

# Edgardo L Calandri

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/7007335/publications.pdf>

Version: 2024-02-01

5  
papers

107  
citations

2257833

3  
h-index

2272820

4  
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all docs

5  
docs citations

5  
times ranked

162  
citing authors

#	ARTICLE	IF	CITATIONS
1	Effects of Whole and Malted Quinoa Flour Addition on Gluten-Free Muffins Quality. Journal of Food Science, 2019, 84, 147-153.	1.5	19
2	Quinoa germ and starch separation by wet milling, performance and characterization of the fractions. LWT - Food Science and Technology, 2018, 96, 527-534.	2.5	20
3	Characterization of the liquid products in the pyrolysis of residual chañar and palm fruit biomasses. Fuel, 2014, 116, 409-414.	3.4	67
4	OBTENCIÓN Y CARACTERIZACIÓN DE HARINAS ELABORADAS A PARTIR DEL FRUTO MADURO DE <i>Geoffroea decorticans</i> (CHAÑAR) DE LA ZONA CENTRO-OESTE DE LA PROVINCIA DE FORMOSA, ARGENTINA. <i>Natura 0.1 Neotropicalis: Revista De La Asociacion De Ciencias Del Litoral</i> , 2014, 1, 29-40.		1
5	SELECCIÓN DE CULTIVARES DE TARWI ( <i>LUPINUS MUTABILIS</i> SWEET.) POR RENDIMIENTO, PRECOCIDAD, CONTENIDO DE ACEITE Y PROTEÍNA EN PUNO, PERÚ. , 0, , 1-13.		0