

César Alberto Roldán

List of Publications by Year in descending order

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9
papers

105
citations

1477746

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1473754

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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.	2.3	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.	1.2	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.	2.3	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.	3.6	12
5	Impact of insoluble starch remnants on the behavior of corn starch/glycerol/LiCl solid electrolyte. <i>Ionics</i> , 2017, 23, 1721-1732.	1.2	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.	1.8	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.	1.1	5
8	Effect of the stirring speed in the in vitro activity of Î±-amylase. <i>Food Hydrocolloids</i> , 2021, 110, 106127.	5.6	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.	1.4	5