

Maria de Jes s Perea-Flores

List of Publications by Year in descending order

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43
papers

892
citations

516215

16
h-index

476904

29
g-index

45
all docs

45
docs citations

45
times ranked

1113
citing authors

#	ARTICLE	IF	CITATIONS
1	Mathematical modelling of castor oil seeds (<i>Ricinus communis</i>) drying kinetics in fluidized bed at high temperatures. <i>Industrial Crops and Products</i> , 2012, 38, 64-71.	2.5	103
2	Evaluation of the ripening stages of apple (Golden Delicious) by means of computer vision system. <i>Biosystems Engineering</i> , 2017, 159, 46-58.	1.9	97
3	Production of high-oleic palm oil nanoemulsions by high-shear homogenization (microfluidization). <i>Innovative Food Science and Emerging Technologies</i> , 2016, 35, 75-85.	2.7	70
4	Computer Vision System Applied to Classification of "Manila" Mangoes During Ripening Process. <i>Food and Bioprocess Technology</i> , 2014, 7, 1183-1194.	2.6	69
5	Image Processing Applied to Classification of Avocado Variety Hass (<i>Persea americana</i> Mill.) During the Ripening Process. <i>Food and Bioprocess Technology</i> , 2011, 4, 1307-1313.	2.6	53
6	An overview of the emerging trends of the <i>Salicornia</i> L. genus as a sustainable crop. <i>Environmental and Experimental Botany</i> , 2021, 191, 104606.	2.0	49
7	Characterization of the micro and nanostructure of the candelilla wax organogels crystal networks. <i>Food Structure</i> , 2018, 16, 1-7.	2.3	38
8	Microscopy techniques and image analysis for evaluation of some chemical and physical properties and morphological features for seeds of the castor oil plant (<i>Ricinus communis</i>). <i>Industrial Crops and Products</i> , 2011, 34, 1057-1065.	2.5	36
9	<p>Development, Characterization and Use of Liposomes as Amphipathic Transporters of Bioactive Compounds for Melanoma Treatment and Reduction of Skin Inflammation: A Review</p>. <i>International Journal of Nanomedicine</i> , 2020, Volume 15, 7627-7650.	3.3	30
10	Barrier, mechanical and morpho-structural properties of gelatin films with carbon nanotubes addition. <i>Journal of Food Engineering</i> , 2014, 120, 223-232.	2.7	29
11	Chemical components distribution and morphology of microcapsules of paprika oleoresin by microscopy and spectroscopy. <i>Food Hydrocolloids</i> , 2018, 81, 6-14.	5.6	27
12	Effects of microfluidisation process on the amounts and distribution of encapsulated and non-encapsulated α -tocopherol microcapsules obtained by spray drying. <i>Food Research International</i> , 2014, 63, 2-8.	2.9	25
13	Starch and antioxidant compound release during in vitro gastrointestinal digestion of gluten-free pasta. <i>Food Chemistry</i> , 2018, 263, 201-207.	4.2	24
14	Halotolerance and Survival Kinetics of Lactic Acid Bacteria Isolated from JalapeÃ±o Pepper (<i>Capsicum annuum</i> L.) Fermentation. <i>Journal of Food Science</i> , 2014, 79, M1545-53.	1.5	21
15	Microencapsulation of Vanilla Oleoresin (<i>V. planifolia</i> Andrews) by Complex Coacervation and Spray Drying: Physicochemical and Microstructural Characterization. <i>Foods</i> , 2020, 9, 1375.	1.9	20
16	In-vitro digestion of whey protein- and soy lecithin-stabilized High Oleic Palm Oil emulsions. <i>Journal of Food Engineering</i> , 2020, 278, 109918.	2.7	18
17	Physicochemical, structural and nanomechanical study elucidating the differences in firmness among four apple cultivars. <i>Postharvest Biology and Technology</i> , 2021, 171, 111342.	2.9	17
18	Evaluation of physical, chemical, microstructural and micromechanical properties of nopal spines (<i>Opuntia ficus-indica</i>). <i>Industrial Crops and Products</i> , 2018, 123, 707-718.	2.5	16

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19	Effect of the extraction by thermosonication on castor oil quality and the microstructure of its residual cake. <i>Industrial Crops and Products</i> , 2019, 141, 111760.	2.5	16
20	Bean phenolic compound changes during processing: Chemical interactions and identification. <i>Journal of Food Science</i> , 2021, 86, 643-655.	1.5	14
21	Evaluation of Agave Fiber Delignification by Means of Microscopy Techniques and Image Analysis. <i>Microscopy and Microanalysis</i> , 2014, 20, 1436-1446.	0.2	13
22	Insight of Polyphenol Oxidase Enzyme Inhibition and Total Polyphenol Recovery from Cocoa Beans. <i>Antioxidants</i> , 2020, 9, 458.	2.2	12
23	Technological and Structural Properties of Oat Cookies Incorporated with Fructans (Agave tequilana) Tj ETQq1 1 0.784314 rgBT /Overlock 10	1.4	10
24	Physicochemical, functional and structural characterization of Mexican <i>Oxalis tuberosa</i> starch modified by cross-linking. <i>Journal of Food Measurement and Characterization</i> , 2019, 13, 2862-2870.	1.6	9
25	An overview of instrumented indentation technique for the study of micromechanical properties in food: A case study on bean seed coat. <i>Biosystems Engineering</i> , 2021, 204, 377-385.	1.9	9
26	Influence of Milk Whey on High-Oleic Palm Oil Nanoemulsions: Powder Production, Physical and Release Properties. <i>Food Biophysics</i> , 2017, 12, 439-450.	1.4	8
27	Detection of <i>Brucella abortus</i> by a platform functionalized with protein A and specific antibodies IgG. <i>Microscopy Research and Technique</i> , 2019, 82, 586-595.	1.2	7
28	Cladodes: Chemical and structural properties, biological activity, and polyphenols profile. <i>Food Science and Nutrition</i> , 2021, 9, 4007-4017.	1.5	7
29	Study of cellular architecture and micromechanical properties of cuajilote fruits (<i>Parmentiera</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10	1.2	5
30	Characterization of the hierarchical architecture and micromechanical properties of walnut shell (<i>Juglans regia</i> L.). <i>Journal of the Mechanical Behavior of Biomedical Materials</i> , 2022, 130, 105190.	1.5	5
31	Phenolic compounds profile by UPLC-ESI-MS in black beans and its distribution in the seed coat during storage. <i>Food Chemistry</i> , 2022, 395, 133638.	4.2	5
32	Liposomes Loaded with Unsaponifiable Matter from <i>Amaranthus hypochondriacus</i> as a Source of Squalene and Carrying Soybean Lunasin Inhibited Melanoma Cells. <i>Nanomaterials</i> , 2021, 11, 1960.	1.9	4
33	Chemical and Microstructural Characterization of Vanilla Waste Compounds (<i>Vanilla planifolia</i> .) Tj ETQq1 1 0.784314 rgBT /Overlock 10	1.8	4
34	Effect of borojo (<i>Borojoa patinoi</i> Cuatrecasas) threeâ€³phase composition and gum arabic on the glass transition temperature. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 1027-1036.	1.7	3
35	Effect of sodium cinnamate, coumarate, caffeate and ferulate mixtures on the viability, morphometry and ultrastructure of lactic-acid bacteria and <i>Listeria monocytogenes</i> . <i>LWT - Food Science and Technology</i> , 2019, 112, 108240.	2.5	3
36	Modification by lipophilic substitution of Mexican <i>Oxalis tuberosa</i> starch and its effect on functional and microstructural properties. <i>Journal of Food Measurement and Characterization</i> , 2022, 16, 1062-1072.	1.6	3

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37	Effect of <i>Heterotheca inuloides</i> essential oil on rat cytoskeleton articular chondrocytes. <i>Natural Product Research</i> , 2013, 27, 2347-2350.	1.0	2
38	Physicochemical characteristics of seeds from wild and cultivated castor bean plants (<i>Ricinus</i>). <i>Trends in Food Science and Technology</i> , 2019, 10, 50-70.	0.2	2
39	Chemical and microstructural characterization of three seaweed species from two locations of Veracruz, Mexico. <i>Food Science and Technology</i> , 2019, 42, .	0.8	2
40	Influence of drying method on the functional and microstructural properties of starch from <i>Oxalis tuberosa</i> . <i>Journal of Food Measurement and Characterization</i> , 2022, 16, 3660-3669.	1.6	2
41	Food Nano- and Microconjugated Systems: The Case of Albumin-Capsaicin. <i>Food Engineering Series</i> , 2015, , 187-203.	0.3	1
42	Compound distribution, structural analysis and nanomechanical properties of nanofibers loaded with high-oleic palm oil nanoemulsions for packaging application. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2022, 636, 128148.	2.3	1
43	Tools for the Study of Nanostructures. <i>Food Engineering Series</i> , 2015, , 5-38.	0.3	0