Physicochemical properties, modifications and applicat botanical sources

Food Science and Technology

35, 215-236

DOI: 10.1590/1678-457x.6749

Citation Report

#	Article	IF	Citations
1	Economic Analysis of an Integrated Annatto Seeds-Sugarcane Biorefinery Using Supercritical CO2 Extraction as a First Step. Materials, 2016, 9, 494.	1.3	30
2	Effect of Pseudocereal-Based Breakfast Meals on the First and Second Meal Glucose Tolerance in Healthy and Diabetic Subjects. Open Access Macedonian Journal of Medical Sciences, 2016, 4, 565-573.	0.1	13
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8	Physicochemical properties of starches isolated from pumpkin compared with potato and corn starches. International Journal of Biological Macromolecules, 2017, 101, 536-542.	3.6	90
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17	Calcium modified edible Canna (Canna edulisL) starch for controlled released matrix. IOP Conference Series: Materials Science and Engineering, 2017, 223, 012041.	0.3	1
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23	Oat Fiber as Reinforcement for Starch/Polyvinyl Alcohol Materials Produced by Injection Molding. Starch/Staerke, 2018, 70, 1700248.	1.1	8
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