Raul Avila Sosa

List of Publications by Year
in descending order

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Version: 2024-02-01

43 papers	1,255 citations	394286 19 h-index	377752 34 g-index
44 all docs	44 docs citations	44 times ranked	1673 citing authors

#	Article	IF	Citations
1	Effect of extraction conditions on the antioxidant compounds from habanero pepper (Capsicum) Tj ETQq1 1 0.784314 rgBT /Overlo 2022, 46, .	0.9	5
2	Opuntia spp. Products and By-products as a Potential Source of Edible Films and Coatings. , 2021, , 777-797.		3
3	Starch Edible Films/Coatings Added with Carvacrol and Thymol: In Vitro and In Vivo Evaluation against Colletotrichum gloeosporioides. Foods, 2021, 10, 175.	1.9	28
4	The Relation between Drying Conditions and the Development of Volatile Compounds in Saffron (Crocus sativus). Molecules, 2021, 26, 6954.	1.7	23
5	Essential oils in vapor phase as alternative antimicrobials: A review. Critical Reviews in Food Science and Nutrition, 2020, 60, 1641-1650.	5.4	106
6	Modeling the Combined Effect of pH, Protein Content, and Mexican Oregano Essential Oil Against Food Spoilage Molds. Frontiers in Sustainable Food Systems, 2020, 4, .	1.8	5
7	Effect of natural extracts addition on antioxidant, color and sensory properties of avocado (Persea) Tj ETQq1 1 0.784314 rgBT /Overlock 2623-2634.	1.6	6
8	Mathematical Modeling Used to Evaluate the Effect of UV-C Light Treatment on Microorganisms in Liquid Foods. Food Engineering Reviews, 2020, 12, 290-308.	3.1	17
9	Inhibitory Effect of Mexican Oregano (Lippia berlandieri Schauer) Essential Oil on Pseudomonas aeruginosa and Salmonella Thyphimurium Biofilm Formation. Frontiers in Sustainable Food Systems, 2020, 4, .	1.8	3
10	A Potential Application of Mango (Mangifera indica L. cv Manila) Peel Powder to Increase the Total Phenolic Compounds and Antioxidant Capacity of Edible Films and Coatings. Food and Bioprocess Technology, 2019, 12, 1584-1592.	2.6	43
11	Structural, Physical, and Antifungal Characterization of Starch Edible Films Added with Nanocomposites and Mexican Oregano (Lippia berlandieri Schauer) Essential Oil. Molecules, 2019, 24, 2340.	1.7	22
12	Antioxidant and Antimicrobial Activity of Mexican Oregano (Poliomintha longiflora) Essential Oil, Hydrosol and Extracts from Waste Solid Residues. Plants, 2019, 8, 22.	1.6	40
13	Antioxidant Properties of Amazonian Fruits: A Mini Review of In Vivo and In Vitro Studies. Oxidative Medicine and Cellular Longevity, 2019, 2019, 1-11.	1.9	26
14	Antimicrobial Activity of Ginger (Zingiber Officinale) and Its Application in Food Products. Food Reviews International, 2019, 35, 407-426.	4.3	94
15	Antioxidant fortification of yogurt with red cactus pear peel and its mucilage. CYTA - Journal of Food, 2019, 17, 824-833.	0.9	16
16	Characterization of red prickly pear peel (Opuntia ficus-indica L.) and its mucilage obtained by traditional and novel methodologies. Journal of Food Measurement and Characterization, 2019, 13, 1111-1119.	1.6	19
17	Effect of UV-C light on Lactobacillus rhamnosus , Salmonella Typhimurium, and Saccharomyces cerevisiae kinetics in inoculated coconut water: Survival and residual effect. Journal of Food Engineering, 2018, 223, 255-261.	2.7	23
18	Growth modeling to control (in vitro) Fusarium verticillioides and Rhizopus stolonifer with thymol and carvacrol. Revista Argentina De Microbiologia, 2018, 50, 70-74.	0.4	22

#	Article	IF	Citations
19	Effect of blue and ultraviolet-C light irradiation on bioactive compounds and antioxidant capacity of habanero pepper (Capsicum chinense) during refrigeration storage. Postharvest Biology and Technology, 2018, 135, 19-26.	2.9	51
20	Physical and Antioxidant Characterization of Edible Films Added with Red Prickly Pear (Opuntia) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 70 11, 368-379.	2.6	46
21	Effect of pH and Mexican Oregano (Lippia berlandieri Schauer) Essential Oil Added to Carboxymethyl Cellulose and Starch Edible Films on Listeria monocytogenes and Staphylococcus aureus. Journal of Food Quality, 2018, 2018, 1-6.	1.4	9
22	Inhibition of Salmonella Typhimurium growth in coconut (Cocos nucifera L.) water by hurdle technology. Food Control, 2018, 92, 312-318.	2.8	19
23	Effect of blue and UV-C irradiation on antioxidant compounds during storage of Hawthorn () Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf	1.7	10
24	Biotic and Abiotic Factors to Increase Bioactive Compounds in Fruits andÂVegetables. , 2017, , 317-349.		14
25	Modeling the Inhibition of Vibrio cholerae Non-01 in Trypticase Soy Broth by Chitosan of Low and High Molecular Weight. Frontiers in Marine Science, 2017, 4, .	1.2	1
26	Combinational Approaches for Antimicrobial Packaging. , 2016, , 581-588.		3
27	Essential Oils Added to Edible Films. , 2016, , 149-154.		5
28	Bergamot (Citrus bergamia) Oils. , 2016, , 247-252.		6
29	Ultraviolet-C light effect on physicochemical, bioactive, microbiological, and sensorial characteristics of carrot (Daucus carota) beverages. Food Science and Technology International, 2016, 22, 536-546.	1.1	18
30	Optimization of Antioxidant Compounds Extraction from Fruit By-Products: Apple Pomace, Orange and Banana Peel. Journal of Food Processing and Preservation, 2016, 40, 103-115.	0.9	89
31	Chapter 7 Ultraviolet Light Stimulation of Bioactive Compounds with Antioxidant Capacity of Fruits and Vegetables. , 2016, , 255-280.		0
32	Chapter 7 Ultraviolet Light Stimulation of Bioactive Compounds with Antioxidant Capacity of Fruits and Vegetables. , 2016, , 255-280.		0
33	EvaluaciÃ³n de la supervivencia de Escherichia coli, Staphylococcus aureus y Bacillus cereus en una sopa utilizando la distribuciÃ³n de Weibull. CienciaUAT, 2014, 7, 49.	0.3	0
34	Efecto antifùngico de extractos de plantas originarias del estado de Puebla sobre Colletotrichum gloeosporioides. CienciaUAT, 2014, 7, 06.	0.3	2
35	Antifungal activity of orange (Citrus sinensis var. Valencia) peel essential oil applied by direct addition or vapor contact. Food Control, 2013, 31, 1-4.	2.8	124
36	Antifungal activity by vapor contact of essential oils added to amaranth, chitosan, or starch edible films. International Journal of Food Microbiology, 2012, 153, 66-72.	2.1	167

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37	Antifungal Effect of Mexican Oregano (Lippia berlandieri Schauer) Essential Oil on a Wheat Flourâ€Based Medium. Journal of Food Science, 2012, 77, M441-5.	1.5	20
38	Listeria innocua Multi-target Inactivation by Thermo-sonication and Vanillin. Food and Bioprocess Technology, 2012, 5, 665-671.	2.6	23
39	Evaluation of Different Mexican Plant Extracts to Control Anthracnose. Food and Bioprocess Technology, 2011, 4, 655-659.	2.6	6
40	Extracts of Mexican Oregano (Lippia berlandieri Schauer) with Antioxidant and Antimicrobial Activity. Food and Bioprocess Technology, 2010, 3, 434-440.	2.6	55
41	Fungal Inactivation by Mexican Oregano (Lippia berlandieriâ€,Schauer) Essential Oil Added to Amaranth, Chitosan, or Starch Edible Films. Journal of Food Science, 2010, 75, M127-33.	1.5	65
42	ModelizaciÃ³n de la inactivaciÃ³n termosÃ³nica deStaphylococcus aureus, un enfoque multifactorial ModelingStaphylococcus aureusthermosonic inactivaction, a multi-target approach. CYTA - Journal of Food, 2010, 8, 177-183.	0.9	5
43	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, .	0.8	2