

# Renata Moschini Daudt

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/9154639/publications.pdf>

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6  
papers

207  
citations

1683934

5  
h-index

1872570

6  
g-index

6  
all docs

6  
docs citations

6  
times ranked

381  
citing authors

#	ARTICLE	IF	CITATIONS
1	Determination of properties of pinhão starch: Analysis of its applicability as pharmaceutical excipient. <i>Industrial Crops and Products</i> , 2014, 52, 420-429.	2.5	63
2	Comparative study on properties of edible films based on pinhão ( <i>Araucaria angustifolia</i> ) starch and flour. <i>Food Hydrocolloids</i> , 2016, 60, 279-287.	5.6	58
3	Pinhão starch and coat extract as new natural cosmetic ingredients: Topical formulation stability and sensory analysis. <i>Carbohydrate Polymers</i> , 2015, 134, 573-580.	5.1	49
4	Development of edible films based on Brazilian pine seed ( <i>Araucaria angustifolia</i> ) flour reinforced with husk powder. <i>Food Hydrocolloids</i> , 2017, 71, 60-67.	5.6	23
5	Effects of starch source and treatment type - Conventional and ohmic heating - On stability and rheological properties of gels. <i>LWT - Food Science and Technology</i> , 2019, 109, 7-12.	2.5	13
6	Rheological and physical parameters correlations in formulations with pinhão derivatives stability study: building up an analytical route. <i>Pharmaceutical Development and Technology</i> , 2018, 23, 620-627.	1.1	1