Carlos Ivn Delgado-Nieblas

List of Publications by Year in Descending Order

12 papers	142 citations	8 h-index	11 g-index
13 ext. papers	170 ext. citations	3.2 avg, IF	2.46 L-index

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