## Kivia Albano

## List of Publications by Year in descending order

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1477746 1872312 6 286 6 6 citations h-index g-index papers 6 6 6 386 docs citations citing authors all docs times ranked

#	Article	IF	CITATIONS
1	Ultrasound impact on whey protein concentrate-pectin complexes and in the O/W emulsions with low oil soybean content stabilization. Ultrasonics Sonochemistry, 2018, 41, 562-571.	3.8	80
2	Electrostatic interaction between proteins and polysaccharides: Physicochemical aspects and applications in emulsion stabilization. Food Reviews International, 2019, 35, 54-89.	4.3	80
3	Rheological behavior of Peruvian carrot starch gels as affected by temperature and concentration. Food Hydrocolloids, 2014, 40, 30-43.	5.6	64
4	Characterization of biopolymers and soy protein isolate-high-methoxyl pectin complex. Polimeros, 2017, 27, 62-67.	0.2	37
5	Viscosity of liquid and semisolid materials: Establishing correlations between instrumental analyses and sensory characteristics. Journal of Texture Studies, 2018, 49, 569-577.	1.1	14
6	Electrostatic Interaction between Soy Proteins and Pectin in O/W Emulsions Stabilization by Ultrasound Application. Food Biophysics, 2020, 15, 297-312.	1.4	11