

Ricardo Salazar

List of Publications by Year in descending order

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Version: 2024-02-01

12
papers

289
citations

1162367

8
h-index

1199166

12
g-index

12
all docs

12
docs citations

12
times ranked

472
citing authors

#	ARTICLE	IF	CITATIONS
1	Influence of water activity on physical properties, fungal growth, and ochratoxin A production in dry cherries and green coffee beans. <i>Journal of Food Processing and Preservation</i> , 2022, 46, e16226.	0.9	5
2	Thermodynamic analysis as a useful tool to study the physical properties of sweet potato starch films reinforced with alginate microparticles. <i>Polymer Composites</i> , 2021, 42, 3380-3390.	2.3	2
3	Addition of roselle and mango peel powder in tortilla chips: a strategy for increasing their functionality. <i>Journal of Food Measurement and Characterization</i> , 2020, 14, 1511-1519.	1.6	13
4	Effect of water activity on extractable polyphenols and some physical properties of Hibiscus sabdariffa L. calyces. <i>Journal of Food Measurement and Characterization</i> , 2019, 13, 687-696.	1.6	10
5	Mitigating effect of calcium and magnesium on acrylamide formation in tortilla chips. <i>Cereal Chemistry</i> , 2018, 95, 94-97.	1.1	4
6	Physicochemical properties of nixtamalized black bean (<i>Phaseolus vulgaris</i> L.) flours. <i>Food Chemistry</i> , 2018, 240, 456-462.	4.2	41
7	FTIR spectroscopy studies on the spontaneous neutralization of chitosan acetate films by moisture conditioning. <i>Vibrational Spectroscopy</i> , 2018, 94, 1-6.	1.2	132
8	Physicochemical and rheological properties of gum seed and pulp from <i>Hymenaea courbaril</i> L.. <i>CYTA - Journal of Food</i> , 2018, 16, 986-994.	0.9	3
9	Influence of <i>Hymenaea courbaril</i> gum as a new additive on nixtamalized flour properties and quality of tortilla. <i>Journal of Food Process Engineering</i> , 2017, 40, e12525.	1.5	8
10	Effect of water activity in tortilla and its relationship on the acrylamide content after frying. <i>Journal of Food Engineering</i> , 2014, 143, 1-7.	2.7	20
11	Mitigating effect of piquin pepper (<i>Capsicum annum</i> L. var. <i>Aviculare</i>) oleoresin on acrylamide formation in potato and tortilla chips. <i>LWT - Food Science and Technology</i> , 2012, 48, 261-267.	2.5	16
12	Mitigating effect of amaranth (<i>Amarantus hypochondriacus</i>) protein on acrylamide formation in foods. <i>Food Chemistry</i> , 2012, 135, 2293-2298.	4.2	35