Delia Rita Tapia-Blacido

List of Publications by Year in Descending Order

44 papers	1,208 citations	21 h-index	34 g-index
46 ext. papers	1,473 ext. citations	6.3 avg, IF	4.93 L-index

#	Paper	IF	Citations
44	Trends and challenges of starch-based foams for use as food packaging and food container. *Trends in Food Science and Technology*, **2022**, 119, 257-271	15.3	3
43	Starch isolation from turmeric dye extraction residue and its application in active film production.. *International Journal of Biological Macromolecules*, **2022**, 202, 508-508	7.9	1
42	Annealing process improves the physical, functional, thermal, and rheological properties of Andean oca (Oxalis tuberosa) starch. *Journal of Food Process Engineering*, **2021**, 44, e13702	2.4	3
41	Liposomes vs. chitosomes: Encapsulating food bioactives. *Trends in Food Science and Technology*, **2021**, 108, 40-48	15.3	21
40	Nopal cladode as a novel reinforcing and antioxidant agent for starch-based films: A comparison with lignin and propolis extract. *International Journal of Biological Macromolecules*, **2021**, 183, 614-626	7.9	2
39	Using Response Surface Methodology (RSM) to optimize 2G bioethanol production: A review. *Biomass and Bioenergy*, **2021**, 151, 106166	5.3	18
38	Design of experiments (DoE) to develop and to optimize nanoparticles as drug delivery systems. *European Journal of Pharmaceutics and Biopharmaceutics*, **2021**, 165, 127-148	5.7	19
37	Nopal cladode (Opuntia ficus-indica) flour: Production, characterization, and evaluation for producing bioactive film. *Food Packaging and Shelf Life*, **2021**, 29, 100703	8.2	2
36	Biodegradable packaging antimicrobial activity **2020**, 207-238		1
35	Reinforced nanocomposites for food packaging **2020**, 533-574		1
34	Bioactive Andean sweet potato starch-based foam incorporated with oregano or thyme essential oil. *Food Packaging and Shelf Life*, **2020**, 23, 100457	8.2	22
33	Use of Algae Biomass Obtained by Single-Step Mild Acid Hydrolysis in Hydrogen Production by the □Glucosidase-Producing Clostridium beijerinckii Br21. *Waste and Biomass Valorization*, **2020**, 11, 1393-1402	3.2	5
32	Organic□inorganic collagen/iota-carrageenan/hydroxyapatite hybrid membranes are bioactive materials for bone regeneration. *Journal of Applied Polymer Science*, **2019**, 136, 48004	2.9	4
31	Pineapple shell fiber as reinforcement in cassava starch foam trays. *Polymers and Polymer Composites*, **2019**, 27, 496-506	0.8	6
30	The addition of sugarcane bagasse and asparagus peel enhances the properties of sweet potato starch foams. *Packaging Technology and Science*, **2019**, 32, 227-237	2.3	9
29	Structural modification of fiber and starch in turmeric residue by chemical and mechanical treatment for production of biodegradable films. *International Journal of Biological Macromolecules* , **2019**, 126, 507-516	7.9	12
28	Which plasticizer is suitable for films based on babassu starch isolated by different methods?. *Food Hydrocolloids*, **2019**, 89, 143-152	10.6	30

27	Biodegradable foam tray based on starches isolated from different Peruvian species. *International Journal of Biological Macromolecules*, **2019**, 125, 800-807	7.9	25
26	Is isolating starch from the residue of annatto pigment extraction feasible?. *Food Hydrocolloids*, **2018**, 77, 117-125	10.6	9
25	Transport Phenomena in Edible Films **2018**, 149-192		6
24	Soybean straw nanocellulose produced by enzymatic or acid treatment as a reinforcing filler in soy protein isolate films. *Carbohydrate Polymers*, **2018**, 198, 61-68	10.3	79
23	Evaluation of the turmeric dye extraction residue in the formation of protective coating on fresh bananas (cv. Wall) *N Journal of Food Science and Technology*, **2018**, 55, 3212-3220	3.3	4
22	Biopolymers from Sugarcane and Soybean Lignocellulosic Biomass **2017**, 227-253		7
21	Bioactive films based on babassu mesocarp flour and starch. *Food Hydrocolloids*, **2017**, 70, 383-391	10.6	37
20	Influence of Proportion and Size of Sugarcane Bagasse Fiber on the Properties of Sweet Potato Starch Foams. *IOP Conference Series: Materials Science and Engineering*, **2017**, 225, 012180	0.4	6
19	Properties of baked foams from oca (Oxalis tuberosa) starch reinforced with sugarcane bagasse and asparagus peel fiber. *Procedia Engineering*, **2017**, 200, 178-185		28
18	Chemical treatment and characterization of soybean straw and soybean protein isolate/straw composite films. *Carbohydrate Polymers*, **2017**, 157, 512-520	10.3	56
17	Formation of carrageenan-CaCO3 bioactive membranes. *Materials Science and Engineering C*, **2016**, 58, 1-6	8.3	18
16	Biohydrogen Production from Liquid and Solid Fractions of Sugarcane Bagasse After Optimized Pretreatment with Hydrochloric Acid. *Waste and Biomass Valorization*, **2016**, 7, 1017-1029	3.2	9
15	Isolation and characterization of starch from babassu mesocarp. *Food Hydrocolloids*, **2016**, 55, 47-55	10.6	48
14	Using Commercial Enzymes to Produce Cellulose Nanofibers from Soybean Straw. *Journal of Nanomaterials*, **2016**, 2016, 1-10	3.2	56
13	Effect of amylose content and nanoclay incorporation order in physicochemical properties of starch/montmorillonite composites. *Carbohydrate Polymers*, **2016**, 152, 351-360	10.3	27
12	Turmeric dye extraction residue for use in bioactive film production: Optimization of turmeric film plasticized with glycerol. *LWT - Food Science and Technology*, **2015**, 64, 1187-1195	5.4	27
11	Achira as a source of biodegradable materials: Isolation and characterization of nanofibers. *Carbohydrate Polymers*, **2015**, 123, 406-15	10.3	34
10	Development of bioactive edible film from turmeric dye solvent extraction residue. *LWT - Food Science and Technology*, **2014**, 56, 269-277	5.4	33

9	Effect of drying conditions and plasticizer type on some physical and mechanical properties of amaranth flour films. *LWT - Food Science and Technology*, **2013**, 50, 392-400	5.4	49
8	Physical□hemical, thermal, and functional properties of achira (Canna indica L.) flour and starch from different geographical origin. *Starch/Staerke*, **2012**, 64, 348-358	2.3	36
7	Development and optimization of biodegradable films based on achira flour. *Carbohydrate Polymers*, **2012**, 88, 449-458	10.3	59
6	Optimization of amaranth flour films plasticized with glycerol and sorbitol by multi-response analysis. *LWT - Food Science and Technology*, **2011**, 44, 1731-1738	5.4	46
5	Potential of Amaranthus cruentus BRS Alegria in the production of flour, starch and protein concentrate: chemical, thermal and rheological characterization. *Journal of the Science of Food and Agriculture*, **2010**, 90, 1185-93	4.3	15
4	Effects of drying conditions on some physical properties of soy protein films. *Journal of Food Engineering*, **2009**, 90, 341-349	6	145
3	Contribution of the starch, protein, and lipid fractions to the physical, thermal, and structural properties of amaranth (Amaranthus caudatus) flour films. *Journal of Food Science*, **2007**, 72, E293-300	3.4	80
2	Effects of drying temperature and relative humidity on the mechanical properties of amaranth flour films plasticized with glycerol. *Brazilian Journal of Chemical Engineering*, **2005**, 22, 249-256	1.7	25
1	Development and characterization of biofilms based on Amaranth flour (Amaranthus caudatus). *Journal of Food Engineering*, **2005**, 67, 215-223	6	84