

# Paul Baruk Zamudio-Flores

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/6237616/publications.pdf>

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9  
papers

90  
citations

1684188  
5  
h-index

1474206  
9  
g-index

9  
all docs

9  
docs citations

9  
times ranked

81  
citing authors

#	ARTICLE	IF	CITATIONS
1	Characterization of insect chitosan films from <i>Tenebrio molitor</i> and <i>Brachystola magna</i> and its comparison with commercial chitosan of different molecular weights. <i>International Journal of Biological Macromolecules</i> , 2020, 160, 953-963.	7.5	25
2	Physicochemical, thermal and rheological properties of three native corn starches. <i>Food Science and Technology</i> , 2019, 39, 149-157.	1.7	14
3	Elaboration and Characterization of Active Apple Starch Films Incorporated with Ellagic Acid. <i>Coatings</i> , 2018, 8, 384.	2.6	11
4	Physicochemical, Structural, Thermal and Rheological Properties of Flour and Starch Isolated from Avocado Seeds of Landrace and Hass Cultivars. <i>Molecules</i> , 2022, 27, 910.	3.8	11
5	Physicochemical, Thermal and Rheological Properties of Native and Oxidized Starch from Corn Landraces and Hybrids. <i>Food Biophysics</i> , 2019, 14, 182-192.	3.0	9
6	Use of High-Performance Size-Exclusion Chromatography for Characterization of Amylose Isolated from Diverse Botanical Sources. <i>International Journal of Food Properties</i> , 2016, 19, 1362-1369.	3.0	5
7	Effects of the addition of ultrasound-pulsed gelatin to chitosan on physicochemical and antioxidant properties of casting films. <i>Polymer International</i> , 2020, 69, 423-428.	3.1	5
8	Chitosan Films Obtained from <i>Brachystola magna</i> (Girard) and Its Evaluation on Quality Attributes in Sausages during Storage. <i>Molecules</i> , 2021, 26, 1782.	3.8	5
9	Physicochemical Characterization of Resistant Starch Type-III (RS3) Obtained by Autoclaving Malanga ( <i>Xanthosoma sagittifolium</i> ) Flour and Corn Starch. <i>Molecules</i> , 2021, 26, 4006.	3.8	5