

Tomás Galicia-García

List of Publications by Year in descending order

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Version: 2024-02-01

17
papers

328
citations

1162889

8
h-index

887953

17
g-index

17
all docs

17
docs citations

17
times ranked

520
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of surfactants on the functional properties of gelatin-based edible films. <i>Journal of Food Engineering</i> , 2011, 103, 129-136.	2.7	91
2	Functional properties of gelatin-based films containing <i>Yucca schidigera</i> extract produced via casting, extrusion and blown extrusion processes: A preliminary study. <i>Journal of Food Engineering</i> , 2012, 113, 33-40.	2.7	58
3	Spray-dried microencapsulation of orange essential oil using modified rice starch as wall material. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13428.	0.9	30
4	Thermal and microstructural characterization of biodegradable films prepared by extrusion-calendering process. <i>Carbohydrate Polymers</i> , 2011, 83, 354-361.	5.1	25
5	Development of an Expanded Snack of Rice Starch Enriched with Amaranth by Extrusion Process. <i>Molecules</i> , 2019, 24, 2430.	1.7	24
6	Functional properties of extruded and tubular films of sorghum starch-based glycerol and <i>Yucca Schidigera</i> extract. <i>Industrial Crops and Products</i> , 2013, 44, 405-412.	2.5	23
7	Some functional characteristics of extruded blends of fiber from sugarcane bagasse, whey protein concentrate, and corn starch. <i>Food Science and Technology</i> , 2011, 31, 870-878.	0.8	19
8	Films of native and modified starch reinforced with fiber: Influence of some extrusion variables using response surface methodology. <i>Journal of Applied Polymer Science</i> , 2012, 126, E327.	1.3	14
9	Resistant Starch Formation from Corn Starch by Combining Acid Hydrolysis with Extrusion Cooking and Hydrothermal Storage. <i>Starch/Staerke</i> , 2018, 70, 1700118.	1.1	10
10	Physicochemical properties of frozen tortillas from nixtamalized maize flours enriched with β -glucans. <i>Food Science and Technology</i> , 2015, 35, 552-560.	0.8	8
11	Effect of the addition of soy lecithin and <i>Yucca schidigera</i> extract on the properties of gelatin and glycerol based biodegradable films. <i>Polimeros</i> , 2013, 23, 339-345.	0.2	7
12	Development of a Third Generation Snack of Rice Starch Enriched with Nopal Flour (<i>Opuntia ficus</i>)	1.7	6
13	Effects of Nopal Mucilage (<i>Opuntia ficus-indica</i>) as Plasticizer in the Fabrication of Laminated and Tubular Films of Extruded Acetylated Starches. <i>International Journal of Polymer Science</i> , 2021, 2021, 1-9.	1.2	5
14	Native and Modified Gelatin Films Produced by Casting, Extrusion, and Blowing Extrusion Processes. <i>Polymers From Renewable Resources</i> , 2017, 8, 11-26.	0.8	4
15	Effect of the Extraction, Chemical Modification and Extrusion of Triticale Starch (Triticosecale) in its Functional Properties//Efecto de la Extracción, Modificación Química y Extrusión de Almidón de Triticale (Triticosecale) en sus Propiedades Funcionales. <i>Biotecnia</i> , 2019, 22, 153-159.	0.1	2
16	Theoretical study of thermoresponsive dendritic polymeric micelles: Micellar phase control and the extraction of organic molecules by temperature effects. <i>European Polymer Journal</i> , 2020, 127, 109596.	2.6	1
17	Physical, Chemical and Microbiological Properties during Storage of Red Prickly Pear Juice Processed by a Continuous Flow UV-C System. <i>Applied Sciences (Switzerland)</i> , 2022, 12, 3488.	1.3	1