

# 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

20  
g-index

20  
all docs

20  
docs citations

20  
times ranked

399  
citing authors

| #  | ARTICLE                                                                                                                                                                                                                                       | IF  | CITATIONS |
|----|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|-----------|
| 1  | Synthesis and Characterization of the Starch/silicone Oil Composite and Elaboration of its Films. <i>Silicon</i> , 2022, 14, 4157-4167.                                                                                                       | 3.3 | 1         |
| 2  | 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         |
| 3  | 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         |
| 4  | 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         |
| 5  | 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         |
| 6  | Thermal, morphological and structural characterization of a copolymer of starch and polyethylene. <i>Carbohydrate Research</i> , 2020, 488, 107907.                                                                                           | 2.3 | 12        |
| 7  | Fingerprint analysis of FTIR spectra of polymers containing vinyl acetate. <i>DYNA (Colombia)</i> , 2019, 86, 198-205.                                                                                                                        | 0.4 | 54        |
| 8  | 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         |
| 9  | Mechano-Hydrolysis of Non-Conventional Substrates for Biofuel Culture Media. <i>Starch/Staerke</i> , 2019, 71, 1800206.                                                                                                                       | 2.1 | 1         |
| 10 | Clusters of starch-g-PCL and their effect on the physicochemical properties of films. <i>Starch/Staerke</i> , 2018, 70, 1700135.                                                                                                              | 2.1 | 8         |
| 11 | Chemical modification of banana starch by the in situ polymerization of $\epsilon$ -caprolactone in one step. <i>Starch/Staerke</i> , 2017, 69, 1600197.                                                                                      | 2.1 | 12        |
| 12 | The effect of ethylene glycol on starch-g-PCL graft copolymer synthesis. <i>Starch/Staerke</i> , 2016, 68, 1148-1157.                                                                                                                         | 2.1 | 15        |
| 13 | 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         |
| 14 | 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         |
| 15 | 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        |
| 16 | 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        |
| 17 | Physicochemical and Functional Properties of Crosslinked Banana Resistant Starch. Effect of Pressure Cooking. <i>Starch/Staerke</i> , 2008, 60, 286-291.                                                                                      | 2.1 | 24        |
| 18 | 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       |

| #  | ARTICLE                                                                                                                                                             | IF  | CITATIONS |
|----|---------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|-----------|
| 19 | 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        |
| 20 | 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        |