

Frank Fluker Velasquez Barreto

List of Publications by Year in descending order

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17
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docs citations

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citing authors

#	ARTICLE	IF	CITATIONS
1	Efecto del tiempo y temperatura de almacenamiento en los parámetros físico-químicos y de color de frutos de aguaymanto (<i>Physalis peruviana</i>). Revista De Investigación Agropecuaria Science and Biotechnology, 2022, 2, 29-38.	0.0	2
2	Microencapsulation of Purple Mashua Extracts Using Andean Tuber Starches Modified by Octenyl Succinic Anhydride. International Journal of Food Science, 2022, 2022, 1-13.	0.9	2
3	Diseño y optimización de una mezcla de compota, elaborada a partir de pulpa de guayaba, chalarina y oca. Revista De Investigación Agropecuaria Science and Biotechnology, 2022, 2, 15.	0.0	0
4	Relationships among molecular, physicochemical and digestibility characteristics of Andean tuber starches. International Journal of Biological Macromolecules, 2021, 182, 472-481.	3.6	12
5	Development and Optimization of Biofilms Made from Potato or Arracacha Starch. Starch/Staerke, 2021, 73, 2100075.	1.1	1
6	Structural, functional, and chemical properties of small starch granules: Andean quinoa and kiwicha. Food Hydrocolloids, 2021, 120, 106883.	5.6	23
7	Effect of the OSA Esterification of <i>Oxalis tuberosa</i> Starch on the Physicochemical, Molecular, and Emulsification Properties. Starch/Staerke, 2020, 72, 1900305.	1.1	11
8	Optimization of the functional properties of a drink based on tubers of purple mashua (<i>Tropaeolum</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	0.0	3
9	Physicochemical properties and acceptability of three formulations containing fava bean, quinoa and corn flour extrudates. Revista De Ciencias Agrícolas, 2020, 37, .	0.4	3
10	Esterification and Characterization of Starch From Andean Tubers. Starch/Staerke, 2019, 71, 1800101.	1.1	16
11	Rheological and viscoelastic properties of Andean tubers starches. Scientia Agropecuaria, 2018, 9, 189-197.	0.5	10
12	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. Scientia Agropecuaria, 2018, 9, 535-542.	0.5	2
13	The pH of the soils of the Central Sierra of Peru in industrial quality flakes <i>Solanum tuberosum</i> L. var. Capiro. Agroindustrial Science, 2016, 1, 53-58.	0.0	0
14	Effect of application of Chlorpropham in sprouting of olluco tubers (<i>Ullucus tuberosus</i> L.) under storage. Scientia Agropecuaria, 2011, , 91-96.	0.5	1
15	Chemical, Structural, Technological Properties and Applications of Andean Tuber Starches: A Review. Food Reviews International, 0, , 1-16.	4.3	2
16	Inhibition of sprouting of native potato tubers (<i>Solanum</i> sp) during storage Frank Velásquez*, Rene Mendoza, Isaac Aliaga. Agroindustrial Science, 0, , 53-58.	0.0	1
17	9848Evaluación del rendimiento y características físico-químicas del aceite esencial de <i>Satureja sericea</i> . Revista Nor Ndina, 0, , 117-122.	0.0	1