

Zorba J Hernández Estrada

List of Publications by Year in descending order

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11
papers

123
citations

1478505

6
h-index

1281871

11
g-index

11
all docs

11
docs citations

11
times ranked

79
citing authors

#	ARTICLE	IF	CITATIONS
1	Coffee Chlorogenic Acids Incorporation for Bioactivity Enhancement of Foods: A Review. <i>Molecules</i> , 2022, 27, 3400.	3.8	32
2	Creep Recovery of Wet Gluten and High-Molecular-Weight Glutenin Subunit Composition: Relationship with Viscoelasticity of Dough and Breadmaking Quality of Hard Red Winter Wheat. <i>Cereal Chemistry</i> , 2017, 94, 223-229.	2.2	19
3	Effect of processing procedure on the formation of resistant starch in tamales. <i>Starch/Staerke</i> , 2016, 68, 1121-1128.	2.1	14
4	Yeasts as Producers of Flavor Precursors during Cocoa Bean Fermentation and Their Relevance as Starter Cultures: A Review. <i>Fermentation</i> , 2022, 8, 331.	3.0	14
5	Effect of heat treatment on rheological properties of red kidney bean gluten free cake batter and its relationship with cupcake quality. <i>Journal of Food Science and Technology</i> , 2018, 55, 4937-4944.	2.8	11
6	Physical and Dynamic Oscillatory Shear Properties of Gluten-Free Red Kidney Bean Batter and Cupcakes Affected by Rice Flour Addition. <i>Foods</i> , 2020, 9, 616.	4.3	8
7	Viscoelastic properties of tablets from Osborne solubility fraction, pentosans, flour and bread using relaxation tests. <i>Journal of Cereal Science</i> , 2016, 69, 207-212.	3.7	6
8	Coffee Cherry Pulp by-Product as a Potential Fiber Source for Bread Production: A Fundamental and Empirical Rheological Approach. <i>Foods</i> , 2021, 10, 742.	4.3	6
9	Changes in the physical, chemical, and sensory properties from three native corn landraces from Chiapas using two nixtamalization times. <i>International Journal of Gastronomy and Food Science</i> , 2021, 25, 100373.	3.0	6
10	Comparison of rheological properties of wet gluten: Creep-recovery and biaxial compression. <i>LWT - Food Science and Technology</i> , 2018, 98, 197-203.	5.2	5
11	Viscoelastic properties of tablets from Osborne fractions, pentosans, flour and bread evaluated by creep tests. <i>International Agrophysics</i> , 2017, 31, 307-315.	1.7	2