

# Carlos Abel Amaya Guerra

## List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

15  
papers

188  
citations

8  
h-index

13  
g-index

18  
ext. papers

239  
ext. citations

3.6  
avg, IF

2.59  
L-index

#	Paper	IF	Citations
15	Optimization of an Extrusion Cooking Process to Increase Formation of Resistant Starch from Corn Starch with Addition of Citric Acid. <i>Starch/Staerke</i> , <b>2020</b> , 72, 1900150	2.3	4
14	Feruloylated Arabinoxylans from Nixtamalized Maize Bran Byproduct: A Functional Ingredient in Frankfurter Sausages. <i>Molecules</i> , <b>2019</b> , 24,	4.8	6
13	Effects of the Addition of Flaxseed and Amaranth on the Physicochemical and Functional Properties of Instant-Extruded Products. <i>Foods</i> , <b>2019</b> , 8,	4.9	6
12	Effect of Agave Fructans as Carrier on the Encapsulation of Blue Corn Anthocyanins by Spray Drying. <i>Foods</i> , <b>2019</b> , 8,	4.9	5
11	Optimization of the enzyme-assisted extraction of fructans from the wild soto plant ( <i>Dasyliion wheeleri</i> ). <i>Food Bioscience</i> , <b>2018</b> , 22, 59-68	4.9	8
10	Resistant Starch Formation from Corn Starch by Combining Acid Hydrolysis with Extrusion Cooking and Hydrothermal Storage. <i>Starch/Staerke</i> , <b>2018</b> , 70, 1700118	2.3	4
9	Physicochemical, Functional, and Nutraceutical Properties of Eggplant Flours Obtained by Different Drying Methods. <i>Molecules</i> , <b>2018</b> , 23,	4.8	14
8	Increasing Antioxidant Activity and Protein Digestibility in <i>Phaseolus vulgaris</i> and <i>Avena sativa</i> by Fermentation with the <i>Pleurotus ostreatus</i> Fungus. <i>Molecules</i> , <b>2017</b> , 22,	4.8	22
7	Ultrasound-assisted extraction of fructans from agave ( <i>Agave tequilana</i> Weber var. azul) at different ultrasound powers and solid-liquid ratios. <i>Food Science and Technology</i> , <b>2017</b> , 37, 261-268	2	7
6	Use of Red Cactus Pear ( <i>Opuntia ficus-indica</i> ) Encapsulated Powder to Pigment Extruded Cereal. <i>Journal of Food Quality</i> , <b>2017</b> , 2017, 1-12	2.7	12
5	Physicochemical Changes and Resistant-Starch Content of Extruded Cornstarch with and without Storage at Refrigerator Temperatures. <i>Molecules</i> , <b>2016</b> , 21,	4.8	12
4	Effect of extrusion cooking on bioactive compounds in encapsulated red cactus pear powder. <i>Molecules</i> , <b>2015</b> , 20, 8875-92	4.8	27
3	Effect of soluble fiber on the physicochemical properties of cactus pear ( <i>Opuntia ficus indica</i> ) encapsulated using spray drying. <i>Food Science and Biotechnology</i> , <b>2014</b> , 23, 755-763	3	25
2	Soyabean fortification and enrichment of regular and quality protein maize tortillas affects brain development and maze performance of rats. <i>British Journal of Nutrition</i> , <b>2006</b> , 96, 161-8	3.6	16
1	Effects of soybean fortification on protein quality of tortilla-based diets produced from regular and quality protein maize. <i>Plant Foods for Human Nutrition</i> , <b>2004</b> , 59, 45-50	3.9	20