Jose Alvarez-Ramirez

List of Publications by Year
in descending order

239 papers	5,409 citations	87723 38 h-index	128067 60 g-index
241 all docs	241 docs citations	241 times ranked	4700 citing authors

#	Article	IF	Citations
1	Short-term predictability of crude oil markets: A detrended fluctuation analysis approach. Energy Economics, 2008, 30, 2645-2656.	5.6	199
2	Time-varying Hurst exponent for US stock markets. Physica A: Statistical Mechanics and Its Applications, 2008, 387, 6159-6169.	1.2	172
3	Multifractal Hurst analysis of crude oil prices. Physica A: Statistical Mechanics and Its Applications, 2002, 313, 651-670.	1.2	152
4	Long-range correlations and asymmetry in the Bitcoin market. Physica A: Statistical Mechanics and Its Applications, 2018, 492, 948-955.	1.2	136
5	On the PID tracking control of robot manipulators. Systems and Control Letters, 2001, 42, 37-46.	1.3	134
6	Reduced-fat white fresh cheese-like products obtained from W1/O/W2 multiple emulsions: Viscoelastic and high-resolution image analyses. Food Research International, 2006, 39, 678-685.	2.9	117
7	Effect of inulin and agave fructans addition on the rheological, microstructural and sensory properties of reduced-fat stirred yogurt. LWT - Food Science and Technology, 2015, 62, 438-444.	2.5	112
8	Detrending fluctuation analysis based on moving average filtering. Physica A: Statistical Mechanics and Its Applications, 2005, 354, 199-219.	1.2	107
9	Enrichment of stirred yogurt with soluble dietary fiber from Pachyrhizus erosus L. Urban: Effect on syneresis, microstructure and rheological properties. Journal of Food Engineering, 2010, 101, 229-235.	2.7	105
10	Acid hydrolysis of native corn starch: Morphology, crystallinity, rheological and thermal properties. Carbohydrate Polymers, 2014, 103, 596-602.	5.1	103
11	Multiscale entropy analysis of crude oil price dynamics. Energy Economics, 2011, 33, 936-947.	5.6	99
12	PID regulation of robot manipulators: stability and performance. Systems and Control Letters, 2000, 41, 73-83.	1.3	98
13	A DFA approach for assessing asymmetric correlations. Physica A: Statistical Mechanics and Its Applications, 2009, 388, 2263-2270.	1.2	95
14	Effect of the weight ratio of alginate-modified tapioca starch on the physicochemical properties and release kinetics of chlorogenic acid containing beads. Food Hydrocolloids, 2015, 48, 301-311.	5.6	91
15	Impact of native and chemically modified starches addition as fat replacers in the viscoelasticity of reduced-fat stirred yogurt. Journal of Food Engineering, 2014, 131, 110-115.	2.7	86
16	Efficiency of crude oil markets: Evidences from informational entropy analysis. Energy Policy, 2012, 41, 365-373.	4.2	74
17	In vitro digestibility, physicochemical, thermal and rheological properties of banana starches. Carbohydrate Polymers, 2014, 101, 154-162.	5.1	74
18	Crude oil market efficiency and modeling: Insights from the multiscaling autocorrelation pattern. Energy Economics, 2010, 32, 993-1000.	5.6	68

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19	Effect of the addition order and amylose content on mechanical, barrier and structural properties of films made with starch and montmorillonite. Carbohydrate Polymers, 2015, 127, 195-201.	5.1	67
20	In vitro digestibility of ultrasound-treated corn starch. Starch/Staerke, 2017, 69, 1700040.	1.1	61
21	Adaptive control of feedback linearizable systems: a modelling error compensation approach. International Journal of Robust and Nonlinear Control, 1999, 9, 361-377.	2.1	57
22	Identification of dynamic instabilities in machining process using the approximate entropy method. International Journal of Machine Tools and Manufacture, 2011, 51, 556-564.	6.2	53
23	Acid hydrolysis of waxy starches with different granule size for nanocrystal production. Journal of Cereal Science, 2018, 79, 193-200.	1.8	53
24	Suppression of stick-slip in drillstrings: A control approach based on modeling error compensation. Journal of Sound and Vibration, 2008, 310, 881-901.	2.1	51
25	Symmetry/anti-symmetry phase transitions in crude oil markets. Physica A: Statistical Mechanics and Its Applications, 2003, 322, 583-596.	1.2	50
26	Effects of candelilla wax/canola oil oleogel on the rheology, texture, thermal properties and in vitro starch digestibility of wheat sponge cake bread. LWT - Food Science and Technology, 2020, 130, 109701.	2.5	49
27	Effects of dry heat treatment temperature on the structure of wheat flour and starch in vitro digestibility of bread. International Journal of Biological Macromolecules, 2021, 166, 1439-1447.	3.6	48
28	On diffusion, dispersion and reaction in porous media. Chemical Engineering Science, 2011, 66, 2177-2190.	1.9	47
29	Characterization of spray drying microencapsulation of almond oil into taro starch spherical aggregates. LWT - Food Science and Technology, 2019, 101, 526-533.	2.5	47
30	Robust PI stabilization of a class of chemical reactors. Systems and Control Letters, 1999, 38, 219-225.	1.3	46
31	Microstructure of retrograded starch: Quantification from lacunarity analysis of SEM micrographs. Journal of Food Engineering, 2013, 116, 775-781.	2.7	46
32	MICROSTRUCTURAL AND RHEOLOGICAL PROPERTIES OF LOWâ€FAT STIRRED YOGHURTS MADE WITH SKIM MILK AND MULTIPLE EMULSIONS. Journal of Texture Studies, 2009, 40, 657-675.	1.1	45
33	Plantain starch granules morphology, crystallinity, structure transition, and size evolution upon acid hydrolysis. Carbohydrate Polymers, 2013, 95, 207-213.	5.1	45
34	A robust PI control configuration for a high-purity ethylene glycol reactive distillation column. Chemical Engineering Science, 2000, 55, 4925-4937.	1.9	44
35	Is the US stock market becoming weakly efficient over time? Evidence from 80-year-long data. Physica A: Statistical Mechanics and Its Applications, 2012, 391, 5643-5647.	1.2	44
36	Effect of the degree of substitution of octenyl succinic anhydride-banana starch on emulsion stability. Carbohydrate Polymers, 2015, 132, 17-24.	5.1	43

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37	A multiscale entropy approach for market efficiency. International Review of Financial Analysis, 2012, 21, 64-69.	3.1	42
38	Rheological and thermal properties of dough and textural and microstructural features of bread obtained from nixtamalized corn/wheat flour blends. Journal of Cereal Science, 2016, 69, 158-165.	1.8	40
39	Time-dependent correlations in electricity markets. Energy Economics, 2010, 32, 269-277.	5.6	39
40	Current-mode control of DC-DC power converters: a backstepping approach. International Journal of Robust and Nonlinear Control, 2003, 13, 421-442.	2.1	38
41	Analysis of the entropy randomness index for machining chatter detection. International Journal of Machine Tools and Manufacture, 2012, 62, 39-45.	6.2	38
42	Thermal and rheological properties of sponge cake batters and texture and microstructural characteristics of sponge cake made with native corn starch in partial or total replacement of wheat flour. LWT - Food Science and Technology, 2016, 70, 46-54.	2.5	38
43	Characterization of cane sugar crystallization using image fractal analysis. Journal of Food Engineering, 2010, 100, 77-84.	2.7	35
44	Identification of failure type in corroded pipelines: A Bayesian probabilistic approach. Journal of Hazardous Materials, 2010, 179, 628-634.	6.5	35
45	A robust velocity field control. IEEE Transactions on Control Systems Technology, 2002, 10, 888-894.	3.2	34
46	US stock market efficiency over weekly, monthly, quarterly and yearly time scales. Physica A: Statistical Mechanics and Its Applications, 2014, 413, 554-564.	1.2	34
47	A multiscale kinetics model for the analysis of starch amylolysis. International Journal of Biological Macromolecules, 2019, 122, 405-409.	3.6	34
48	-Noise structures in Pollocks's drip paintings. Physica A: Statistical Mechanics and Its Applications, 2008, 387, 281-295.	1.2	33
49	An adaptive cascade control for a class of chemical reactors. International Journal of Adaptive Control and Signal Processing, 2002, 16, 681-701.	2.3	32
50	Extrusion pregelatinization improves texture, viscoelasticity and in vitro starch digestibility of mango and amaranth flours. Journal of Functional Foods, 2021, 80, 104441.	1.6	32
51	Stability of a class of uncertain continuous stirred chemical reactors with a nonlinear feedback. Chemical Engineering Science, 1994, 49, 1743-1748.	1.9	31
52	Effective medium equation for fractional Cattaneo's diffusion and heterogeneous reaction in disordered porous media. Physica A: Statistical Mechanics and Its Applications, 2006, 369, 318-328.	1.2	31
53	Impact of ghosts on the mechanical, optical, and barrier properties of corn starch films. Starch/Staerke, 2017, 69, 1600308.	1.1	31
54	In vitro digestibility characteristics of octenyl succinic acid (OSA) modified starch with different amylose content. Food Chemistry, 2020, 304, 125434.	4.2	31

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55	Using detrended fluctuation analysis to monitor chattering in cutter tool machines. International Journal of Machine Tools and Manufacture, 2010, 50, 651-657.	6.2	30
56	Optimising the heat moisture treatment of Morado banana starch by response surface analysis. Starch/Staerke, 2015, 67, 1026-1034.	1.1	30
57	Statistical persistence of air pollutants (O3,SO2,NO2 and PM10) in Mexico City. Physica A: Statistical Mechanics and Its Applications, 2015, 427, 202-217.	1.2	30
58	Feedback control design for an anaerobic digestion process. Journal of Chemical Technology and Biotechnology, 2002, 77, 725-734.	1.6	29
59	On the effective diffusivity under chemical reaction in porous media. Chemical Engineering Science, 2010, 65, 4100-4104.	1.9	29
60	A multi-model approach for describing crude oil price dynamics. Physica A: Statistical Mechanics and Its Applications, 2004, 338, 567-584.	1.2	28
61	Structural changes of corn starch duringSaccharomyces cerevisiaefermentation. Starch/Staerke, 2016, 68, 961-971.	1.1	28
62	Linear boundary control for a class of nonlinear PDE processes. Systems and Control Letters, 2001, 44, 395-403.	1.3	27
63	Effect of leavening time on LAOS properties of yeasted wheat dough. Food Hydrocolloids, 2019, 90, 421-432.	5.6	27
64	Structural characteristics and in vitro starch digestibility of pasta made with durum wheat semolina and chickpea flour. LWT - Food Science and Technology, 2021, 145, 111347.	2.5	27
65	Morphological, physicochemical and functional characteristics of starch from Marantha ruiziana Koern. LWT - Food Science and Technology, 2017, 83, 150-156.	2.5	26
66	Insights of the ability of gelatinized fractions from non-chemical modified corn, rice, wheat, and waxy corn starches to stabilize O/W emulsions. Food Hydrocolloids, 2019, 89, 726-734.	5.6	26
67	Correlation analysis of chaotic trajectories from Chuaâ€™s system. Chaos, Solitons and Fractals, 2008, 36, 1157-1169.	2.5	24
68	Effect of lime concentration on gelatinized maize starch dispersions properties. Food Chemistry, 2015, 172, 353-360.	4.2	24
69	Detrending fluctuation analysis based on high-pass filtering. Physica A: Statistical Mechanics and Its Applications, 2007, 375, 699-708.	1.2	23
70	Characterization of machining chattering dynamics: An R/S scaling analysis approach. International Journal of Machine Tools and Manufacture, 2009, 49, 832-842.	6.2	23
71	Nonstandard finite difference schemes based on Green's function formulations for reactionâ€“diffusionâ€“convection systems. Chemical Engineering Science, 2013, 94, 245-255.	1.9	23
72	Impact of ghosts on the viscoelastic response of gelatinized corn starch dispersions subjected to small strain deformations. Carbohydrate Polymers, 2014, 110, 156-162.	5.1	23

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73	Control of continuous-stirred tank reactors: Stabilization with unknown reaction rates. Chemical Engineering Science, 1996, 51, 4183-4188.	1.9	22
74	Diffusive mass transport in the fluidâ€“porous medium inter-region: Closure problem solution for the one-domain approach. Chemical Engineering Science, 2007, 62, 6054-6068.	1.9	22
75	Effect of milk pasteurization and acidification method on the chemical composition and microstructure of a Mexican pasta filata cheese. LWT - Food Science and Technology, 2012, 45, 132-141.	2.5	22
76	In vitro digestibility, crystallinity, rheological, thermal, particle size and morphological characteristics of pinole, a traditional energy food obtained from toasted ground maize. Carbohydrate Polymers, 2015, 123, 246-255.	5.1	22
77	A PI Controller with Disturbance Estimationâ€. Industrial & Engineering Chemistry Research, 1997, 36, 3668-3675.	1.8	21
78	Asymmetric long-term autocorrelations in crude oil markets. Physica A: Statistical Mechanics and Its Applications, 2015, 424, 330-341.	1.2	21
79	Some remarks on the Langmuirâ€“Hinshelwood kinetics. Journal of Mathematical Chemistry, 2016, 54, 375-392.	0.7	21
80	On Greenâ€™s function methods to solve nonlinear reactionâ€“diffusion systems. Computers and Chemical Engineering, 2008, 32, 503-511.	2.0	20
81	Correlation of optical properties with the fractal microstructure of black molybdenum coatings. Applied Surface Science, 2010, 256, 1756-1763.	3.1	20
82	Physicochemical, microstructural and digestibility analysis of gluten-free spaghetti of whole unripe plantain flour. Food Chemistry, 2019, 298, 125085.	4.2	20
83	Viscoelastic relaxation spectra of some native starch gels. Food Hydrocolloids, 2014, 37, 25-33.	5.6	19
84	Effect of gelatinized flour fraction on thermal and rheological properties of wheat-based dough and bread. Journal of Food Science and Technology, 2016, 53, 3996-4006.	1.4	19
85	Effect of the preparation method and storage time on the in vitro protein digestibility of maize tortillas. Journal of Cereal Science, 2018, 84, 7-12.	1.8	19
86	Using detrended fluctuation analysis for lagged correlation analysis of nonstationary signals. Physical Review E, 2009, 79, 057202.	0.8	18
87	Temporal and spatial variations of seismicity scaling behavior in Southern MÃ©xico. Journal of Geodynamics, 2012, 54, 1-12.	0.7	18
88	OSA Esterification of Amaranth and Maize Starch Nanocrystals and Their Use in â€œPickeringâ€• Emulsions. Starch/Staerke, 2020, 72, 1900271.	1.1	18
89	More secure communication using chained chaotic oscillators. Physics Letters, Section A: General, Atomic and Solid State Physics, 2001, 283, 96-108.	0.9	17
90	Two-Point Compositionâ^'Temperature Control of Binary Distillation Columns. Industrial & Engineering Chemistry Research, 2006, 45, 9010-9023.	1.8	16

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91	Time-correlations in the dynamics of hazardous material pipelines incidents. Journal of Hazardous Materials, 2009, 165, 1204-1209.	6.5	16
92	Coupling Circuit Systems and Finite Element Models: A 2-D Time-Harmonic Modified Nodal Analysis Framework. IEEE Transactions on Magnetics, 2009, 45, 707-715.	1.2	16
93	Anomalous diffusion processes in nuclear reactors. Annals of Nuclear Energy, 2013, 54, 227-232.	0.9	16
94	A theoretical derivation of the monod equation with a kinetics sense. Biochemical Engineering Journal, 2019, 150, 107305.	1.8	16
95	A cascade control strategy for a space nuclear reactor system. Annals of Nuclear Energy, 2001, 28, 93-112.	0.9	15
96	A note on the identification and control of batch distillation columns. Chemical Engineering Science, 2003, 58, 4729-4737.	1.9	15
97	Dynamics of electricity market correlations. Physica A: Statistical Mechanics and Its Applications, 2009, 388, 2173-2188.	1.2	15
98	The order of addition of corn starch/lithium perchlorate/glycerol affects the optical, mechanical, and electrical properties of a solid polymer electrolyte. Ionics, 2017, 23, 3111-3123.	1.2	15
99	Canola oil/candelilla wax oleogel improves texture, retards staling and reduces in vitro starch digestibility of maize tortillas. Journal of the Science of Food and Agriculture, 2020, 100, 1238-1245.	1.7	15
100	Characterization of Corn Starchâ€Calcium Alginate Xerogels by Microscopy, Thermal, XRD, and FTIR Analyses. Starch/Staerke, 2021, 73, 2000282.	1.1	15
101	An Adaptive Strategy To Control Anaerobic Digesters for Wastewater Treatment. Industrial & Engineering Chemistry Research, 1996, 35, 3442-3446.	1.8	14
102	An improved Peronnet-Thibault mathematical model of human running performance. European Journal of Applied Physiology, 2002, 86, 517-525.	1.2	14
103	A Green's function formulation for finite-differences schemes. Chemical Engineering Science, 2007, 62, 3083-3091.	1.9	14
104	On the existence of sustained oscillations in a class of bioreactors. Computers and Chemical Engineering, 2009, 33, 4-9.	2.0	14
105	Films from corn, wheat, and rice starch ghost phase fractions display overall superior performance than whole starch films. Starch/Staerke, 2017, 69, 1700059.	1.1	14
106	A novel, simple, economic and effective method for retarding maize tortilla staling. Journal of the Science of Food and Agriculture, 2018, 98, 4403-4410.	1.7	14
107	Robust Proportionalâ˜Integral Control. Industrial & Engineering Chemistry Research, 1998, 37, 4740-4747.	1.8	13
108	Pid Regulation Of Robot Manipulators With Elastic Joints. Asian Journal of Control, 2003, 5, 32-38.	1.9	13

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109	A suggested generalization for the lacunarity index. Physica A: Statistical Mechanics and Its Applications, 2009, 388, 4305-4314.	1.2	13
110	A volume averaging approach for asymmetric diffusion in porous media. Journal of Chemical Physics, 2011, 134, 204709.	1.2	13
111	Morphological, rheological and in vitro digestibility characteristics of gelatinized starch dispersion under repeated freezeâ€thaw cycles. Starch/Staerke, 2016, 68, 84-91.	1.1	13
112	Effects of clay concentration on the morphology and rheological properties of xanthan gumâ€based hydrogels reinforced with montmorillonite particles. Journal of Applied Polymer Science, 2017, 134, .	1.3	13
113	A PI observer for a class of nonlinear oscillators. Physics Letters, Section A: General, Atomic and Solid State Physics, 2002, 297, 205-209.	0.9	12
114	Fractality in pH time series of continuous anaerobic bioreactors for tequila vinasses treatment. Chemical Engineering Science, 2014, 109, 17-25.	1.9	12
115	Corn starch acid hydrolysis at the onset gelatinization temperature: Morphology, crystallinity, viscoelasticity, and thermal properties. Starch/Staerke, 2014, 66, 636-644.	1.1	12
116	In vitro digestibility of normal and waxy corn starch is modified by the addition of Tween 80. International Journal of Biological Macromolecules, 2018, 116, 715-720.	3.6	12
117	Supplementing white maize masa with anthocyanins: Effects on masa rheology and on the in vitro digestibility and hardness of tortillas. Journal of Cereal Science, 2020, 91, 102883.	1.8	12
118	A singular value decomposition entropy approach for testing stock market efficiency. Physica A: Statistical Mechanics and Its Applications, 2021, 583, 126337.	1.2	12
119	A note on the stability of habituating process control. Journal of Process Control, 2004, 14, 939-945.	1.7	11
120	Scaling properties of marathon races. Physica A: Statistical Mechanics and Its Applications, 2006, 365, 509-520.	1.2	11
121	Effect Analysis from Dynamic Regulation of Vacuum Pressure in an Adiabatic Batch Crystallizer Using Data and Image Acquisition. Industrial & Engineering Chemistry Research, 2008, 47, 9426-9436.	1.8	11
122	Shear rheology of water/glycerol monostearate crystals in canola oil dispersions interfaces. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2013, 436, 215-224.	2.3	11
123	Electrochemical characterization of gelatinized starch dispersions: Voltammetry and electrochemical impedance spectroscopy on platinum surface. Carbohydrate Polymers, 2015, 124, 8-16.	5.1	11
124	Assessing the structural stability of gluten-free snacks with different dietary fiber contents from adsorption isotherms. LWT - Food Science and Technology, 2016, 73, 576-583.	2.5	11
125	Fractal analysis of Jackson Pollock's painting evolution. Chaos, Solitons and Fractals, 2016, 83, 97-104.	2.5	11
126	Morphological, molecular evolution an in vitro digestibility of filamentous granules of banana starch during fruit development. International Journal of Biological Macromolecules, 2019, 132, 119-125.	3.6	11

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127	Effect of the OSA Esterification of Oxalis tuberosa Starch on the Physicochemical, Molecular, and Emulsification Properties. Starch/Staerke, 2020, 72, 1900305.	1.1	11
128	Impact of fat replacement by a hybrid gel (canola oil/candelilla wax oleogel and gelatinized corn) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 7 sugar-snap cookies. International Journal of Gastronomy and Food Science, 2022, 29, 100563.	1.3	11
129	Non-standard finite-differences schemes for generalized reactionâ€“diffusion equations. Journal of Computational and Applied Mathematics, 2009, 228, 334-343.	1.1	10
130	On generalized fractional Cattaneoâ€™s equations. Physica A: Statistical Mechanics and Its Applications, 2011, 390, 4198-4202.	1.2	10
131	A Greenâ€™s function formulation of nonlocal finite-difference schemes for reactionâ€“diffusion equations. Journal of Computational and Applied Mathematics, 2011, 235, 3096-3103.	1.1	10
132	A DFA approach in well-logs for the identification of facies associations. Physica A: Statistical Mechanics and Its Applications, 2013, 392, 6015-6024.	1.2	10
133	Global stabilization of chemical reactors with classical PI control. International Journal of Robust and Nonlinear Control, 2001, 11, 735-747.	2.1	9
134	Modeling stock market dynamics based on conservation principles. Physica A: Statistical Mechanics and Its Applications, 2001, 301, 493-511.	1.2	9
135	Characteristic time scales in the American dollarâ€“Mexican peso exchange currency market. Physica A: Statistical Mechanics and Its Applications, 2002, 309, 157-170.	1.2	9
136	Robust temperature control for batch chemical reactors. Chemical Engineering Science, 2005, 60, 7108-7120.	1.9	9
137	Scale invariance in the 2003â€“2005 Iraq conflict. Physica A: Statistical Mechanics and Its Applications, 2007, 377, 291-301.	1.2	9
138	Time-correlations in marathon arrival sequences. Physica A: Statistical Mechanics and Its Applications, 2007, 380, 447-454.	1.2	9
139	Fractal Correlation Analysis of X-ray Diffraction Patterns with Broad Background. Industrial & Engineering Chemistry Research, 2013, 52, 8346-8353.	1.8	9
140	Asymmetric diffusion in heterogeneous media. Physica A: Statistical Mechanics and Its Applications, 2014, 395, 193-199.	1.2	9
141	Physico-chemical characterization and in vitro digestibility of gelatinized corn starch dispersion fractions obtained by centrifugation. Starch/Staerke, 2015, 67, 701-708.	1.1	9
142	Exogenous addition of muicle (Justicia spicigera Schechtendal) extract to white maize tortillas affects the antioxidant activity, texture, color, and in vitro starch digestibility. LWT - Food Science and Technology, 2020, 133, 110120.	2.5	9
143	Ultrasoundâ€Assisted Extraction of Lychee (Litchi chinensis Sonn.) Seed Starch: Physicochemical and Functional Properties. Starch/Staerke, 2022, 74, 2100092.	1.1	9
144	Detrended fluctuation analysis of the neutronic power from a nuclear reactor. Physica A: Statistical Mechanics and Its Applications, 2005, 351, 227-240.	1.2	8

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145	Nonlinear time-harmonic finite-element analysis of coupled circuits and fields in low frequency electromagnetic devices. Finite Elements in Analysis and Design, 2010, 46, 829-837.	1.7	8
146	A nonlinear Coleâ€“Cole model for large-amplitude electrochemical impedance spectroscopy. Chemical Engineering Science, 2015, 137, 1-8.	1.9	8
147	Impact of insoluble starch remnants on the behavior of corn starch/glycerol/LiCl solid electrolyte. Ionics, 2017, 23, 1721-1732.	1.2	8
148	Large amplitude oscillatory shear (LAOS) rheology of nixtamalized corn masa. Journal of Cereal Science, 2019, 88, 31-37.	1.8	8
149	Molecular interactions arising in polyethyleneâ€bentonite nanocomposites. Journal of Applied Polymer Science, 2019, 136, 46920.	1.3	8
150	Effect of the Drying Temperature on Color, Antioxidant Activity and In Vitro Digestibility of Green Pea (Pisum sativum L.) Flour. Starch/Staerke, 2020, 72, 1900228.	1.1	8
151	A singular value decomposition entropy approach to assess the impact of Covid-19 on the informational efficiency of the WTI crude oil market. Chaos, Solitons and Fractals, 2022, 160, 112238.	2.5	8
152	Backstepping design of composition cascade control for distillation columns. AICHE Journal, 2002, 48, 1705-1718.	1.8	7
153	Testing robustness and performance of PSSâ€“AVR schemes for synchronous generators using finite-element models. International Journal of Electrical Power and Energy Systems, 2003, 25, 551-565.	3.3	7
154	A high-order extension for the Cattaneo's diffusion equation. Physica A: Statistical Mechanics and Its Applications, 2006, 368, 345-354.	1.2	7
155	Assessing temporal-dependent correlations in the 2000â€“2008 Popocatepetl exhalation sequence by using detrended fluctuation analysis. Journal of Volcanology and Geothermal Research, 2009, 186, 426-431.	0.8	7
156	Is the North Atlantic Oscillation modulated by solar and lunar cycles? Some evidences from Hurst autocorrelation analysis. Advances in Space Research, 2011, 47, 748-756.	1.2	7
157	A partisan effect in the efficiency of the US stock market. Physica A: Statistical Mechanics and Its Applications, 2012, 391, 4923-4932.	1.2	7
158	Asymmetric acceleration/deceleration dynamics in heart rate variability. Physica A: Statistical Mechanics and Its Applications, 2017, 479, 213-224.	1.2	7
159	Effect of Fat Type on Starch and Protein Digestibility of Traditional Tamales. Starch/Staerke, 2018, 70, 1700286.	1.1	7
160	Model based extremum-seeking controller via modelling-error compensation approach. Journal of Process Control, 2019, 80, 193-201.	1.7	7
161	Gaining insights into Î±â€amylase inhibition by glucose through mathematical modeling and analysis of the hydrolysis kinetics of gelatinized corn starch dispersions. International Journal of Biological Macromolecules, 2019, 132, 766-771.	3.6	7
162	Air Oxidation of Corn Starch: Effect of Heating Temperature on Physicochemical Properties and In Vitro Digestibility. Starch/Staerke, 2021, 73, 2000237.	1.1	7

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163	Multivariate rescaled range analysis. Physica A: Statistical Mechanics and Its Applications, 2022, 589, 126631.	1.2	7
164	Dynamic Effectiveness Factor for Catalyst Particles. Journal of Physical Chemistry B, 2005, 109, 11058-11064.	1.2	6
165	LINEAR PI TEMPERATURE-CONCENTRATION CASCADE CONTROL FOR TUBULAR REACTORS. Chemical Engineering Communications, 2008, 195, 803-820.	1.5	6
166	Passivityâ€based control of multilevel cascade inverters: Highâ€performance with reduced switching frequency. International Journal of Robust and Nonlinear Control, 2010, 20, 961-974.	2.1	6
167	Stabilization strategy for unstable first order linear systems with large timeâ€delay. Asian Journal of Control, 2012, 14, 1171-1179.	1.9	6
168	Upscaling pollutant dispersion in the Mexico City Metropolitan Area. Physica A: Statistical Mechanics and Its Applications, 2012, 391, 606-615.	1.2	6
169	Spatial Variation of In Vitro Starch and Protein Digestibility in White Wheat Bread. Starch/Staerke, 2018, 70, 1800025.	1.1	6
170	The in vitro digestibility of starch fractions in maize tortilla can be rendered healthier by treating the nixtamalized masa with commercial baking yeast. Journal of Cereal Science, 2018, 82, 216-222.	1.8	6
171	Corn Starch Hydrolysis by Alumina and Silicaâ€Alumina Oxides Solid Acid Catalysts. Starch/Staerke, 2019, 71, 1800144.	1.1	6
172	Inhibition of the amylolytic hydrolysis of starch by ethanol. Food Hydrocolloids, 2019, 90, 285-290.	5.6	6
173	Charcoal bread: Physicochemical and textural properties, in vitro digestibility, and dough rheology. International Journal of Gastronomy and Food Science, 2020, 21, 100227.	1.3	6
174	Proportionalâ€“integral feedback demodulation for secure communications. Physics Letters, Section A: General, Atomic and Solid State Physics, 2000, 276, 245-256.	0.9	5
175	Zipfâ€“Mandelbrot scaling law for world track records. Physica A: Statistical Mechanics and Its Applications, 2003, 328, 545-560.	1.2	5
176	Low-order models for catalyst particles: A dynamic effectiveness factor approach. AICHE Journal, 2005, 51, 3219-3230.	1.8	5
177	In-phase dynamics of the exhalation sequence in PopocatÃ©petl volcano and slow-slip events in Cocos-North American plate boundary. Journal of Volcanology and Geothermal Research, 2011, 200, 83-90.	0.8	5
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