in hydrogel. <i>Food Chemistry</i> , 2017 , 221, 153-160	8.5	91
47	Black bean (<i>Phaseolus vulgaris</i> L.) protein hydrolysates: Physicochemical and functional properties. <i>Food Chemistry</i> , 2017 , 214, 460-467	8.5	96
46	Study of heat-moisture treatment of potato starch granules by chemical surface gelatinization. <i>Journal of the Science of Food and Agriculture</i> , 2017 , 97, 3114-3123	4.3	15

45	Starch digestibility and molecular weight distribution of proteins in rice grains subjected to heat-moisture treatment. <i>Food Chemistry</i> , 2017 , 219, 260-267	8.5	46
44	Films based on oxidized starch and cellulose from barley. <i>Carbohydrate Polymers</i> , 2015 , 133, 644-53	10.3	57
43	Effects of single and dual physical modifications on pinhõ starch. <i>Food Chemistry</i> , 2015 , 187, 98-105	8.5	58
42	Acetylation of rice starch in an aqueous medium for use in food. <i>LWT - Food Science and Technology</i> , 2015 , 62, 1076-1082	5.4	57
41	Impact of heat-moisture treatment on rice starch, applied directly in grain paddy rice or in isolated starch. <i>LWT - Food Science and Technology</i> , 2015 , 60, 708-713	5.4	54
40	Molecular structure and granule morphology of native and heat-moisture-treated pinhõ starch. <i>International Journal of Food Science and Technology</i> , 2015 , 50, 282-289	3.8	21
39	Oxidation of potato starch with different sodium hypochlorite concentrations and its effect on biodegradable films. <i>LWT - Food Science and Technology</i> , 2015 , 60, 714-720	5.4	72
38	Structure, morphology and functionality of acetylated and oxidised barley starches. <i>Food Chemistry</i> , 2015 , 168, 247-56	8.5	113
37	Acetylation of barnyardgrass starch with acetic anhydride under iodine catalysis. <i>Food Chemistry</i> , 2015 , 178, 236-42	8.5	14
36	Functional, thermal and rheological properties of oat β -glucan modified by acetylation. <i>Food Chemistry</i> , 2015 , 178, 243-50	8.5	21
35	Structural, morphological, and physicochemical properties of acetylated high-, medium-, and low-amylose rice starches. <i>Carbohydrate Polymers</i> , 2014 , 103, 405-13	10.3	130
34	Ozone oxidation of cassava starch in aqueous solution at different pH. <i>Food Chemistry</i> , 2014 , 155, 167-73	8.5	81
33	Mechanical, Barrier and Morphological Properties of Biodegradable Films Based on Muscle and Waste Proteins from the Whitemouth Croaker (<i>Micropogonias furnieri</i>). <i>Journal of Food Processing and Preservation</i> , 2014 , 38, 1973-1981	2.1	22
32	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	2.5	6
31	The effects of heat-moisture treatment of rice grains before parboiling on viscosity profile and physicochemical properties. <i>International Journal of Food Science and Technology</i> , 2014 , 49, 1939-1945	3.8	21
30	Starch and flour from defective rice kernels and their physicochemical properties. <i>Starch/Staerke</i> , 2014 , 66, 729-737	2.3	9
29	Production and characterization of encapsulated antioxidative protein hydrolysates from Whitemouth croaker (<i>Micropogonias furnieri</i>) muscle and byproduct. <i>LWT - Food Science and Technology</i> , 2014 , 59, 841-848	5.4	66
28	Effect of alkali and oxidative treatments on the physicochemical, pasting, thermal and morphological properties of corn starch. <i>Journal of the Science of Food and Agriculture</i> , 2013 , 93, 2331-7	4.3	21

27	Effect of single and dual heat-moisture treatments on properties of rice, cassava, and pinhao starches. <i>Carbohydrate Polymers</i> , 2013 , 98, 1578-84	10.3	102
26	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	4.1	70
25	Protein enrichment and its effects on gluten-free bread characteristics. <i>LWT - Food Science and Technology</i> , 2013 , 53, 346-354	5.4	49
24	Propriedades de pasta de amidos de arroz nativo e acetilados. <i>Brazilian Journal of Food Technology</i> , 2012 , 15, 78-83	1.5	7
23	Resistant starch and thermal, morphological and textural properties of heat-moisture treated rice starches with high-, medium- and low-amylose content. <i>Starch/Staerke</i> , 2012 , 64, 45-54	2.3	24
22	Physicochemical, crystallinity, pasting and thermal properties of heat-moisture-treated pinhão starch. <i>Starch/Staerke</i> , 2012 , 64, 855-863	2.3	44
21	Physicochemical, crystallinity, pasting and morphological properties of bean starch oxidised by different concentrations of sodium hypochlorite. <i>Food Chemistry</i> , 2012 , 131, 1255-1262	8.5	89
20	Development of oxidised and heat-moisture treated potato starch film. <i>Food Chemistry</i> , 2012 , 132, 344-355	5.0	120
19	Physicochemical properties and silicon content in wheat flour treated with diatomaceous earth and conventionally stored. <i>Journal of Stored Products Research</i> , 2011 , 47, 316-320	2.5	6
18	Pasting, morphological, thermal and crystallinity properties of starch isolated from beans stored under different atmospheric conditions. <i>Carbohydrate Polymers</i> , 2011 , 86, 1403-1409	10.3	40
17	Effects of oxidative treatment on the physicochemical, rheological and functional properties of oat β -glucan. <i>Food Chemistry</i> , 2011 , 128, 982-987	8.5	36
16	Impact of heat-moisture treatment and annealing in starches: A review. <i>Carbohydrate Polymers</i> , 2011 , 83, 317-328	10.3	463
15	Pasting, expansion and textural properties of fermented cassava starch oxidised with sodium hypochlorite. <i>Carbohydrate Polymers</i> , 2011 , 84, 268-275	10.3	35
14	Oxidation of fermented cassava starch using hydrogen peroxide. <i>Carbohydrate Polymers</i> , 2011 , 86, 185-193	10.3	41
13	Efeitos de processo de secagem e tempo de armazenamento na qualidade tecnológica de trigo. <i>Ciencia E Agrotecnologia</i> , 2010 , 34, 1285-1292	1.6	10
12	Expansion of rice flour treated with lactic acid and sodium bisulphite. <i>LWT - Food Science and Technology</i> , 2010 , 43, 326-330	5.4	3
11	The effects of acid and oxidative modification on the expansion properties of rice flours with varying levels of amylose. <i>LWT - Food Science and Technology</i> , 2010 , 43, 1213-1219	5.4	12
10	Effects of annealing on the physicochemical properties and enzymatic susceptibility of rice starches with different amylose contents. <i>Food Chemistry</i> , 2010 , 123, 711-719	8.5	57

9	Effect of heat-moisture treatment on rice starch of varying amylose content. <i>Food Chemistry</i> , 2010 , 121, 358-365	8.5	163
8	Umidade de colheita, métodos de secagem e tempo de armazenamento na qualidade tecnológica de grãos de trigo (cv. Embrapa 167). <i>Ciencia Rural</i> , 2009 , 39, 25-30	1.3	5
7	Oxidação dos amidos de mandioca e de milho comum fermentados: desenvolvimento da propriedade de expansão. <i>Food Science and Technology</i> , 2007 , 27, 794-799	2	14
6	Effect of processing conditions on some functional characteristics of extrusion-cooked cassava starch/wheat gluten blends. <i>Journal of the Science of Food and Agriculture</i> , 2002 , 82, 924-930	4.3	14
5	Deoxynivalenol content, phenolic compounds, and antioxidant activity of wheat flour after debranning process. <i>Pesquisa Agropecuaria Brasileira</i> , 55 ,	1.8	1
4	Application of Films Based on Chitosan and Xanthan Gum in Refrigerated Fish Conservation. <i>Brazilian Archives of Biology and Technology</i> , 63 ,	1.8	1
3	Basil Essential Oil: Methods of Extraction, Chemical Composition, Biological Activities, and Food Applications. <i>Food and Bioprocess Technology</i> , 1	5.1	6
2	Electrospun Starch Nanofibers as a Delivery Carrier for Carvacrol as Anti-Glioma Agent. <i>Starch/Staerke</i> , 2100115	2.3	2
1	Multivariate Analysis as Tool for Optimization of Anthocyanins Extraction from Jambolan (<i>Syzygium cumini</i> L.). <i>Food Analytical Methods</i> , 1	3.4	0