

# Carlos Iván Delgado-Nieblas

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/5364010/publications.pdf>

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13  
papers

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citations

1039880

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1125617

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docs citations

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times ranked

311  
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#	ARTICLE	IF	CITATIONS
1	Mechanical, physical and microstructural properties of acetylated starch-based biocomposites reinforced with acetylated sugarcane fiber. <i>Carbohydrate Polymers</i> , 2019, 219, 378-386.	5.1	50
2	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.	1.1	30
3	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.	0.9	23
4	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.	0.9	23
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.	0.9	17
6	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.	0.9	15
7	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.	0.2	13
8	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.	2.4	12
9	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.	1.5	10
10	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.	0.2	9
11	Anthocyanins and Functional Compounds Change in a Third-Generation Snacks Prepared Using Extruded Blue Maize, Black Bean, and Chard: An Optimization. <i>Antioxidants</i> , 2021, 10, 1368.	2.2	6
12	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.	0.9	5
13	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, .	0.7	4