Dario Marcelino Cabezas

List of Publications by Year
in descending order

14 papers	219 citations	1163117 8 h-index	1125743 13 g-index
14 all docs	14 docs citations	14 times ranked	260 citing authors

#	Article	IF	Citations
1	Nanoparticles assembled from mixtures of whey protein isolate and soluble soybean polysaccharides. Structure, interfacial behavior and application on emulsions subjected to freeze-thawing. Food Hydrocolloids, 2019, 95, 445-453.	10.7	55
2	Insoluble soybean polysaccharides: Obtaining and evaluation of their O/W emulsifying properties. Food Hydrocolloids, 2017, 73, 262-273.	10.7	38
3	Characterization and emulsifying properties of different sunflower phosphatidylcholine enriched fractions. European Journal of Lipid Science and Technology, 2013, 115, 865-873.	1.5	25
4	Emulsifying properties of hydrolysed and low HLB sunflower lecithin mixtures. European Journal of Lipid Science and Technology, 2016, 118, 975-983.	1.5	22
5	Comparative study of emulsifying properties in acidic condition of soluble polysaccharides fractions obtained from soy hull and defatted soy flour. Journal of Food Science and Technology, 2016, 53, 956-967.	2.8	16
6	Effect of walnut flour addition on rheological, thermal and microstructural properties of a gluten free-batter. LWT - Food Science and Technology, 2022, 154, 112819.	5.2	16
7	Effect of salt content and type on emulsifying properties of hull soy soluble polysaccharides at acidic pH. Food Research International, 2017, 97, 62-70.	6.2	13
8	Emulsifying properties of defatted rice bran concentrates enriched in fiber and proteins. Journal of the Science of Food and Agriculture, 2020, 100, 1336-1343.	3.5	11
9	Soybean Hull Insoluble Polysaccharides: Improvements of Its Physicochemical Properties Through High Pressure Homogenization. Food Biophysics, 2020, 15, 173-187.	3.0	8
10	Effect of partial substitution of wheat flour by quinoa (Chenopodium quinoa Willd.) and tarwi (Lupinus mutabilis Sweet) flours on dough and bread quality. Food Science and Technology International, 0, , 108201322211063.	2.2	5
11	Soybean okara: Effect of ultrasound on compositional and emulsifying properties. International Journal of Food Science and Technology, 2022, 57, 3914-3923.	2.7	3
12	Glutenâ€free cakes with walnut flour: a technological, sensory, and microstructural approach. International Journal of Food Science and Technology, 2022, 57, 4772-4781.	2.7	3
13	Andean crops: kaÃ±iwa and tarwi flours used for the development of vegan glutenâ€free muffins. Journal of the Science of Food and Agriculture, 2022, 102, 7282-7292.	3.5	3
14	Emulsifier and antioxidant properties of byâ€products obtained by enzymatic degumming of soybean oil. European Journal of Lipid Science and Technology, 2013, 115, 659-667.	1.5	1