

Alejandro Aparicio-Saguilán

List of Publications by Year in descending order

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Version: 2024-02-01

20
papers

432
citations

1040056

9
h-index

752698

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g-index

20
all docs

20
docs citations

20
times ranked

399
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|---|-----|-----------|
| 1 | Slowly digestible cookies prepared from resistant starch-rich lintnerized banana starch. <i>Journal of Food Composition and Analysis</i> , 2007, 20, 175-181. | 3.9 | 119 |
| 2 | Resistant Starch-rich Powders Prepared by Autoclaving of Native and Lintnerized Banana Starch: Partial Characterization. <i>Starch/Staerke</i> , 2005, 57, 405-412. | 2.1 | 99 |
| 3 | Fingerprint analysis of FTIR spectra of polymers containing vinyl acetate. <i>DYNA (Colombia)</i> , 2019, 86, 198-205. | 0.4 | 54 |
| 4 | Physicochemical and Functional Properties of Cross-linked Banana Resistant Starch. Effect of Pressure Cooking. <i>Starch/Staerke</i> , 2008, 60, 286-291. | 2.1 | 24 |
| 5 | The effect of the structure of native banana starch from two varieties on its acid hydrolysis. <i>LWT - Food Science and Technology</i> , 2014, 58, 381-386. | 5.2 | 24 |
| 6 | Thermal and viscoelastic properties of starch gels from maize varieties. <i>Journal of the Science of Food and Agriculture</i> , 2006, 86, 1078-1086. | 3.5 | 15 |
| 7 | The effect of ethylene glycol on starch-g-PCL graft copolymer synthesis. <i>Starch/Staerke</i> , 2016, 68, 1148-1157. | 2.1 | 15 |
| 8 | Chemical modification of banana starch by the in situ polymerization of ϵ -caprolactone in one step. <i>Starch/Staerke</i> , 2017, 69, 1600197. | 2.1 | 12 |
| 9 | Thermal, morphological and structural characterization of a copolymer of starch and polyethylene. <i>Carbohydrate Research</i> , 2020, 488, 107907. | 2.3 | 12 |
| 10 | Lintnerization of banana starch isolated from underutilized variety: morphological, thermal, functional properties, and digestibility. <i>CYTA - Journal of Food</i> , 2015, 13, 3-9. | 1.9 | 11 |
| 11 | Physicochemical, Thermal and Rheological Properties of Native and Oxidized Starch from Corn Landraces and Hybrids. <i>Food Biophysics</i> , 2019, 14, 182-192. | 3.0 | 9 |
| 12 | Effect of crosslinking on the physicochemical, functional and digestibility properties of starch from Macho (<i>Musa paradisiaca</i> L.) and Roatan (<i>Musa sapientum</i> L.) banana varieties. <i>Starch/Staerke</i> , 2016, 68, 584-592. | 2.1 | 8 |
| 13 | Clusters of starch-g-PCL and their effect on the physicochemical properties of films. <i>Starch/Staerke</i> , 2018, 70, 1700135. | 2.1 | 8 |
| 14 | Modified starch with bis(2-hydroxyethyl) terephthalate: synthesis, characterization and elaboration of films. <i>Journal of Polymer Research</i> , 2020, 27, 1. | 2.4 | 8 |
| 15 | Effect of the storage conditions on mechanical properties and microstructure of biodegradable baked starch foams. <i>CYTA - Journal of Food</i> , 2015, , 1-8. | 1.9 | 4 |
| 16 | Melt processing of ethylene vinyl acetate/banana starch/Cloisite 20A organoclay nanocomposite films: structural, thermal and composting behavior. <i>Iranian Polymer Journal (English Edition)</i> , 2020, 29, 723-733. | 2.4 | 3 |
| 17 | Native and modified chayotextle flour effect on functional property and cooking quality of spaghetti. <i>International Journal of Food Science and Technology</i> , 2021, 56, 4516-4525. | 2.7 | 3 |
| 18 | Betulinic Acid Nanogels: Rheological, Microstructural Characterization and Evaluation of their Anti-inflammatory Activity. <i>Current Drug Delivery</i> , 2021, 18, 212-223. | 1.6 | 2 |

| # | ARTICLE | IF | CITATIONS |
|----|---|-----|-----------|
| 19 | Mechano-Hydrolysis of Non-Conventional Substrates for Biofuel Culture Media. Starch/Staerke, 2019, 71, 1800206. | 2.1 | 1 |
| 20 | Synthesis and Characterization of the Starch/silicone Oil Composite and Elaboration of its Films. Silicon, 2022, 14, 4157-4167. | 3.3 | 1 |