

Guadalupe Olivas

List of Publications by Year in descending order

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37
papers

1,869
citations

430874

18
h-index

345221

36
g-index

38
all docs

38
docs citations

38
times ranked

2580
citing authors

#	ARTICLE	IF	CITATIONS
1	Sucrose detection and discrimination estimated by the analysis of psychometric functions with linear and non-linear models. <i>International Journal of Food Sciences and Nutrition</i> , 2022, 73, 407-414.	2.8	1
2	Quality, bioactive compounds and antioxidant capacity of raspberries cultivated in northern Mexico. <i>International Journal of Food Properties</i> , 2021, 24, 603-614.	3.0	9
3	Quality attributes during maturation of "Golden Delicious"™ and "Red Delicious"™ apples grown in two geographical regions with different environmental conditions. <i>Notulae Botanicae Horti Agrobotanici Cluj-Napoca</i> , 2021, 49, 12241.	1.1	2
4	Quality, Bioactive Compounds, Antioxidant Capacity, and Enzymes of Raspberries at Different Maturity Stages, Effects of Organic vs. Conventional Fertilization. <i>Foods</i> , 2021, 10, 953.	4.3	21
5	Method-induced variation in the bacterial cell surface hydrophobicity MATH test. <i>Journal of Microbiological Methods</i> , 2021, 185, 106234.	1.6	7
6	Subchronic consumption of a phenolic-rich avocado paste extract induces GLP-1, leptin, and adiponectin-mediated satiety in Wistar rats. <i>Journal of Food Biochemistry</i> , 2021, 45, e13957.	2.9	3
7	Preharvest nitrogen application affects quality and antioxidant status of two tomato cultivars. <i>Bragantia</i> , 2020, 79, 134-144.	1.3	8
8	Water activity, not moisture content, explains the influence of water on powder flowability. <i>LWT - Food Science and Technology</i> , 2019, 100, 35-39.	5.2	28
9	Effect of water content on the flowability of hygroscopic powders. <i>Journal of Food Engineering</i> , 2017, 205, 12-17.	5.2	68
10	Biochemistry of apple aroma: A review. <i>Food Technology and Biotechnology</i> , 2016, 54, 375-397.	2.1	116
11	Comparative study of the effects of black or white hail nets on the fruit quality of "Golden Delicious"™ apples. <i>Fruits</i> , 2016, 71, 229-238.	0.4	10
12	Alginate coatings containing high levels of isoleucine improve aromatic and standard quality in fresh-cut apple. <i>European Journal of Horticultural Science</i> , 2016, 81, 175-184.	0.7	12
13	Antibrowning and antimicrobial effects of onion essential oil to preserve the quality of cut potatoes. <i>Acta Alimentaria</i> , 2014, 43, 640-649.	0.7	20
14	Production of Volatiles in Fresh-Cut Apple: Effect of Applying Alginate Coatings Containing Linoleic Acid or Isoleucine. <i>Journal of Food Science</i> , 2014, 79, C2185-91.	3.1	11
15	Effect of Maillard reaction conditions on the degree of glycation and functional properties of whey protein isolate " Maltodextrin conjugates. <i>Food Hydrocolloids</i> , 2014, 38, 110-118.	10.7	172
16	Effect of edible coatings on bioactive compounds and antioxidant capacity of tomatoes at different maturity stages. <i>Journal of Food Science and Technology</i> , 2014, 51, 2706-2712.	2.8	44
17	Edible coatings as encapsulating matrices for bioactive compounds: a review. <i>Journal of Food Science and Technology</i> , 2014, 51, 1674-1685.	2.8	128
18	Effect of high hydrostatic pressure on mycelial development, spore viability and enzyme activity of <i>Penicillium Roqueforti</i> . <i>International Journal of Food Microbiology</i> , 2014, 168-169, 42-46.	4.7	9

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19	Influence of Growing Location on the Phytochemical Content of Pecan (<i>Carya illinoensis</i>) Oil. <i>Journal of Food Research</i> , 2013, 2, 143.	0.3	10
20	Determination of Absolute Threshold and Just Noticeable Difference in the Sensory Perception of Pungency. <i>Journal of Food Science</i> , 2012, 77, S135-9.	3.1	26
21	High Hydrostatic Pressure Processing of Cheese. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2012, 11, 399-416.	11.7	55
22	Effect of maturity stage on the content of fatty acids and antioxidant activity of "Hass" avocado. <i>Food Research International</i> , 2011, 44, 1231-1237.	6.2	172
23	Volatile production by "Golden Delicious" apples is affected by preharvest application of aminoethoxyvinylglycine. <i>Scientia Horticulturae</i> , 2011, 130, 436-444.	3.6	28
24	Effect of Edible Coatings, Storage Time and Maturity Stage on Overall Quality of Tomato Fruits. <i>American Journal of Agricultural and Biological Science</i> , 2011, 6, 162-171.	0.4	34
25	INFLUENCE OF CHEWING GUM ON THE DISCRIMINATION EFFICIENCY OF 2AFC SENSORY TESTS. <i>Journal of Sensory Studies</i> , 2011, 26, 401-408.	1.6	0
26	COMPUESTOS VOLÁTILES RESPONSABLES DEL SABOR DEL TOMATE. <i>Revista Fitotecnia Mexicana</i> , 2011, 34, 133.	0.1	7
27	LA FECHA DE COSECHA Y LA SÍNTESIS DE COMPUESTOS VOLÁTILES EN FRUTOS ALMACENADOS DE MANZANOS "GOLDEN DELICIOUS" Y "RED DELICIOUS". <i>Revista Fitotecnia Mexicana</i> , 2011, 34, 257.	0.1	2
28	Effect of cooking on the capsaicinoids and phenolics contents of Mexican peppers. <i>Food Chemistry</i> , 2010, 119, 1619-1625.	8.2	115
29	Development and Characterization of Edible Films Based on Mucilage of <i>Opuntia ficus-indica</i> (L.). <i>Journal of Food Science</i> , 2010, 75, E347-52.	3.1	104
30	Alginate-calcium films: Water vapor permeability and mechanical properties as affected by plasticizer and relative humidity. <i>LWT - Food Science and Technology</i> , 2008, 41, 359-366.	5.2	246
31	Alginate coatings for preservation of minimally processed "Gala" apples. <i>Postharvest Biology and Technology</i> , 2007, 45, 89-96.	6.0	224
32	STORAGE OF RETORT POUCH BEEFSTEAK AND BEEF STEW PACKED UNDER FOUR HEADSPACE LEVELS. <i>Journal of Food Processing and Preservation</i> , 2003, 27, 227-242.	2.0	6
33	EDIBLE COATINGS COMPOSED OF METHYLCELLULOSE, STEARIC ACID, AND ADDITIVES TO PRESERVE QUALITY OF PEAR WEDGES. <i>Journal of Food Processing and Preservation</i> , 2003, 27, 299-320.	2.0	67
34	SHELF-LIFE STUDY OF RETORT POUCH BLACK BEAN AND RICE BURRITO COMBAT RATIONS PACKAGED AT SELECTED RESIDUAL GAS LEVELS. <i>Journal of Food Quality</i> , 2003, 26, 409-424.	2.6	13
35	Residual gas and storage conditions affect sensory quality of diced pears in flexible retortable pouches. <i>Food Quality and Preference</i> , 2002, 13, 153-162.	4.6	10
36	RESIDUAL GAS VOLUME EFFECT ON QUALITY OF RETORT POUCH WET-PACK PEARS. <i>Journal of Food Process Engineering</i> , 2002, 25, 233-249.	2.9	8

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37	Sustratos y Ácido indol-3-butÁrico en la propagaci3n de frambuesa. Terra Latinoamericana, 0, 39, .	0.3	0