

# Dario M Cabezas

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/10883160/publications.pdf>

Version: 2024-02-01

8  
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1684188  
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98  
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#	ARTICLE	IF	CITATIONS
1	Effect of walnut flour addition on rheological, thermal and microstructural properties of a gluten free-batter. <i>LWT - Food Science and Technology</i> , 2022, 154, 112819.	5.2	16
2	Soybean okara: Effect of ultrasound on compositional and emulsifying properties. <i>International Journal of Food Science and Technology</i> , 2022, 57, 3914-3923.	2.7	3
3	Andean crops: kañiwa and tarwi flours used for the development of vegan gluten-free muffins. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 7282-7292.	3.5	3
4	Soybean Hull Insoluble Polysaccharides: Improvements of Its Physicochemical Properties Through High Pressure Homogenization. <i>Food Biophysics</i> , 2020, 15, 173-187.	3.0	8
5	Effect of salt content and type on emulsifying properties of hull soy soluble polysaccharides at acidic pH. <i>Food Research International</i> , 2017, 97, 62-70.	6.2	13
6	Emulsifier and antioxidant properties of by-products obtained by enzymatic degumming of soybean oil. <i>European Journal of Lipid Science and Technology</i> , 2013, 115, 659-667.	1.5	1
7	Characterization and emulsifying properties of different sunflower phosphatidylcholine enriched fractions. <i>European Journal of Lipid Science and Technology</i> , 2013, 115, 865-873.	1.5	25
8	Effect of processing parameters on sunflower phosphatidylcholine-enriched fractions extracted with aqueous ethanol. <i>European Journal of Lipid Science and Technology</i> , 2009, 111, 993-1002.	1.5	14