

# Juan Carlos Cuevas Bernardino

## List of Publications by Year in descending order

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Version: 2024-02-01

22  
papers

421  
citations

933264

10  
h-index

752573

20  
g-index

22  
all docs

22  
docs citations

22  
times ranked

461  
citing authors

#	ARTICLE	IF	CITATIONS
1	Physicochemical characterisation of hawthorn pectins and their performing in stabilising oil-in-water emulsions. <i>Reactive and Functional Polymers</i> , 2016, 103, 63-71.	2.0	56
2	Formation of biopolymer complexes composed of pea protein and mesquite gum " Impact of quercetin addition on their physical and chemical stability. <i>Food Hydrocolloids</i> , 2018, 77, 736-745.	5.6	56
3	Effect of bio-chemical chitosan and gallic acid into rheology and physicochemical properties of ternary edible films. <i>International Journal of Biological Macromolecules</i> , 2019, 125, 149-158.	3.6	56
4	Effect of solvent polarity on the Ultrasound Assisted extraction and antioxidant activity of phenolic compounds from habanero pepper leaves ( <i>Capsicum chinense</i> ) and its identification by UPLC-PDA-ESI-MS/MS. <i>Ultrasonics Sonochemistry</i> , 2021, 76, 105658.	3.8	50
5	Ultrasound-Assisted Extraction Optimization of Phenolic Compounds from Citrus latifolia Waste for Chitosan Bioactive Nanoparticles Development. <i>Molecules</i> , 2019, 24, 3541.	1.7	34
6	Citrus pectin obtained by ultrasound-assisted extraction: Physicochemical, structural, rheological and functional properties. <i>CYTA - Journal of Food</i> , 2019, 17, 463-471.	0.9	29
7	Trends in Capsaicinoids Extraction from Habanero Chili Pepper ( <i>Capsicum Chinense</i> Jacq.): Recent Advanced Techniques. <i>Food Reviews International</i> , 2020, 36, 105-134.	4.3	23
8	Encapsulation of microorganisms for bioremediation: Techniques and carriers. <i>Reviews in Environmental Science and Biotechnology</i> , 2021, 20, 815-838.	3.9	19
9	Phenolic compounds in mango fruit: a review. <i>Journal of Food Measurement and Characterization</i> , 2022, 16, 619-636.	1.6	16
10	Structural and Physicochemical Characterization of Chitosan Obtained by UAE and Its Effect on the Growth Inhibition of <i>Pythium ultimum</i> . <i>Agriculture (Switzerland)</i> , 2020, 10, 464.	1.4	11
11	Physicochemical, Mechanical, and Structural Properties of Bio-Active Films Based on Biological-Chemical Chitosan, a Novel Ramon ( <i>Brosimum alicastrum</i> ) Starch, and Quercetin. <i>Polymers</i> , 2022, 14, 1346.	2.0	11
12	Kinetic, Thermodynamic, Physicochemical, and Economical Characterization of Pectin from <i>Mangifera indica</i> L. cv. Haden Residues. <i>Foods</i> , 2021, 10, 2093.	1.9	10
13	Physicochemical, morpho-structural and rheological characterization of starches from three <i>Phaseolus</i> spp. landraces grown in Chiapas. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 1410-1421.	1.6	9
14	Physicochemical composition, phytochemical analysis and biological activity of ciricote ( <i>Cordia</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	1.0	8
15	Starch from Ramon seed ( <i>Brosimum alicastrum</i> ) obtained by two extraction methods. <i>MRS Advances</i> , 0, , 1.	0.5	6
16	Effect of the use of ethanol and chia mucilage on the obtainment and techno-functional properties of chia oil nanoemulsions. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15181.	0.9	5
17	Annatto ( <i>Bixa orellana</i> L.), a potential novel starch source: antioxidant, microstructural, functional, and digestibility properties. <i>Journal of Food Measurement and Characterization</i> , 2022, 16, 637-651.	1.6	5
18	Advances in the green extraction methods and pharmaceutical applications of bioactive pectins from unconventional sources: a review. <i>Studies in Natural Products Chemistry</i> , 2022, , 221-264.	0.8	5

#	ARTICLE	IF	CITATIONS
19	Phenotypic diversity and capsaicinoid content of chilli pepper landraces (<i>Capsicum</i> spp.) from the Yucatan Peninsula. Plant Genetic Resources: Characterisation and Utilisation, 2021, 19, 159-166.	0.4	4
20	Changes in the physicochemical, rheological, biological, and sensorial properties of habanero chili pastes affected by ripening stage, natural preservative and thermal processing. Revista Mexicana De Ingeniera Quimica, 2020, 20, 197-214.	0.2	4
21	Deacetylation of chitin obtained by biological method and its application in melipona honey-incorporated antimicrobial biofilms. MRS Advances, 2021, 6, 885-892.	0.5	3
22	Microencapsulation of grape seed oil by spray drying using whey protein and hawthorn pectin. IngenierÃa AgrÃcola Y Biosistemas, 2019, 11, .	0.1	1