

Raul Avila Sosa

List of Publications by Year in descending order

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43
papers

1,255
citations

394421

19
h-index

377865

34
g-index

44
all docs

44
docs citations

44
times ranked

1673
citing authors

#	ARTICLE	IF	CITATIONS
1	Antifungal activity by vapor contact of essential oils added to amaranth, chitosan, or starch edible films. <i>International Journal of Food Microbiology</i> , 2012, 153, 66-72.	4.7	167
2	Antifungal activity of orange (<i>Citrus sinensis</i> var. Valencia) peel essential oil applied by direct addition or vapor contact. <i>Food Control</i> , 2013, 31, 1-4.	5.5	124
3	Essential oils in vapor phase as alternative antimicrobials: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 1641-1650.	10.3	106
4	Antimicrobial Activity of Ginger (<i>Zingiber Officinale</i>) and Its Application in Food Products. <i>Food Reviews International</i> , 2019, 35, 407-426.	8.4	94
5	Optimization of Antioxidant Compounds Extraction from Fruit By-Products: Apple Pomace, Orange and Banana Peel. <i>Journal of Food Processing and Preservation</i> , 2016, 40, 103-115.	2.0	89
6	Fungal Inactivation by Mexican Oregano (<i>Lippia berlandieri</i> Schauer) Essential Oil Added to Amaranth, Chitosan, or Starch Edible Films. <i>Journal of Food Science</i> , 2010, 75, M127-33.	3.1	65
7	Extracts of Mexican Oregano (<i>Lippia berlandieri</i> Schauer) with Antioxidant and Antimicrobial Activity. <i>Food and Bioprocess Technology</i> , 2010, 3, 434-440.	4.7	55
8	Effect of blue and ultraviolet-C light irradiation on bioactive compounds and antioxidant capacity of habanero pepper (<i>Capsicum chinense</i>) during refrigeration storage. <i>Postharvest Biology and Technology</i> , 2018, 135, 19-26.	6.0	51
9	Physical and Antioxidant Characterization of Edible Films Added with Red Prickly Pear (<i>Opuntia</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 11, 368-379.	4.7	46
10	A Potential Application of Mango (<i>Mangifera indica</i> L. cv Manila) Peel Powder to Increase the Total Phenolic Compounds and Antioxidant Capacity of Edible Films and Coatings. <i>Food and Bioprocess Technology</i> , 2019, 12, 1584-1592.	4.7	43
11	Antioxidant and Antimicrobial Activity of Mexican Oregano (<i>Poliomintha longiflora</i>) Essential Oil, Hydrosol and Extracts from Waste Solid Residues. <i>Plants</i> , 2019, 8, 22.	3.5	40
12	Starch Edible Films/Coatings Added with Carvacrol and Thymol: In Vitro and In Vivo Evaluation against <i>Colletotrichum gloeosporioides</i> . <i>Foods</i> , 2021, 10, 175.	4.3	28
13	Antioxidant Properties of Amazonian Fruits: A Mini Review of In Vivo and In Vitro Studies. <i>Oxidative Medicine and Cellular Longevity</i> , 2019, 2019, 1-11.	4.0	26
14	<i>Listeria innocua</i> Multi-target Inactivation by Thermo-sonication and Vanillin. <i>Food and Bioprocess Technology</i> , 2012, 5, 665-671.	4.7	23
15	Effect of UV-C light on <i>Lactobacillus rhamnosus</i> , <i>Salmonella Typhimurium</i> , and <i>Saccharomyces cerevisiae</i> kinetics in inoculated coconut water: Survival and residual effect. <i>Journal of Food Engineering</i> , 2018, 223, 255-261.	5.2	23
16	The Relation between Drying Conditions and the Development of Volatile Compounds in Saffron (<i>Crocus sativus</i>). <i>Molecules</i> , 2021, 26, 6954.	3.8	23
17	Growth modeling to control (in vitro) <i>Fusarium verticillioides</i> and <i>Rhizopus stolonifer</i> with thymol and carvacrol. <i>Revista Argentina De Microbiologia</i> , 2018, 50, 70-74.	0.7	22
18	Structural, Physical, and Antifungal Characterization of Starch Edible Films Added with Nanocomposites and Mexican Oregano (<i>Lippia berlandieri</i> Schauer) Essential Oil. <i>Molecules</i> , 2019, 24, 2340.	3.8	22

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19	Antifungal Effect of Mexican Oregano (<i>Lippia berlandieri</i> Schauer) Essential Oil on a Wheat Flour-Based Medium. <i>Journal of Food Science</i> , 2012, 77, M441-5.	3.1	20
20	Inhibition of Salmonella Typhimurium growth in coconut (<i>Cocos nucifera</i> L.) water by hurdle technology. <i>Food Control</i> , 2018, 92, 312-318.	5.5	19
21	Characterization of red prickly pear peel (<i>Opuntia ficus-indica</i> L.) and its mucilage obtained by traditional and novel methodologies. <i>Journal of Food Measurement and Characterization</i> , 2019, 13, 1111-1119.	3.2	19
22	Ultraviolet-C light effect on physicochemical, bioactive, microbiological, and sensorial characteristics of carrot (<i>Daucus carota</i>) beverages. <i>Food Science and Technology International</i> , 2016, 22, 536-546.	2.2	18
23	Mathematical Modeling Used to Evaluate the Effect of UV-C Light Treatment on Microorganisms in Liquid Foods. <i>Food Engineering Reviews</i> , 2020, 12, 290-308.	5.9	17
24	Antioxidant fortification of yogurt with red cactus pear peel and its mucilage. <i>CYTA - Journal of Food</i> , 2019, 17, 824-833.	1.9	16
25	Biotic and Abiotic Factors to Increase Bioactive Compounds in Fruits and Vegetables. , 2017, , 317-349.		14
26	Effect of blue and UV-C irradiation on antioxidant compounds during storage of Hawthorn (<i>Crataegus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 462 T	3.6	10
27	Effect of pH and Mexican Oregano (<i>Lippia berlandieri</i> Schauer) Essential Oil Added to Carboxymethyl Cellulose and Starch Edible Films on <i>Listeria monocytogenes</i> and <i>Staphylococcus aureus</i> . <i>Journal of Food Quality</i> , 2018, 2018, 1-6.	2.6	9
28	Evaluation of Different Mexican Plant Extracts to Control Anthracnose. <i>Food and Bioprocess Technology</i> , 2011, 4, 655-659.	4.7	6
29	Bergamot (<i>Citrus bergamia</i>) Oils. , 2016, , 247-252.		6
30	Effect of natural extracts addition on antioxidant, color and sensory properties of avocado (<i>Persea</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 462 T 2623-2634.	3.2	6
31	Modelizaci3n de la inactivaci3n termos3nica de <i>Staphylococcus aureus</i> , un enfoque multifactorial Modeling <i>Staphylococcus aureus</i> thermosonic inactivation, a multi-target approach. <i>CYTA - Journal of Food</i> , 2010, 8, 177-183.	1.9	5
32	Essential Oils Added to Edible Films. , 2016, , 149-154.		5
33	Modeling the Combined Effect of pH, Protein Content, and Mexican Oregano Essential Oil Against Food Spoilage Molds. <i>Frontiers in Sustainable Food Systems</i> , 2020, 4, .	3.9	5
34	Effect of extraction conditions on the antioxidant compounds from habanero pepper (<i>Capsicum</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 462 T 2022, 46, .	2.0	5
35	Combinational Approaches for Antimicrobial Packaging. , 2016, , 581-588.		3
36	Inhibitory Effect of Mexican Oregano (<i>Lippia berlandieri</i> Schauer) Essential Oil on <i>Pseudomonas aeruginosa</i> and <i>Salmonella Typhimurium</i> Biofilm Formation. <i>Frontiers in Sustainable Food Systems</i> , 2020, 4, .	3.9	3

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37	Opuntia spp. Products and By-products as a Potential Source of Edible Films and Coatings. , 2021, , 777-797.		3
38	Efecto antifúngico de extractos de plantas originarias del estado de Puebla sobre Colletotrichum gloeosporioides. CienciaUAT, 2014, 7, 06.	0.3	2
39	Use of green (Opuntia megacantha) and red (Opuntia ficus-indica L.) cactus pear peels for developing a supplement rich in antioxidants, fiber, and Lactobacillus rhamnosus. Food Science and Technology, 0, 42, .	1.7	2
40	Modeling the Inhibition of Vibrio cholerae Non-O1 in Trypticase Soy Broth by Chitosan of Low and High Molecular Weight. Frontiers in Marine Science, 2017, 4, .	2.5	1
41	Evaluación de la supervivencia de Escherichia coli, Staphylococcus aureus y Bacillus cereus en una sopa utilizando la distribución de Weibull. CienciaUAT, 2014, 7, 49.	0.3	0
42	Chapter 7 Ultraviolet Light Stimulation of Bioactive Compounds with Antioxidant Capacity of Fruits and Vegetables. , 2016, , 255-280.		0
43	Chapter 7 Ultraviolet Light Stimulation of Bioactive Compounds with Antioxidant Capacity of Fruits and Vegetables. , 2016, , 255-280.		0