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List of Publications by Year in descending order

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Version: 2024-02-01

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papers

244
citations

1163117
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docs citations

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293
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#	ARTICLE	IF	CITATIONS
1	Effect of acid hydrolysis and OSA esterification of waxy cassava starch on emulsifying properties in Pickering-type emulsions. <i>LWT - Food Science and Technology</i> , 2018, 91, 258-264.	5.2	55
2	Effect of granular disorganization and the water content on the rheological properties of amaranth and achira starch blends. <i>LWT - Food Science and Technology</i> , 2018, 87, 280-286.	5.2	25
3	Thermal study in the interactions of starches blends: Amaranth and achira. <i>Food Hydrocolloids</i> , 2016, 61, 640-648.	10.7	23
4	Effects of multiphase transitions and reactive extrusion on in situ thermoplasticization/succination of cassava starch. <i>Carbohydrate Polymers</i> , 2019, 225, 115250.	10.2	21
5	Thermal, rheological, and mechanical properties of normal corn and potato starch blends. <i>International Journal of Food Properties</i> , 2017, 20, 611-622.	3.0	18
6	Starch-graphene oxide bionanocomposites prepared through melt mixing. <i>Journal of Applied Polymer Science</i> , 2018, 135, 46037.	2.6	16
7	Effect of amylose content and chemical modification of cassava starch on the microencapsulation of <i>Lactobacillus pentosus</i> . <i>LWT - Food Science and Technology</i> , 2019, 105, 110-117.	5.2	16
8	Gelling of amaranth and achira starch blends in excess and limited water. <i>LWT - Food Science and Technology</i> , 2017, 81, 265-273.	5.2	15
9	Structural properties of waxy corn and potato starch blends in excess water. <i>International Journal of Food Properties</i> , 2017, 20, S353-S365.	3.0	9
10	Insights on the acid hydrolysis of achira (<i>Canna edulis</i>) starch: Crystalline and double-helical structure changes impacting functionality. <i>LWT - Food Science and Technology</i> , 2022, 153, 112509.	5.2	8
11	Physicochemical characteristics of stored gels from starch blends. <i>LWT - Food Science and Technology</i> , 2019, 114, 108408.	5.2	7
12	Graphite effect on the mechanical and fire-retardant performance of low-density polyethylene and ethylene-vinyl acetate foam composites. <i>Journal of Applied Polymer Science</i> , 2021, 138, 50892.	2.6	6
13	Covalent Functionalization of Graphene Oxide with Fructose, Starch, and Micro-Cellulose by Sonochemistry. <i>Polymers</i> , 2021, 13, 490.	4.5	5
14	Influence of Ethylene Plasma Treatment of Agave Fiber on the Cellular Morphology and Compressive Properties of Low-Density Polyethylene/Ethylene Vinyl Acetate Copolymer/Agave Fiber Composite Foams. <i>International Journal of Polymer Science</i> , 2021, 2021, 1-13.	2.7	4
15	Numerical Study Using Microstructure Based Finite Element Modeling of the Onset of Convective Heat Transfer in Closed-Cell Polymeric Foam. <i>Polymers</i> , 2021, 13, 1769.	4.5	4
16	Microcellular ground tire rubber/ethylene vinyl acetate compounds: Mechanical properties and structure relationships. <i>Polymer Engineering and Science</i> , 2022, 62, 1664-1676.	3.1	4
17	Plasma-modified CNFs, GPs, and their mixtures for enhanced polypropylene thermal conductivity. <i>Journal of Applied Polymer Science</i> , 2020, 137, 49138.	2.6	3
18	Computational Study in Bottom Gas Injection Using the Conservative Level Set Method. <i>Processes</i> , 2020, 8, 1643.	2.8	2

#	ARTICLE	IF	CITATIONS
19	Biocomposites based on starch with multi-functionalized graphene oxide: Effect of graft composition and concentration. Polymer Composites, 2022, 43, 267-281.	4.6	2
20	Preparation and Characterization of Thermoplastics Achira (Canna indica L.) Starch by Three Succination Methods. Starch/Staerke, 0, , 2100040.	2.1	1