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Determination of properties of pinho starch: Analysis of its applicability as pharmaceutical excipient

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#	Paper	IF	Citations
50	New Starches are the Trend for Industry Applications: A Review. <i>Food and Public Health</i> , 2014 , 4, 229-241	5.3	95
49	Formulation and evaluation of nanocrystalline cellulose as a potential disintegrant. <i>Carbohydrate Polymers</i> , 2015 , 130, 275-9	10.3	37
48	Unmodified Starch Granules for Strengthening Mineral-Filled Cellulosic Fiber Networks Promoted by Starch Pretreatment with a Cationic Polymer Flocculant in Combination with the Use of an Anionic Microparticulate Material. <i>ACS Sustainable Chemistry and Engineering</i> , 2015 , 3, 1866-1872	8.3	11
47	Pinhã starch and coat extract as new natural cosmetic ingredients: Topical formulation stability and sensory analysis. <i>Carbohydrate Polymers</i> , 2015 , 134, 573-80	10.3	34
46	Comparative study on properties of edible films based on pinhã (Araucaria angustifolia) starch and flour. <i>Food Hydrocolloids</i> , 2016 , 60, 279-287	10.6	42
45	Effect of enzymatic treatments on thermal, rheological and structural properties of pinhã starch. <i>Thermochimica Acta</i> , 2016 , 642, 45-51	2.9	11
44	Effect of cooking on polyphenols and antioxidant activity of Araucaria angustifolia seed coat and evaluation of phytochemical and microbiological stability over storage. <i>International Journal of Food Science and Technology</i> , 2016 , 51, 1932-1936	3.8	10
43	Biological activities and chemical constituents of Araucaria angustifolia : An effort to recover a species threatened by extinction. <i>Trends in Food Science and Technology</i> , 2016 , 54, 85-93	15.3	28
42	Natural Starches-Blended Ionotropically Gelled Microparticles/Beads for Sustained Drug Release. 2017 , 527-559		7
41	Structural and functional characterization of starches from Brazilian pine seeds (Araucaria angustifolia). <i>Food Hydrocolloids</i> , 2017 , 63, 19-26	10.6	23
40	Physicochemical properties and micro-structural characteristics in starch from kudzu root as affected by cross-linking. <i>Food Chemistry</i> , 2017 , 219, 93-101	8.5	34
39	Fabrication and Characterization of Native and Oxidized Potato Starch Biodegradable Films. <i>Food Biophysics</i> , 2018 , 13, 163-174	3.2	17
38	Rheological and physical parameters correlations in formulations with pinhã derivatives stability study: building up an analytical route. <i>Pharmaceutical Development and Technology</i> , 2018 , 23, 620-627	3.4	0
37	Brazilian green banana. <i>Journal of Thermal Analysis and Calorimetry</i> , 2018 , 134, 2065-2073	4.1	8
36	Synthesis and Characterization of Graft Copolymers of Plant Polysaccharides. 2018 , 1-62		10
35	Physicochemical study of pinhã flour as source of adjunct in beer production. <i>Journal of the Institute of Brewing</i> , 2018 , 124, 365-373	2	2
34	Novel Oxidized and UV-Irradiated Araucaria angustifolia Pine Seed Starch for Enhanced Functional Properties. <i>Starch/Staerke</i> , 2019 , 71, 1800140	2.3	4

33	Lignin and Cellulose Blends as Pharmaceutical Excipient for Tablet Manufacturing via Direct Compression. <i>Biomolecules</i> , 2019 , 9,	5.9	24
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30	Physicochemical, structural, and thermal properties of "batata-de-tei�� starch. <i>International Journal of Biological Macromolecules</i> , 2020 , 145, 332-340	7.9	8
29	Effects of pulsed electric field treatment on the preparation and physicochemical properties of porous corn starch derived from enzymolysis. <i>Journal of Food Processing and Preservation</i> , 2020 , 44, e14353	2.1	8
28	Non-conventional starch nanoparticles for drug delivery applications. <i>Medical Devices & Sensors</i> , 2020 , 3, e10111	1.6	11
27	Influence of pinh�� starch and natural extracts on the performance of thermoplastic cassava starch/PBAT extruded blown films as a technological approach for bio-based packaging material. <i>Journal of Food Science</i> , 2020 , 85, 2832-2842	3.4	3
26	Electrospun Starch Fibers Loaded with Pinh�� (Araucaria angustifolia) Coat Extract Rich in Phenolic Compounds. <i>Food Biophysics</i> , 2020 , 15, 355-367	3.2	11
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24	Synthesis and characterization of nano starch-based composite films from kidney bean (). <i>Journal of Food Science and Technology</i> , 2021 , 58, 2178-2185	3.3	4
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20	The Use of Natural Materials in Film Coating for Controlled Oral Drug Release. <i>Current Medicinal Chemistry</i> , 2021 , 28, 1829-1840	4.3	1
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15	USO DE DIFERENTES PLASTIFICANTES NA PRODUÇÃO DE BIOFILMES À BASE DE AMIDO DE PINHÃO.		
14	Bioaccessibility of Phenolic Compounds of <i>Araucaria angustifolia</i> from Seed Water Extracts during <i>In Vitro</i> Simulated Gastrointestinal Conditions. <i>Food and Nutrition Sciences (Print)</i> , 2018 , 09, 1137-1146	0.4	1
13	Effects of chitosan modification, cross-linking, and oxidation on the structure, thermal stability, and adsorption properties of porous maize starch. <i>Food Hydrocolloids</i> , 2022 , 124, 107288	10.6	2
12	Copolymers of starch, a sustainable template for biomedical applications: A review.. <i>Carbohydrate Polymers</i> , 2022 , 278, 118973	10.3	1
11	Characterization of Hydroxypropyl Tapioca Starch and its Pregelatinized Starch as Tablet Disintegrants. <i>Starch/Staerke</i> , 2100263	2.3	2
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2	Properties of plant polysaccharides used as pharmaceutical excipients. 2023 , 25-44		0
1	<i>Araucaria angustifolia</i> and the pinhão seed: Starch, bioactive compounds and functional activity - a bibliometric review. 2023 , 53,		0