Romeo Rojas

List of Publications by Year in descending order

32 papers	1,233 citations	361413 20 h-index	414414 32 g-index
32 all docs	32 docs citations	32 times ranked	1696 citing authors

#	Article	IF	Citations
1	Mango seed: Functional and nutritional properties. Trends in Food Science and Technology, 2016, 55, 109-117.	15.1	152
2	Moringa plants: Bioactive compounds and promising applications in food products. Food Research International, 2018, 111, 438-450.	6.2	120
3	Impact of extraction techniques on antioxidant capacities and phytochemical composition of polyphenol-rich extracts. Food Chemistry, 2017, 237, 1139-1148.	8.2	111
4	Edible film based on candelilla wax to improve the shelf life and quality of avocado. Food Research International, 2009, 42, 511-515.	6.2	105
5	Edible films and coatings based on mango (var. Ataulfo) by-products to improve gas transfer rate of peach. LWT - Food Science and Technology, 2018, 97, 624-631.	5.2	95
6	Fluctuations in phenolic content, ascorbic acid and total carotenoids and antioxidant activity of fruit beverages during storage. Heliyon, 2016, 2, e00152.	3.2	58
7	Extraction of antioxidants from mango seed kernel: Optimization assisted by microwave. Food and Bioproducts Processing, 2017, 105, 188-196.	3.6	58
8	Formulation and Characterization of Edible Films Based on Organic Mucilage from Mexican Opuntia ficus-indica. Coatings, 2019, 9, 506.	2.6	47
9	Edible candelilla wax coating with fermented extract of tarbush improves the shelf life and quality of apples. Food Packaging and Shelf Life, 2015, 3, 70-75.	7.5	46
10	Evaluation of a Candelilla Wax-Based Edible Coating to Prolong the Shelf-Life Quality and Safety of Apples. American Journal of Agricultural and Biological Science, 2011, 6, 92-98.	0.4	41
11	Mango Peel as Source of Antioxidants and Pectin: Microwave Assisted Extraction. Waste and Biomass Valorization, 2015, 6, 1095-1102.	3.4	36
12	Effects of a natural bioactive coating on the quality and shelf life prolongation at different storage conditions of avocado (Persea americana Mill.) cv. Hass. Food Packaging and Shelf Life, 2017, 14, 102-107.	7.5	36
13	Polyphenolic Profile and Antioxidant Activity of Leaf Purified Hydroalcoholic Extracts from Seven Mexican Persea americana Cultivars. Molecules, 2019, 24, 173.	3.8	34
14	Candelilla Wax Edible Coating with Flourensia cernua Bioactives to Prolong the Quality of Tomato Fruits. Foods, 2020, 9, 1303.	4.3	31
15	Valorisation of Mango Peels: Extraction of Pectin and Antioxidant and Antifungal Polyphenols. Waste and Biomass Valorization, 2020, 11, 89-98.	3.4	30
16	Fruit Wastes Fermentation for Phenolic Antioxidants Production and Their Application in Manufacture of Edible Coatings and Films. Critical Reviews in Food Science and Nutrition, 2014, 54, 303-311.	10.3	29
17	Chromatic, Phenolic and Antioxidant Properties of <i style='mso-bidi-font-style:normal'>Sorghum bicolor</i> Genotypes. Notulae Botanicae Horti Agrobotanici Cluj-Napoca, 2015, 43, 366-370.	1.1	28
18	UPLC-ESI-QTOF-MS2-Based Identification and Antioxidant Activity Assessment of Phenolic Compounds from Red Corn Cob (Zea mays L.). Molecules, 2018, 23, 1425.	3.8	22

#	Article	IF	Citations
19	Impact of Olive Extract Addition on Corn Starch-Based Active Edible Films Properties for Food Packaging Applications. Foods, 2020, 9, 1339.	4.3	21
20	The physicochemical, antifungal and antioxidant properties of a mixed polyphenol based bioactive film. Heliyon, 2018, 4, e00942.	3.2	20
21	Candelilla wax: Prospective suitable applications within the food field. LWT - Food Science and Technology, 2022, 159, 113170.	5.2	20
22	Effect of ultrasound treatment on the extraction of antioxidants from Ardisia compressa Kunth fruits and identification of phytochemicals by HPLC-ESI-MS. Heliyon, 2019, 5, e03058.	3.2	14
23	Pectin-Based Films Loaded with Hydroponic Nopal Mucilages: Development and Physicochemical Characterization. Coatings, 2020, 10, 467.	2.6	13
24	Antioxidant activity of polyphenolic compounds obtained from Euphorbia antisyphilitica by-products. Heliyon, 2021, 7, e06734.	3.2	12
25	Improvement of Shelf Life and Sensory Quality of Pears Using a Specialized Edible Coating. Journal of Chemistry, 2015, 2015, 1-7.	1.9	11
26	PECTIN â€“ CANDELILLA WAX: AN ALTERNATIVE MIXTURE FOR EDIBLE FILMS. Journal of Microbiology, Biotechnology and Food Sciences, 2015, 5, 167-171.	0.8	10
27	Candelilla Wax Extracted by Traditional Method and an Ecofriendly Process: Assessment of Its Chemical, Structural and Thermal Properties. Molecules, 2022, 27, 3735.	3.8	9
28	Euphorbia antisyphilitica Zucc: A Source of Phytochemicals with Potential Applications in Industry. Plants, 2021, 10, 8.	3.5	8
29	Valorization of Flourensia cernua DC as source of antioxidants and antifungal bioactives. Industrial Crops and Products, 2020, 152, 112422.	5.2	7
30	Currently Applied Extraction Processes for Secondary Metabolites from Lippia turbinata and Turnera diffusa and Future Perspectives. Separations, 2021, 8, 158.	2.4	7
31	ADVANCES IN PRESERVATION OF FRUITS AND VEGETABLES WITH BIOACTIVE COATINGS. Boletim Centro De Pesquisa De Processamento De Alimentos, 2015, 33, .	0.2	1
32	Extraction and characterization of mucilage from Opuntia ficus-indica cultivated on hydroponic system. Notulae Botanicae Horti Agrobotanici Cluj-Napoca, 2022, 50, 12460.	1.1	1