

Carlos Ivn Delgado-Nieblas

List of Publications by Citations

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12
papers

142
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13
ext. papers

170
ext. citations

3.2
avg, IF

2.46
L-index

#	Paper	IF	Citations
12	Mechanical, physical and microstructural properties of acetylated starch-based biocomposites reinforced with acetylated sugarcane fiber. <i>Carbohydrate Polymers</i> , 2019 , 219, 378-386	10.3	30
11	Characterization and Optimization of Extrusion Cooking for the Manufacture of Third-Generation Snacks with Winter Squash (<i>Cucurbita moschata</i> D.) Flour. <i>Cereal Chemistry</i> , 2012 , 89, 65-72	2.4	24
10	Elaboration of functional snack foods using raw materials rich in carotenoids and dietary fiber: effects of extrusion processing. <i>CYTA - Journal of Food</i> , 2015 , 13, 69-79	2.3	19
9	Effect of extrusion on the carotenoid content, physical and sensory properties of snacks added with bagasse of naranjita fruit: optimization process. <i>CYTA - Journal of Food</i> , 2018 , 16, 172-180	2.3	15
8	Optimization of an Air-Drying Process to Obtain a Dehydrated Naranjita (<i>Citrus Mitis</i> B.) Pomace Product With High Bioactive Compounds and Antioxidant Capacity. <i>Journal of Food Process Engineering</i> , 2017 , 40, e12338	2.4	10
7	Effect of the extrusion process and expansion by microwave heating on physicochemical, phytochemical, and antioxidant properties during the production of indirectly expanded snack foods. <i>Journal of Food Processing and Preservation</i> , 2019 , 43, e14261	2.1	10
6	EFFECT OF A CORN STARCH COATING OBTAINED BY THE COMBINATION OF EXTRUSION PROCESS AND CASTING TECHNIQUE ON THE POSTHARVEST QUALITY OF TOMATO. <i>Revista Mexicana De Ingeniera Quimica</i> , 2019 , 18, 789-801	1.8	9
5	Effect of extrusion on physicochemical, nutritional and antioxidant properties of breakfast cereals produced from bran and dehydrated naranjita pomace. <i>CYTA - Journal of Food</i> , 2019 , 17, 240-250	2.3	8
4	Analysis by UPLC-DAD-ESI-MS of Phenolic Compounds and HPLC-DAD-Based Determination of Carotenoids in Noni (<i>Morinda citrifolia</i> L.) Bagasse. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 7365-7377	5.7	6
3	PHYSICAL, MICROSTRUCTURAL AND SENSORY CHARACTERISTICS OF EXTRUDED AND MICROWAVE-EXPANDED SNACKS ADDED WITH DEHYDRATED SQUASH. <i>Revista Mexicana De Ingeniera Quimica</i> , 2018 , 17, 805-821	1.8	6
2	Production of Winter Squash Flours Rich in Bioactive Compounds and High Water Absorption by Means of a Precooking-Air-Drying Optimized Process. <i>Journal of Food Processing and Preservation</i> , 2017 , 41, e12809	2.1	3
1	Effect of extrusion cooking on the antioxidant activity of extruded half product snacks made of yellow corn and pumpkin flours. <i>International Journal of Food Engineering</i> , 2012 , 8,	1.9	2