Suzana Mali

List of Publications by Year
in descending order

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113 papers	4,406 citations	147726 31 h-index	110317 64 g-index
113 all docs	113 docs citations	113 times ranked	3830 citing authors

#	Article	IF	Citations
1	Water sorption and mechanical properties of cassava starch films and their relation to plasticizing effect. Carbohydrate Polymers, 2005, 60, 283-289.	5.1	486
2	Effects of controlled storage on thermal, mechanical and barrier properties of plasticized films from different starch sources. Journal of Food Engineering, 2006, 75, 453-460.	2.7	312
3	Microstructural characterization of yam starch films. Carbohydrate Polymers, 2002, 50, 379-386.	5.1	300
4	Barrier, mechanical and optical properties of plasticized yam starch films. Carbohydrate Polymers, 2004, 56, 129-135.	5.1	255
5	Effect of glycerol and amylose enrichment on cassava starch film properties. Journal of Food Engineering, 2007, 78, 941-946.	2.7	194
6	Mechanical and thermal properties of yam starch films. Food Hydrocolloids, 2005, 19, 157-164.	5.6	180
7	Effects of plasticizers on the properties of oat starch films. Materials Science and Engineering C, 2009, 29, 532-538.	3.8	134
8	Development of biodegradable flexible films of starch and poly(lactic acid) plasticized with adipate or citrate esters. Carbohydrate Polymers, 2013, 92, 19-22.	5.1	132
9	Improving action of citric acid as compatibiliser in starch/polyester blown films. Industrial Crops and Products, 2014, 52, 305-312.	2.5	119
10	Properties of microcrystalline cellulose extracted from soybean hulls by reactive extrusion. Food Research International, 2015, 73, 38-43.	2.9	117
11	Effects of Yam Starch Films on Storability and Quality of Fresh Strawberries (Fragaria ananassa). Journal of Agricultural and Food Chemistry, 2003, 51, 7005-7011.	2.4	115
12	Use of malt bagasse to produce biodegradable baked foams made from cassava starch. Industrial Crops and Products, 2014, 55, 187-193.	2.5	114
13	Biodegradable active packaging based on cassava bagasse, polyvinyl alcohol and essential oils. Industrial Crops and Products, 2014, 52, 664-670.	2.5	103
14	Filmes de amido: produÃ§Ã£o, propriedades e potencial de utilizaÃ§Ã£o. Semina:Ciencias Agrarias, 2010, 31, 137.	0.1	95
15	Relationships among the Composition and Physicochemical Properties of Starches with the Characteristics of Their Films. Journal of Agricultural and Food Chemistry, 2004, 52, 7720-7725.	2.4	93
16	Cassava starch films containing acetylated starch nanoparticles as reinforcement: Physical and mechanical characterization. Carbohydrate Polymers, 2015, 126, 9-16.	5.1	87
17	Properties of baked foams based on cassava starch, sugarcane bagasse fibers and montmorillonite. Carbohydrate Polymers, 2012, 87, 1302-1310.	5.1	84
18	Simple ultrasound method to obtain starch micro- and nanoparticles from cassava, corn and yam starches. Food Chemistry, 2019, 283, 11-18.	4.2	81

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19	Effects of production process and plasticizers on stability of films and sheets of oat starch. Materials Science and Engineering C, 2009, 29, 492-498.	3.8	74
20	Starch, sugarcane bagasse fibre, and polyvinyl alcohol effects on extruded foam properties: A mixture design approach. Industrial Crops and Products, 2010, 32, 353-359.	2.5	72
21	Nanocellulose Produced from Rice Hulls and its Effect on the Properties of Biodegradable Starch Films. Materials Research, 2016, 19, 167-174.	0.6	72
22	Baked foams of cassava starch and organically modified nanoclays. Industrial Crops and Products, 2013, 44, 705-711.	2.5	68
23	Citric acid as crosslinking agent in starch/xanthan gum hydrogels produced by extrusion and thermopressing. LWT - Food Science and Technology, 2020, 125, 108950.	2.5	57
24	Properties of extruded xanthan-starch-clay nanocomposite films. Brazilian Archives of Biology and Technology, 2011, 54, 1223-1333.	0.5	54
25	Nanofibrillated cellulose obtained from soybean hull using simple and eco-friendly processes based on reactive extrusion. Cellulose, 2020, 27, 1975-1988.	2.4	50
26	Use of microbial levan in edible films based on cassava starch. Food Packaging and Shelf Life, 2018, 18, 31-36.	3.3	47
27	Edible films based on cassava starch and fructooligosaccharides produced by Bacillus subtilis natto CCT 7712. Carbohydrate Polymers, 2016, 151, 1132-1138.	5.1	44
28	Citric acid as multifunctional agent in blowing films of starch/PBAT. Quimica Nova, 2011, 34, 1507-1510.	0.3	41
29	Physical Properties, Photo- and Bio-degradation of Baked Foams Based on Cassava Starch, Sugarcane Bagasse Fibers and Montmorillonite. Journal of Polymers and the Environment, 2013, 21, 266-274.	2.4	38
30	The physicochemical properties of fibrous residues from the agro industry. LWT - Food Science and Technology, 2015, 62, 138-143.	2.5	35
31	Characterization and antimicrobial properties of bioactive packaging films based on polylactic acid-sophorolipid for the control of foodborne pathogens. Food Packaging and Shelf Life, 2020, 26, 100591.	3.3	34
32	Films based on cassava starch reinforced with soybean hulls or microcrystalline cellulose from soybean hulls. Food Packaging and Shelf Life, 2019, 20, 100321.	3.3	33
33	A Green Approach Based on Reactive Extrusion to Produce Nanofibrillated Cellulose from Oat Hull. Waste and Biomass Valorization, 2021, 12, 1051-1060.	1.8	29
34	Biodegradable foams based on starch, polyvinyl alcohol, chitosan and sugarcane fibers obtained by extrusion. Brazilian Archives of Biology and Technology, 2011, 54, 1043-1052.	0.5	27
35	Influence of thickness on properties of plasticized oat starch films. Brazilian Archives of Biology and Technology, 2013, 56, 637-644.	0.5	27
36	Efeitos plastificante e antiplastificante do glicerol e do sorbitol em filmes biodegradÃ¡veis de amido de mandioca. Semina:Ciencias Agrarias, 2009, 28, 79.	0.1	26

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37	Development of biodegradable coatings for maize seeds and their application for Azospirillum brasilense immobilization. Applied Microbiology and Biotechnology, 2019, 103, 2193-2203.	1.7	26
38	Cassava starchâ€based foams reinforced with bacterial cellulose. Journal of Applied Polymer Science, 2013, 130, 3043-3049.	1.3	25
39	Using glycerol produced from biodiesel as a plasticiser in extruded biodegradable films. Polimeros, 2015, 25, 331-335.	0.2	22
40	Compatibilization of starch/poly(butylene adipate<i>â€coâ€</i>terephthalate) blown films using itaconic acid and sodium hypophosphite. Journal of Applied Polymer Science, 2018, 135, 46629.	1.3	21
41	Properties of Cassava Bagasse and Polyvinyl Alcohol Biodegradable Foams. Journal of Polymers and the Environment, 2015, 23, 269-276.	2.4	20
42	Formulations of polymeric biodegradable low-cost foam by melt extrusion to deliver plant growth-promoting bacteria in agricultural systems. Applied Microbiology and Biotechnology, 2016, 100, 7323-7338.	1.7	20
43	Assessment of a new edible film biodegradable based on starch-nystose to increase quality and the shelf life of blackberries. Food Bioscience, 2021, 42, 101173.	2.0	20
44	Efeito de fibras vegetais nas propriedades de compÃ³sitos biodegradÃ¡veis de amido de mandioca produzidos via extrusÃ£o. Ciencia E Agrotecnologia, 2010, 34, 1522-1529.	1.5	19
45	CompÃ³sitos biodegradÃ¡veis de amido de mandioca e resÃduos da agroindÃºstria. Quimica Nova, 2013, 36, 680-685.	0.3	19
46	Acetylated Starchâ€Based Nanoparticles: Synthesis, Characterization, and Studies of Interaction With Antioxidants. Starch/Staerke, 2018, 70, 1700170.	1.1	18
47	ISOLATION AND CHARACTERIZATION OF NANOFIBRILLATED CELLULOSE FROM OAT HULLS. Quimica Nova, 2015, , .	0.3	17
48	Pretreatment Efficiency Using Autoclave High-Pressure Steam and Ultrasonication in Sugar Production from Liquid Hydrolysates and Access to the Residual Solid Fractions of Wheat Bran and Oat Hulls. Applied Biochemistry and Biotechnology, 2020, 190, 166-181.	1.4	17
49	Environmentally friendly process based on a combination of ultrasound and peracetic acid treatment to obtain cellulose from orange bagasse. Journal of Chemical Technology and Biotechnology, 2021, 96, 630-638.	1.6	17
50	Propriedades fÃsicas de filmes biodegradÃ¡veis Ã base de amido de mandioca, Ã¡lcool polivinÃlico e montmorilonita. Quimica Nova, 2012, 35, 487-492.	0.3	16
51	How reactive extrusion with adipic acid improves the mechanical and barrier properties of starch/poly (butylene adipateâ€coâ€terephthalate) films. International Journal of Food Science and Technology, 2013, 48, 1762-1769.	1.3	15
52	Mixture design to develop biodegradable sheets with high levels of starch and polyvinyl alcohol. Starch/Staerke, 2015, 67, 1011-1019.	1.1	15
53	Abiotic Hydrolysis and Compostability of Blends Based on Cassava Starch and Biodegradable Polymers. Journal of Polymers and the Environment, 2019, 27, 2577-2587.	2.4	14
54	Evaluation of the prebiotic activities of edible starch films with the addition of nystose from Bacillus subtilis natto. LWT - Food Science and Technology, 2019, 116, 108502.	2.5	14

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55	Baked Foams Based on Cassava Starch Coated with Polyvinyl Alcohol with a Higher Degree of Hydrolysis. Journal of Polymers and the Environment, 2018, 26, 1445-1452.	2.4	13
56	Chemical Modification of Cellulose Using a Green Route by Reactive Extrusion with Citric and Succinic Acids. Polysaccharides, 2022, 3, 292-305.	2.1	13
57	Effect of relative humidities on microstructural, barrier and mechanical properties of Yam starch-monoglyceride films. Brazilian Archives of Biology and Technology, 2009, 52, 1505-1512.	0.5	12
58	Effect of Manufacturing Process and Xanthan Gum Addition on the Properties of Cassava Starch Films. Journal of Polymers and the Environment, 2011, 19, 739-749.	2.4	12
59	Biodegradable plastic designed to improve the soil quality and microbiological activity. Polymer Degradation and Stability, 2018, 158, 52-63.	2.7	12
60	Active Biodegradable Cassava Starch Films Containing Sophorolipids Produced by Starmerella bombicola ATCCÂ® 22214â„¢. Journal of Polymers and the Environment, 2021, 29, 3199-3209.	2.4	11
61	Surface Modification of Cellulose from Oat Hull with Citric Acid Using Ultrasonication and Reactive Extrusion Assisted Processes. Polysaccharides, 2021, 2, 218-233.	2.1	11
62	Development of biopolymeric films with addition of vitamin C and catuaba extract as natural antioxidants. Preparative Biochemistry and Biotechnology, 2022, 52, 1-10.	1.0	10
63	STARCH/POLY (BUTYLENE ADIPATE-CO-TEREPHTHALATE)/MONTMORILLONITE FILMS PRODUCED BY BLOW EXTRUSION. Quimica Nova, 2014, , .	0.3	9
64	Oat hull fibers bleached by reactive extrusion with alkaline hydrogen peroxide in thermoplastic starch/poly(butylene adipateâ€coâ€terephthalate) composites. Polymer Composites, 2018, 39, 1950-1958.	2.3	9
65	Valorization of orange bagasse through oneâ€step physical and chemical combined processes to obtain a celluloseâ€rich material. Journal of the Science of Food and Agriculture, 2021, 101, 2362-2370.	1.7	9
66	Cellulose-based materials from orange bagasse employing environmentally friendly approaches. Biomass Conversion and Biorefinery, 2023, 13, 1633-1644.	2.9	9
67	Films Based on Blends of Polyvinyl Alcohol and Microbial Hyaluronic Acid. Brazilian Archives of Biology and Technology, 0, 63, .	0.5	9
68	Chitosan nanocomposites for food packaging applications. , 2020, , 393-435.		8
69	Efeito do mÃ©todo de extraÃ§Ã£o na composiÃ§Ã£o quÃmica e nas propriedades funcionais do amido de inhame (Dioscorea alata). Semina:Ciencias Agrarias, 2005, 26, 345.	0.1	7
70	Propriedades fÃsico-quÃmicas do amido de aveia da variedade brasileira IAC 7. Food Science and Technology, 2009, 29, 905-910.	0.8	7
71	Oat fibers modification by reactive extrusion with alkaline hydrogen peroxide. Polimeros, 2016, 26, 320-326.	0.2	7
72	BIODEGRADABLE FILMS OF CASSAVA STARCH, PULLULAN AND BACTERIAL CELLULOSE. Quimica Nova, 2016, , .	0.3	7

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73	Thermoplastic Starch-Based Blends. , 2017, , 153-186.		6
74	Biodegradable Foams in the Development of Food Packaging. , 2018, , 329-345.		6
75	Laminados biodegradÃ¡veis de blendas de amido de mandioca e poli(vinil Ã¡lcool): efeito da formulaÃ§Ã£o sobre a cor e opacidade. Polimeros, 2015, 25, 326-329.	0.2	5
76	Waxy maize, corn and cassava starch: Thermal degradation kinetics. Semina: CiÃªncias Exatas E TecnolÃ³gicas, 2019, 40, 13.	0.3	5
77	Optimization of the production of acetylated distarch adipates using the novel software 'MULTIPLEX'. International Journal of Food Science and Technology, 2001, 36, 641-647.	1.3	4
78	Functional Properties of Extruded Nanocomposites Based on Cassava Starch, Polyvinyl Alcohol and Montmorillonite. Macromolecular Symposia, 2012, 319, 235-239.	0.4	4
79	CaracterizaÃ§Ã£o QuÃmica e Funcional do ResÃduo Fibroso da IndÃºstria Cervejeira. BBR - Biochemistry and Biotechnology Reports, 2013, 2, 191.	0.0	4
80	Polyvinyl alcohol films with different degrees of hydrolysis and polymerization. Semina: CiÃªncias Exatas E TecnolÃ³gicas, 2019, 40, 169.	0.3	4
81	Efeito de embalagem biodegradÃ¡vel de amido no armazenamento de queijo processado. Semina:Ciencias Agrarias, 2006, 27, 81.	0.1	3
82	Films and Coatings Produced from Biopolymers and Composites. Contemporary Food Engineering, 2012, , 145-216.	0.2	3
83	Cellulose and Nanocellulose Produced from Lignocellulosic Residues by Reactive Extrusion. ACS Symposium Series, 2018, , 227-242.	0.5	3
84	A combination of chemical and physical pretreatments in the saccharification of malt bagasse: the effects of ultrasonication in diluted acid medium. Biomass Conversion and Biorefinery, 2020, , 1.	2.9	3
85	DESENVOLVIMENTO DE FILMES ORODISPERSÃVEIS BIOPOLIMÃ‰RICOS Ã€ BASE DE AMIDO, GOMA XANTANA E GELATINA. Iniciacao Cientifica CESUMAR, 2019, 21, 61.	0.0	3
86	Innovations in Starch-Based Film Technology. Food Engineering Series, 2008, , 431-454.	0.3	2
87	Microestrutura e estabilidade de filmes de amido de mandioca adicionados de emulsificantes com diferentes equilÃbrios hidrofÃlico/lipofÃlico. Brazilian Journal of Food Technology, 2009, 12, 97-105.	0.8	2
88	Efeito do Processamento e das CondiÃ§Ãµes Ambientais nas Propriedades de MatÃ©rias BiodegradÃ¡veis de Amido de Aveia. Polimeros, 2014, 24, 80-87.	0.2	2
89	EFEITO DE SACAROSE E GLICEROL COMO PLASTIFICANTES EM FILMES ORODISPERSÃVEIS DE AMIDO E GELATINA. Iniciacao Cientifica CESUMAR, 2019, 21, 15.	0.0	2
90	Antimicrobial activity of oregan and clove essential oils against some foodborne pathogens. Semina: CiÃªncias BiolÃ³gicas E Da SaÃºde, 2020, 41, 3.	0.0	2

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91	Modification of Orange Bagasse with Reactive Extrusion to Obtain Cellulose-Based Materials. Polysaccharides, 2022, 3, 401-410.	2.1	2
92	Biodegradability assessment of starch/glycerol foam and poly(butylene) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 707 Td (adipate-co-tereph 23, .	0.8	1
93	Nanocellulose hydrogels. , 2022, , 263-287.		1
94	Emprego de Bandejas BiodegradÃ¡veis de BagaÃ§o de Mandioca e Ãlcool PolivinÃlico Como Embalagem de Alimentos.. BBR - Biochemistry and Biotechnology Reports, 2013, 2, 343.	0.0	0
95	Embalagens biodegradÃ¡veis de amido reforÃ§adas com fibras lignocelulÃ³sicas provenientes de resÃduos agroindustriais. BBR - Biochemistry and Biotechnology Reports, 2013, 1, .	0.0	0
96	SorÃ§Ã£o de Umidade de Bandejas BiodegradÃ¡veis a Base de Amido de Mandioca e BagaÃ§o de Malte. BBR - Biochemistry and Biotechnology Reports, 2013, 2, 195.	0.0	0
97	Propriedades FÃsico-QuÃmicas e Funcionais da Casca de Aveia â€œin naturaâ€•e Branqueada. BBR - Biochemistry and Biotechnology Reports, 2013, 2, 253.	0.0	0
98	Branqueamento de Casca de Arroz utilizando PerÃ³xido de HidrogÃªnio em Meio Alcalino. BBR - Biochemistry and Biotechnology Reports, 2013, 2, 166.	0.0	0
99	Branqueamento de Casca de Arroz Utilizando Ãcido PeracÃ©tico. BBR - Biochemistry and Biotechnology Reports, 2013, 2, 162.	0.0	0
100	Microestrutura e Propriedades MecÃ¢nicas de Filmes BiodegradÃ¡veis com a IncorporaÃ§Ã£o de Fibras Vegetais. , 0, , .		0
101	AvaliaÃ§Ã£o da Microestrutura de Revestimentos BiodegradÃ¡veis Aplicados em Sementes de Milho (Zea) Tj ETQq1 1 0.784314 rgBT /O		0
102	Propriedades de Barreira e SorÃ§Ã£o de Ãgua de Filmes BiodegradÃ¡veis de Amido e Fibras Vegetais. , 0, , .		0
103	Bandejas BiodegradÃ¡veis de Amido de Mandioca no Armazenamento de Frutos de Caqui. , 0, , .		0
104	ObtenÃ§Ã£o de AÃ§Ãºcares Redutores de BagaÃ§o de Malte Empregando UltrassonicaÃ§Ã£o em Meio Ãcido. , 0, , .		0
105	Desenvolvimento e CaracterizaÃ§Ã£o de CompÃ³sitos BiodegradÃ¡veis Ã Base de Ãlcool PolivinÃlico, Amido e Fibras. , 0, , .		0
106	FILMES BIOPOLIMÃ‰RICOS DE DESINTEGRAÃ‡ÃƒO BUCAL PARA A LIBERAÃ‡ÃƒO DE FÃRMACOS. , 0, , .		0
107	InfluÃªncia da IncorporaÃ§Ã£o de Tanino em CompÃ³sito BiodegradÃ¡vel na Viabilidade de Azospirillum brasilense AbV5, uma BactÃ©ria Promotora do Crescimento de Plantas. , 0, , .		0
108	CombinaÃ§Ã£o de PrÃ©-tratamentos QuÃmico e FÃsico na SacarificaÃ§Ã£o de BagaÃ§o de Malte. , 0, , .		0

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109	Microestrutura e Propriedades MecÃ¢nicas de Filmes BiodegradÃ¡veis Bicamada de Amido de Mandioca, Poli (adipato co-tereftalato de butileno) e Ã“leo Essencial de Cravo. , 0, , .		0
110	Propriedades MecÃ¢nicas e de Barreira de Filmes BiodegradÃ¡veis Ã Base de Amido de Mandioca, Pululana e Celulose Bacteriana. , 0, , .		0
111	Propriedades de Barreira de Filmes BiodegradÃ¡veis Bicamada de Amido de Mandioca, Poli (adipato) Tj ETQq1 1 0.784314 rgBT /Overlock		0
112	PrÃ©-tratamento do BagaÃ§o do Malte pela CombinaÃ§Ã£o de UltrassonicaÃ§Ã£o e Meio Ã¢cido. , 0, , .		0
113	Physical and mechanical properties of starch films: the role of the cross-linking mechanism through iodine binding capacity. Revista Principia, 2023, 60, 855.	0.1	0