

Javier DarÃ- o Hoyos Leyva

List of Publications by Year in descending order

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#	ARTICLE	IF	CITATIONS
1	Drying processes of OSA-modified plantain starch trigger changes in its functional properties and digestibility. <i>LWT - Food Science and Technology</i> , 2022, 154, 112846.	2.5	6
2	Hass avocado oil extraction: In the way of malaxation process optimization. <i>LWT - Food Science and Technology</i> , 2021, 152, 112312.	2.5	4
3	Effect of drying process of esterified plantain starch on sorption, thermodynamic and shelf-life characteristics. <i>Journal of Dispersion Science and Technology</i> , 2020, 42, 132-140.	1.3	0
4	Microencapsulation of anthocyanins from roselle (<i>Hibiscus sabdariffa</i>) and its application on a pigment supplied diet to fantail goldfish (<i>Carassius auratus</i>). <i>Aquaculture International</i> , 2019, 27, 1801-1811.	1.1	8
5	Optimization of the Spray Drying Process of the Esterified Plantain Starch by Response Surface Methodology. <i>Starch/Staerke</i> , 2019, 71, 1800330.	1.1	3
6	Characterization of spray drying microencapsulation of almond oil into taro starch spherical aggregates. <i>LWT - Food Science and Technology</i> , 2019, 101, 526-533.	2.5	47
7	Characteristics of Starch from Opaque and Translucent Perisperm of Amaranth (<i>A. Tj ETQq1 1 0.784314 rgBT / Overlock 10 Tf 50 50</i>)	1.1	6
8	Development of Foods High in Slowly Digestible and Resistant Starch. , 2018, , 827-854.		3
9	Physical and chemical stability of l-ascorbic acid microencapsulated into taro starch spherical aggregates by spray drying. <i>Food Hydrocolloids</i> , 2018, 83, 143-152.	5.6	31
10	Thermodynamic criteria analysis for the use of taro starch spherical aggregates as microencapsulant matrix. <i>Food Chemistry</i> , 2018, 259, 175-180.	4.2	10
11	Microencapsulation using starch as wall material: A review. <i>Food Reviews International</i> , 2018, 34, 148-161.	4.3	80
12	Potential of taro starch spherical aggregates as wall material for spray drying microencapsulation: Functional, physical and thermal properties. <i>International Journal of Biological Macromolecules</i> , 2018, 120, 237-244.	3.6	20
13	Thermodynamic analysis for assessing the physical stability of core materials microencapsulated in taro starch spherical aggregates. <i>Carbohydrate Polymers</i> , 2018, 197, 431-441.	5.1	4
14	Structural characterization of aroid starches by means of chromatographic techniques. <i>Food Hydrocolloids</i> , 2017, 69, 97-102.	5.6	34
15	Characterization of the flour and starch of aroid cultivars grown in Mexico. <i>Starch/Staerke</i> , 2017, 69, 1600370.	1.1	17
16	Morphological, physicochemical and functional characteristics of starch from <i>Marantha ruiziana</i> Koern. <i>LWT - Food Science and Technology</i> , 2017, 83, 150-156.	2.5	26
17	Assessing the structural stability of gluten-free snacks with different dietary fiber contents from adsorption isotherms. <i>LWT - Food Science and Technology</i> , 2016, 73, 576-583.	2.5	11
18	Optimising the heat moisture treatment of Morado banana starch by response surface analysis. <i>Starch/Staerke</i> , 2015, 67, 1026-1034.	1.1	30