

Nestor Gutiérrez-Méndez

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/2773617/publications.pdf>

Version: 2024-02-01

60
papers

878
citations

516710

16
h-index

552781

26
g-index

60
all docs

60
docs citations

60
times ranked

1264
citing authors

#	ARTICLE	IF	CITATIONS
1	Production of reuterin in a fermented milk product by <i>Lactobacillus reuteri</i> : Inhibition of pathogens, spoilage microorganisms, and lactic acid bacteria. <i>Journal of Dairy Science</i> , 2017, 100, 4258-4268.	3.4	75
2	Evaluation of Aroma Generation of <i>Lactococcus lactis</i> with an Electronic Nose and Sensory Analysis. <i>Journal of Dairy Science</i> , 2008, 91, 49-57.	3.4	71
3	Shelf life studies on apple juice pasteurised by ultrahigh hydrostatic pressure. <i>LWT - Food Science and Technology</i> , 2015, 62, 915-919.	5.2	54
4	Use of essential oils and extracts from spices in meat protection. <i>Journal of Food Science and Technology</i> , 2014, 51, 957-963.	2.8	52
5	Biocontrol Processes in Fruits and Fresh Produce, the Use of Lactic Acid Bacteria as a Sustainable Option. <i>Frontiers in Sustainable Food Systems</i> , 2018, 2, .	3.9	50
6	Modification of the textural and rheological properties of cream cheese using thermosonicated milk. <i>Journal of Food Engineering</i> , 2016, 168, 223-230.	5.2	33
7	Effect of TiO ₂ on the thermal and optical properties of Er ³⁺ /Yb ³⁺ co-doped tellurite glasses for optical sensor. <i>Journal of Luminescence</i> , 2019, 208, 342-349.	3.1	29
8	In Vitro Antibacterial Activity of <i>Hibiscus sabdariffa</i> L. Phenolic Extract and Its In Situ Application on Shelf-Life of Beef Meat. <i>Foods</i> , 2020, 9, 1080.	4.3	28
9	Exploring the Milk Clotting Properties of a Plant Coagulant from the Berries of <i>S. elaeagnifolium</i> . <i>Journal of Food Science</i> , 2012, 77, C89-94.	3.1	24
10	Individual and combined effect of pH and whey proteins on lactose crystallization. <i>Food Research International</i> , 2019, 116, 455-461.	6.2	23
11	Proteolysis and Rheological Properties of Cream Cheese Made with a Plant-Derived Coagulant from <i>Solanum elaeagnifolium</i> . <i>Foods</i> , 2019, 8, 44.	4.3	22
12	Production of poly (3-hydroxybutyrate) from a dairy industry wastewater using <i>Bacillus subtilis</i> EPAH18: Bioprocess development and simulation. <i>Biochemical Engineering Journal</i> , 2019, 151, 107324.	3.6	21
13	Assessing the yield, microstructure, and texture properties of miniature Chihuahua-type cheese manufactured with a phospholipase A1 and exopolysaccharide-producing bacteria. <i>Journal of Dairy Science</i> , 2014, 97, 598-608.	3.4	20
14	Ultrasound-assisted crystallization of lactose in the presence of whey proteins and Î-carrageenan. <i>Ultrasonics Sonochemistry</i> , 2018, 42, 714-722.	8.2	20
15	Partial characterization of a plant coagulant obtained from the berries of <i>Solanum elaeagnifolium</i> . <i>CYTA - Journal of Food</i> , 2016, 14, 200-205.	1.9	19
16	Influence of ultrasound frequency and power on lactose nucleation. <i>Journal of Food Engineering</i> , 2019, 249, 34-39.	5.2	19
17	Phenotypic and genotypic characteristics of <i>Lactococcus lactis</i> strains isolated from different ecosystems. <i>Canadian Journal of Microbiology</i> , 2010, 56, 432-439.	1.7	18
18	Effect of pH and salt gradient on the autolysis of <i>Lactococcus lactis</i> strains. <i>Brazilian Journal of Microbiology</i> , 2011, 42, 1495-1499.	2.0	16

#	ARTICLE	IF	CITATIONS
19	Selection of Lactic Acid Bacteria Isolated from Fresh Fruits and Vegetables Based on Their Antimicrobial and Enzymatic Activities. <i>Foods</i> , 2020, 9, 1399.	4.3	16
20	Short communication: Potential of Fresco-style cheese whey as a source of protein fractions with antioxidant and angiotensin-I-converting enzyme inhibitory activities. <i>Journal of Dairy Science</i> , 2015, 98, 7635-7639.	3.4	15
21	Microbiological Changes during Ripening of Chihuahua Cheese Manufactured with Raw Milk and Its Seasonal Variations. <i>Foods</i> , 2018, 7, 153.	4.3	15
22	Carcass and meat quality characteristics of Churra and Assaf suckling lambs. <i>Animal</i> , 2018, 12, 1093-1101.	3.3	14
23	Functional Expression and One-Step Protein Purification of Manganese Peroxidase 1 (rMnP1) from <i>Phanerochaete chrysosporium</i> Using the <i>E. coli</i> -Expression System. <i>International Journal of Molecular Sciences</i> , 2020, 21, 416.	4.1	14
24	Compositional, Functional and Sensory Characteristics of Selected Mexican Cheeses. <i>Food and Nutrition Sciences (Print)</i> , 2014, 05, 366-375.	0.4	14
25	Ultraviolet Irradiation Effect on Apple Juice Bioactive Compounds during Shelf Storage. <i>Foods</i> , 2016, 5, 10.	4.3	11
26	Seasonal influence on the microbial profile of Chihuahua cheese manufactured from raw milk. <i>International Journal of Dairy Technology</i> , 2018, 71, 81-89.	2.8	11
27	Lecithins: A comprehensive review of their properties and their use in formulating microemulsions. <i>Journal of Food Biochemistry</i> , 2022, 46, e14157.	2.9	11
28	Comparison of volatile compounds produced by wild <i>Lactococcus lactis</i> in miniature Chihuahua-type cheeses. <i>Dairy Science and Technology</i> , 2014, 94, 499-516.	2.2	10
29	Effect of the Addition of Essential Oils and Functional Extracts of Clove on Physicochemical Properties of Chitosan-Based Films. <i>International Journal of Polymer Science</i> , 2015, 2015, 1-6.	2.7	10
30	Improving Cull Cow Meat Quality Using Vacuum Impregnation. <i>Foods</i> , 2018, 7, 74.	4.3	10
31	Mutarotation and solubility of lactose as affected by carrageenans. <i>Food Research International</i> , 2021, 142, 110204.	6.2	10
32	Organosolv pretreatment for cellulose recovery from sawdust for its ulterior use in membrane synthesis and operation. <i>Desalination and Water Treatment</i> , 2015, 56, 3626-3639.	1.0	9
33	Compositional and free radical scavenging properties of <i>Zea mays</i> female inflorescences (maize) Tj ETQq1 1 0,784314 rgBT /Ov	1.9	9
34	Inhibitory effect of saccharides and phenolic compounds from maize silks on intestinal α -glucosidases. <i>Journal of Food Biochemistry</i> , 2019, 43, e12896.	2.9	9
35	Partial Characterization of Bacteriocin Produced by Halotolerant <i>Pediococcus acidilactici</i> Strain QC38 Isolated from Traditional Cotija Cheese. <i>Polish Journal of Microbiology</i> , 2016, 65, 279-285.	1.7	9
36	α -Ketoglutarate biosynthesis in wild and industrial strains of <i>Lactococcus lactis</i> . <i>Letters in Applied Microbiology</i> , 2008, 47, 202-207.	2.2	8

#	ARTICLE	IF	CITATIONS
37	The impact of chymosin and plant-derived proteases on the acid-induced gelation of milk. <i>International Journal of Dairy Technology</i> , 2021, 74, 297-306.	2.8	7
38	Effect of pH and salt gradient on the autolysis of <i>Lactococcus lactis</i> strains. <i>Brazilian Journal of Microbiology</i> , 2011, 42, 1495-9.	2.0	7
39	Chemical interactions among caseins during rennet coagulation of milk. <i>Journal of Dairy Science</i> , 2022, 105, 981-989.	3.4	7
40	Anthocyanins and Functional Compounds Change in a Third-Generation Snacks Prepared Using Extruded Blue Maize, Black Bean, and Chard: An Optimization. <i>Antioxidants</i> , 2021, 10, 1368.	5.1	6
41	Sonocrystallization of Lactose from Whey. , 2018, , .		5
42	Sensory Profile of Chihuahua Cheese Manufactured from Raw Milk. <i>International Journal of Food Science</i> , 2018, 2018, 1-7.	2.0	5
43	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
44	Structure rearrangement during rennet coagulation of milk modifies curd density. <i>Journal of Dairy Science</i> , 2020, 103, 3088-3094.	3.4	5
45	Effect of Packaging and Salt Content and Type on Antioxidant and ACE-Inhibitory Activities in Requeson Cheese. <i>Foods</i> , 2022, 11, 1264.	4.3	5
46	Texture Properties of Miniature Chihuahua Type Cheese Manufactured with Different Strains of <i>Lactococcus lactis</i> Isolated from Plants and Raw Milk Cheese. <i>Journal of Texture Studies</i> , 2014, 45, 487-494.	2.5	4
47	Autolytic and Proteolytic Properties of Strains of <i>Lactococcus lactis</i> Isolated from Different Vegetables, Raw-Milk Cheeses and Commercial Starter Cultures. <i>Food and Nutrition Sciences (Print)</i> , 2013, 04, 21-26.	0.4	4
48	Effect of different types and concentrations of salts added to Requeson cheese on texture, sensory, and physiochemical characteristics. <i>Journal of Food Processing and Preservation</i> , 2022, 46, e16336.	2.0	4
49	Crystallization of Lactose-Protein Solutions in the Presence of Flavonoids. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 2684-2694.	5.2	4
50	Modification of lecithin-based emulsions with phospholipases. <i>CYTA - Journal of Food</i> , 2020, 18, 688-697.	1.9	3
51	cDNA Characterization and Expression of Selenium-Dependent CqGPx3 Isoforms in the Crayfish <i>Cherax quadricarinatus</i> under High Temperature and Hypoxia. <i>Genes</i> , 2022, 13, 179.	2.4	2
52	Manufacture of magnesium-fortified Chihuahua cheese. <i>Journal of Dairy Science</i> , 2022, , .	3.4	2
53	Influence of environmental and genetic factors on 3-hydroxypropionaldehyde production by <i>Lactobacillus reuteri</i> . <i>Journal of Basic Microbiology</i> , 2018, 58, 1053-1060.	3.3	1
54	The Oxidative Process of Acarbose, Maysin, and Luteolin with Maltase-Glucoamylase: Molecular Docking and Molecular Dynamics Study. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 4067.	2.5	1

#	ARTICLE	IF	CITATIONS
55	Milk-Clotting Enzymes: <i>S. elaeagnifolium</i> As An Alternative Source. , 2020, , 355-376.		1
56	Microbiological and physicochemical characteristics of Chihuahua cheese manufactured with raw milk. <i>AIMS Agriculture and Food</i> , 2020, 5, 86-101.	1.6	1
57	Value-Added Compounds with Health Benefits Produced from Cheese Whey Lactose. , 2020, , .		0
58	Effect of probiotic cultures on the angiotensin converting enzyme inhibitory activity of whey-based fermented beverages. <i>Journal of Food Science and Technology</i> , 2020, 57, 3731-3738.	2.8	0
59	Lactic Acid Bacteria in Preservation and Functional Foods. , 2020, , 137-161.		0
60	Predictive Microbiology: A Tool to Evaluate the Effectiveness of Natural Antimicrobials. , 2019, , 319-330.		0