

Dario Marcelino Cabezas

List of Publications by Year in descending order

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Version: 2024-02-01

14
papers

219
citations

1163117

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1125743

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all docs

14
docs citations

14
times ranked

260
citing authors

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