

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