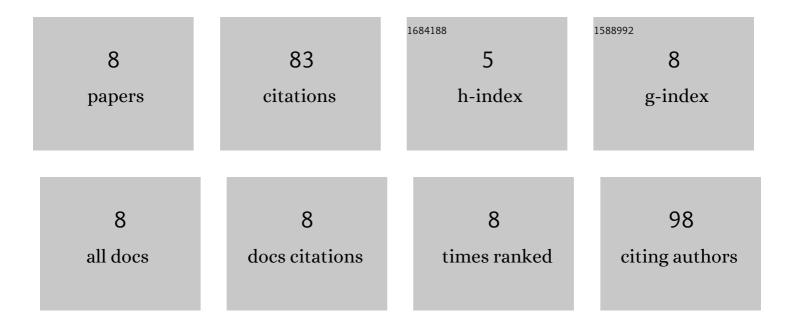
Dario M Cabezas

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/10883160/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Characterization and emulsifying properties of different sunflower phosphatidylcholine enriched fractions. European Journal of Lipid Science and Technology, 2013, 115, 865-873.	1.5	25
2	Effect of walnut flour addition on rheological, thermal and microstructural properties of a gluten free-batter. LWT - Food Science and Technology, 2022, 154, 112819.	5.2	16
3	Effect of processing parameters on sunflower phosphatidylcholine-enriched fractions extracted with aqueous ethanol. European Journal of Lipid Science and Technology, 2009, 111, 993-1002.	1.5	14
4	Effect of salt content and type on emulsifying properties of hull soy soluble polysaccharides at acidic pH. Food Research International, 2017, 97, 62-70.	6.2	13
5	Soybean Hull Insoluble Polysaccharides: Improvements of Its Physicochemical Properties Through High Pressure Homogenization. Food Biophysics, 2020, 15, 173-187.	3.0	8
6	Soybean okara: Effect of ultrasound on compositional and emulsifying properties. International Journal of Food Science and Technology, 2022, 57, 3914-3923.	2.7	3
7	Andean crops: kañiwa and tarwi flours used for the development of vegan glutenâ€free muffins. Journal of the Science of Food and Agriculture, 2022, 102, 7282-7292.	3.5	3
8	Emulsifier and antioxidant properties of byâ€products obtained by enzymatic degumming of soybean oil. European Journal of Lipid Science and Technology, 2013, 115, 659-667.	1.5	1