

Bananas, raw materials for making processed food prod

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Effect of banana pulp and peel flour on physicochemical properties and <i>in vitro</i> starch digestibility of yellow alkaline noodles. International Journal of Food Sciences and Nutrition, 2009, 60, 326-340.	1.3	35
2	Musa—georgiana, a new intersectional hybrid banana with edible banana breeding relevance and ornamental potential. Nordic Journal of Botany, 2009, 27, 182-185.	0.2	4
3	In Vitro Colonic Fermentation and Glycemic Response of Different Kinds of Unripe Banana Flour. Plant Foods for Human Nutrition, 2010, 65, 379-385.	1.4	44
4	A molecular diagnostic for tropical race 4 of the banana fusarium wilt pathogen. Plant Pathology, 2010, 59, 348-357.	1.2	178
5	Phenolics and Antioxidant Properties of Fruit Pulp and Cell Wall Fractions of Postharvest Banana (Musa acuminata Juss.) Cultivars. Journal of Agricultural and Food Chemistry, 2010, 58, 7991-8003.	2.4	81
6	Physicochemical and Digestibility Properties of Double-Modified Banana (Musa paradisiaca L.) Starches. Journal of Agricultural and Food Chemistry, 2011, 59, 1376-1382.	2.4	54
7	Quality Evaluation of Banana Skin Extract Jellies. Food Science and Technology International, 2011, 17, 177-183.	1.1	4
8	Banana and Mango Flours. , 2011, , 235-245.		5
9	Low temperature induced changes in activity and protein levels of the enzymes associated to conversion of starch to sucrose in banana fruit. Postharvest Biology and Technology, 2011, 62, 133-140.	2.9	68
10	Chip electrophoresis of active banana ingredients with label-free detection utilizing deep UV native fluorescence and mass spectrometry. Analytical and Bioanalytical Chemistry, 2011, 399, 1853-1857.	1.9	34
11	Post-harvest Processing of Banana: Opportunities and Challenges. Food and Bioprocess Technology, 2011, 4, 327-339.	2.6	75
12	Eco-friendly Technologies Based on Banana Peel Use for the Decolourization of the Dyeing Process Wastewater. Waste and Biomass Valorization, 2011, 2, 77-86.	1.8	47
13	Comparative study of free and glycoconjugated volatile compounds of three banana cultivars from French West Indies: Cavendish, Frayssinette and Plantain. Food Chemistry, 2011, 129, 28-34.	4.2	50
14	Genetic Improvement of Banana Using Conventional and <i>In Vitro</i> Technologies. Journal of Crop Improvement, 2011, 25, 697-727.	0.9	5
15	Effects of Thai Musa species on prevention of UVB-induced skin damage in mice. Food and Chemical Toxicology, 2012, 50, 4292-4301.	1.8	8
16	Starch digestibility and glycemic index of cookies partially substituted with unripe banana flour. LWT - Food Science and Technology, 2012, 46, 177-182.	2.5	116
17	Headspace solid-phase microextraction gas chromatography—mass spectrometry (HS-SPME-GC—MS) determination of volatile compounds in roasted plantains (French sombre and Dwarf Kalapua). LWT - Food Science and Technology, 2012, 46, 536-541.	2.5	14
18	Green Banana Pasta: An Alternative for Gluten-Free Diets. Journal of the Academy of Nutrition and Dietetics, 2012, 112, 1068-1072.	0.4	81

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19	De Novo characterization of the banana root transcriptome and analysis of gene expression under <i>Fusarium oxysporum</i> f. sp. <i>Cubense</i> tropical race 4 infection. <i>BMC Genomics</i> , 2012, 13, 650.	1.2	74
20	An alternative, banana peel-based medium used to investigate the catalytic properties of peroxidase from a fungus, <i>Inonotus</i> sp SP2, recently isolated in southern Chile. <i>Biotechnology and Bioprocess Engineering</i> , 2012, 17, 972-980.	1.4	7
21	Cheap Media for Inoculum Preparation of Acetic Acid Bacteria. <i>Advanced Materials Research</i> , 2012, 506, 575-578.	0.3	3
22	Diseño de panes funcionales a base de harinas no tradicionales. <i>Revista Chilena De Nutricion</i> , 2012, 39, 58-64.	0.1	4
23	Physicochemical, structural, and digestibility properties of enzymatic modified plantain and mango starches. <i>Starch/Staerke</i> , 2012, 64, 304-312.	1.1	26
24	The Influence of Ethanol on the Convective Drying of Unripe, Ripe, and Overripe Bananas. <i>Drying Technology</i> , 2012, 30, 817-826.	1.7	59
25	Foam-Mat Drying of Plantain and Cooking Banana ( <i>Musa</i> spp.). <i>Food and Bioprocess Technology</i> , 2012, 5, 1173-1180.	2.6	30
26	EFFECTS OF EDIBLE SURFACE COATINGS (SODIUM CARBOXYMETHYL CELLULOSE, SODIUM CASEINATE AND) Tj ETQq1 1 0.784314 rgB RESPONSE SURFACE METHODOLOGY. <i>Journal of Food Processing and Preservation</i> , 2012, 36, 252-261.	0.9	28
27	Fermentation by Amyolytic Lactic Acid Bacteria and Consequences for Starch Digestibility of Plantain, Breadfruit, and Sweet Potato Flours. <i>Journal of Food Science</i> , 2012, 77, M466-72.	1.5	32
28	Green banana ( <i>Musa cavendishii</i> ) flour obtained in spouted bed " Effect of drying on physico-chemical, functional and morphological characteristics of the starch. <i>Industrial Crops and Products</i> , 2013, 41, 241-249.	2.5	88
29	Optimum Conditions of Fluidized Bed Puffing for Producing Crispy Banana. <i>Drying Technology</i> , 2013, 31, 726-739.	1.7	20
30	Molecular cloning and expression of five glutathione S-transferase (GST) genes from Banana ( <i>Musa</i> ) Tj ETQq1 1 0.784314 rgBT /Overl	2.8	18
31	Comparing characteristic of banana juices from banana pulp treated by high pressure carbon dioxide and mild heat. <i>Innovative Food Science and Emerging Technologies</i> , 2013, 18, 95-100.	2.7	23
32	Functional Properties and Postharvest Utilization of Commercial and Noncommercial Banana Cultivars. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2013, 12, 509-522.	5.9	49
33	Induced soil microbial suppression of banana fusarium wilt disease using compost and biofertilizers to improve yield and quality. <i>European Journal of Soil Biology</i> , 2013, 57, 1-8.	1.4	163
34	Serum melatonin levels and antioxidant capacities after consumption of pineapple, orange, or banana by healthy male volunteers. <i>Journal of Pineal Research</i> , 2013, 55, 58-64.	3.4	138
35	PHYSICO-CHEMICAL EVALUATION OF FRUIT OF IMPROVED BANANA CULTIVARS IN BRAZIL BY MULTIVARIATE ANALYSIS. <i>Acta Horticulturae</i> , 2013, , 301-308.	0.1	1
36	Physicochemical and Microbial Properties of the Korean Traditional Rice Wine, Makgeolli, Supplemented with Banana during Fermentation. <i>Preventive Nutrition and Food Science</i> , 2013, 18, 203-209.	0.7	39

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37	Nutritional potential of green banana flour obtained by drying in spouted bed. <i>Revista Brasileira De Fruticultura</i> , 2013, 35, 1140-1146.	0.2	35
38	Development and application of a new low cost electronic nose for the ripeness monitoring of banana using computational techniques (PCA, LDA, SIMCA and SVM). <i>Czech Journal of Food Sciences</i> , 2014, 32, 538-548.	0.6	39
39	Usefulness of Banana (&i&gt;Musa paradisiaca&i&gt;) Wastes in Manufacturing of Bio-products: A Review. <i>The Agriculturists</i> , 2014, 12, 148-158.	0.3	30
40	Caracterizaci3n de harina y almid3n de frutos de banano Gros Michel ( <i>Musa acuminata</i> AAA). <i>Acta Agronomica</i> , 2014, 64, 11-21.	0.0	5
41	Drying of banana paste in rotatory dryer with inert bed. <i>Brazilian Journal of Food Technology</i> , 2014, 17, 41-50.	0.8	7
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46	Genetic diversity and recombination analysis in the coat protein gene of Banana bract mosaic virus. <i>Virus Genes</i> , 2014, 48, 509-517.	0.7	18
47	Characterization of Fusarium wilt resistant somaclonal variants of banana cv. Rasthali by cDNA-RAPD. <i>Molecular Biology Reports</i> , 2014, 41, 7929-7935.	1.0	21
48	Gluten-free pasta: effect of green plantain flour addition and influence of starch modification on the functional properties and resistant starch content. <i>International Journal of Food Science and Technology</i> , 2014, 49, 2650-2658.	1.3	25
49	Evaluation of a liquid formulation of <i>Pseudomonas fluorescens</i> against <i>Fusarium oxysporum</i> f. sp. cubense and <i>Helicotylenchus multicinctus</i> in banana plantation. <i>BioControl</i> , 2014, 59, 345-355.	0.9	51
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56	Characterisation of metabolic profile of banana genotypes, aiming at biofortified <i>Musa</i> spp. cultivars. <i>Food Chemistry</i> , 2014, 145, 496-504.	4.2	47
57	Biologically Active Triterpenoids and Their Cardioprotective and Anti- Inflammatory Effects. <i>Journal of Bioanalysis &amp; Biomedicine</i> , 2015, 01, .	0.1	18
58	Fructans and other water soluble carbohydrates in vegetative organs and fruits of different <i>Musa</i> spp. accessions. <i>Frontiers in Plant Science</i> , 2015, 6, 395.	1.7	13
59	Effects of Green Banana Flour on Ice Cream™s Physical, Chemical and Sensory Properties. <i>Food Technology and Biotechnology</i> , 2015, 53, 315-323.	0.9	28
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61	Performance Test of Vitamin B6 Test Kit Candidate. <i>Procedia Chemistry</i> , 2015, 16, 113-120.	0.7	1
62	Gluten-free spaghetti with unripe plantain, chickpea and maize: physicochemical, texture and sensory properties. <i>CYTA - Journal of Food</i> , 2015, 13, 159-166.	0.9	28
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65	Identification of aroma-active volatiles in banana Terra spirit using multidimensional gas chromatography with simultaneous mass spectrometry and olfactometry detection. <i>Journal of Chromatography A</i> , 2015, 1388, 227-235.	1.8	29
66	Identification of six mitogen-activated protein kinase (MAPK) genes in banana ( <i>Musa acuminata</i> L. AAA) Tj ETQq1 1 0.784314 rgBT /O... <i>Physiologiae Plantarum</i> , 2015, 37, 1.	1.0	14
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68	Current states and prospects of organic waste utilization for biorefineries. <i>Renewable and Sustainable Energy Reviews</i> , 2015, 49, 335-349.	8.2	85
69	Morphological, physicochemical, and antioxidant profile of noncommercial banana cultivars. <i>Food Science and Nutrition</i> , 2015, 3, 221-232.	1.5	16
70	An enzymatic method for assessing the degree of gelatinisation in plantain ( <i>musa</i> AAB) foods in situ. <i>Food Bioscience</i> , 2015, 12, 107-113.	2.0	0
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74	Influence of annealing flours from raw and pre-cooked plantain fruit on cooked starch digestion rates. <i>Starch/Staerke</i> , 2015, 67, 139-146.	1.1	12
75	Activation of salicylic acid metabolism and signal transduction can enhance resistance to <i>Fusarium wilt</i> in banana ( <i>Musa acuminata</i> L. AAA group, cv. Cavendish). <i>Functional and Integrative Genomics</i> , 2015, 15, 47-62.	1.4	33
76	Effect of organic acid pretreatment on some physical, functional and antioxidant properties of flour obtained from three unripe banana cultivars. <i>Food Chemistry</i> , 2015, 172, 515-522.	4.2	47
77	Caracterizaci3n reol3gica de almid3n y evaluaci3n morfol3gica de 20 variedades de mus3ceas ( <i>Musa</i> ) Tj ETQq0 0 0 rgBT /Overloc 218-225.	0.0	2
78	Physico-chemical characterization of banana varieties resistant to black leaf streak disease for industrial purposes. <i>Ciencia Rural</i> , 2016, 46, 1514-1520.	0.3	3
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86	Genome-wide Expression Analysis and Metabolite Profiling Elucidate Transcriptional Regulation of Flavonoid Biosynthesis and Modulation under Abiotic Stresses in Banana. <i>Scientific Reports</i> , 2016, 6, 31361.	1.6	52
87	Starch retrogradation and its impact on nutritional starch fractions in plantain ( <i>Musa AAB</i> ) foods. <i>Journal of Food Measurement and Characterization</i> , 2016, 10, 546-553.	1.6	2
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89	Impact of resistant starch in three plantain ( <i>Musa AAB</i> ) products on glycaemic response of healthy volunteers. <i>European Journal of Nutrition</i> , 2016, 55, 75-81.	1.8	12
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93	Bioactive compounds in banana and their associated health benefits – A review. <i>Food Chemistry</i> , 2016, 206, 1-11.	4.2	291
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96	Identification of carbohydrate parameters in commercial unripe banana flour. <i>Food Research International</i> , 2016, 81, 203-209.	2.9	32
97	Quality Evaluation of Snacks Produced from Blends of Unripe Plantain, Bambara Groundnut and Turmeric Flour. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e12760.	0.9	3
98	Prediction of banana quality attributes and ripeness classification using artificial neural network. <i>Acta Horticulturae</i> , 2017, , 335-344.	0.1	8
99	Citric acid esterification of unripe plantain flour: Physicochemical properties and starch digestibility. <i>Starch/Staerke</i> , 2017, 69, 1700019.	1.1	15
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104	Effects of organic acid pretreatment on microstructure, functional and thermal properties of unripe banana flour. <i>Journal of Food Measurement and Characterization</i> , 2017, 11, 99-110.	1.6	34
105	Local Fruit Wastes as a Potential Source of Natural Antioxidant: An Overview. <i>IOP Conference Series: Materials Science and Engineering</i> , 2017, 206, 012040.	0.3	26
106	Modelling the rheological properties of gruels produced from selected food products from Cameroon. <i>African Journal of Biotechnology</i> , 2017, 16, 971-982.	0.3	1
107	Effect of adenine sulphate, casein hydrolysate and spermidine on in vitro shoot multiplication of two banana varieties (FHIA-21 and PITA-3). <i>African Journal of Biotechnology</i> , 2017, 16, 2152-2159.	0.3	3
108	Sensory evaluation and glycaemic index of a food developed with flour from whole (pulp and peel) overripe banana ( <i>Musa cavendishii</i> ) discards. <i>LWT - Food Science and Technology</i> , 2018, 92, 569-575.	2.5	15



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110	The Plantain Proteome, a Focus on Allele Specific Proteins Obtained from Plantain Fruits. Proteomics, 2018, 18, 1700227.	1.3	10
111	Comparative study of the banana pulp browning process of "Giant Dwarf"™ and FHIA-23 during fruit ripening based on image analysis and the polyphenol oxidase and peroxidase biochemical properties. 3 Biotech, 2018, 8, 30.	1.1	10
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118	Phenolics and essential mineral profile of organic acid pretreated unripe banana flour. Food Research International, 2018, 104, 100-109.	2.9	44
119	Grading banana by VNIR hyperspectral imaging spectroscopy. Acta Horticulturae, 2018, , 1283-1290.	0.1	2
120	Product diversification of banana cv. Mas Kirana off grade by using a double rotating screw extruder. IOP Conference Series: Earth and Environmental Science, 2018, 102, 012036.	0.2	0
121	Spatial distribution and association of banana ( <i>Musa</i> spp.) Fusarium wilt ( <i>Fusarium</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 267 Archives of Phytopathology and Plant Protection, 2018, 51, 575-601.	0.6	6
122	Evaluation of the Starch Quantification Methods of <i>Musa paradisiaca</i> , <i>Manihot esculenta</i> , and <i>Dioscorea</i> tr <i>Afida</i> Using Factorial Experiments. International Journal of Food Science, 2018, 2018, 1-7.	0.9	7
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128	Structural, functional characterization and physicochemical properties of green banana flour from dessert and plantain bananas ( <i>Musa spp.</i> ). <i>LWT - Food Science and Technology</i> , 2019, 116, 108524.	2.5	49
129	Characterizing the vegetative and fruit of local dwarf banana cavendish from SE Sulawesi. <i>IOP Conference Series: Earth and Environmental Science</i> , 2019, 260, 012175.	0.2	3
130	Nutrient composition and selected physicochemical properties of fifteen Mchare cooking bananas: A study conducted in northern Tanzania. <i>Scientific African</i> , 2019, 6, e00150.	0.7	17
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133	Assessing Variations in Host Resistance to <i>Fusarium oxysporum</i> f sp. cubense Race 4 in <i>Musa</i> Species, With a Focus on the Subtropical Race 4. <i>Frontiers in Microbiology</i> , 2019, 10, 1062.	1.5	30
134	Investigation of cell wall polysaccharides from flour made with waste peel from unripe banana ( ) Tj ETQq1 1 0.784314 rgBT /Overlock	1.7	10
135	Banana and Mango Flours. , 2019, , 153-164.		3
136	Shelf-life estimation and quality of resistant bananas to black leaf streak disease during ripening. <i>Scientia Horticulturae</i> , 2019, 251, 267-275.	1.7	8
137	Preparation of all-cellulose composites with optical transparency using the banana pseudostem as a raw material. <i>Cellulose</i> , 2019, 26, 3777-3786.	2.4	10
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139	Production, application and health effects of banana pulp and peel flour in the food industry. <i>Journal of Food Science and Technology</i> , 2019, 56, 548-559.	1.4	89
140	FARINHAS DE BANANA: DESENVOLVIMENTO DO PRODUTO E SUA CARACTERIZAÇÃO FÍSICO-QUÍMICA E FUNCIONAL. <i>Revista Tecnológica</i> , 2019, 27, 1-10.	0.1	4
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144	Not Only What Is Food Is Good—Polyphenols From Edible and Nonedible Vegetable Waste. , 2019, , 3-21.		5

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145	Development of antioxidant chitosan film with banana peels extract and its application as coating in maintaining the storage quality of apple. <i>International Journal of Biological Macromolecules</i> , 2020, 154, 1205-1214.	3.6	172
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