

Heidi Maria Palma-Rodriguez

List of Publications by Year in descending order

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Version: 2024-02-01

24
papers

397
citations

687363
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docs citations

24
times ranked

527
citing authors

#	ARTICLE	IF	CITATIONS
1	Characterization of films made with chayote tuber and potato starches blending with cellulose nanoparticles. <i>Carbohydrate Polymers</i> , 2013, 98, 102-107.	10.2	69
2	Effect of acid treatment on the physicochemical and structural characteristics of starches from different botanical sources. <i>Starch/Staerke</i> , 2012, 64, 115-125.	2.1	42
3	Combined effect of the application of 1-MCP and different edible coatings on the fruit quality of jackfruit bulbs (<i>Artocarpus heterophyllus</i> Lam) during cold storage. <i>Scientia Horticulturae</i> , 2017, 214, 221-227.	3.6	30
4	Bacteriocin encapsulation for food and pharmaceutical applications: advances in the past 20Âyears. <i>Biotechnology Letters</i> , 2019, 41, 453-469.	2.2	27
5	Protective effects of the use of taro and rice starch as wall material on the viability of encapsulated <i>Lactobacillus paracasei</i> subsp. <i>Paracasei</i> . <i>LWT - Food Science and Technology</i> , 2020, 117, 108686.	5.2	27
6	Oxidized banana starchâ€“polyvinyl alcohol film: Partial characterization. <i>Starch/Staerke</i> , 2012, 64, 882-889.	2.1	25
7	Ascorbic acid microencapsulation by sprayâ€“drying in native and acidâ€“modified starches from different botanical sources. <i>Starch/Staerke</i> , 2013, 65, 584-592.	2.1	25
8	Use of enzymatically modified starch in the microencapsulation of ascorbic acid: Microcapsule characterization, release behavior and in vitro digestion. <i>Food Hydrocolloids</i> , 2019, 96, 259-266.	10.7	24
9	Effect of using microencapsulated ascorbic acid in coatings based on resistant starch chayotextle on the quality of guava fruit. <i>Scientia Horticulturae</i> , 2019, 256, 108604.	3.6	23
10	Influence of germination time on the morphological, morphometric, structural, and physicochemical characteristics of Esmeralda and Perla barley starch. <i>International Journal of Biological Macromolecules</i> , 2020, 149, 262-270.	7.5	23
11	Partial characterization of chayotextle starch-based films added with ascorbic acid encapsulated in resistant starch. <i>International Journal of Biological Macromolecules</i> , 2017, 98, 341-347.	7.5	19
12	Biodegradable baked foam made with chayotextle starch mixed with plantain flour and wood fiber. <i>Journal of Applied Polymer Science</i> , 2017, 134, 45565.	2.6	18
13	Using Modified Starch/Maltodextrin Microparticles for Enhancing the Shelf Life of Ascorbic Acid by the Sprayâ€“Drying Method. <i>Starch/Staerke</i> , 2018, 70, 1700323.	2.1	14
14	Partial characterization of chayotextle starch composites with added polyvinyl alcohol. <i>Starch/Staerke</i> , 2015, 67, 355-364.	2.1	7
15	Effects of native and modified starches on the physicochemical and textural properties of rainbow trout (<i>Oncorhynchus mykiss</i>) fish burgers. <i>CYTA - Journal of Food</i> , 2019, 17, 207-213.	1.9	6
16	Effect of the storage conditions on mechanical properties and microstructure of biodegradable baked starch foams. <i>CYTA - Journal of Food</i> , 2015, , 1-8.	1.9	4
17	Physicomechanical Properties and Biodegradation Rate of Composites Made from Plantain and Chayotextle Starch/Fiber. <i>Journal of Polymers and the Environment</i> , 2020, 28, 2710-2719.	5.0	4
18	Physicochemical, Morphological, and Molecular Properties of Starch Isolated from Dioscorea and Oxalis Tubers from Hidalgo State, Mexico. <i>Starch/Staerke</i> , 2020, 72, 2000074.	2.1	3

#	ARTICLE	IF	CITATIONS
19	Native and modified chayotextle flour effect on functional property and cooking quality of spaghetti. International Journal of Food Science and Technology, 2021, 56, 4516-4525.	2.7	3
20	Characterization of a Mixture of Oca (<i>Oxalis tuberosa</i>) and Oat Extrudate Flours: Antioxidant and Physicochemical Attributes. Journal of Food Quality, 2019, 2019, 1-10.	2.6	2
21	Effect of Two Different Drying Methods on Molecular Structure, In Vitro Digestibility and Chemical Properties of Oca Tuber Flour. Starch/Staerke, 2020, 72, 2000037.	2.1	2
22	Effect of size and amount of sugarcane fibers on the properties of baked foams based on plantain flour. Heliyon, 2020, 6, e04927.	3.2	0
23	Physicochemical, functional, and quality properties of fettuccine pasta added with huitlacoche mushroom (Ustilago maydis). Journal of Food Processing and Preservation, 2021, 45, e15825.	2.0	0
24	Germinaci3n: un m3todo de bioproceso que incrementa la calidad nutricional,biol3gica y funcional de harinas de leguminosas. P3,DI Bolet3n Cient3fico De Ciencias B3sicas E Ingenier3as Del ICBI, 2021, 9, 119-122.	0.0	0