Heidi A Fonseca-Florido

List of Publications by Year
in descending order

20	244	1162367 8	996533 15
papers	citations	h-index	g-index

20	20	20	293
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	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
2	Biocomposites based on starch with multiâ€functionalized graphene oxide: Effect of graft composition and concentration. Polymer Composites, 2022, 43, 267-281.	2.3	2
3	Microcellular ground tire rubber/ethylene vinyl acetate compounds: Mechanical properties and structure relationships. Polymer Engineering and Science, 2022, 62, 1664-1676.	1.5	4
4	Covalent Functionalization of Graphene Oxide with Fructose, Starch, and Micro-Cellulose by Sonochemistry. Polymers, 2021, 13, 490.	2.0	5
5	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
6	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
7	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
8	Computational Study in Bottom Gas Injection Using the Conservative Level Set Method. Processes, 2020, 8, 1643.	1.3	2
9	Plasmaâ€modified CNFs, GPs, and their mixtures for enhanced polypropylene thermal conductivity. Journal of Applied Polymer Science, 2020, 137, 49138.	1.3	3
10	Physicochemical characteristics of stored gels from starch blends. LWT - Food Science and Technology, 2019, 114, 108408.	2.5	7
11	Effects of multiphase transitions and reactive extrusion on in situ thermoplasticization/succination of cassava starch. Carbohydrate Polymers, 2019, 225, 115250.	5.1	21
12	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
13	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
14	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
15	Starchâ€graphene oxide bionanocomposites prepared through melt mixing. Journal of Applied Polymer Science, 2018, 135, 46037.	1.3	16
16	Thermal, rheological, and mechanical properties of normal corn and potato starch blends. International Journal of Food Properties, 2017, 20, 611-622.	1.3	18
17	Gelling of amaranth and achira starch blends in excess and limited water. LWT - Food Science and Technology, 2017, 81, 265-273.	2.5	15
18	Structural properties of waxy corn and potato starch blends in excess water. International Journal of Food Properties, 2017, 20, S353-S365.	1.3	9

#	Article	IF	Citations
19	Thermal study in the interactions of starches blends: Amaranth and achira. Food Hydrocolloids, 2016, 61, 640-648.	5.6	23
20	Preparation and Characterization of Thermoplastics Achira (Canna indica L.) Starch by Three Succination Methods. Starch/Staerke, 0, , 2100040.	1.1	1