

Ernesto Aguilar-Palazuelos

List of Publications by Year in Descending Order

Source: <https://exaly.com/author-pdf/4218128/ernesto-aguilar-palazuelos-publications-by-year.pdf>

Version: 2024-04-28

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.

The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

16
papers

222
citations

10
h-index

14
g-index

16
ext. papers

280
ext. citations

2.8
avg, IF

2.81
L-index

#	Paper	IF	Citations
16	Physical and mechanical properties of unsaturated polyester resin matrix from recycled PET (based PG) with corn straw fiber. <i>Journal of Applied Polymer Science</i> , 2021 , 138, 51305	2.9	4
15	Second-generation snacks with high nutritional and antioxidant value produced by an optimized extrusion process from corn/common bean flours mixtures. <i>LWT - Food Science and Technology</i> , 2020 , 124, 109172	5.4	22
14	Effect of extrusion on physicochemical, nutritional and antioxidant properties of breakfast cereals produced from bran and dehydrated naranjita pomace. <i>CYTA - Journal of Food</i> , 2019 , 17, 240-250	2.3	8
13	Effect of the extrusion process and expansion by microwave heating on physicochemical, phytochemical, and antioxidant properties during the production of indirectly expanded snack foods. <i>Journal of Food Processing and Preservation</i> , 2019 , 43, e14261	2.1	10
12	Physicochemical and sensory characterization of an extruded product from blue maize meal and orange bagasse using the response surface methodology. <i>CYTA - Journal of Food</i> , 2018 , 16, 498-505	2.3	3
11	Effect of extrusion process on the functional properties of high amylose corn starch edible films and its application in mango (L.) cv. Tommy Atkins. <i>Journal of Food Science and Technology</i> , 2018 , 55, 905-914	3.3	13
10	Resistant Starch Formation from Corn Starch by Combining Acid Hydrolysis with Extrusion Cooking and Hydrothermal Storage. <i>Starch/Staerke</i> , 2018 , 70, 1700118	2.3	4
9	Effect of extrusion on the carotenoid content, physical and sensory properties of snacks added with bagasse of naranjita fruit: optimization process. <i>CYTA - Journal of Food</i> , 2018 , 16, 172-180	2.3	15
8	Study of the functionality of nixtamalized maize flours and tortillas added with microcapsules of ferrous fumarate and folic acid. <i>Cereal Chemistry</i> , 2018 , 95, 699-707	2.4	1
7	Polyphenolic compound stability and antioxidant capacity of apple pomace in an extruded cereal. <i>LWT - Food Science and Technology</i> , 2016 , 65, 228-236	5.4	52
6	Physicochemical and Microstructural Characterization of Corn Starch Edible Films Obtained by a Combination of Extrusion Technology and Casting Technique. <i>Journal of Food Science</i> , 2016 , 81, E2224-324	3.4	25
5	Blue corn (<i>Zea mays</i> L.) with added orange (<i>Citrus sinensis</i>) fruit bagasse: novel ingredients for extruded snacks. <i>CYTA - Journal of Food</i> , 2016 , 14, 349-358	2.3	10
4	Third generation snacks manufactured from orange by-products: physicochemical and nutritional characterization. <i>Journal of Food Science and Technology</i> , 2015 , 52, 6607-14	3.3	17
3	Characterization and Optimization of Extrusion Cooking for the Manufacture of Third-Generation Snacks with Winter Squash (<i>Cucurbita moschata</i> D.) Flour. <i>Cereal Chemistry</i> , 2012 , 89, 65-72	2.4	24
2	Optimization of extrusion process for production of nutritious pellets. <i>Food Science and Technology</i> , 2012 , 32, 34-42	2	12
1	Effect of extrusion cooking on the antioxidant activity of extruded half product snacks made of yellow corn and pumpkin flours. <i>International Journal of Food Engineering</i> , 2012 , 8,	1.9	2