Juan Carlos Cuevas Bernardino

List of Publications by Year
in descending order

22	421	933264 10	752573 20
papers	citations	h-index	g-index

22	22	22	461
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Physicochemical composition, phytochemical analysis and biological activity of ciricote (Cordia) Tj ETQq1 1 0.784314 rgBT /Overlo	1.0	8
2	Phenolic compounds in mango fruit: a review. Journal of Food Measurement and Characterization, 2022, 16, 619-636.	1.6	16
3	Annatto (Bixa orellana L.), a potential novel starch source: antioxidant, microstructural, functional, and digestibility properties. Journal of Food Measurement and Characterization, 2022, 16, 637-651.	1.6	5
4	Physicochemical, Mechanical, and Structural Properties of Bio-Active Films Based on Biological-Chemical Chitosan, a Novel Ramon (Brosimum alicastrum) Starch, and Quercetin. Polymers, 2022, 14, 1346.	2.0	11
5	Advances in the green extraction methods and pharmaceutical applications of bioactive pectins from unconventional sources: a review. Studies in Natural Products Chemistry, 2022, , 221-264.	0.8	5
6	Physicochemical, morpho-structural and rheological characterization of starches from three Phaseolus spp. landraces grown in Chiapas. Journal of Food Measurement and Characterization, 2021, 15, 1410-1421.	1.6	9
7	Effect of the use of ethanol and chia mucilage on the obtainment and technoâ€functional properties of chia oil nanoemulsions. Journal of Food Processing and Preservation, 2021, 45, e15181.	0.9	5
8	Phenotypic diversity and capsaicinoid content of chilli pepper landraces (Capsicum spp.) from the Yucatan Peninsula. Plant Genetic Resources: Characterisation and Utilisation, 2021, 19, 159-166.	0.4	4
9	Encapsulation of microorganisms for bioremediation: Techniques and carriers. Reviews in Environmental Science and Biotechnology, 2021, 20, 815-838.	3.9	19
10	Effect of solvent polarity on the Ultrasound Assisted extraction and antioxidant activity of phenolic compounds from habanero pepper leaves (Capsicum chinense) and its identification by UPLC-PDA-ESI-MS/MS. Ultrasonics Sonochemistry, 2021, 76, 105658.	3.8	50
11	Kinetic, Thermodynamic, Physicochemical, and Economical Characterization of Pectin from Mangifera indica L. cv. Haden Residues. Foods, 2021, 10, 2093.	1.9	10
12	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
13	Trends in Capsaicinoids Extraction from Habanero Chili Pepper (Capsicum ChinenseJacq.): Recent Advanced Techniques. Food Reviews International, 2020, 36, 105-134.	4.3	23
14	Structural and Physicochemical Characterization of Chitosan Obtained by UAE and Its Effect on the Growth Inhibition of Pythium ultimum. Agriculture (Switzerland), 2020, 10, 464.	1.4	11
15	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
16	Citrus pectin obtained by ultrasound-assisted extraction: Physicochemical, structural, rheological and functional properties. CYTA - Journal of Food, 2019, 17, 463-471.	0.9	29
17	Ultrasound-Assisted Extraction Optimization of Phenolic Compounds from Citrus latifolia Waste for Chitosan Bioactive Nanoparticles Development. Molecules, 2019, 24, 3541.	1.7	34
18	Effect of bio-chemical chitosan and gallic acid into rheology and physicochemical properties of ternary edible films. International Journal of Biological Macromolecules, 2019, 125, 149-158.	3.6	56

#	Article	IF	Citations
19	Microencapsulation of grape seed oil by spray drying using whey protein and hawthorn pectin. IngenierÃa AgrÃcola Y Biosistemas, 2019, 11, .	0.1	1
20	Formation of biopolymer complexes composed of pea protein and mesquite gum â€“ Impact of quercetin addition on their physical and chemical stability. Food Hydrocolloids, 2018, 77, 736-745.	5.6	56
21	Physicochemical characterisation of hawthorn pectins and their performing in stabilising oil-in-water emulsions. Reactive and Functional Polymers, 2016, 103, 63-71.	2.0	56
22	Starch from Ramon seed (Brosimum alicastrum) obtained by two extraction methods. MRS Advances, 0, , 1.	0.5	6