

# Heidi Maria Palma-Rodriguez

## List of Publications by Year in descending order

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24  
papers

397  
citations

686830

13  
h-index

752256

20  
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24  
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24  
docs citations

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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.	5.1	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.	1.1	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.	1.7	30
4	Bacteriocin encapsulation for food and pharmaceutical applications: advances in the past 20 years. <i>Biotechnology Letters</i> , 2019, 41, 453-469.	1.1	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.	2.5	27
6	Oxidized banana starch-polyvinyl alcohol film: Partial characterization. <i>Starch/Staerke</i> , 2012, 64, 882-889.	1.1	25
7	Ascorbic acid microencapsulation by spray-drying in native and acid-modified starches from different botanical sources. <i>Starch/Staerke</i> , 2013, 65, 584-592.	1.1	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.	5.6	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.	1.7	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.	3.6	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.	3.6	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.	1.3	18
13	Using Modified Starch/Maltodextrin Microparticles for Enhancing the Shelf Life of Ascorbic Acid by the Spray-Drying Method. <i>Starch/Staerke</i> , 2018, 70, 1700323.	1.1	14
14	Partial characterization of chayotextle starch composites with added polyvinyl alcohol. <i>Starch/Staerke</i> , 2015, 67, 355-364.	1.1	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.	0.9	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.	0.9	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.	2.4	4
18	Physicochemical, Morphological, and Molecular Properties of Starch Isolated from <i>Dioscorea</i> and <i>Oxalis</i> Tubers from Hidalgo State, Mexico. <i>Starch/Staerke</i> , 2020, 72, 2000074.	1.1	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.	1.3	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.	1.4	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.	1.1	2
22	Effect of size and amount of sugarcane fibers on the properties of baked foams based on plantain flour. Heliyon, 2020, 6, e04927.	1.4	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.	0.9	0
24	Germinaci3n: un m3todo de bioproceso que incrementa la calidad nutricional, biol3gica y funcional de harinas de leguminosas. P3DI Bolet3n Cient3fico De Ciencias B3sicas E Ingenier3as Del ICBI, 2021, 9, 119-122.	0.0	0