

Heidi Maria Palma-Rodriguez

List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

23
papers

265
citations

11
h-index

16
g-index

24
ext. papers

320
ext. citations

3.9
avg, IF

3.16
L-index

#	Paper	IF	Citations
23	Characterization of films made with chayote tuber and potato starches blending with cellulose nanoparticles. <i>Carbohydrate Polymers</i> , 2013 , 98, 102-7	10.3	49
22	Effect of acid treatment on the physicochemical and structural characteristics of starches from different botanical sources. <i>Starch/Staerke</i> , 2012 , 64, 115-125	2.3	37
21	Oxidized banana starch/polyvinyl alcohol film: Partial characterization. <i>Starch/Staerke</i> , 2012 , 64, 882-889	2.3	22
20	Ascorbic acid microencapsulation by spray-drying in native and acid-modified starches from different botanical sources. <i>Starch/Staerke</i> , 2013 , 65, 584-592	2.3	21
19	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	4.1	17
18	Bacteriocin encapsulation for food and pharmaceutical applications: advances in the past 20 years. <i>Biotechnology Letters</i> , 2019 , 41, 453-469	3	15
17	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	10.6	14
16	Biodegradable baked foam made with chayote starch mixed with plantain flour and wood fiber. <i>Journal of Applied Polymer Science</i> , 2017 , 134, 45565	2.9	14
15	Partial characterization of chayote starch-based films added with ascorbic acid encapsulated in resistant starch. <i>International Journal of Biological Macromolecules</i> , 2017 , 98, 341-347	7.9	12
14	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	7.9	12
13	Effect of using microencapsulated ascorbic acid in coatings based on resistant starch chayote on the quality of guava fruit. <i>Scientia Horticulturae</i> , 2019 , 256, 108604	4.1	12
12	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	5.4	11
11	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	2.3	9
10	Partial characterization of chayote starch composites with added polyvinyl alcohol. <i>Starch/Staerke</i> , 2015 , 67, 355-364	2.3	5
9	Effect of the storage conditions on mechanical properties and microstructure of biodegradable baked starch foams. <i>CYTA - Journal of Food</i> , 2015 , 1-8	2.3	4
8	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	2.3	3
7	Characterization of a Mixture of Oca (<i>Oxalis tuberosa</i>) and Oat Extrudate Flours: Antioxidant and Physicochemical Attributes. <i>Journal of Food Quality</i> , 2019 , 2019, 1-10	2.7	2

6	Physicochemical, Morphological, and Molecular Properties of Starch Isolated from Dioscorea and Oxalis Tubers from Hidalgo State, Mexico. <i>Starch/Staerke</i> , 2020 , 72, 2000074	2.3	2
5	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	4.5	2
4	Effect of Two Different Drying Methods on Molecular Structure, In Vitro Digestibility and Chemical Properties of Oca Tuber Flour. <i>Starch/Staerke</i> , 2020 , 72, 2000037	2.3	1
3	Native and modified chayotextle flour effect on functional property and cooking quality of spaghetti. <i>International Journal of Food Science and Technology</i> , 2021 , 56, 4516-4525	3.8	1
2	Effect of size and amount of sugarcane fibers on the properties of baked foams based on plantain flour. <i>Heliyon</i> , 2020 , 6, e04927	3.6	
1	Physicochemical, Functional, and quality properties of fettuccine pasta added with huitlacoche mushroom (<i>Ustilago maydis</i>). <i>Journal of Food Processing and Preservation</i> , 2021 , 45, e15825	2.1	