Gonzalo Velazquez

List of Publications by Year
in descending order

126 papers	4,156 citations	147566 31 h-index	133063 59 g-index
128 all docs	128 docs citations	128 times ranked	4309 citing authors

#	Article	IF	Citations
1	Insights on the acid hydrolysis of achira (Canna edulis) starch: Crystalline and double-helical structure changes impacting functionality. LWT - Food Science and Technology, 2022, 153, 112509.	2.5	8
2	Water Adsorption Thermodynamical Analysis and Mechanical Characterization of Chitosan and Polyvinyl Alcohol-Based Films. Journal of Polymers and the Environment, 2022, 30, 1880.	2.4	4
3	Supramolecular structure and technofunctional properties of starch modified by high hydrostatic pressure (HHP): A review. Carbohydrate Polymers, 2022, 291, 119609.	5.1	20
4	Measurement of the Water Vapor Permeability of Chitosan Films: A Laboratory Experiment on Food Packaging Materials. Journal of Chemical Education, 2022, 99, 2403-2408.	1.1	24
5	Dual modification of achira (Canna indica L) starch and the effect on its physicochemical properties for possible food applications. Journal of Food Science and Technology, 2021, 58, 952-961.	1.4	9
6	Rheological performance of film-forming solutions made from plasma-modified starches with different amylose/amylopectin content. Carbohydrate Polymers, 2021, 255, 117349.	5.1	25
7	Development of Antimicrobial Biodegradable Films Based on Corn Starch with Aqueous Extract of <i>Hibiscus sabdariffa</i> L. Starch/Staerke, 2021, 73, .	1.1	15
8	UV-Shielding films of bacterial cellulose with glycerol and chitosan. Part 2: Structure, water vapor permeability, spectral and thermal properties. CYTA - Journal of Food, 2021, 19, 115-126.	0.9	7
9	UV-Shielding films of bacterial cellulose with glycerol and chitosan. Part 1: equilibrium moisture content and mechanical properties. CYTA - Journal of Food, 2021, 19, 105-114.	0.9	9
10	Dielectric barrier discharge and radio-frequency plasma effect on structural properties of starches with different amylose content. Innovative Food Science and Emerging Technologies, 2021, 68, 102630.	2.7	26
11	Effect of high pressure processing and heat treatment on the gelation properties of blue crab meat proteins. LWT - Food Science and Technology, 2021, 146, 111389.	2.5	20
12	Improving of Gelling Capacity of Cooked Crab Meat Proteins. Frontiers in Nutrition, 2021, 8, 675362.	1.6	0
13	Interactions of the molecular assembly of polysaccharide-protein systems as encapsulation materials. A review. Advances in Colloid and Interface Science, 2021, 295, 102398.	7.0	46
14	Characterization of mechanical and barrier properties of bacterial cellulose, glycerol and polyvinyl alcohol (PVOH) composite films with eco-friendly UV-protective properties. Food Hydrocolloids, 2020, 99, 105323.	5.6	42
15	Deterministic and probabilistic predictive microbiology-based indicator of the listeriosis and microbial spoilage risk of pasteurized milk stored in residential refrigerators. LWT - Food Science and Technology, 2020, 117, 108650.	2.5	6
16	Effect of polyvinyl alcohol on the physicochemical properties of biodegradable starch films. Materials Chemistry and Physics, 2020, 239, 122027.	2.0	93
17	Effect of high pressure processing on heat-induced gelling capacity of blue crab (Callinectes sapidus) meat. Innovative Food Science and Emerging Technologies, 2020, 59, 102253.	2.7	20
18	HMDSO plasma treatment as alternative to modify structural properties of granular starch. International Journal of Biological Macromolecules, 2020, 144, 682-689.	3.6	30

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19	Environmentally Friendly Films Combining Bacterial Cellulose, Chitosan, and Polyvinyl Alcohol: Effect of Water Activity on Barrier, Mechanical, and Optical Properties. Biomacromolecules, 2020, 21, 753-760.	2.6	27
20	Residential Refrigerator Performance Based on Microbial Indicators of Ground Beef Preservation Assessed Using Predictive Microbiology Tools. Food and Bioprocess Technology, 2020, 13, 2172-2185.	2.6	9
21	UV-protecting films based on bacterial cellulose, glycerol and polyvinyl alcohol: effect of water activity on barrier, mechanical and optical properties. Cellulose, 2020, 27, 8199-8213.	2.4	15
22	Effect of mechanical homogenization on the physicochemical properties of films made from dual modified corn starch prepared by the casting solution method. Journal of Food Processing and Preservation, 2020, 44, e14985.	0.9	1
23	Retrogradation of autoclaved corn starches: Effect of water content on the resistant starch formation and structure. Carbohydrate Research, 2020, 497, 108137.	1.1	20
24	Effect of dual chemical modification on the properties of biodegradable films from achira starch. Journal of Applied Polymer Science, 2020, 137, 49411.	1.3	12
25	Bacterial cellulose films: Evaluation of the water interaction. Food Packaging and Shelf Life, 2020, 25, 100526.	3.3	27
26	Films made from plasma-modified corn starch: Chemical, mechanical and barrier properties. Carbohydrate Polymers, 2020, 237, 116103.	5.1	37
27	Improvement of physicochemical properties of baked oatmeal (Avena sativa L.) by imbibition. Cereal Chemistry, 2020, 97, 981-990.	1.1	0
28	Double helical order and functional properties of acid-hydrolyzed maize starches with different amylose content. Carbohydrate Research, 2020, 490, 107956.	1.1	11
29	Low-sugar content betaxanthins extracts from yellow pitaya (Stenocereus pruinosus). Food and Bioproducts Processing, 2020, 121, 178-185.	1.8	17
30	Regenerated cellulose films with chitosan and polyvinyl alcohol: Effect of the moisture content on the barrier, mechanical and optical properties. Carbohydrate Polymers, 2020, 236, 116031.	5.1	32
31	Regenerated cellulose films combined with glycerol and polyvinyl alcohol: Effect of moisture content on the physical properties. Food Hydrocolloids, 2020, 103, 105657.	5.6	25
32	Effect of Crystalline and Double Helical Structures on the Resistant Fraction of Autoclaved Corn Starch with Different Amylose Content. Starch/Staerke, 2020, 72, 1900306.	1.1	12
33	Characterization of Functional Properties of Biodegradable Films Based on Starches from Different Botanical Sources. Starch/Staerke, 2020, 72, 1900282.	1.1	16
34	Physicochemical characteristics of stored gels from starch blends. LWT - Food Science and Technology, 2019, 114, 108408.	2.5	7
35	Digestibility and Acceptability of Wheat Flour Cookies Partially Substituted with High Amylose Maize Starch. Plant Foods for Human Nutrition, 2019, 74, 446-447.	1.4	4
36	Composite Films with UV-Barrier Properties of Bacterial Cellulose with Glycerol and Poly(vinyl) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 62 T	2.6	26

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37	Influence of gelatinization process and HMDSO plasma treatment on the chemical changes and water vapor permeability of corn starch films. International Journal of Biological Macromolecules, 2019, 135, 196-202.	3.6	17
38	Estimation of Safety and Quality Losses of Foods Stored in Residential Refrigerators. Food Engineering Reviews, 2019, 11, 184-199.	3.1	6
39	Composite Films with UV-Barrier Properties Based on Bacterial Cellulose Combined with Chitosan and Poly(vinyl alcohol): Study of Puncture and Water Interaction Properties. Biomacromolecules, 2019, 20, 2084-2095.	2.6	37
40	Characterization of bacterial cellulose films combined with chitosan and polyvinyl alcohol: Evaluation of mechanical and barrier properties. Carbohydrate Polymers, 2019, 216, 72-85.	5.1	74
41	Effect of Dual Modification on the Spectroscopic, Calorimetric, Viscosimetric and Morphological Characteristics of Corn Starch. Polymers, 2019, 11, 333.	2.0	29
42	Novel composite films from regenerated cellulose-glycerol-polyvinyl alcohol: Mechanical and barrier properties. Food Hydrocolloids, 2019, 89, 481-491.	5.6	45
43	Hexamethyldisiloxane cold plasma treatment and amylose content determine the structural, barrier and mechanical properties of starch-based films. International Journal of Biological Macromolecules, 2019, 124, 651-658.	3.6	32
44	Effect of the Cooking Process on the Gelling Properties of Whole and Minced Jumbo Lump of Blue Crab (<i>Callinectes sapidus</i>). Journal of Aquatic Food Product Technology, 2018, 27, 418-429.	0.6	9
45	Rheological properties of nanocomposite-forming solutions and film based on montmorillonite and corn starch with different amylose content. Carbohydrate Polymers, 2018, 188, 121-127.	5.1	25
46	Cellulose-glycerol-polyvinyl alcohol composite films for food packaging: Evaluation of water adsorption, mechanical properties, light-barrier properties and transparency. Carbohydrate Polymers, 2018, 195, 432-443.	5.1	131
47	Effect of granular disorganization and the water content on the rheological properties of amaranth and achira starch blends. LWT - Food Science and Technology, 2018, 87, 280-286.	2.5	25
48	Hygroscopic properties and glass transition of dehydrated mango, apple and banana. Journal of Food Science and Technology, 2018, 55, 540-549.	1.4	15
49	Use of a COAX-DBD Plasma Fluidized-Bed Reactor for Surface Modification of TiO2 and Potato-Starch Powders. IEEE Transactions on Plasma Science, 2018, 46, 2425-2434.	0.6	3
50	Composite films of regenerate cellulose with chitosan and polyvinyl alcohol: Evaluation of water adsorption, mechanical and optical properties. International Journal of Biological Macromolecules, 2018, 117, 235-246.	3.6	66
51	Effect of airflow presence during the manufacturing of biodegradable films from polymers with different structural conformation. Food Packaging and Shelf Life, 2018, 17, 162-170.	3.3	17
52	Effect of nopal mucilage addition on physical, barrier and mechanical properties of citric pectin-based films. Journal of Food Science and Technology, 2018, 55, 3739-3748.	1.4	45
53	Novel composite films based on cellulose reinforced with chitosan and polyvinyl alcohol: Effect on mechanical properties and water vapour permeability. Polymer Testing, 2018, 69, 536-544.	2.3	55
54	Effects of high pressure processing on protein fractions of blue crab (Callinectes sapidus) meat. Innovative Food Science and Emerging Technologies, 2017, 41, 323-329.	2.7	74

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55	Gelling of amaranth and achira starch blends in excess and limited water. LWT - Food Science and Technology, 2017, 81, 265-273.	2.5	15
56	Effect of washing treatment and microbial transglutaminase on the gelling properties of blue crab (Callinectes sapidus) proteins. CYTA - Journal of Food, 2017, 15, 165-170.	0.9	4
57	Thermal, rheological, and structural characteristics of banana starches isolated using ethanol. Starch/Staerke, 2017, 69, 1600360.	1.1	2
58	Effect of nixtamalization process on the content and composition of phenolic compounds and antioxidant activity of two sorghums varieties. Journal of Cereal Science, 2017, 77, 1-8.	1.8	38
59	Steady- and Unsteady-State Determination of the Water Vapor Permeance (WVP) of Polyethylene Film to Estimate the Moisture Gain of Packed Dry Mango. Food and Bioprocess Technology, 2017, 10, 1792-1797.	2.6	8
60	Structural properties of waxy corn and potato starch blends in excess water. International Journal of Food Properties, 2017, 20, S353-S365.	1.3	9
61	Extruded snacks from whole wheat supplemented with textured soy flour: Effect on instrumental and sensory textural characteristics. Journal of Texture Studies, 2017, 48, 249-257.	1.1	13
62	Effects of Tempering Time, Ca(OH)₂ Concentration, and Particle Size on the Rheological Properties of Extruded Corn Flour. Cereal Chemistry, 2017, 94, 230-236.	1.1	18
63	Polysaccharide-based films and coatings for food packaging: A review. Food Hydrocolloids, 2017, 68, 136-148.	5.6	880
64	Physical Characterization of Biodegradable Films Based on Chitosan, Polyvinyl Alcohol and Opuntia Mucilage. Journal of Polymers and the Environment, 2017, 25, 683-691.	2.4	37
65	Modelling the effect of temperature on the water sorption isotherms of chitosan films. Food Science and Technology, 2017, 37, 112-118.	0.8	32
66	Thermal inactivation kinetics of partially purified mango pectin methylesterase. Food Science and Technology, 2016, 36, 282-285.	0.8	5
67	Effect of amylose content and nanoclay incorporation order in physicochemical properties of starch/montmorillonite composites. Carbohydrate Polymers, 2016, 152, 351-360.	5.1	38
68	Modeling the limited degree of starch gelatinization. Starch/Staerke, 2016, 68, 727-733.	1.1	9
69	Thermal study in the interactions of starches blends: Amaranth and achira. Food Hydrocolloids, 2016, 61, 640-648.	5.6	23
70	Reaction Chemistry at High Pressure and High Temperature. Food Engineering Series, 2016, , 461-478.	0.3	5
71	Effect of equilibrium moisture content on barrier, mechanical and thermal properties of chitosan films. Food Chemistry, 2016, 196, 560-566.	4.2	130
72	EvaluaciÃ³n del crecimiento de la jaiba Callinectes sapidus en la costa de Tamaulipas, MÃ©xico: comparaciÃ³n de tres mÃ©todos indirectos. Revista De Biologia Tropical, 2016, 64, 821.	0.1	0

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73	The effect of relative humidity on tensile strength and water vapor permeability in chitosan, fish gelatin and transglutaminase edible films. Food Science and Technology, 2015, 35, 690-695.	0.8	28
74	Preparation and characterisation of zein films obtained by electrospraying. Food Hydrocolloids, 2015, 49, 1-10.	5.6	38
75	Effect of the addition order and amylose content on mechanical, barrier and structural properties of films made with starch and montmorillonite. Carbohydrate Polymers, 2015, 127, 195-201.	5.1	67
76	Relationship Between Electrical Conductivity and Water Activity of Starch-Water Composites. Food Engineering Series, 2015, , 527-531.	0.3	6
77	Pressure Effects on the Rate of Chemical Reactions Under the High Pressure and High Temperature Conditions Used in Pressure-Assisted Thermal Processing. , 2015, , 937-964.		3
78	Pressure Effects on the Rate of Chemical Reactions Under the High Pressure and High Temperature Conditions Used in Pressure-Assisted Thermal Processing. , 2015, , 1-23.		2
79	Efecto de la transglutaminasa microbiana sobre las propiedades mecÃ¡nicas de geles de carne de jaiba cocida. CienciaUAT, 2015, 10, 93.	0.3	3
80	Precooling Treatments Induce Resistance of <I>Anastrepha ludens</I> Eggs to Quarantine Treatments of High-Pressure Processing Combined With Cold. Journal of Economic Entomology, 2014, 107, 606-613.	0.8	1
81	Effect of high pressure processing on postharvest physiology of â€˜Keittâ€™ mango. Postharvest Biology and Technology, 2014, 94, 35-40.	2.9	9
82	Evaluation of extraction methods for preparative scale obtention of mangiferin and lupeol from mango peels (Mangifera indica L.). Food Chemistry, 2014, 159, 267-272.	4.2	68
83	Effect of precooking temperature and microbial transglutaminase on the gelling properties of blue crab (Callinectes sapidus) proteins. Food Hydrocolloids, 2014, 35, 264-269.	5.6	21
84	Effect of high hydrostatic pressure on antioxidant content of 'Ataulfo' mango during postharvest maturation. Food Science and Technology, 2013, 33, 561-568.	0.8	18
85	Estudio de los hÃ¡bitos alimentarios de niÃ±os de 4-6 aÃ±os de Reynosa, Tamaulipas (MÃ©xico). CYTA - Journal of Food, 2012, 10, 5-11.	0.9	5
86	Inclusion of the variability of model parameters on shelf-life estimations for low and intermediate moisture vegetables. LWT - Food Science and Technology, 2012, 47, 364-370.	2.5	29
87	Resistance of West Indian Fruit Fly Anastrepha obliqua Macquart to Quarantine Treatments of Thermal-Controlled High-Pressure Processing. Food and Bioprocess Technology, 2012, 5, 2540-2547.	2.6	3
88	Erratum to â€œEffect of moderate pressure treatments on microstructure, texture, and sensory properties of stirred-curd Cheddar shredsâ€•(J. Dairy Sci. 87:3172â€“3182). Journal of Dairy Science, 2011, 94, 6257-6258.	1.4	0
89	Effect of Input Data Variability on Estimations of the Equivalent Constant Temperature Time for Microbial Inactivation by HTST and Retort Thermal Processing. Journal of Food Science, 2011, 76, E495-502.	1.5	11
90	Food hydrocolloids as additives to improve the mechanical and functional properties of fish products: A review. Food Hydrocolloids, 2011, 25, 1842-1852.	5.6	126

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91	Assessment of the uncertainty in thermal food processing decisions based on microbial safety objectives. Journal of Food Engineering, 2011, 102, 247-256.	2.7	23
92	Resistance of Mexican Fruit Fly to Quarantine Treatments of High-Pressure Processing Combined with Cold. Foodborne Pathogens and Disease, 2011, 8, 815-823.	0.8	5
93	High Hydrostatic Pressure at Low Temperature as a Quarantine Treatment to Improve the Quality of Fruits. Foodborne Pathogens and Disease, 2010, 7, 287-292.	0.8	10
94	Resistance of Mexican Fruit Fly to Quarantine Treatments of High Hydrostatic Pressure Combined with Heat. Foodborne Pathogens and Disease, 2010, 7, 959-966.	0.8	6
95	An Improved Quarantine Method for Mangoes Against the Mexican Fruit Fly Based on High-Pressure Processing Combined with Heat. Foodborne Pathogens and Disease, 2010, 7, 493-498.	0.8	12
96	Effects of adding fish gelatin on Alaska pollock surimi gels. Food Hydrocolloids, 2009, 23, 2446-2449.	5.6	29
97	EFFECT OF SETTING CONDITIONS USING MICROBIAL TRANSGLUTAMINASE DURING OBTENTION OF BEEF GELS. Journal of Food Process Engineering, 2009, 32, 221-234.	1.5	18
98	Mechanical and functional properties of beef products obtained using microbial transglutaminase with treatments of pre-heating followed by cold binding. Meat Science, 2009, 83, 229-238.	2.7	17
99	Efficacy of high hydrostatic pressure as a quarantine treatment to improve the quality of mango fruits infested by the Mexican fruit flyAnastrepha ludens. CYTA - Journal of Food, 2009, 7, 135-142.	0.9	12
100	EFFECTS OF AMIDATED LOW METHOXYL PECTIN ON HEALTHY RESTRUCTURED FISH FOOD FROM MEXICAN FLOUNDER (<i>CYCLOPSETTA CHITTENDENI</i>). Journal of Food Process Engineering, 2008, 31, 229-246.	1.5	4
101	EFFECT OF PACIFIC WHITING WASH WATER PROTEINS ON ALASKA POLLACK SURIMI GELS. Journal of Texture Studies, 2008, 39, 296-308.	1.1	6
102	Hydrostatic Pressure Processing of Foods. Food Additives, 2008, , 173-212.	0.1	2
103	Low-salt restructured products from striped mullet (Mugil cephalus) using microbial transglutaminase or whey protein concentrate as additives. Food Chemistry, 2007, 102, 243-249.	4.2	41
104	Effect of chitosan type on protein and water recovery efficiency from surimi wash water treated with chitosanâ€“alginate complexes. Bioresource Technology, 2007, 98, 539-545.	4.8	53
105	Effect of adding insoluble solids from surimi wash water on the functional and mechanical properties of pacific whiting grade A surimi. Bioresource Technology, 2007, 98, 2148-2153.	4.8	14
106	A Feeding Study to Assess Nutritional Quality and Safety of Surimi Wash Water Proteins Recovered by a Chitosan-Alginate Complex. Journal of Food Science, 2007, 72, S179-S184.	1.5	11
107	Low-salt restructured fish products using low-value fish species from the gulf of Mexico. International Journal of Food Science and Technology, 2007, 42, 1039-1045.	1.3	15
108	Fiber-rich functional fish food from striped mullet (Mugil cephalus) using amidated low methoxyl pectin. Food Hydrocolloids, 2007, 21, 527-536.	5.6	17

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109	Nutrition Provided to Mexican-American Preschool Children on the Texasâ€"Mexico Border. Journal of the American Dietetic Association, 2007, 107, 311-315.	1.3	18
110	Effects of combining microbial transglutaminase and high pressure processing treatments on the mechanical properties of heat-induced gels prepared from arrowtooth flounder (Atheresthes) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 697	4.2	41
111	Production of low-salt restructured fish products from Mexican flounder (Cyclopsetta chittendeni) using microbial transglutaminase or whey protein concentrate as binders. European Food Research and Technology, 2006, 223, 341-345.	1.6	23
112	Commercial opportunities and research challenges in the high pressure processing of foods. Journal of Food Engineering, 2005, 67, 95-112.	2.7	289
113	Surimi wash water treatment for protein recovery: effect of chitosan?alginate complex concentration and treatment time on protein adsorption. Bioresource Technology, 2005, 96, 665-671.	4.8	63
114	Effect of sugars and polyols on the functional and mechanical properties of pressure-treated arrowtooth flounder (Atheresthes stomias) proteins. Food Hydrocolloids, 2005, 19, 964-973.	5.6	34
115	Restructured products from arrowtooth flounder (Atheresthes stomias) using high-pressure treatments. European Food Research and Technology, 2005, 220, 113-119.	1.6	15
116	Moderately High Hydrostatic Pressure Processing to Reduce Production Costs of Shredded Cheese: Microstructure, Texture, and Sensory Properties of Shredded Milled Curd Cheddar. Journal of Food Science, 2005, 70, S286-S293.	1.5	19
117	Effect of high-pressure treatments on mechanical and functional properties of restructured products from arrowtooth flounder(Atheresthes stomias). Journal of the Science of Food and Agriculture, 2004, 84, 1741-1749.	1.7	45
118	Compositional and Moisture Content Effects on the Biodegradability of Zein/Ethylcellulose Films. Journal of Agricultural and Food Chemistry, 2004, 52, 2230-2235.	2.4	29
119	Compositional and Moisture Content Effects on the Biodegradability of Zein/Ethylcellulose Films. Journal of Agricultural and Food Chemistry, 2004, 52, 4038-4038.	2.4	0
120	Identification of bound water through infrared spectroscopy in methylcellulose. Journal of Food Engineering, 2003, 59, 79-84.	2.7	70
121	Theoretical determination of first adsorbed layer of water in methylcellulose. Journal of Food Engineering, 2003, 59, 45-50.	2.7	6
122	Analysis of the water bound to a polymer matrix by infrared spectroscopy. Journal of Applied Physics, 2001, 89, 5431-5437.	1.1	42
123	Temperature effect on the moisture sorption isotherms for methylcellulose and ethylcellulose films. Journal of Food Engineering, 2001, 48, 91-94.	2.7	37
124	Influence of high pressure processing and alkaline treatment on sugarcane bagasse hydrolysis. CYTA - Journal of Food, 0, , 1-8.	0.9	7
125	Extraction of starch from Hass avocado seeds for the preparation of biofilms. Food Science and Technology, 0, 42, .	0.8	6
126	Preparation and Characterization of Thermoplastics Achira (Canna indica L.) Starch by Three Succination Methods. Starch/Staerke, 0, , 2100040.	1.1	1