Juan de Dios Figueroa-CÃ¡rdenas

List of Publications by Year
in descending order

10 papers	165 citations	1307594 7 h-index	1372567 10 g-index
10 all docs	10 docs citations	10 times ranked	193 citing authors

#	Article	IF	Citations
1	Synthesis and Characterization of Chitosan Particles Loaded with Antioxidants Extracted from Chia (Salvia hispanica L.) Seeds. International Journal of Analytical Chemistry, 2021, 2021, 1-12.	1.0	10
2	Optimization in the extraction of polyphenolic compounds and antioxidant activity from Opuntia ficusâ€indica using response surface methodology. Journal of Food Processing and Preservation, 2020, 44, e14485.	2.0	3
3	Effect of Calcium Salts Concentration on the Viscoelastic Properties of Sintered Tablets from Flours and Tortillas Evaluated by Stressâ€Relaxation Tests. Journal of Food Science, 2019, 84, 3653-3663.	3.1	1
4	Physical and chemical changes undergone by pericarp and endosperm during corn nixtamalization-A review. Journal of Cereal Science, 2018, 81, 108-117.	3.7	54
5	Viscoelastic behaviour of masa from corn flours obtained by nixtamalization with different calcium sources. Food Chemistry, 2018, 248, 21-28.	8.2	17
6	Screening of major phenolics and antioxidant activities in teosinte populations and modern maize types. Journal of Cereal Science, 2018, 79, 276-285.	3.7	8
7	Changes in the thermal and structural properties of maize starch during nixtamalization and tortilla-making processes as affected by grain hardness. Journal of Cereal Science, 2017, 74, 72-78.	3.7	37
8	Viscoelastic properties of tablets from Osborne solubility fraction, pentosans, flour and bread using relaxation tests. Journal of Cereal Science, 2016, 69, 207-212.	3.7	6
9	Effects of Annealing and Concentration of Calcium Salts on Thermal and Rheological Properties of Maize Starch During an Ecological Nixtamalization Process. Cereal Chemistry, 2015, 92, 475-480.	2.2	16
10	EFECTO DEL TAMAÃ‘O DEL GRÃNULO DE ALMIDÃ“N DE MAÃZ EN SUS PROPIEDADES TÃ‰RMICAS Y DE PASTIFICADO. Revista Fitotecnia Mexicana, 2007, 30, 269.	0.1	13