

Javier DarÃ- o Hoyos Leyva

List of Publications by Year in descending order

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18
papers

340
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1039406

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all docs

18
docs citations

18
times ranked

399
citing authors

#	ARTICLE	IF	CITATIONS
1	Microencapsulation using starch as wall material: A review. Food Reviews International, 2018, 34, 148-161.	4.3	80
2	Characterization of spray drying microencapsulation of almond oil into taro starch spherical aggregates. LWT - Food Science and Technology, 2019, 101, 526-533.	2.5	47
3	Structural characterization of aroid starches by means of chromatographic techniques. Food Hydrocolloids, 2017, 69, 97-102.	5.6	34
4	Physical and chemical stability of l-ascorbic acid microencapsulated into taro starch spherical aggregates by spray drying. Food Hydrocolloids, 2018, 83, 143-152.	5.6	31
5	Optimising the heat moisture treatment of Morado banana starch by response surface analysis. Starch/Staerke, 2015, 67, 1026-1034.	1.1	30
6	Morphological, physicochemical and functional characteristics of starch from Marantha ruiziana Koern. LWT - Food Science and Technology, 2017, 83, 150-156.	2.5	26
7	Potential of taro starch spherical aggregates as wall material for spray drying microencapsulation: Functional, physical and thermal properties. International Journal of Biological Macromolecules, 2018, 120, 237-244.	3.6	20
8	Characterization of the flour and starch of aroid cultivars grown in Mexico. Starch/Staerke, 2017, 69, 1600370.	1.1	17
9	Assessing the structural stability of gluten-free snacks with different dietary fiber contents from adsorption isotherms. LWT - Food Science and Technology, 2016, 73, 576-583.	2.5	11
10	Thermodynamic criteria analysis for the use of taro starch spherical aggregates as microencapsulant matrix. Food Chemistry, 2018, 259, 175-180.	4.2	10
11	Microencapsulation of anthocyanins from roselle (Hibiscus sabdariffa) and its application on a pigment supplied diet to fantail goldfish (Carassius auratus). Aquaculture International, 2019, 27, 1801-1811.	1.1	8
12	Characteristics of Starch from Opaque and Translucent Perisperm of Amaranth (<i>A. Tj ETQq0 0 0 rgBT /Overlock_10 Tf 50 302 Td (hy	1.1	6
13	Drying processes of OSA-modified plantain starch trigger changes in its functional properties and digestibility. LWT - Food Science and Technology, 2022, 154, 112846.	2.5	6
14	Thermodynamic analysis for assessing the physical stability of core materials microencapsulated in taro starch spherical aggregates. Carbohydrate Polymers, 2018, 197, 431-441.	5.1	4
15	Hass avocado oil extraction: In the way of malaxation process optimization. LWT - Food Science and Technology, 2021, 152, 112312.	2.5	4
16	Development of Foods High in Slowly Digestible and Resistant Starch. , 2018, , 827-854.		3
17	Optimization of the Spray Drying Process of the Esterified Plantain Starch by Response Surface Methodology. Starch/Staerke, 2019, 71, 1800330.	1.1	3
18	Effect of drying process of esterified plantain starch on sorption, thermodynamic and shelf-life characteristics. Journal of Dispersion Science and Technology, 2020, 42, 132-140.	1.3	0