

# Diego Fernando Roa Acosta

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/5840851/publications.pdf>

Version: 2024-02-01

15  
papers

191  
citations

1162889

8  
h-index

1125617

13  
g-index

15  
all docs

15  
docs citations

15  
times ranked

171  
citing authors

#	ARTICLE	IF	CITATIONS
1	Ball Milling of Amaranth Starch-Enriched Fraction. Changes on Particle Size, Starch Crystallinity, and Functionality as a Function of Milling Energy. <i>Food and Bioprocess Technology</i> , 2014, 7, 2723-2731.	2.6	36
2	Amaranth Milling Strategies and Fraction Characterization by FT-IR. <i>Food and Bioprocess Technology</i> , 2014, 7, 711-718.	2.6	29
3	Effect of ball milling energy on rheological and thermal properties of amaranth flour. <i>Journal of Food Science and Technology</i> , 2015, 52, 8389-8394.	1.4	24
4	Quinoa ( <i>Chenopodium quinoa</i> Willd.) and its relationship with agroclimatic characteristics: A Colombian perspective. <i>Chilean Journal of Agricultural Research</i> , 2020, 80, 290-302.	0.4	18
5	Hyper-protein quinoa flour ( <i>Chenopodium Quinoa</i> Wild): Monitoring and study of structural and rheological properties. <i>LWT - Food Science and Technology</i> , 2020, 121, 108952.	2.5	17
6	Structural Characterization and Antioxidant Capacity of Quinoa Cultivars Using Techniques of FT-MIR and UHPLC/ESI-Orbitrap MS Spectroscopy. <i>Plants</i> , 2021, 10, 2159.	1.6	17
7	Physical and Paste Properties Comparison of Four Snacks Produced by High Protein Quinoa Flour Extrusion Cooking. <i>Frontiers in Sustainable Food Systems</i> , 2022, 6, .	1.8	14
8	Encapsulation and Stabilization of $\beta$ -Carotene in Amaranth Matrices Obtained by Dry and Wet Assisted Ball Milling. <i>Food and Bioprocess Technology</i> , 2017, 10, 512-521.	2.6	10
9	Structural and thermal properties of the amaranth starch granule obtained by high-impact wet milling. <i>International Journal of Food Engineering</i> , 2020, 16, .	0.7	6
10	Antioxidant potential of extruded snacks enriched with hyper-protein quinoa flour and vegetable extracts. <i>Food Science and Technology</i> , 0, 42, .	0.8	5
11	Chlorophyll fluorescence and its relationship with physiological stress in <i>Chenopodium quinoa</i> Willd.. <i>Notulae Botanicae Horti Agrobotanici Cluj-Napoca</i> , 2020, 48, 1742-1755.	0.5	4
12	Preliminary Characterization of Structural and Rheological Behavior of the Quinoa Hyperprotein-Defatted Flour. <i>Frontiers in Sustainable Food Systems</i> , 2022, 6, .	1.8	4
13	Effects of Altitudinal Gradient on Physicochemical and Rheological Potential of Quinoa Cultivars. <i>Frontiers in Sustainable Food Systems</i> , 2022, 6, .	1.8	4
14	Physicochemical Characterization of Quinoa ( <i>Chenopodium quinoa</i> cv. Nariño) Co-products Obtained by Wet Milling. <i>Frontiers in Sustainable Food Systems</i> , 2022, 6, .	1.8	2
15	Modelado del requerimiento energético y del tamaño de partícula en la molienda de bolas del grano de amaranto. <i>Revista U D C A Actualidad &amp; Divulgación Científica</i> , 2019, 22, .	0.1	1