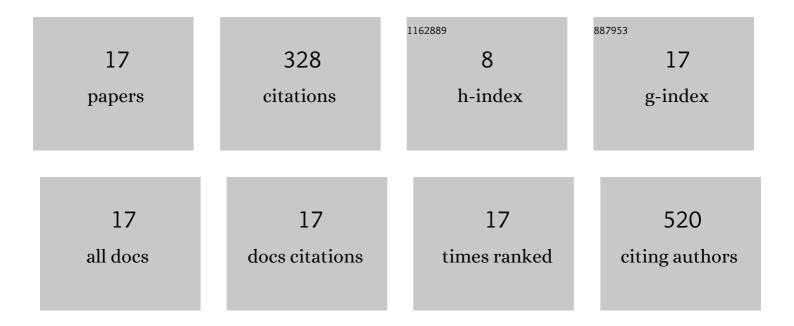
TomÃ;s Galicia-GarcÃ-a

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/4676149/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Effect of surfactants on the functional properties of gelatin-based edible films. Journal of Food Engineering, 2011, 103, 129-136.	2.7	91
2	Functional properties of gelatin-based films containing Yucca schidigera extract produced via casting, extrusion and blown extrusion processes: A preliminary study. Journal of Food Engineering, 2012, 113, 33-40.	2.7	58
3	Sprayâ€dried microencapsulation of orange essential oil using modified rice starch as wall material. Journal of Food Processing and Preservation, 2018, 42, e13428.	0.9	30
4	Thermal and microstructural characterization of biodegradable films prepared by extrusion–calendering process. Carbohydrate Polymers, 2011, 83, 354-361.	5.1	25
5	Development of an Expanded Snack of Rice Starch Enriched with Amaranth by Extrusion Process. Molecules, 2019, 24, 2430.	1.7	24
6	Functional properties of extruded and tubular films of sorghum starch-based glycerol and Yucca Schidigera extract. Industrial Crops and Products, 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. Food Science and Technology, 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. Journal of Applied Polymer Science, 2012, 126, E327.	1.3	14
9	Resistant Starch Formation from Corn Starch by Combining Acid Hydrolysis with Extrusion Cooking and Hydrothermal Storage. Starch/Staerke, 2018, 70, 1700118.	1.1	10
10	Physicochemical properties of frozen tortillas from nixtamalized maize flours enriched with β-glucans. Food Science and Technology, 2015, 35, 552-560.	0.8	8
11	Effect of the addition of soy lecithin and Yucca schidigera extract on the properties of gelatin and glycerol based biodegradable films Polimeros, 2013, 23, 339-345.	0.2	7
12	Development of a Third Generation Snack of Rice Starch Enriched with Nopal Flour (Opuntia ficus) Tj ETQq0 0 0 r	gBT_/Over	loçk 10 Tf 50
13	Effects of Nopal Mucilage (Opuntia ficus-indica) as Plasticizer in the Fabrication of Laminated and Tubular Films of Extruded Acetylated Starches. International Journal of Polymer Science, 2021, 2021, 1-9.	1.2	5

14	Native and Modified Gelatin Films Produced by Casting, Extrusion, and Blowing Extrusion Processes. Polymers From Renewable Resources, 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 QuAmica y Extrusión de Almidón de Triticale (Triticosecale) en sus Propiedades Funcionales. Biotecnia, 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. European Polymer Journal, 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. Applied Sciences (Switzerland), 2022, 12, 3488.	1.3	1