

Jos Zazueta-Morales

List of Publications by Citations

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23
papers

377
citations

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h-index

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g-index

24
ext. papers

453
ext. citations

3
avg, IF

3.09
L-index

#	Paper	IF	Citations
23	Polyphenolic compound stability and antioxidant capacity of apple pomace in an extruded cereal. <i>LWT - Food Science and Technology</i> , 2016 , 65, 228-236	5.4	52
22	Physicochemical, technological properties, and health-benefits of Cucurbita moschata Duchense vs. Cehualca: A Review. <i>Food Research International</i> , 2011 , 44, 2587-2593	7	36
21	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	5.1	31
20	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	2.3	28
19	Chemical and Physicochemical Characterization of Winter Squash (Cucurbita moschata D.). <i>Notulae Botanicae Horti Agrobotanici Cluj-Napoca</i> , 2011 , 39, 34	1.2	28
18	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, E2224-324	3.4	25
17	Characterization and Optimization of Extrusion Cooking for the Manufacture of Third-Generation Snacks with Winter Squash (Cucurbita moschata D.) Flour. <i>Cereal Chemistry</i> , 2012 , 89, 65-72	2.4	24
16	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	2.3	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	2.3	19
14	Third generation snacks manufactured from orange by-products: physicochemical and nutritional characterization. <i>Journal of Food Science and Technology</i> , 2015 , 52, 6607-14	3.3	17
13	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	2.3	15
12	Effect of extrusion process on the functional properties of high amylose corn starch edible films and its application in mango (L.) cv. Tommy Atkins. <i>Journal of Food Science and Technology</i> , 2018 , 55, 905-914	3.3	13
11	Optimization of extrusion process for production of nutritious pellets. <i>Food Science and Technology</i> , 2012 , 32, 34-42	2	12
10	Optimization of an Air-Drying Process to Obtain a Dehydrated Naranjita (Citrus Mitis B.) Pomace Product With High Bioactive Compounds and Antioxidant Capacity. <i>Journal of Food Process Engineering</i> , 2017 , 40, e12338	2.4	10
9	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	2.1	10
8	Thermophysical Properties of Pulp and Rind of Papaya Cv. Maradol. <i>International Journal of Food Properties</i> , 2010 , 13, 65-74	3	9
7	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	2.3	8

6	Optimization of corn starch acetylation and succinylation using the extrusion process. <i>Journal of Food Science and Technology</i> , 2019 , 56, 3940-3950	3.3	4
5	Resistant Starch Formation from Corn Starch by Combining Acid Hydrolysis with Extrusion Cooking and Hydrothermal Storage. <i>Starch/Staerke</i> , 2018 , 70, 1700118	2.3	4
4	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	2.1	3
3	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	5.4	3
2	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,	1.9	2
1	Growth Dynamics and Water Potential Components of Three Summer Squash (<i>Cucurbita pepo</i> L.) Cultivars. <i>Notulae Botanicae Horti Agrobotanici Cluj-Napoca</i> , 2015 , 43, 420-425	1.2	1