

# Eristeo Garc a-M rquez

## List of Publications by Year in descending order

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13  
papers

296  
citations

1162367

8  
h-index

1125271

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13  
docs citations

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times ranked

453  
citing authors

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