## Eristeo GarcÃ-a-MÃ;rquez

List of Publications by Year in descending order

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1162367 1125271 13 296 13 8 citations h-index g-index papers 13 13 13 453 docs citations times ranked citing authors all docs

#	Article	IF	CITATIONS
1	Interrelationship between the zeta potential and viscoelastic properties in coacervates complexes. Carbohydrate Polymers, 2013, 95, 161-166.	5.1	94
2	Design of fish oil-in-water nanoemulsion by microfluidization. Innovative Food Science and Emerging Technologies, 2017, 40, 87-91.	2.7	63
3	Effect of chemical composition and thermal properties on the cooking quality of common beans ( <i>Phaseolus vulgaris</i> ). CYTA - Journal of Food, 2015, 13, 385-391.	0.9	32
4	Mexican oregano (Lippia graveolens) essential oil-in-water emulsions: impact of emulsifier type on the antifungal activity of Candida albicans. Food Science and Biotechnology, 2019, 28, 441-448.	1.2	20
5	Effect of layer (calcium phosphate–chitosan)-by-layer (mesquite gum) matrix on carotenoids-in-water-emulsion properties. Food Hydrocolloids, 2015, 43, 451-458.	5.6	19
6	Studied of Prunus serotine oil extracted by cold pressing and antioxidant effect of P. longiflora essential oil. Journal of Food Science and Technology, 2021, 58, 1420-1429.	1.4	13
7	Corn starch acid hydrolysis at the onset gelatinization temperature: Morphology, crystallinity, viscoelasticity, and thermal properties. Starch/Staerke, 2014, 66, 636-644.	1.1	12
8	Comparative Reduction of Egg Yolk Cholesterol Using Anionic Chelating Agents. Molecules, 2018, 23, 3204.	1.7	11
9	Physicochemical, morpho-structural and rheological characterization of starches from three Phaseolus spp. landraces grown in Chiapas. Journal of Food Measurement and Characterization, 2021, 15, 1410-1421.	1.6	9
10	HistoquÃmica, contenido de fenoles totales y actividad antioxidante de hoja y de madera de Litsea glaucescens Kunth (Lauraceae). Madera Bosques, 2014, 20, 125-137.	0.1	8
11	Development of fish oil microcapsules by spray drying using mesquite gum and chitosan as wall materials: physicochemical properties, microstructure, and lipid hydroperoxide concentration. International Journal of Polymeric Materials and Polymeric Biomaterials, 2023, 72, 646-655.	1.8	7
12	Valorization of Almond (Prunus serotina) by Obtaining Bioactive Compounds. Frontiers in Nutrition, 2021, 8, 663953.	1.6	5
13	Studied of Defatted Flour and Protein Concentrate of Prunus serotine and Applications. Foods, 2020, 9, 29.	1.9	3