

Paul Baruk Zamudio-Flores

List of Publications by Year in descending order

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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	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
2	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
3	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
4	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
5	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
6	Physicochemical, thermal and rheological properties of three native corn starches. <i>Food Science and Technology</i> , 2019, 39, 149-157.	1.7	14
7	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
8	Elaboration and Characterization of Active Apple Starch Films Incorporated with Ellagic Acid. <i>Coatings</i> , 2018, 8, 384.	2.6	11
9	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