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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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24
all docs

24
docs citations

24
times ranked

527
citing authors

#	ARTICLE	IF	CITATIONS
1	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
2	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
3	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
4	Protective effects of the use of taro and rice starch as wall material on the viability of encapsulated Lactobacillus paracasei subsp. Paracasei. LWT - Food Science and Technology, 2020, 117, 108686.	5.2	27
5	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
6	Physicochemical, Morphological, and Molecular Properties of Starch Isolated from Dioscorea and Oxalis Tubers from Hidalgo State, Mexico. Starch/Staerke, 2020, 72, 2000074.	2.1	3
7	Physicomechanical Properties and Biodegradation Rate of Composites Made from Plantain and Chayotextle Starch/Fiber. Journal of Polymers and the Environment, 2020, 28, 2710-2719.	5.0	4
8	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
9	Influence of germination time on the morphological, morphometric, structural, and physicochemical characteristics of Esmeralda and Perla barley starch. International Journal of Biological Macromolecules, 2020, 149, 262-270.	7.5	23
10	Effect of using microencapsulated ascorbic acid in coatings based on resistant starch chayotextle on the quality of guava fruit. Scientia Horticulturae, 2019, 256, 108604.	3.6	23
11	Effects of native and modified starches on the physicochemical and textural properties of rainbow trout (Oncorhynchus mykiss) fish burgers. CYTA - Journal of Food, 2019, 17, 207-213.	1.9	6
12	Characterization of a Mixture of Oca (Oxalis tuberosa) and Oat Extrudate Flours: Antioxidant and Physicochemical Attributes. Journal of Food Quality, 2019, 2019, 1-10.	2.6	2
13	Use of enzymatically modified starch in the microencapsulation of ascorbic acid: Microcapsule characterization, release behavior and in vitro digestion. Food Hydrocolloids, 2019, 96, 259-266.	10.7	24
14	Bacteriocin encapsulation for food and pharmaceutical applications: advances in the past 20 years. Biotechnology Letters, 2019, 41, 453-469.	2.2	27
15	Using Modified Starch/Maltodextrin Microparticles for Enhancing the Shelf Life of Ascorbic Acid by the Spray-Drying Method. Starch/Staerke, 2018, 70, 1700323.	2.1	14
16	Partial characterization of chayotextle starch-based films added with ascorbic acid encapsulated in resistant starch. International Journal of Biological Macromolecules, 2017, 98, 341-347.	7.5	19
17	Combined effect of the application of 1-MCP and different edible coatings on the fruit quality of jackfruit bulbs (Artocarpus heterophyllus Lam) during cold storage. Scientia Horticulturae, 2017, 214, 221-227.	3.6	30
18	Biodegradable baked foam made with chayotextle starch mixed with plantain flour and wood fiber. Journal of Applied Polymer Science, 2017, 134, 45565.	2.6	18

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19	Effect of the storage conditions on mechanical properties and microstructure of biodegradable baked starch foams. CYTA - Journal of Food, 2015, , 1-8.	1.9	4
20	Partial characterization of chayotextle starch composites with added polyvinyl alcohol. Starch/Staerke, 2015, 67, 355-364.	2.1	7
21	Ascorbic acid microencapsulation by sprayâ€ drying in native and acidâ€ modified starches from different botanical sources. Starch/Staerke, 2013, 65, 584-592.	2.1	25
22	Characterization of films made with chayote tuber and potato starches blending with cellulose nanoparticles. Carbohydrate Polymers, 2013, 98, 102-107.	10.2	69
23	Oxidized banana starchâ€ polyvinyl alcohol film: Partial characterization. Starch/Staerke, 2012, 64, 882-889.	2.1	25
24	Effect of acid treatment on the physicochemical and structural characteristics of starches from different botanical sources. Starch/Staerke, 2012, 64, 115-125.	2.1	42