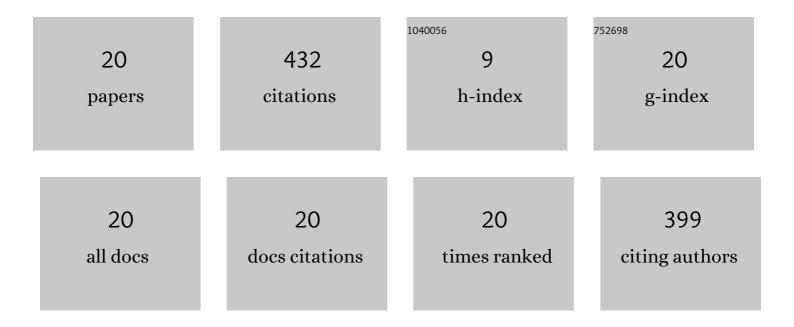
Alejandro Aparicio-SaguilÃ;n

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/1937098/publications.pdf

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