Heidi A Fonseca-Florido

List of Publications by Year
in descending order

20 papers	244 citations	1162367 8 h-index	996533 15 g-index
20 all docs	20 docs citations	20 times ranked	293 citing authors

#	Article	IF	Citations
1	Effect of acid hydrolysis and OSA esterification of waxy cassava starch on emulsifying properties in Pickering-type emulsions. LWT - Food Science and Technology, 2018, 91, 258-264.	2.5	55
2	Effect of granular disorganization and the water content on the rheological properties of amaranth and achira starch blends. LWT - Food Science and Technology, 2018, 87, 280-286.	2.5	25
3	Thermal study in the interactions of starches blends: Amaranth and achira. Food Hydrocolloids, 2016, 61, 640-648.	5.6	23
4	Effects of multiphase transitions and reactive extrusion on in situ thermoplasticization/succination of cassava starch. Carbohydrate Polymers, 2019, 225, 115250.	5.1	21
5	Thermal, rheological, and mechanical properties of normal corn and potato starch blends. International Journal of Food Properties, 2017, 20, 611-622.	1.3	18
6	Starchâ€graphene oxide bionanocomposites prepared through melt mixing. Journal of Applied Polymer Science, 2018, 135, 46037.	1.3	16
7	Effect of amylose content and chemical modification of cassava starch on the microencapsulation of Lactobacillus pentosus. LWT - Food Science and Technology, 2019, 105, 110-117.	2.5	16
8	Gelling of amaranth and achira starch blends in excess and limited water. LWT - Food Science and Technology, 2017, 81, 265-273.	2.5	15
9	Structural properties of waxy corn and potato starch blends in excess water. International Journal of Food Properties, 2017, 20, S353-S365.	1.3	9
10	Insights on the acid hydrolysis of achira (Canna edulis) starch: Crystalline and double-helical structure changes impacting functionality. LWT - Food Science and Technology, 2022, 153, 112509.	2.5	8
11	Physicochemical characteristics of stored gels from starch blends. LWT - Food Science and Technology, 2019, 114, 108408.	2.5	7
12	Graphite effect on the mechanical and fireâ€retardant performance of lowâ€density polyethylene and ethyleneâ€vinylâ€acetate foam composites. Journal of Applied Polymer Science, 2021, 138, 50892.	1.3	6
13	Covalent Functionalization of Graphene Oxide with Fructose, Starch, and Micro-Cellulose by Sonochemistry. Polymers, 2021, 13, 490.	2.0	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. International Journal of Polymer Science, 2021, 2021, 1-13.	1.2	4
15	Numerical Study Using Microstructure Based Finite Element Modeling of the Onset of Convective Heat Transfer in Closed-Cell Polymeric Foam. Polymers, 2021, 13, 1769.	2.0	4
16	Microcellular ground tire rubber/ethylene vinyl acetate compounds: Mechanical properties and structure relationships. Polymer Engineering and Science, 2022, 62, 1664-1676.	1.5	4
17	Plasmaâ€modified CNFs, GPs, and their mixtures for enhanced polypropylene thermal conductivity. Journal of Applied Polymer Science, 2020, 137, 49138.	1.3	3
18	Computational Study in Bottom Gas Injection Using the Conservative Level Set Method. Processes, 2020, 8, 1643.	1.3	2

#	ARTICLE	IF	CITATIONS
19	Biocomposites based on starch with multiâ€functionalized graphene oxide: Effect of graft composition and concentration. Polymer Composites, 2022, 43, 267-281.	2.3	2
20	Preparation and Characterization of Thermoplastics Achira (Canna indica L.) Starch by Three Succination Methods. Starch/Staerke, 0, , 2100040.	1.1	1