

Pamela Celeste Flores-Silva

List of Publications by Year in descending order

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Version: 2024-02-01

19
papers

584
citations

758635

12
h-index

794141

19
g-index

20
all docs

20
docs citations

20
times ranked

671
citing authors

#	ARTICLE	IF	CITATIONS
1	Starch Structure Influences Its Digestibility: A Review. <i>Journal of Food Science</i> , 2017, 82, 2016-2023.	1.5	169
2	Gluten-free spaghetti made with chickpea, unripe plantain and maize flours: functional and chemical properties and starch digestibility. <i>International Journal of Food Science and Technology</i> , 2014, 49, 1985-1991.	1.3	67
3	In vitro digestibility of ultrasound-treated corn starch. <i>Starch/Staerke</i> , 2017, 69, 1700040.	1.1	61
4	Gluten-free Snacks Using Plantain-Chickpea and Maize Blend: Chemical Composition, Starch Digestibility, and Predicted Glycemic Index. <i>Journal of Food Science</i> , 2015, 80, C961-6.	1.5	49
5	Effect of the Nixtamalization Process on the Dietary Fiber Content, Starch Digestibility, and Antioxidant Capacity of Blue Maize Tortilla. <i>Cereal Chemistry</i> , 2015, 92, 265-270.	1.1	42
6	Effect of the nixtamalization with calcium carbonate on the indigestible carbohydrate content and starch digestibility of corn tortilla. <i>Journal of Cereal Science</i> , 2014, 60, 421-425.	1.8	33
7	Gluten-free spaghetti with unripe plantain, chickpea and maize: physicochemical, texture and sensory properties. <i>CYTÀ - Journal of Food</i> , 2015, 13, 159-166.	0.9	28
8	Physicochemical properties and metabolomic profile of gluten-free spaghetti prepared with unripe plantain flours. <i>LWT - Food Science and Technology</i> , 2018, 90, 297-302.	2.5	24
9	Effect of Dual Modification Order with Ultrasound and Hydrothermal Treatments on Starch Digestibility. <i>Starch/Staerke</i> , 2018, 70, 1700284.	1.1	21
10	Plantain flour: A potential nutraceutical ingredient to increase fiber and reduce starch digestibility of gluten-free cookies. <i>Starch/Staerke</i> , 2018, 70, 1700107.	1.1	20
11	Extruded Unripe Plantain Flour as an Indigestible Carbohydrate-Rich Ingredient. <i>Frontiers in Nutrition</i> , 2019, 6, 2.	1.6	19
12	Incorporation of whole blue maize flour increases antioxidant capacity and reduces in vitro starch digestibility of gluten-free pasta. <i>Starch/Staerke</i> , 2018, 70, 1700126.	1.1	13
13	Controlling starch digestibility and glycaemic response in maize-based foods. <i>Journal of Cereal Science</i> , 2021, 99, 103222.	1.8	12
14	Effect of Fat Type on Starch and Protein Digestibility of Traditional Tamales. <i>Starch/Staerke</i> , 2018, 70, 1700286.	1.1	7
15	Spatial Variation of In Vitro Starch and Protein Digestibility in White Wheat Bread. <i>Starch/Staerke</i> , 2018, 70, 1800025.	1.1	6
16	In Vitro Starch Digestibility of Gluten-Free Spaghetti Based on Maize, Chickpea, and Unripe Plantain Flours. <i>Cereal Chemistry</i> , 2015, 92, 171-176.	1.1	4
17	In vitro colonic fermentation and glycemic response of high fiber gluten-free snacks in rats. <i>Journal of Functional Foods</i> , 2017, 28, 59-63.	1.6	4
18	Impact of Chickpea- and Raw Plantain-Based Gluten-Free Snacks on Weight Gain, Serum Lipid Profile, and Insulin Resistance of Rats Fed with a High-Fructose Diet. <i>Cereal Chemistry</i> , 2017, 94, 124-127.	1.1	3

#	ARTICLE	IF	CITATIONS
19	Multivariable Analysis of Gluten-Free Pasta Elaborated with Non-Conventional Flours Based on the Phenolic Profile, Antioxidant Capacity and Color. <i>Plant Foods for Human Nutrition</i> , 2017, 72, 411-417.	1.4	2