

Suzana Mali

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.

92
papers

3,338
citations

26
h-index

56
g-index

113
ext. papers

3,799
ext. citations

4
avg, IF

5.48
L-index

#	Paper	IF	Citations
92	Nanocellulose hydrogels 2022 , 263-287		
91	Chemical Modification of Cellulose Using a Green Route by Reactive Extrusion with Citric and Succinic Acids. <i>Polysaccharides</i> , 2022 , 3, 292-305	3	2
90	Modification of Orange Bagasse with Reactive Extrusion to Obtain Cellulose-Based Materials. <i>Polysaccharides</i> , 2022 , 3, 401-410	3	1
89	Active Biodegradable Cassava Starch Films Containing Sophorolipids Produced by <i>Starmerella bombicola</i> ATCC [®] 22214. <i>Journal of Polymers and the Environment</i> , 2021 , 29, 3199-3209	4.5	4
88	Surface Modification of Cellulose from Oat Hull with Citric Acid Using Ultrasonication and Reactive Extrusion Assisted Processes. <i>Polysaccharides</i> , 2021 , 2, 218-233	3	3
87	Development of biopolymeric films with addition of vitamin C and catuaba extract as natural antioxidants. <i>Preparative Biochemistry and Biotechnology</i> , 2021 , 1-10	2.4	2
86	A Green Approach Based on Reactive Extrusion to Produce Nanofibrillated Cellulose from Oat Hull. <i>Waste and Biomass Valorization</i> , 2021 , 12, 1051-1060	3.2	15
85	Valorization of orange bagasse through one-step physical and chemical combined processes to obtain a cellulose-rich material. <i>Journal of the Science of Food and Agriculture</i> , 2021 , 101, 2362-2370	4.3	5
84	Environmentally friendly process based on a combination of ultrasound and peracetic acid treatment to obtain cellulose from orange bagasse. <i>Journal of Chemical Technology and Biotechnology</i> , 2021 , 96, 630-638	3.5	6
83	Assessment of a new edible film biodegradable based on starch-nystose to increase quality and the shelf life of blackberries. <i>Food Bioscience</i> , 2021 , 42, 101173	4.9	7
82	Chitosan nanocomposites for food packaging applications 2020 , 393-435		5
81	Citric acid as crosslinking agent in starch/xanthan gum hydrogels produced by extrusion and thermopressing. <i>LWT - Food Science and Technology</i> , 2020 , 125, 108950	5.4	22
80	Nanofibrillated cellulose obtained from soybean hull using simple and eco-friendly processes based on reactive extrusion. <i>Cellulose</i> , 2020 , 27, 1975-1988	5.5	27
79	Characterization and antimicrobial properties of bioactive packaging films based on polylactic acid-sophorolipid for the control of foodborne pathogens. <i>Food Packaging and Shelf Life</i> , 2020 , 26, 100591	8.2	5
78	A combination of chemical and physical pretreatments in the saccharification of malt bagasse: the effects of ultrasonication in diluted acid medium. <i>Biomass Conversion and Biorefinery</i> , 2020 , 1	2.3	2
77	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. <i>Applied Biochemistry and Biotechnology</i> , 2020 , 190, 166-181	3.2	12
76	Abiotic Hydrolysis and Compostability of Blends Based on Cassava Starch and Biodegradable Polymers. <i>Journal of Polymers and the Environment</i> , 2019 , 27, 2577-2587	4.5	10

75	Evaluation of the prebiotic activities of edible starch films with the addition of nystose from <i>Bacillus subtilis</i> natto. <i>LWT - Food Science and Technology</i> , 2019 , 116, 108502	5.4	10
74	Development of biodegradable coatings for maize seeds and their application for <i>Azospirillum brasilense</i> immobilization. <i>Applied Microbiology and Biotechnology</i> , 2019 , 103, 2193-2203	5.7	15
73	Films based on cassava starch reinforced with soybean hulls or microcrystalline cellulose from soybean hulls. <i>Food Packaging and Shelf Life</i> , 2019 , 20, 100321	8.2	18
72	DESENVOLVIMENTO DE FILMES ORODISPERSIVEIS BIOPOLIMERICOS BASE DE AMIDO, GOMA XANTANA E GELATINA 2019 , 21, 61		3
71	Polyvinyl alcohol films with different degrees of hydrolysis and polymerization. <i>Semina: Ciências Exatas E Tecnológicas</i> , 2019 , 40, 169	0.2	3
70	EFEITO DE SACAROSE E GLICEROL COMO PLASTIFICANTES EM FILMES ORODISPERSIVEIS DE AMIDO E GELATINA 2019 , 21, 15		2
69	Waxy maize, corn and cassava starch: Thermal degradation kinetics. <i>Semina: Ciências Exatas E Tecnológicas</i> , 2019 , 40, 13	0.2	4
68	Simple ultrasound method to obtain starch micro- and nanoparticles from cassava, corn and yam starches. <i>Food Chemistry</i> , 2019 , 283, 11-18	8.5	47
67	Acetylated Starch-Based Nanoparticles: Synthesis, Characterization, and Studies of Interaction With Antioxidants. <i>Starch/Staerke</i> , 2018 , 70, 1700170	2.3	15
66	Oat hull fibers bleached by reactive extrusion with alkaline hydrogen peroxide in thermoplastic starch/poly(butylene adipate-co-terephthalate) composites. <i>Polymer Composites</i> , 2018 , 39, 1950-1958	3	6
65	Baked Foams Based on Cassava Starch Coated with Polyvinyl Alcohol with a Higher Degree of Hydrolysis. <i>Journal of Polymers and the Environment</i> , 2018 , 26, 1445-1452	4.5	11
64	Biodegradable Foams in the Development of Food Packaging 2018 , 329-345		3
63	Cellulose and Nanocellulose Produced from Lignocellulosic Residues by Reactive Extrusion. <i>ACS Symposium Series</i> , 2018 , 227-242	0.4	2
62	Use of microbial levan in edible films based on cassava starch. <i>Food Packaging and Shelf Life</i> , 2018 , 18, 31-36	8.2	26
61	Biodegradable plastic designed to improve the soil quality and microbiological activity. <i>Polymer Degradation and Stability</i> , 2018 , 158, 52-63	4.7	8
60	Compatibilization of starch/poly(butylene adipate-co-terephthalate) blown films using itaconic acid and sodium hypophosphite. <i>Journal of Applied Polymer Science</i> , 2018 , 135, 46629	2.9	12
59	Thermoplastic Starch-Based Blends 2017 , 153-186		4
58	Edible films based on cassava starch and fructooligosaccharides produced by <i>Bacillus subtilis</i> natto CCT 7712. <i>Carbohydrate Polymers</i> , 2016 , 151, 1132-1138	10.3	30

57	BIODEGRADABLE FILMS OF CASSAVA STARCH, PULLULAN AND BACTERIAL CELLULOSE. <i>Quimica Nova</i> , 2016 ,	1.6	3
56	Oat fibers modification by reactive extrusion with alkaline hydrogen peroxide. <i>Polimeros</i> , 2016 , 26, 320-326		6
55	Nanocellulose Produced from Rice Hulls and its Effect on the Properties of Biodegradable Starch Films. <i>Materials Research</i> , 2016 , 19, 167-174	1.5	52
54	Formulations of polymeric biodegradable low-cost foam by melt extrusion to deliver plant growth-promoting bacteria in agricultural systems. <i>Applied Microbiology and Biotechnology</i> , 2016 , 100, 7323-38	5.7	12
53	Properties of Cassava Bagasse and Polyvinyl Alcohol Biodegradable Foams. <i>Journal of Polymers and the Environment</i> , 2015 , 23, 269-276	4.5	17
52	Cassava starch films containing acetylated starch nanoparticles as reinforcement: Physical and mechanical characterization. <i>Carbohydrate Polymers</i> , 2015 , 126, 9-16	10.3	67
51	Properties of microcrystalline cellulose extracted from soybean hulls by reactive extrusion. <i>Food Research International</i> , 2015 , 73, 38-43	7	72
50	Mixture design to develop biodegradable sheets with high levels of starch and polyvinyl alcohol. <i>Starch/Staerke</i> , 2015 , 67, 1011-1019	2.3	11
49	Laminados biodegradáveis de blendas de amido de mandioca e poli(vinil álcool): efeito da fórmula sobre a cor e opacidade. <i>Polimeros</i> , 2015 , 25, 326-329	1.6	5
48	ISOLATION AND CHARACTERIZATION OF NANOFIBRILLATED CELLULOSE FROM OAT HULLS. <i>Quimica Nova</i> , 2015 ,	1.6	12
47	Using glycerol produced from biodiesel as a plasticiser in extruded biodegradable films. <i>Polimeros</i> , 2015 , 25, 331-335	1.6	12
46	The physicochemical properties of fibrous residues from the agro industry. <i>LWT - Food Science and Technology</i> , 2015 , 62, 138-143	5.4	25
45	Improving action of citric acid as compatibiliser in starch/polyester blown films. <i>Industrial Crops and Products</i> , 2014 , 52, 305-312	5.9	88
44	Use of malt bagasse to produce biodegradable baked foams made from cassava starch. <i>Industrial Crops and Products</i> , 2014 , 55, 187-193	5.9	84
43	Biodegradable active packaging based on cassava bagasse, polyvinyl alcohol and essential oils. <i>Industrial Crops and Products</i> , 2014 , 52, 664-670	5.9	79
42	STARCH/POLY (BUTYLENE ADIPATE-CO-TEREPHTHALATE)/MONTMORILLONITE FILMS PRODUCED BY BLOW EXTRUSION. <i>Quimica Nova</i> , 2014 ,	1.6	5
41	Efeito do Processamento e das Condições Ambientais nas Propriedades de Matérias Biodegradáveis de Amido de Aveia. <i>Polimeros</i> , 2014 , 24, 80-87	1.6	2
40	Physical Properties, Photo- and Bio-degradation of Baked Foams Based on Cassava Starch, Sugarcane Bagasse Fibers and Montmorillonite. <i>Journal of Polymers and the Environment</i> , 2013 , 21, 266-274	4.5	31

39	Development of biodegradable flexible films of starch and poly(lactic acid) plasticized with adipate or citrate esters. <i>Carbohydrate Polymers</i> , 2013 , 92, 19-22	10.3	107
38	How reactive extrusion with adipic acid improves the mechanical and barrier properties of starch/poly (butylene adipate-co-terephthalate) films. <i>International Journal of Food Science and Technology</i> , 2013 , 48, 1762-1769	3.8	13
37	Cassava starch-based foams reinforced with bacterial cellulose. <i>Journal of Applied Polymer Science</i> , 2013 , 130, 3043-3049	2.9	21
36	Baked foams of cassava starch and organically modified nanoclays. <i>Industrial Crops and Products</i> , 2013 , 44, 705-711	5.9	61
35	Caracterizaço Qumica e Funcional do Resduo Fibroso da Indstria Cervejeira. <i>BBR - Biochemistry and Biotechnology Reports</i> , 2013 , 2, 191		2
34	Compsitos biodegradveis de amido de mandioca e resduos da agroindstria. <i>Quimica Nova</i> , 2013 , 36, 680-685	1.6	15
33	Sorb de Umidade de Bandejas Biodegradveis a Base de Amido de Mandioca e Baga de Malte. <i>BBR - Biochemistry and Biotechnology Reports</i> , 2013 , 2, 195		
32	Influence of thickness on properties of plasticized oat starch films. <i>Brazilian Archives of Biology and Technology</i> , 2013 , 56, 637-644	1.8	20
31	Films and Coatings Produced from Biopolymers and Composites. <i>Contemporary Food Engineering</i> , 2012 , 145-216		2
30	Functional Properties of Extruded Nanocomposites Based on Cassava Starch, Polyvinyl Alcohol and Montmorillonite. <i>Macromolecular Symposia</i> , 2012 , 319, 235-239	0.8	4
29	Propriedades fsicas de filmes biodegradveis base de amido de mandioca, lcool polivinlico e montmorilonita. <i>Quimica Nova</i> , 2012 , 35, 487-492	1.6	12
28	Properties of baked foams based on cassava starch, sugarcane bagasse fibers and montmorillonite. <i>Carbohydrate Polymers</i> , 2012 , 87, 1302-1310	10.3	74
27	Biodegradable foams based on starch, polyvinyl alcohol, chitosan and sugarcane fibers obtained by extrusion. <i>Brazilian Archives of Biology and Technology</i> , 2011 , 54, 1043-1052	1.8	21
26	Citric acid as multifunctional agent in blowing films of starch/PBAT. <i>Quimica Nova</i> , 2011 , 34, 1507-1510	1.6	26
25	Properties of extruded xanthan-starch-clay nanocomposite films. <i>Brazilian Archives of Biology and Technology</i> , 2011 , 54, 1223-1333	1.8	39
24	Effect of Manufacturing Process and Xanthan Gum Addition on the Properties of Cassava Starch Films. <i>Journal of Polymers and the Environment</i> , 2011 , 19, 739-749	4.5	9
23	Filmes de amido: produ, propriedades e potencial de utiliza. <i>Semina: Ciencias Agrarias</i> , 2010 , 31, 137	0.6	73
22	Efeito de fibras vegetais nas propriedades de compsitos biodegradveis de amido de mandioca produzidos via extrus. <i>Ciencia E Agrotecnologia</i> , 2010 , 34, 1522-1529	1.6	11

21	Starch, sugarcane bagasse fibre, and polyvinyl alcohol effects on extruded foam properties: A mixture design approach. <i>Industrial Crops and Products</i> , 2010 , 32, 353-359	5.9	60
20	Effect of relative humidities on microstructural, barrier and mechanical properties of Yam starch-monoglyceride films. <i>Brazilian Archives of Biology and Technology</i> , 2009 , 52, 1505-1512	1.8	9
19	Effects of production process and plasticizers on stability of films and sheets of oat starch. <i>Materials Science and Engineering C</i> , 2009 , 29, 492-498	8.3	59
18	Effects of plasticizers on the properties of oat starch films. <i>Materials Science and Engineering C</i> , 2009 , 29, 532-538	8.3	110
17	Propriedades físico-químicas do amido de aveia da variedade brasileira IAC 7. <i>Food Science and Technology</i> , 2009 , 29, 905-910	2	4
16	Efeitos plastificante e antiplastificante do glicerol e do sorbitol em filmes biodegradáveis de amido de mandioca. <i>Semina: Ciências Agrárias</i> , 2009 , 28, 79	0.6	17
15	Microestrutura e estabilidade de filmes de amido de mandioca adicionados de emulsificantes com diferentes equilíbrios hidrofílico/lipofílico. <i>Brazilian Journal of Food Technology</i> , 2009 , 12, 97-105	1.5	2
14	Innovations in Starch-Based Film Technology. <i>Food Engineering Series</i> , 2008 , 431-454	0.5	2
13	Effect of glycerol and amylose enrichment on cassava starch film properties. <i>Journal of Food Engineering</i> , 2007 , 78, 941-946	6	158
12	Efeito de embalagem biodegradável de amido no armazenamento de queijo processado. <i>Semina: Ciências Agrárias</i> , 2006 , 27, 81	0.6	3
11	Effects of controlled storage on thermal, mechanical and barrier properties of plasticized films from different starch sources. <i>Journal of Food Engineering</i> , 2006 , 75, 453-460	6	261
10	Water sorption and mechanical properties of cassava starch films and their relation to plasticizing effect. <i>Carbohydrate Polymers</i> , 2005 , 60, 283-289	10.3	409
9	Mechanical and thermal properties of yam starch films. <i>Food Hydrocolloids</i> , 2005 , 19, 157-164	10.6	155
8	Efeito do método de extração na composição química e nas propriedades funcionais do amido de inhame (<i>Dioscorea alata</i>). <i>Semina: Ciências Agrárias</i> , 2005 , 26, 345	0.6	2
7	Barrier, mechanical and optical properties of plasticized yam starch films. <i>Carbohydrate Polymers</i> , 2004 , 56, 129-135	10.3	216
6	Relationships among the composition and physicochemical properties of starches with the characteristics of their films. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 7720-5	5.7	77
5	Effects of yam starch films on storability and quality of fresh strawberries (<i>Fragaria ananassa</i>). <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 7005-11	5.7	88
4	Microstructural characterization of yam starch films. <i>Carbohydrate Polymers</i> , 2002 , 50, 379-386	10.3	256

3	Optimization of the production of acetylated distarch adipates using the novel software MULTIPLEX <i>International Journal of Food Science and Technology</i> , 2001 , 36, 641-647	3.8	4
2	Films Based on Blends of Polyvinyl Alcohol and Microbial Hyaluronic Acid. <i>Brazilian Archives of Biology and Technology</i> , 63,	1.8	2
1	Cellulose-based materials from orange bagasse employing environmentally friendly approaches. <i>Biomass Conversion and Biorefinery</i> , 1	2.3	3