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BIOPOLÍMEROS-CTAOA-CIAD

CAPÍTULOS DE LIBROS

1. Morales-Burgos, A.M., Carvajal-Millan, E., Sotelo-Cruz, N., Campa-Mada, A.C., Rascón-Chu, A., **López-Franco, Y.**, Lizardi-Mendoza, J. **2018**. Chapter 4. Polysaccharides in alternative methods for insulin delivery. In: Biopolymer Grafting: Synthesis and Properties. Thakur V.K. (Ed.). Elsevier, Inc.: Amsterdam (ISBN: 978-0-323-48104-5). Pp. 175-197.
2. Marquez-Escalante, J.A., Carvajal-Millan, E., **López-Franco, Y.L.**, Lizardi-Mendoza, J., Valenzuela-Soto, E., Rascón-Chu, A., Faulds, C. **2017**. Chapter 1. Gels of water extractable arabinoxylans from a bread wheat variety: swelling and microstructure. In: Breeding and Genetic Engineering. The Biology and Biotechnology Research. i-Concept Press Ltd:USA. ISBN: 978-1-922227-335. Pp. 1-12.
3. Morales-Burgos, A.M., Carvajal-Millan, E., **López-Franco, Y.L.**, Sotelo-Cruz, N., Rascón-Chu, A., Lizardi-Mendoza, J., Campa Mada, A.C. **2017**. Chapter 5. Cereal arabinoxylans: bioactive polysaccharide and potential additive in foods and pharmaceutical products. In: Agricultural Research Updates. Volume 17. Gorawala P., Mandhatri S. (Eds.). Nova Science Publishers, Inc.: New York (ISBN: 978-1-53610-907-8). Pp. 135-159.
4. **López-Franco, Y.L.**, Toledo-Guillén, A.R., Lizardi-Mendoza, J. **2017**. Biopolymers from mesquite tree (*Prosopis* spp.). In: Advances in Physicochemical Properties of Biopolymers. Part 1. Martin Masuelli and Denis Renard (Eds). Bentham Science Publishers. (ISBN: 978-1-68108-454-1. eISBN: 978-1-68108-453-4. Pp. 273-294.
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6. **López-Franco, Y.L.**, García-Beltrán, L.A., Lizardi-Mendoza, J., Toledo-Guillén, A.R. **2015**. Seeds from mesquite (*Prosopis* spp.) as source of protein. In: Agricultural Research Updates. Gorawala P., Mandhatri S. (Ed). Nova Science Publisher, Inc.: NewYork. (ISBN: 978-1-63482-968-7). Pp. 145-155.
7. **López-Franco, Y.L.**, Goycoolea, F.M., Lizardi-Mendoza, J. Gum of *Prosopis/Acacia* Species. **2015**. In: Polysaccharides: Bioactivity and Biotechnology. Ramawat K.G. and Mérillon J.-M. (Eds.). Springer International Publishing: Switerland. (ISBN: 978-3-319-16297-3). DOI: 10.1007/978-3-319-03751-6. Pp.641-662.
8. Paz-Samaniego, R., Elizabeth Carvajal-Millan, Brown-Bojorquez, F., Rascón-Chu, A., **López-Franco, Y.L.**, Sotelo-Cruz, N., Lizardi-Mendoza, J. **2015**. Gelation of arabinoxylans from maize wastewater: effect of alkaline hydrolysis conditions on the

- gel rheology and microstructure. In: Wastewater Treatment Engineering. Samed, M. (Ed.). InTech: Croatia. (ISBN: 978-953-51-2179-4). DOI: 10.5772/61022. Pp. 101-114.
9. Márquez-Escalante, J.A., Martínez-López, A.L., Carvajal-Millan, E., **López-Franco, Y.L.**, Lizardi-Mendoza, J., Valenzuela-Soto, E.M., Rascón-Chu, A., Faulds, C. **2015**. Antioxidant capacity of enzymatically modified ferulated arabinoxylans and their gels. In: Ferulic Acid. Warren, B. (Ed.). Nova Science Publisher, Inc.: NewYork. (ISBN: 978-1-63463-299-7). Pp. 135-150.
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