

JosÃ© Zazueta-Morales

List of Publications by Year in descending order

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24
papers

565
citations

623574

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times ranked

661
citing authors

#	ARTICLE	IF	CITATIONS
1	Evaluation of the physicochemical properties of third-generation snacks made from blue corn, black beans, and sweet chard produced by extrusion. <i>LWT - Food Science and Technology</i> , 2021, 146, 111414.	2.5	21
2	Anthocyanins and Functional Compounds Change in a Third-Generation Snacks Prepared Using Extruded Blue Maize, Black Bean, and Chard: An Optimization. <i>Antioxidants</i> , 2021, 10, 1368.	2.2	6
3	Effect of extrusion on physicochemical, nutritional and antioxidant properties of breakfast cereals produced from bran and dehydrated naranjita pomace. <i>CYTA - Journal of Food</i> , 2019, 17, 240-250.	0.9	17
4	Effect of the extrusion process and expansion by microwave heating on physicochemical, phytochemical, and antioxidant properties during the production of indirectly expanded snack foods. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14261.	0.9	15
5	Optimization of corn starch acetylation and succinylation using the extrusion process. <i>Journal of Food Science and Technology</i> , 2019, 56, 3940-3950.	1.4	10
6	Effect of extrusion process on the functional properties of high amylose corn starch edible films and its application in mango (<i>Mangifera indica</i> L.) cv. Tommy Atkins. <i>Journal of Food Science and Technology</i> , 2018, 55, 905-914.	1.4	31
7	Resistant Starch Formation from Corn Starch by Combining Acid Hydrolysis with Extrusion Cooking and Hydrothermal Storage. <i>Starch/Staerke</i> , 2018, 70, 1700118.	1.1	10
8	Effect of extrusion on the carotenoid content, physical and sensory properties of snacks added with bagasse of naranjita fruit: optimization process. <i>CYTA - Journal of Food</i> , 2018, 16, 172-180.	0.9	23
9	Production of Winter Squash Flours Rich in Bioactive Compounds and High Water Absorption by Means of a Precooking-Air-Drying Optimized Process. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e12809.	0.9	5
10	Optimization of an Air-Drying Process to Obtain a Dehydrated Naranjita (<i>Citrus Mitis</i> B.) Pomace Product With High Bioactive Compounds and Antioxidant Capacity. <i>Journal of Food Process Engineering</i> , 2017, 40, e12338.	1.5	10
11	Physicochemical and Microstructural Characterization of Corn Starch Edible Films Obtained by a Combination of Extrusion Technology and Casting Technique. <i>Journal of Food Science</i> , 2016, 81, E2224-32.	1.5	41
12	Polyphenolic compound stability and antioxidant capacity of apple pomace in an extruded cereal. <i>LWT - Food Science and Technology</i> , 2016, 65, 228-236.	2.5	66
13	Growth Dynamics and Water Potential Components of Three Summer Squash (““Cucurbita) Tj ETQq1 1 0.784314 rgBT /Overlo	0.5	1
14	Third generation snacks manufactured from orange by-products: physicochemical and nutritional characterization. <i>Journal of Food Science and Technology</i> , 2015, 52, 6607-6614.	1.4	23
15	Elaboration of functional snack foods using raw materials rich in carotenoids and dietary fiber: effects of extrusion processing. <i>CYTA - Journal of Food</i> , 2015, 13, 69-79.	0.9	23
16	Effect of extrusion conditions on physicochemical characteristics and anthocyanin content of blue corn third-generation snacks. <i>CYTA - Journal of Food</i> , 2014, 12, 320-330.	0.9	42
17	Optimization of extrusion process for production of nutritious pellets. <i>Food Science and Technology</i> , 2012, 32, 34-42.	0.8	16
18	Effect of extrusion cooking on the antioxidant activity of extruded half product snacks made of yellow corn and pumpkin flours. <i>International Journal of Food Engineering</i> , 2012, 8, .	0.7	4

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19	Characterization and Optimization of Extrusion Cooking for the Manufacture of Third-Generation Snacks with Winter Squash (<i>Cucurbita moschata</i> D.) Flour. <i>Cereal Chemistry</i> , 2012, 89, 65-72.	1.1	30
20	Physicochemical, technological properties, and health-benefits of <i>Cucurbita moschata</i> Duchense vs. Cehualca. <i>Food Research International</i> , 2011, 44, 2587-2593.	2.9	59
21	Chemical and Physicochemical Characterization of Winter Squash (<i>Cucurbita moschata</i> D.). <i>Notulae Botanicae Horti Agrobotanici Cluj-Napoca</i> , 2011, 39, 34.	0.5	38
22	Comparative Studies on Some Physico-chemical, Thermal, Morphological, and Pasting Properties of Acid-thinned Jicama and Maize Starches. <i>Food and Bioprocess Technology</i> , 2011, 4, 48-60.	2.6	40
23	Thermophysical Properties of Pulp and Rind of Papaya Cv. Maradol. <i>International Journal of Food Properties</i> , 2010, 13, 65-74.	1.3	9
24	Mechanical and Structural Properties of Expanded Extrudates Produced from Blends of Native Starches and Natural Fibers of Henequen and Coconut. <i>Starch/Staerke</i> , 2007, 59, 533-542.	1.1	25