

Carlos Gabriel Arp

List of Publications by Year in descending order

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Version: 2024-02-01

8
papers

177
citations

1307594
7
h-index

1720034
7
g-index

8
all docs

8
docs citations

8
times ranked

126
citing authors

#	ARTICLE	IF	CITATIONS
1	Improving quality: Modified celluloses applied to bread dough with high level of resistant starch. Food Hydrocolloids, 2021, 112, 106302.	10.7	19
2	Hydrocolloids in wheat breadmaking: traditional and novel uses. , 2021, , 227-254.		0
3	Resistant starches: A smart alternative for the development of functional bread and other starch-based foods. Food Hydrocolloids, 2021, 121, 106949.	10.7	21
4	Production and Characterization of Type III Resistant Starch from Native Wheat Starch Using Thermal and Enzymatic Modifications. Food and Bioprocess Technology, 2020, 13, 1181-1192.	4.7	18
5	Kinetic study of staling in breads with high-amylose resistant starch. Food Hydrocolloids, 2020, 106, 105879.	10.7	36
6	Rheological and Microstructural Characterization of Wheat Dough Formulated with High Levels of Resistant Starch. Food and Bioprocess Technology, 2018, 11, 1149-1163.	4.7	28
7	High-Amylose Resistant Starch as a Functional Ingredient in Breads: a Technological and Microstructural Approach. Food and Bioprocess Technology, 2018, 11, 2182-2193.	4.7	35
8	Techno-functional properties of wheat flour-resistant starch mixtures applied to breadmaking. International Journal of Food Science and Technology, 2017, 52, 550-558.	2.7	20