

Frank Fluker Velasquez Barreto

List of Publications by Year in descending order

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17
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all docs

18
docs citations

18
times ranked

67
citing authors

#	ARTICLE	IF	CITATIONS
1	Structural, functional, and chemical properties of small starch granules: Andean quinoa and kiwicha. <i>Food Hydrocolloids</i> , 2021, 120, 106883.	5.6	23
2	Esterification and Characterization of Starch From Andean Tubers. <i>Starch/Staerke</i> , 2019, 71, 1800101.	1.1	16
3	Relationships among molecular, physicochemical and digestibility characteristics of Andean tuber starches. <i>International Journal of Biological Macromolecules</i> , 2021, 182, 472-481.	3.6	12
4	Effect of the OSA Esterification of <i>Oxalis tuberosa</i> Starch on the Physicochemical, Molecular, and Emulsification Properties. <i>Starch/Staerke</i> , 2020, 72, 1900305.	1.1	11
5	Rheological and viscoelastic properties of Andean tubers starches. <i>Scientia Agropecuaria</i> , 2018, 9, 189-197.	0.5	10
6	Optimization of the functional properties of a drink based on tubers of purple mashua (<i>Tropaeolum</i>) Tj ETQqO 0 0 rgBT /Overlock 10 TF 5	0.0	8
7	Physicochemical properties and acceptability of three formulations containing fava bean, quinoa and corn flour extrudates. <i>Revista De Ciencias Agrícolas</i> , 2020, 37, .	0.4	3
8	Chemical, Structural, Technological Properties and Applications of Andean Tuber Starches: A Review. <i>Food Reviews International</i> , 0, , 1-16.	4.3	2
9	The use of encapsulating improves the retention of ascorbic acid in atomized <i>Physalis peruviana</i> L. juice: Study of retention and modeling of hygroscopic behavior. <i>Scientia Agropecuaria</i> , 2018, 9, 535-542.	0.5	2
10	Efecto del tiempo y temperatura de almacenamiento en los parámetros físico-químicos y de color de frutos de aguaymanto (<i>Physalis peruviana</i>). <i>Revista De Investigación Agropecuaria Science and Biotechnology</i> , 2022, 2, 29-38.	0.0	2
11	Microencapsulation of Purple Mashua Extracts Using Andean Tuber Starches Modified by Octenyl Succinic Anhydride. <i>International Journal of Food Science</i> , 2022, 2022, 1-13.	0.9	2
12	Development and Optimization of Biofilms Made from Potato or Arracacha Starch. <i>Starch/Staerke</i> , 2021, 73, 2100075.	1.1	1
13	Effect of application of Chlorpropham in sprouting of olluco tubers (<i>Ullucus tuberosus</i> L.) under storage. <i>Scientia Agropecuaria</i> , 2011, , 91-96.	0.5	1
14	Inhibition of sprouting of native potato tubers (<i>Solanum</i> sp) during storage Frank Velásquez*, Rene Mendoza, Isaac Aliaga. <i>Agroindustrial Science</i> , 0, , 53-58.	0.0	1
15	9848Evaluación del rendimiento y características físico-químicas del aceite esencial de <i>Satureja sericea</i> . <i>Revista Nor Ndina</i> , 0, , 117-122.	0.0	1
16	The pH of the soils of the Central Sierra of Peru in industrial quality flakes <i>Solanum tuberosum</i> L. var. Capiro. <i>Agroindustrial Science</i> , 2016, 1, 53-58.	0.0	0
17	Diseño y optimización de una mezcla de compota, elaborada a partir de pulpa de guayaba, chalarina y oca. <i>Revista De Investigación Agropecuaria Science and Biotechnology</i> , 2022, 2, 15.	0.0	0