

# Ja Ragazzo-Sánchez

## List of Publications by Year in descending order

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84  
papers

1,684  
citations

257101

24  
h-index

344852

36  
g-index

85  
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85  
docs citations

85  
times ranked

1750  
citing authors

#	ARTICLE	IF	CITATIONS
1	Multi-response optimization of acid hydrolysis in sugarcane bagasse to obtain high xylose concentration. <i>Biomass Conversion and Biorefinery</i> , 2024, 14, 173-181.	2.9	3
2	Encapsulation with HDPAF-WP of the hexane fraction of sea grape ( <i>Coccoloba uvifera</i> L.) leaf extract by electrospraying. <i>Polymer Bulletin</i> , 2023, 80, 959-975.	1.7	1
3	Enzymatic hydrolysis of lignocellulosic biomass using native cellulase produced by <i>Aspergillus niger</i> ITV02 under liquid state fermentation. <i>Biotechnology and Applied Biochemistry</i> , 2022, 69, 198-208.	1.4	10
4	Formulation of the biological control yeast <i>Meyerozyma caribbica</i> by electrospraying process: effect on postharvest control of anthracnose in mango ( <i>Mangifera indica</i> L.) and papaya ( <i>Carica papaya</i> L.). <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 696-706.	1.7	12
5	Optimization of ultrasound-assisted microemulsions of citral using biopolymers: characterization and antifungal activity. <i>Journal of Dispersion Science and Technology</i> , 2022, 43, 1373-1382.	1.3	7
6	<i>Artocarpus heterophyllus</i> Lam. leaf extracts added to pectin-based edible coating for <i>Alternaria</i> sp. control in tomato. <i>LWT - Food Science and Technology</i> , 2022, 156, 113022.	2.5	7
7	Preparation and Characterization of Electrospun Polysaccharide FucoPol-Based Nanofiber Systems. <i>Nanomaterials</i> , 2022, 12, 498.	1.9	5
8	Animal- and Plant-Based Edible Food Packaging for Perishable Foodstuff. , 2022, , 39-85.		3
9	Microencapsulation of citral with Arabic gum and sodium alginate for the control of <i>Fusarium pseudocircinatum</i> in bananas. <i>Iranian Polymer Journal (English Edition)</i> , 2022, 31, 665-676.	1.3	6
10	Determination by isothermal microcalorimetry of the sensitivity of phytopathogenic fungi of tropical fruits against an ethanolic extract of jackfruit leaf ( <i>Artocarpus heterophyllus</i> Lam.). <i>Journal of Microbiological Methods</i> , 2022, 195, 106457.	0.7	7
11	Ethanol Production from Enzymatic Hydrolysates Optimized of <i>Agave tequilana</i> Weber var. azul and <i>Agave karwinskii</i> bagasses. <i>Bioenergy Research</i> , 2021, 14, 785-798.	2.2	6
12	Evaluation of biopolymers in the encapsulation by electrospraying of polyphenolic compounds extracted from blueberry ( <i>Vaccinium corymbosum</i> L.) variety Biloxi. <i>Polymer Bulletin</i> , 2021, 78, 3561-3576.	1.7	9
13	Enhancing hygroscopic stability of agave fructans capsules obtained by electrospraying. <i>Journal of Food Science and Technology</i> , 2021, 58, 1593-1603.	1.4	11
14	Jackfruit ( <i>Artocarpus heterophyllus</i> Lam) leaf as a new source to obtain protein hydrolysates: Physicochemical characterization, techno-functional properties and antioxidant capacity. <i>Food Hydrocolloids</i> , 2021, 112, 106319.	5.6	39
15	Morphological and molecular identification of the causal agents of post-harvest diseases in avocado fruit, and potential biocontrol with <i>Meyerozyma caribbica</i> . <i>Archives of Phytopathology and Plant Protection</i> , 2021, 54, 411-430.	0.6	7
16	Volatile profiles of five jackfruit ( <i>Artocarpus heterophyllus</i> Lam.) cultivars grown in the Mexican Pacific area. <i>Food Research International</i> , 2021, 139, 109961.	2.9	11
17	Antimutagenic, Antiproliferative and Antioxidant Properties of Sea Grape Leaf Extract Fractions ( <i>Coccoloba uvifera</i> L.). <i>Anti-Cancer Agents in Medicinal Chemistry</i> , 2021, 21, 2250-2257.	0.9	6
18	Encapsulation by Electrospraying of Anticancer Compounds from Jackfruit Extract ( <i>Artocarpus</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 67 Agents in Medicinal Chemistry, 2021, 21, 523-531.	0.9	6

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19	Electrosprayed cashew gum microparticles for the encapsulation of highly sensitive bioactive materials. <i>Carbohydrate Polymers</i> , 2021, 264, 118060.	5.1	15
20	Application of stressed and microencapsulated <i>Meyerozyma caribbica</i> for the control of <i>Colletotrichum gloeosporioides</i> in avocado ( <i>Persea americana</i> Mill. cv. Hass). <i>Journal of Plant Diseases and Protection</i> , 2021, 128, 1243-1251.	1.6	9
21	Effect of temperature on mycelial growth of <i>Alternaria alternata</i> and <i>Colletotrichum gloeosporioides</i> isolated from papaya fruit. <i>Archives of Phytopathology and Plant Protection</i> , 2021, 54, 1970-1988.	0.6	2
22	An Extensive Review of Natural Polymers Used as Coatings for Postharvest Shelf-Life Extension: Trends and Challenges. <i>Polymers</i> , 2021, 13, 3271.	2.0	42
23	Utilization of by-products of endemic fruits: Encapsulation of proteolytic extracts of guamara ( <i>Bromelia pinguin</i> ) and cocuixtle ( <i>Bromelia karatas</i> ) by electrospraying. <i>LWT - Food Science and Technology</i> , 2021, 149, 111670.	2.5	3
24	Characterization of sodium alginate coatings with <i>Meyerozyma caribbica</i> and impact on quality properties of avocado fruit. <i>LWT - Food Science and Technology</i> , 2021, 152, 112346.	2.5	21
25	Use of jackfruit leaf ( <i>Artocarpus heterophyllus</i> L.) protein hydrolysates as a stabilizer of the nanoemulsions loaded with extract-rich in pentacyclic triterpenes obtained from <i>Coccoloba uvifera</i> L. leaf. <i>Food Chemistry: X</i> , 2021, 12, 100138.	1.8	9
26	Optimization of microwave assisted extraction of <i>Artocarpus Heterophyllus</i> leaf polyphenols with inhibitory action against <i>Alternaria</i> sp. and antioxidant capacity. <i>Food Science and Biotechnology</i> , 2021, 30, 1695-1707.	1.2	2
27	Edible pectin film added with peptides from jackfruit leaves obtained by high-hydrostatic pressure and pepsin hydrolysis. <i>Food Chemistry: X</i> , 2021, 12, 100170.	1.8	13
28	Use of native agave fructans as stabilizers on physicochemical properties of spray-dried pineapple juice. <i>Drying Technology</i> , 2020, 38, 293-303.	1.7	11
29	Rheological and physicochemical stability of hydrolyzed jackfruit juice ( <i>Artocarpus heterophyllus</i> L.) processed by spray drying. <i>Journal of Food Science and Technology</i> , 2020, 57, 663-672.	1.4	7
30	Optimization of Cellulase Production by <i>Aspergillus niger</i> ITV 02 from Sweet Sorghum Bagasse in Submerged Culture Using a Box-Behnken Design. <i>Sugar Tech</i> , 2020, 22, 266-273.	0.9	14
31	Acid pretreatment optimization for xylose production from <i>Agave tequilana</i> Weber var. azul, <i>Agave americana</i> var. oaxacensis, <i>Agave karwinskii</i> , and <i>Agave potatorum</i> bagasses using a Box-Behnken design. <i>Biomass Conversion and Biorefinery</i> , 2020, 10, 949-958.	2.9	11
32	Green technologies for the extraction of proteins from jackfruit leaves ( <i>Artocarpus heterophyllus</i> )	1.2	20
33	Microencapsulation of <i>Meyerozyma guilliermondii</i> by spray drying using sodium alginate and soy protein isolate as wall materials: a biocontrol formulation for anthracnose disease of mango. <i>Biocontrol Science and Technology</i> , 2020, 30, 1116-1132.	0.5	24
34	Application of essential oils and polyphenols as natural antimicrobial agents in postharvest treatments: Advances and challenges. <i>Food Science and Nutrition</i> , 2020, 8, 2555-2568.	1.5	40
35	Production and characterization of an enzyme extract with cellulase activity produced by an indigenous strain of <i>Fusarium verticillioides</i> ITV03 using sweet sorghum bagasse. <i>Biotechnology Letters</i> , 2020, 42, 2271-2283.	1.1	5
36	Characterization of submicron emulsion processed by ultrasound homogenization to protect a bioactive extract from sea grape ( <i>Coccoloba uvifera</i> L.). <i>Food Science and Biotechnology</i> , 2020, 29, 1365-1372.	1.2	5

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37	Characterization and antifungal activity of jackfruit ( <i>Artocarpus heterophyllus</i> Lam.) leaf extract obtained using conventional and emerging technologies. <i>Food Chemistry</i> , 2020, 330, 127211.	4.2	34
38	Sodium alginate coatings added with <i>Meyerozyma caribbica</i> : Postharvest biocontrol of <i>Colletotrichum gloeosporioides</i> in avocado ( <i>Persea americana</i> Mill. cv. Hass). <i>Postharvest Biology and Technology</i> , 2020, 163, 111123.	2.9	57
39	Use of a Taguchi Design in Hibiscus sabdariffa Extracts Encapsulated by Spray-Drying. <i>Foods</i> , 2020, 9, 128.	1.9	15
40	Microencapsulation of <i>Lactobacillus plantarum</i> by spray drying with mixtures of <i>Aloe vera</i> mucilage and agave fructans as wall materials. <i>Journal of Food Process Engineering</i> , 2020, 43, e13436.	1.5	23
41	Predictive Model for the Effect of Environmental Conditions on the Postharvest Development of <i>Colletotrichum gloeosporioides</i> Strains Isolated from Papaya ( <i>Carica papaya</i> L.). <i>Journal of Food Protection</i> , 2020, 83, 1495-1504.	0.8	4
42	Preparative scale extraction of mangiferin and lupeol from mango ( <i>Mangifera indica</i> L.) leaves and bark by different extraction methods. <i>Journal of Food Science and Technology</i> , 2019, 56, 4625-4631.	1.4	13
43	Physicochemical Composition and Apparent Degree of Polymerization of Fructans in Five Wild Agave Varieties: Potential Industrial Use. <i>Foods</i> , 2019, 8, 404.	1.9	26
44	Application of powder formulation of <i>Meyerozyma caribbica</i> for postharvest control of <i>Colletotrichum gloeosporioides</i> in mango ( <i>Mangifera indica</i> L.). <i>LWT - Food Science and Technology</i> , 2019, 113, 108271.	2.5	26
45	Cold Plasma Treatment as an Alternative for Ochratoxin A Detoxification and Inhibition of Mycotoxigenic Fungi in Roasted Coffee. <i>Toxins</i> , 2019, 11, 337.	1.5	34
46	Ultrasound-assisted microencapsulation of jackfruit extract in eco-friendly powder particles: characterization and antiproliferative activity. <i>Journal of Dispersion Science and Technology</i> , 2019, 40, 1507-1515.	1.3	13
47	Micro- and Nanostructures of Agave Fructans to Stabilize Compounds of High Biological Value via Electrohydrodynamic Processing. <i>Nanomaterials</i> , 2019, 9, 1659.	1.9	16
48	Antagonistic microorganisms efficiency to suppress damage caused by <i>Colletotrichum gloeosporioides</i> in papaya crop: Perspectives and challenges. <i>Revista Mexicana De Ingeniera Quimica</i> , 2019, 19, 839-849.	0.2	5
49	Use of emerging technologies in the extraction of lupeol, $\beta$ -amyrin and $\beta$ -amyrin from sea grape ( <i>Coccoloba uvifera</i> L.). <i>Journal of Food Science and Technology</i> , 2018, 55, 2377-2383.	1.4	18
50	Effect of maltodextrin reduction and native agave fructans addition on the physicochemical properties of spray-dried mango and pineapple juices. <i>Food Science and Technology International</i> , 2018, 24, 519-532.	1.1	22
51	Determination of potentially mycotoxigenic fungi in coffee ( <i>Coffea arabica</i> L.) from Nayarit. <i>Food Science and Biotechnology</i> , 2018, 27, 891-898.	1.2	20
52	Energy requirements and production cost of the spray drying process of cheese whey. <i>Drying Technology</i> , 2018, 36, 597-608.	1.7	14
53	Antimicrobial soy protein isolate-based films: physical characterisation, active agent retention and antifungal properties against <i>Penicillium italicum</i> . <i>International Journal of Food Science and Technology</i> , 2018, 53, 921-929.	1.3	11
54	Use of Electrospayed Agave Fructans as Nanoencapsulating Hydrocolloids for Bioactives. <i>Nanomaterials</i> , 2018, 8, 868.	1.9	30

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55	Optimisation of the spray drying process of formulating the post-harvest biocontrol agent <i>Meyerozyma caribbica</i> . <i>Biocontrol Science and Technology</i> , 2018, 28, 574-590.	0.5	19
56	Application of high hydrostatic pressure on Pacific white shrimp ( <i>Litopenaeus vannamei</i> ): Microbiological, physicochemical and consumer acceptance. <i>Food Science and Technology International</i> , 2018, 24, 713-723.	1.1	8
57	Are biological control agents, isolated from tropical fruits, harmless to potential consumers?. <i>Food and Chemical Toxicology</i> , 2017, 109, 1055-1062.	1.8	19
58	Effect of Addition of Native Agave Fructans on Spray-Dried Chayote ( <i>Sechium edule</i> ) and Pineapple ( <i>Ananas comosus</i> ) Juices: Rheology, Microstructure, and Water Sorption. <i>Food and Bioprocess Technology</i> , 2017, 10, 2069-2080.	2.6	8
59	Microencapsulation of <i>Eugenia uniflora</i> L. juice by spray drying using fructans with different degrees of polymerisation. <i>Carbohydrate Polymers</i> , 2017, 175, 603-609.	5.1	56
60	Control of blue mold decay on Persian lime: Application of covalently cross-linked arabinoxylans bioactive coatings with antagonistic yeast entrapped. <i>LWT - Food Science and Technology</i> , 2017, 85, 187-196.	2.5	42
61	Antimicrobial soy protein based coatings: Application to Persian lime ( <i>Citrus latifolia</i> Tanaka) for protection and preservation. <i>Postharvest Biology and Technology</i> , 2017, 132, 138-144.	2.9	50
62	Optimization of nanoemulsions processed by high-pressure homogenization to protect a bioactive extract of jackfruit ( <i>Artocarpus heterophyllus</i> Lam). <i>Innovative Food Science and Emerging Technologies</i> , 2017, 40, 35-41.	2.7	34
63	Identificación y caracterización de <i>Colletotrichum</i> spp. causante de antracnosis en aguacate de Nayarit, México. <i>Revista Mexicana De Ciencias Agrícolas</i> , 2017, , 3953-3964.	0.0	7
64	Data on enterobacteria activity on biofilm formation at surface mango fruit ( <i>Mangifera indica</i> L.) cv Ataulfo. <i>Data in Brief</i> , 2016, 9, 746-748.	0.5	0
65	Covalently Cross-Linked Arabinoxylans Films for <i>Debaryomyces hansenii</i> Entrapment. <i>Molecules</i> , 2015, 20, 11373-11386.	1.7	30
66	Screening antimutagenic and antiproliferative properties of extracts isolated from Jackfruit pulp ( <i>Artocarpus heterophyllus</i> Lam). <i>Food Chemistry</i> , 2015, 175, 409-416.	4.2	26
67	<i>Saccharomyces cerevisiae</i> Mixed Culture of Blackberry ( <i>Rubus ulmifolius</i> L.) Juice: Synergism in the Aroma Compounds Production. <i>Scientific World Journal</i> , The, 2014, 2014, 1-9.	0.8	1
68	Evaluation of extraction methods for preparative scale obtention of mangiferin and lupeol from mango peels ( <i>Mangifera indica</i> L.). <i>Food Chemistry</i> , 2014, 159, 267-272.	4.2	68
69	Biocontrol action mechanisms of <i>Cryptococcus laurentii</i> on <i>Colletotrichum gloeosporioides</i> of mango. <i>Crop Protection</i> , 2014, 65, 194-201.	1.0	47
70	Comparative Study of Anthocyanin and Volatile Compounds Content of Four Varieties of Mexican Roselle ( <i>Hibiscus sabdariffa</i> L.) by Multivariable Analysis. <i>Plant Foods for Human Nutrition</i> , 2013, 68, 229-234.	1.4	33
71	<i>Aulacaspis tubercularis</i> Newstead in Mango Orchards of Nayarit, Mexico, and Relationship with Environmental and Agronomic Factors. <i>Southwestern Entomologist</i> , 2013, 38, 221-230.	0.1	7
72	Action mechanisms of the yeast <i>Meyerozyma caribbica</i> for the control of the phytopathogen <i>Colletotrichum gloeosporioides</i> in mangoes. <i>Biological Control</i> , 2013, 65, 293-301.	1.4	95

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73	Monitoring of Lactic Fermentation with a Coupling Electronic Nose and Gas Chromatography. Engineering, 2013, 05, 13-19.	0.4	4
74	SELECTION OF ANTIBIOTIC-PRODUCING STRAINS OF <i>Bacillus</i> spp. ISOLATED FROM TROPICAL FRUITS. Revista Chapingo, Serie Horticultura, 2011, XVII, 5-11.	1.1	4
75	Identification of <i>Saccharomyces cerevisiae</i> strains for alcoholic fermentation by discriminant factorial analysis on electronic nose signals. Electronic Journal of Biotechnology, 2010, 13, .	1.2	14
76	Off-flavours detection in alcoholic beverages by electronic nose coupled to GC. Sensors and Actuators B: Chemical, 2009, 140, 29-34.	4.0	60
77	Inhibition of <i>Salmonella</i> spp. isolated from mango using bacteriocin-like produced by lactobacilli Inhibición de <i>Salmonella</i> spp. aislada de mango usando sustancias tipo bacteriocinas producidas por lactobacilos. CYTA - Journal of Food, 2009, 7, 181-187.	0.9	9
78	Identification of different alcoholic beverages by electronic nose coupled to GC. Sensors and Actuators B: Chemical, 2008, 134, 43-48.	4.0	77
79	Optimization of Vegetal Pear Drying Using Response Surface Methodology. Drying Technology, 2008, 26, 1401-1405.	1.7	21
80	Discrimination of eight varieties of apricot ( <i>Prunus armeniaca</i> ) by electronic nose, LLE and SPME using GC-MS and multivariate analysis. Sensors and Actuators B: Chemical, 2007, 125, 415-421.	4.0	60
81	Electronic nose discrimination of aroma compounds in alcoholised solutions. Sensors and Actuators B: Chemical, 2006, 114, 665-673.	4.0	49
82	Coupling gas chromatography and electronic nose for dehydration and desalcoholization of alcoholized beverages. Sensors and Actuators B: Chemical, 2005, 106, 253-257.	4.0	42
83	Effect of temperature on the interaction between <i>Rhizopus stolonifer</i> and <i>Colletotrichum</i> sp., postharvest pathogens of jackfruit ( <i>Artocarpus heterophyllus</i> Lam.). Nova Scientia, 0, , .	0.0	2
84	Polysisoprenes obtained from jackfruit latex ( <i>Artocarpus heterophyllus</i> L.): Extraction and characterization. Journal of Applied Polymer Science, 0, , 52392.	1.3	0