

# César Alberto Roldán

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/6698791/publications.pdf>

Version: 2024-02-01

9  
papers

105  
citations

1478505

6  
h-index

1474206

9  
g-index

9  
all docs

9  
docs citations

9  
times ranked

148  
citing authors

| # | ARTICLE  | IF   | CITATIONS |
|---|--|------|-----------|
| 1 | Assessing the stability of Tween 80-based O/W emulsions with cyclic voltammetry and electrical impedance spectroscopy. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2016, 511, 145-152. | 4.7  | 36        |
| 2 | The order of addition of corn starch/lithium perchlorate/glycerol affects the optical, mechanical, and electrical properties of a solid polymer electrolyte. <i>Ionics</i> , 2017, 23, 3111-3123.                    | 2.4  | 15        |
| 3 | Electrical impedance spectroscopy for monitoring the gum Arabic-chitosan complexation process in bulk solution. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2016, 495, 125-135.        | 4.7  | 13        |
| 4 | In vitro digestibility of normal and waxy corn starch is modified by the addition of Tween 80. <i>International Journal of Biological Macromolecules</i> , 2018, 116, 715-720.                                       | 7.5  | 12        |
| 5 | Impact of insoluble starch remnants on the behavior of corn starch/glycerol/LiCl solid electrolyte. <i>Ionics</i> , 2017, 23, 1721-1732.   | 2.4  | 8         |
| 6 | The in vitro digestibility of starch fractions in maize tortilla can be rendered healthier by treating the nixtamalized masa with commercial baking yeast. <i>Journal of Cereal Science</i> , 2018, 82, 216-222.     | 3.7  | 6         |
| 7 | Microstructural Changes and In Vitro Digestibility of Maize Starch Treated with Different Calcium Compounds Used in Nixtamalization Processes. <i>Starch/Staerke</i> , 2020, 72, 1900303.                            | 2.1  | 5         |
| 8 | Effect of the stirring speed in the in vitro activity of Î±-amylase. <i>Food Hydrocolloids</i> , 2021, 110, 106127.  | 10.7 | 5         |
| 9 | Effects of leavening agent and time on bread texture and in vitro starch digestibility. <i>Journal of Food Science and Technology</i> , 2022, 59, 1922-1930.   | 2.8  | 5         |