

Olga Nydia Campas Baypoli

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/7730276/publications.pdf>

Version: 2024-02-01

6
papers

135
citations

1684188

5
h-index

1872680

6
g-index

6
all docs

6
docs citations

6
times ranked

212
citing authors

| # | ARTICLE | IF | CITATIONS |
|---|---|-----|-----------|
| 1 | Microencapsulation of sulforaphane from broccoli seed extracts by gelatin/gum arabic and gelatin/pectin complexes. <i>Food Chemistry</i> , 2016, 201, 94-100. | 8.2 | 53 |
| 2 | Physicochemical Changes of Starch in Maize Tortillas During Storage at Room and Refrigeration Temperatures. <i>Starch/Stärke</i> , 2002, 54, 358-363. | 2.1 | 31 |
| 3 | Biochemical composition of broccoli seeds and sprouts at different stages of seedling development. <i>International Journal of Food Science and Technology</i> , 2013, 48, 2267-2275. | 2.7 | 31 |
| 4 | Effect of extrusion conditions on the anthocyanin content, functionality, and pasting properties of obtained nixtamalized blue corn flour (<i>Zea mays</i> L.) and process optimization. <i>Journal of Food Science</i> , 2020, 85, 2143-2152. | 3.1 | 11 |
| 5 | Separation and purification of sulforaphane (1-isothiocyanato-4-(methylsulfinyl) butane) from broccoli seeds by consecutive steps of adsorption-desorption-bleaching. <i>Journal of Food Engineering</i> , 2018, 237, 162-170. | 5.2 | 7 |
| 6 | Changes in growth kinetics and motility characteristics of <i>Escherichia coli</i> in the presence of sulphoraphane isolated from broccoli seed meal. <i>International Journal of Food Science and Technology</i> , 2020, 55, 851-860. | 2.7 | 2 |