Javier Solorza-Feria

List of Publications by Year
in descending order

46 papers	1,182 citations	394421 19 h-index	395702 33 g-index
46 all docs	46 docs citations	46 times ranked	1459 citing authors

#	Article	IF	Citations
1	Physicochemical and microstructural characterization of films prepared by thermal and cold gelatinization from non-conventional sources of starches. Carbohydrate Polymers, 2005, 60, 235-244.	10.2	195
2	The effect of the degree of hydrolysis of the PVA and the plasticizer concentration on the color, opacity, and thermal and mechanical properties of films based on PVA and gelatin blends. Journal of Food Engineering, 2008, 87, 191-199.	5.2	118
3	Physical properties of edible films based on cassava starch as affected by the plasticizer concentration. Packaging Technology and Science, 2008, 21, 85-89.	2.8	99
4	Film forming solutions based on gelatin and poly(vinyl alcohol) blends: Thermal and rheological characterizations. Journal of Food Engineering, 2009, 95, 588-596.	5.2	56
5	Isolation and Partial Characterization of Mango (Magnifera indica L.) Starch:Morphological, Physicochemical and Functional Studies. Plant Foods for Human Nutrition, 2005, 60, 7-12.	3.2	47
6	Resistant Starch Production from Non-conventional Starch Sources by Extrusion. Food Science and Technology International, 2006, 12, 5-11.	2.2	47
7	Isolation and Partial Characterization of MexicanOxalis tuberosa Starch. Starch/Staerke, 2004, 56, 357-363.	2.1	42
8	Resistant Starch Made from Banana Starch by Autoclaving and Debranching. Starch/Staerke, 2004, 56, 495-499.	2.1	40
9	Thermal, structural and rheological properties of sorghum starch with cactus mucilage addition. LWT - Food Science and Technology, 2014, 59, 806-812.	5.2	40
10	Physicochemical and mechanical properties of extruded laminates from native and oxidized banana starch during storage. LWT - Food Science and Technology, 2013, 54, 447-455.	5.2	37
11	Effect of carboxymethylcellulose and xanthan gum on the thermal, functional and rheological properties of dried nixtamalised maize masa. Carbohydrate Polymers, 2005, 62, 222-231.	10.2	31
12	Antioxidant and chelating activity of Jatropha curcas L. protein hydrolysates. Journal of the Science of Food and Agriculture, 2011, 91, 1618-1624.	3.5	30
13	Properties of Edible Films Based on Oxidized Starch and Zein. International Journal of Polymer Science, 2014, 2014, 1-9.	2.7	30
14	Barrier, mechanical and morpho-structural properties of gelatin films with carbon nanotubes addition. Journal of Food Engineering, 2014, 120, 223-232.	5.2	29
15	Changes on the structure, consistency, physicochemical and viscoelastic properties of corn (Zea mays) Tj ETQq1 1 0.784314 rgBT /Ov	10.2	28
16	Rheological and thermal properties of masa as related to changes in corn protein during nixtamalization. Journal of Cereal Science, 2011, 53, 139-147.	3.7	28
17	Rheological and thermal characterization of Okenia hypogaea (Schlech. & Cham.) starch. Carbohydrate Polymers, 2003, 52, 297-310.	10.2	25
18	Physical, Physicochemical, Mechanical, and Structural Characterization of Films Based on Gelatin/Glycerol and Carbon Nanotubes. International Journal of Polymer Science, 2015, 2015, 1-8.	2.7	21

#	Article	IF	Citations
19	Obtainment and partial characterization of biodegradable gelatin films with tannic acid, bentonite and glycerol. Journal of the Science of Food and Agriculture, 2016, 96, 3424-3431.	3.5	21
20	Phase transitions of cassava starch dispersions prepared with glycerol solutions. Journal of Thermal Analysis and Calorimetry, 2008, 93, 599-604.	3.6	18
21	Isolation and Partial Characterization of Okenia (Okenia hypogaea) Starch. Starch/Staerke, 2002, 54, 193-197.	2.1	17
22	Effects of polymerization changes in maize proteins during nixtamalization on the thermal and viscoelastic properties of masa in model systems. Journal of Cereal Science, 2010, 52, 152-160.	3.7	17
23	Extrusion and Characterization of Thermoplastic Starch Sheets from â€œMachoâ€•Banana. Journal of Food Science, 2011, 76, E465-71.	3.1	16
24	Chemical and physicochemical properties of dried wet masa and dry masa flour. Journal of the Science of Food and Agriculture, 2003, 83, 408-412.	3.5	15
25	Thermal and viscoelastic properties of starch gels from maize varieties. Journal of the Science of Food and Agriculture, 2006, 86, 1078-1086.	3.5	15
26	The effect of calcium addition on the rheological properties of a soft cheese at various stages of manufacture. International Journal of Dairy Technology, 1998, 51, 23-29.	2.8	14
27	Chemical, rheological and mechanical evaluation of maize dough and tortillas in blends with cassava and malanga flour. Journal of Food Science and Technology, 2015, 52, 4387-4395.	2.8	13
28	Antioxidant and Chelating Activity of NontoxicJatropha curcasL. Protein Hydrolysates Produced byIn VitroDigestion Using Pepsin and Pancreatin. Journal of Chemistry, 2015, 2015, 1-9.	1.9	11
29	Thermal and rheological properties of masa from nixtamalized corn subjected to a sequential protein extraction. Journal of Cereal Science, 2014, 60, 490-496.	3.7	10
30	Effect of calcium on the minerals retention and cheesemaking parameters of milk. International Journal of Dairy Technology, 1998, 51, 37-43.	2.8	8
31	Comparative Analysis of Fermentation Conditions on the Increase of Biomass and Morphology of Milk Kefir Grains. Applied Sciences (Switzerland), 2022, 12, 2459.	2.5	7
32	Production and Characterization of Gelatin Biomaterials Based on Agave Microfibers and Bentonite as Reinforcements. Foods, 2022, 11, 1573.	4.3	7
33	Rheology ofOkenia hypogaea Starch Dispersions in Aqueous Solution of DMSO. Starch/Staerke, 2002, 54, 198-202.	2.1	6
34	Biochemical evaluation of protein fractions from physic nut (<i>Jatropha curcas</i> L.). Grasas Y Aceites, 2012, 63, 253-259.	0.9	6
35	Rheological properties and gel strength of <scp>P</scp>haseolus lunatus protein/carboxymethylated flamboyant gum systems. International Journal of Food Science and Technology, 2014, 49, 1513-1521.	2.7	6
36	CHEMICAL COMPOSITION, THERMAL AND VISCOELASTIC CHARACTERIZATION OF TUBER STARCHES GROWING IN THE YUCATAN PENINSULA OF MEXICO. Journal of Food Process Engineering, 2011, 34, 363-382.	2.9	5

#	Article	IF	Citations
37	Barrier properties improvement using additives. , 2017, , 465-495.		5
38	Optimisation of conditions for glucose syrup production from banana (Musa paradisiaca L.) pulp using response surface methodology. International Journal of Food Science and Technology, 2011, 46, 739-745.	2.7	4
39	Production and characterization of films based on gelatin, agave microfibers and nanoclays. Polymer Bulletin, 2022, 79, 1437-1466.	3.3	4
40	Changes in the apparent viscosity profiles of casein suspensions as affected by plant enzymes. LWT - Food Science and Technology, 2011, 44, 414-420.	5.2	3
41	Morphostructural Characterization of Rice Grain (Oryza sativaL.) Variety Morelos A-98 during Filling Stages. Scientific World Journal, The, 2012, 2012, 1-9.	2.1	3
42	Effect of montmorillonite clay addition on the morphological and physical properties of Jatropha curcas L. and Glycine max L. protein concentrate films. Journal of Applied Polymer Science, 2017, 134, .	2.6	3
43	Production and characterization of fully biobased foamed films based on gelatin. Frontiers in Forests and Global Change, 2020, 39, 69-97.	1.1	3
44	Effect of carboxymethylcellulose and xanthan gum on rheological profile of dried maize masa. Central South University, 2007, 14, 514-517.	0.5	2
45	Rheological changes in nixtamalised maize starch. Central South University, 2007, 14, 518-521.	0.5	0
46	Rheology of Film-Forming Solutions Prepared with Modified Banana Starch and Plasticizer. AIP Conference Proceedings, 2008, , .	0.4	0