

Javier Solorza-Feria

List of Publications by Year in descending order

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46
papers

1,182
citations

393982

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395343

33
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all docs

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docs citations

46
times ranked

1459
citing authors

#	ARTICLE	IF	CITATIONS
1	Production and characterization of films based on gelatin, agave microfibers and nanoclays. <i>Polymer Bulletin</i> , 2022, 79, 1437-1466.	1.7	4
2	Comparative Analysis of Fermentation Conditions on the Increase of Biomass and Morphology of Milk Kefir Grains. <i>Applied Sciences (Switzerland)</i> , 2022, 12, 2459.	1.3	7
3	Production and Characterization of Gelatin Biomaterials Based on Agave Microfibers and Bentonite as Reinforcements. <i>Foods</i> , 2022, 11, 1573.	1.9	7
4	Production and characterization of fully biobased foamed films based on gelatin. <i>Frontiers in Forests and Global Change</i> , 2020, 39, 69-97.	0.6	3
5	Effect of montmorillonite clay addition on the morphological and physical properties of <i>Jatropha curcas</i> L. and <i>Glycine max</i> L. protein concentrate films. <i>Journal of Applied Polymer Science</i> , 2017, 134, .	1.3	3
6	Barrier properties improvement using additives. , 2017, , 465-495.		5
7	Obtainment and partial characterization of biodegradable gelatin films with tannic acid, bentonite and glycerol. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 3424-3431.	1.7	21
8	Antioxidant and Chelating Activity of Nontoxic <i>Jatropha curcas</i> L. Protein Hydrolysates Produced by <i>In Vitro</i> Digestion Using Pepsin and Pancreatin. <i>Journal of Chemistry</i> , 2015, 2015, 1-9.	0.9	11
9	Physical, Physicochemical, Mechanical, and Structural Characterization of Films Based on Gelatin/Glycerol and Carbon Nanotubes. <i>International Journal of Polymer Science</i> , 2015, 2015, 1-8.	1.2	21
10	Chemical, rheological and mechanical evaluation of maize dough and tortillas in blends with cassava and malanga flour. <i>Journal of Food Science and Technology</i> , 2015, 52, 4387-4395.	1.4	13
11	Properties of Edible Films Based on Oxidized Starch and Zein. <i>International Journal of Polymer Science</i> , 2014, 2014, 1-9.	1.2	30
12	Rheological properties and gel strength of <i>Pithecellobium lunatum</i> protein/carboxymethylated flamboyant gum systems. <i>International Journal of Food Science and Technology</i> , 2014, 49, 1513-1521.	1.3	6
13	Thermal and rheological properties of masa from nixtamalized corn subjected to a sequential protein extraction. <i>Journal of Cereal Science</i> , 2014, 60, 490-496.	1.8	10
14	Barrier, mechanical and morpho-structural properties of gelatin films with carbon nanotubes addition. <i>Journal of Food Engineering</i> , 2014, 120, 223-232.	2.7	29
15	Thermal, structural and rheological properties of sorghum starch with cactus mucilage addition. <i>LWT - Food Science and Technology</i> , 2014, 59, 806-812.	2.5	40
16	Physicochemical and mechanical properties of extruded laminates from native and oxidized banana starch during storage. <i>LWT - Food Science and Technology</i> , 2013, 54, 447-455.	2.5	37
17	Biochemical evaluation of protein fractions from physic nut (“ <i>Jatropha curcas</i> L.). <i>Grasas Y Aceites</i> , 2012, 63, 253-259.	0.3	6
18	Morphostructural Characterization of Rice Grain (<i>Oryza sativa</i> L.) Variety Morelos A-98 during Filling Stages. <i>Scientific World Journal</i> , The, 2012, 2012, 1-9.	0.8	3

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19	Changes in the apparent viscosity profiles of casein suspensions as affected by plant enzymes. <i>LWT - Food Science and Technology</i> , 2011, 44, 414-420.	2.5	3
20	Optimisation of conditions for glucose syrup production from banana (<i>Musa paradisiaca</i> L.) pulp using response surface methodology. <i>International Journal of Food Science and Technology</i> , 2011, 46, 739-745.	1.3	4
21	CHEMICAL COMPOSITION, THERMAL AND VISCOELASTIC CHARACTERIZATION OF TUBER STARCHES GROWING IN THE YUCATAN PENINSULA OF MEXICO. <i>Journal of Food Process Engineering</i> , 2011, 34, 363-382.	1.5	5
22	Extrusion and Characterization of Thermoplastic Starch Sheets from Macho Banana. <i>Journal of Food Science</i> , 2011, 76, E465-71.	1.5	16
23	Rheological and thermal properties of masa as related to changes in corn protein during nixtamalization. <i>Journal of Cereal Science</i> , 2011, 53, 139-147.	1.8	28
24	Antioxidant and chelating activity of <i>Jatropha curcas</i> L. protein hydrolysates. <i>Journal of the Science of Food and Agriculture</i> , 2011, 91, 1618-1624.	1.7	30
25	Effects of polymerization changes in maize proteins during nixtamalization on the thermal and viscoelastic properties of masa in model systems. <i>Journal of Cereal Science</i> , 2010, 52, 152-160.	1.8	17
26	Changes on the structure, consistency, physicochemical and viscoelastic properties of corn (<i>Zea mays</i>) Tj ETQq0 0 0 rgBT /Overlock 10 T	3.1	28
27	Film forming solutions based on gelatin and poly(vinyl alcohol) blends: Thermal and rheological characterizations. <i>Journal of Food Engineering</i> , 2009, 95, 588-596.	2.7	56
28	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. <i>Journal of Food Engineering</i> , 2008, 87, 191-199.	2.7	118
29	Phase transitions of cassava starch dispersions prepared with glycerol solutions. <i>Journal of Thermal Analysis and Calorimetry</i> , 2008, 93, 599-604.	2.0	18
30	Physical properties of edible films based on cassava starch as affected by the plasticizer concentration. <i>Packaging Technology and Science</i> , 2008, 21, 85-89.	1.3	99
31	Rheology of Film-Forming Solutions Prepared with Modified Banana Starch and Plasticizer. <i>AIP Conference Proceedings</i> , 2008, , .	0.3	0
32	Effect of carboxymethylcellulose and xanthan gum on rheological profile of dried maize masa. <i>Central South University</i> , 2007, 14, 514-517.	0.5	2
33	Rheological changes in nixtamalised maize starch. <i>Central South University</i> , 2007, 14, 518-521.	0.5	0
34	Thermal and viscoelastic properties of starch gels from maize varieties. <i>Journal of the Science of Food and Agriculture</i> , 2006, 86, 1078-1086.	1.7	15
35	Resistant Starch Production from Non-conventional Starch Sources by Extrusion. <i>Food Science and Technology International</i> , 2006, 12, 5-11.	1.1	47
36	Physicochemical and microstructural characterization of films prepared by thermal and cold gelatinization from non-conventional sources of starches. <i>Carbohydrate Polymers</i> , 2005, 60, 235-244.	5.1	195

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37	Effect of carboxymethylcellulose and xanthan gum on the thermal, functional and rheological properties of dried nixtamalised maize masa. <i>Carbohydrate Polymers</i> , 2005, 62, 222-231.	5.1	31
38	Isolation and Partial Characterization of Mango (<i>Magnifera indica</i> L.) Starch: Morphological, Physicochemical and Functional Studies. <i>Plant Foods for Human Nutrition</i> , 2005, 60, 7-12.	1.4	47
39	Isolation and Partial Characterization of Mexican <i>Oxalis tuberosa</i> Starch. <i>Starch/Staerke</i> , 2004, 56, 357-363.	1.1	42
40	Resistant Starch Made from Banana Starch by Autoclaving and Debranching. <i>Starch/Staerke</i> , 2004, 56, 495-499.	1.1	40
41	Chemical and physicochemical properties of dried wet masa and dry masa flour. <i>Journal of the Science of Food and Agriculture</i> , 2003, 83, 408-412.	1.7	15
42	Rheological and thermal characterization of <i>Okenia hypogaea</i> (Schlech. & Cham.) starch. <i>Carbohydrate Polymers</i> , 2003, 52, 297-310.	5.1	25
43	Isolation and Partial Characterization of <i>Okenia</i> (<i>Okenia hypogaea</i>) Starch. <i>Starch/Staerke</i> , 2002, 54, 193-197.	1.1	17
44	Rheology of <i>Okenia hypogaea</i> Starch Dispersions in Aqueous Solution of DMSO. <i>Starch/Staerke</i> , 2002, 54, 198-202.	1.1	6
45	Effect of calcium on the minerals retention and cheesemaking parameters of milk. <i>International Journal of Dairy Technology</i> , 1998, 51, 37-43.	1.3	8
46	The effect of calcium addition on the rheological properties of a soft cheese at various stages of manufacture. <i>International Journal of Dairy Technology</i> , 1998, 51, 23-29.	1.3	14