

# Georgina CalderÃ³n-DomÃ­nguez

## List of Publications by Year in descending order

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31  
papers

619  
citations

759233

12  
h-index

580821

25  
g-index

31  
all docs

31  
docs citations

31  
times ranked

767  
citing authors

#	ARTICLE	IF	CITATIONS
1	Microstructural characterization of chitosan and alginate films by microscopy techniques and texture image analysis. <i>Carbohydrate Polymers</i> , 2012, 87, 289-299.	10.2	105
2	Chia ( <i>Salvia hispanica</i> L.) seed mucilage release characterisation. A microstructural and image analysis study. <i>Industrial Crops and Products</i> , 2013, 51, 453-462.	5.2	73
3	Changes on Dough Rheological Characteristics and Bread Quality as a Result of the Addition of Germinated and Non-Germinated Soybean Flour. <i>Food and Bioprocess Technology</i> , 2008, 1, 152-160.	4.7	61
4	Evaluation of Image Analysis Tools for Characterization of Sweet Bread Crumb Structure. <i>Food and Bioprocess Technology</i> , 2012, 5, 474-484.	4.7	57
5	Preparation and characterisation of zein films obtained by electrospraying. <i>Food Hydrocolloids</i> , 2015, 49, 1-10.	10.7	38
6	Chitosan as a Coating for Biocontrol in Postharvest Products: A Bibliometric Review. <i>Membranes</i> , 2021, 11, 421.	3.0	29
7	Dough and crumb grain changes during mixing and fermentation and their relation with extension properties and bread quality of yeasted sweet dough. <i>International Journal of Food Science and Technology</i> , 2010, 45, 530-539.	2.7	26
8	Effect of Transglutaminase Cross-Linking in Protein Isolates from a Mixture of Two Quinoa Varieties with Chitosan on the Physicochemical Properties of Edible Films. <i>Coatings</i> , 2019, 9, 736.	2.6	26
9	Biodegradable Electrosprayed Pectin Films: An Alternative to Valorize Coffee Mucilage. <i>Waste and Biomass Valorization</i> , 2021, 12, 2477-2494.	3.4	22
10	Structural and farinographic changes during mixing of a yeast sweet dough. <i>Molecular Nutrition and Food Research</i> , 2003, 47, 312-319.	0.0	21
11	Ultrasound-assisted extraction of starch from frozen jicama ( <i>P. erosus</i> ) roots: Effect on yield, structural characteristics and thermal properties. <i>CYTA - Journal of Food</i> , 2018, 16, 738-746.	1.9	18
12	Sponge cake microstructure, starch retrogradation and quality changes during frozen storage. <i>International Journal of Food Science and Technology</i> , 2016, 51, 1744-1753.	2.7	16
13	Pectin-based films produced by electrospraying. <i>Journal of Applied Polymer Science</i> , 2016, 133, .	2.6	13
14	The effect of varying the mixing formula on the quality of a yeast sweet bread and also on the process conditions, as studied by surface response methodology. <i>International Journal of Food Science and Technology</i> , 2005, 40, 157-164.	2.7	12
15	Modelling sorption kinetic of sponge cake crumb added with milk syrup. <i>International Journal of Food Science and Technology</i> , 2013, 48, 1649-1660.	2.7	12
16	Nano- and micro-mechanical properties of wheat grain by atomic force microscopy (AFM) and nano-indentation (IIT) and their relationship with the mechanical properties evaluated by uniaxial compression test. <i>Journal of Cereal Science</i> , 2019, 90, 102830.	3.7	11
17	Glucose oxidase release of stressed chia mucilage-sodium alginate capsules prepared by electrospraying. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15484.	2.0	11
18	Effect of Soybean 7S Protein Fractions, Obtained from Germinated and Nongerminated Seeds, on Dough Rheological Properties and Bread Quality. <i>Food and Bioprocess Technology</i> , 2012, 5, 226-234.	4.7	10

#	ARTICLE	IF	CITATIONS
19	Physicochemical and superficial characterization of a bilayer film of zein and pectin obtained by electrospraying. Journal of Applied Polymer Science, 2021, 138, 50045.	2.6	10
20	Hydrolyzed collagen on PVA-based electrosprayed membranes: Synthesis and characterization. Journal of Applied Polymer Science, 2021, 138, 51197.	2.6	10
21	PVA-Based Electrosprayed Biomembranes with Hydrolyzed Collagen and Ethanolic Extract of Hypericum perforatum for Potential Use as Wound Dressing: Fabrication and Characterization. Polymers, 2022, 14, 1981.	4.5	10
22	Pectin Films with Recovered Sunflower Waxes Produced by Electrospraying. Membranes, 2022, 12, 560.	3.0	9
23	Effect of electrohydrodynamic atomization conditions on morphometric characteristics and mechanical resistance of chia mucilage-alginate particles. CYTA - Journal of Food, 2020, 18, 461-471.	1.9	6
24	Use of microorganisms and agro-industrial wastes in the biosorption of chromium (VI): a review. Waste and Biomass Valorization, 2022, 13, 4115-4136.	3.4	5
25	Morphometric and crystallinity changes on jicama starch ( <i>Pachyrhizus erosus</i> ) during gelatinization and their relation with in vitro glycemic index. Starch/Staerke, 2017, 69, 1600281.	2.1	4
26	Polysaccharides of nutritional interest in jicama ( <i>Pachyrhizus erosus</i> ) during root development. Food Science and Nutrition, 2022, 10, 1146-1158.	3.4	3
27	A water adsorption study on wheat pericarp microfibrils using atomic force microscopy. Micron, 2021, 143, 103010.	2.2	1
28	Acondicionamiento de garbanzo ( <i>Cicer arietinum</i> ) por el proceso de nixtamalización para la obtención de harina utilizada en la elaboración de pan de caja. Agro Productividad, 2019, 12, .	0.1	0
29	Actividad antihipertensiva de péptidos de zeína extraídos de maíz ( <i>Zea mays</i> L.) criollo (azul y rojo) del Estado de México. Agro Productividad, 2020, 13, .	0.1	0
30	Starch Biodegradable Films Produced by Electrospraying. Biochemistry, 0, , .	1.2	0
31	Fermentation of Vanilla Beans Enzymatic Hydrolysates after Aromatic Compounds Extraction. ACS Symposium Series, 0, , 77-89.	0.5	0