

# Carlos A GÃ³mez-Aldapa

## List of Publications by Year in descending order

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119  
papers

2,403  
citations

201674

27  
h-index

289244

40  
g-index

120  
all docs

120  
docs citations

120  
times ranked

2751  
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of equilibrium moisture content on barrier, mechanical and thermal properties of chitosan films. Food Chemistry, 2016, 196, 560-566.	8.2	130
2	Presence of faecal coliforms, Escherichia coli and diarrheagenic E. coli pathotypes in ready-to-eat salads, from an area where crops are irrigated with untreated sewage water. International Journal of Food Microbiology, 2012, 156, 176-180.	4.7	116
3	Recent advances in microencapsulation of natural sources of antimicrobial compounds used in food - A review. Food Research International, 2017, 102, 575-587.	6.2	106
4	Effect of polyvinyl alcohol on the physicochemical properties of biodegradable starch films. Materials Chemistry and Physics, 2020, 239, 122027.	4.0	93
5	Organic Acids from Roselle (Hibiscus sabdariffa L.)â€”A Brief Review of Its Pharmacological Effects. Biomedicines, 2020, 8, 100.	3.2	65
6	Enzymatic inactivation and antioxidant properties of blackberry juice after thermoultrasound: Optimization using response surface methodology. Ultrasonics Sonochemistry, 2017, 34, 371-379.	8.2	58
7	Enzyme activity during germination of different cereals: A review. Food Reviews International, 2019, 35, 177-200.	8.4	57
8	Effect of acid hydrolysis and OSA esterification of waxy cassava starch on emulsifying properties in Pickering-type emulsions. LWT - Food Science and Technology, 2018, 91, 258-264.	5.2	55
9	Effect of the alkaline and acid treatments on the physicochemical properties of corn starch. CYTA - Journal of Food, 2013, 11, 67-74.	1.9	52
10	Incidence of Salmonella, Listeria monocytogenes, Escherichia coli O157:H7, and Staphylococcal Enterotoxin in Two Types of Mexican Fresh Cheeses. Journal of Food Protection, 2012, 75, 79-84.	1.7	51
11	Effect of extrusion conditions on physicochemical characteristics and anthocyanin content of blue corn third-generation snacks. CYTA - Journal of Food, 2014, 12, 320-330.	1.9	42
12	Frequency of indicator bacteria, <i>Salmonella</i> and diarrhoeagenic <i>Escherichia coli</i> pathotypes on ready-to-eat cooked vegetable salads from Mexican restaurants. Letters in Applied Microbiology, 2013, 56, 414-420.	2.2	38
13	Bioactive compounds and antioxidant activity of wheat bran and barley husk in the extracts with different polarity. International Journal of Food Properties, 2019, 22, 646-658.	3.0	38
14	Biopolymer films and the effects of added lipids, nanoparticles and antimicrobials on their mechanical and barrier properties: a review. International Journal of Food Science and Technology, 2016, 51, 1967-1978.	2.7	36
15	A modified Achira (Canna indica L.) starch as a wall material for the encapsulation of Hibiscus sabdariffa extract using spray drying. Food Research International, 2019, 119, 547-553.	6.2	36
16	The avrami index and the fractal dimension in vegetable oil crystallization. JAOCS, Journal of the American Oil Chemists' Society, 2002, 79, 855-866.	1.9	35
17	Presence of indicator bacteria, diarrhoeagenic <i>Escherichia coli</i> pathotypes and <i>Salmonella</i> in fresh carrot juice from Mexican restaurants. Letters in Applied Microbiology, 2013, 56, 180-185.	2.2	35
18	The main beneficial effect of roselle (<i>Hibiscus sabdariffa</i>) on obesity is not only related to its anthocyanin content. Journal of the Science of Food and Agriculture, 2019, 99, 596-605.	3.5	35

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19	Induction Time of Crystallization in Vegetable Oils, Comparative Measurements by Differential Scanning Calorimetry and Diffusive Light Scattering. <i>Journal of Food Science</i> , 2002, 67, 1057-1064.	3.1	34
20	Evaluation of Waste of the Cheese Industry for the Production of Aroma of Roses (Phenylethyl) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 70	3.4	34
21	Frequency and Behavior of Salmonella and Escherichia coli on Whole and Sliced JalapeÃ±o and Serrano Peppers. <i>Journal of Food Protection</i> , 2011, 74, 874-881.	1.7	31
22	Structural characteristics of gels formed by mixtures of carrageenan and mucilage gum from <i>Opuntia ficus indica</i> . <i>Carbohydrate Polymers</i> , 2006, 63, 299-309.	10.2	30
23	Physicochemical and functional properties of whole and defatted meals from <scp>M</scp>exican (<i><scp>C</scp>ucurbita pepo</i>) pumpkin seeds. <i>International Journal of Food Science and Technology</i> , 2012, 47, 2297-2303.	2.7	30
24	Stable nisin food-grade electrospun fibers. <i>Journal of Food Science and Technology</i> , 2016, 53, 3787-3794.	2.8	29
25	Effect of Dual Modification on the Spectroscopic, Calorimetric, Viscosimetric and Morphological Characteristics of Corn Starch. <i>Polymers</i> , 2019, 11, 333.	4.5	29
26	Incidence and Behavior of Salmonella and Escherichia coli on Whole and Sliced Zucchini Squash ( <i>Cucurbita pepo</i> ) Fruit. <i>Journal of Food Protection</i> , 2010, 73, 1423-1429.	1.7	28
27	Effect of a Synbiotic Mix on Intestinal Structural Changes, and Salmonella Typhimurium and Clostridium Perfringens Colonization in Broiler Chickens. <i>Animals</i> , 2019, 9, 777.	2.3	28
28	Presence of some indicator bacteria and diarrheagenic <i>E. coli</i> pathotypes on jalapeÃ±o and serrano peppers from popular markets in Pachuca City, Mexico. <i>Food Microbiology</i> , 2012, 32, 444-447.	4.2	27
29	Microbiological Safety of Domestic Refrigerators and the Dishcloths Used To Clean Them in Guadalajara, Jalisco, Mexico. <i>Journal of Food Protection</i> , 2013, 76, 984-990.	1.7	27
30	Prevalence and behavior of multidrug-resistant shiga toxin-producing <i>Escherichia coli</i> , enteropathogenic <i>E.Âcoli</i> and enterotoxigenic <i>E.Âcoli</i> on coriander. <i>Food Microbiology</i> , 2016, 59, 97-103.	4.2	27
31	Antimicrobial activity and physicochemical characterization of a potato starch-based film containing acetic and methanolic extracts of <i>Hibiscus sabdariffa</i> for use in sausage. <i>LWT - Food Science and Technology</i> , 2018, 93, 300-305.	5.2	27
32	Hibiscus Acid and Chromatographic Fractions from <i>Hibiscus Sabdariffa</i> Calyces: Antimicrobial Activity against Multidrug-Resistant Pathogenic Bacteria. <i>Antibiotics</i> , 2019, 8, 218.	3.7	27
33	Economic projection of 2-phenylethanol production from whey. <i>Food and Bioproducts Processing</i> , 2019, 115, 10-16.	3.6	26
34	Optimization of a spray-drying process for the production of maximally viable microencapsulated <i>Lactobacillus pentosus</i> using a mixture of starch-pulque as wall material. <i>LWT - Food Science and Technology</i> , 2018, 95, 216-222.	5.2	25
35	Effect of granular disorganization and the water content on the rheological properties of amaranth and achira starch blends. <i>LWT - Food Science and Technology</i> , 2018, 87, 280-286.	5.2	25
36	A comparison of the quality of whole corn tortillas made from instant corn flours by traditional or extrusion processing. <i>International Journal of Food Science and Technology</i> , 1999, 34, 391-399.	2.7	24

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37	Presence of indicator bacteria, Salmonella and diarrheagenic Escherichia coli pathotypes on mung bean sprouts from public markets in Pachuca, Mexico. Food Control, 2013, 31, 280-283.	5.5	24
38	Third generation snacks manufactured from orange by-products: physicochemical and nutritional characterization. Journal of Food Science and Technology, 2015, 52, 6607-6614.	2.8	23
39	Presence and Correlation of Some Enteric Indicator Bacteria, Diarrheagenic Escherichia coli Pathotypes, and Salmonella Serotypes in Alfalfa Sprouts from Local Retail Markets in Pachuca, Mexico. Journal of Food Protection, 2015, 78, 609-614.	1.7	23
40	Thermal study in the interactions of starches blends: Amaranth and achira. Food Hydrocolloids, 2016, 61, 640-648.	10.7	23
41	Comparison of the Antimicrobial Activity of <i>Hibiscus sabdariffa</i> Calyx Extracts, Six Commercial Types of Mouthwashes, and Chlorhexidine on Oral Pathogenic Bacteria, and the Effect of <i>Hibiscus sabdariffa</i> Extracts and Chlorhexidine on Permeability of the Bacterial Membrane. Journal of Medicinal Food, 2021, 24, 67-76.	1.5	22
42	Antibacterial effect of roselle extracts ( <i>Hibiscus sabdariffa</i> ), sodium hypochlorite and acetic acid against multidrug-resistant <i>Salmonella</i> strains isolated from tomatoes. Letters in Applied Microbiology, 2016, 62, 177-184.	2.2	21
43	Presence of Multidrug-Resistant Shiga Toxin-Producing <i>Escherichia coli</i> , Enteropathogenic <i>E. coli</i> and Enterotoxigenic <i>E. coli</i> , on Raw Nopalitos ( <i>Opuntia ficus-indica</i> L.) and in Nopalitos Salads from Local Retail Markets in Mexico. Foodborne Pathogens and Disease, 2016, 13, 269-274.	1.8	21
44	Interaction of granular maize starch with lysophosphatidylcholine evaluated by calorimetry, mechanical and microscopy analysis. Journal of Cereal Science, 2003, 38, 269-279.	3.7	20
45	Antibacterial effect against foodborne bacteria of plants used in traditional medicine in central Mexico: Studies in vitro and in raw beef. Food Control, 2013, 32, 289-295.	5.5	18
46	Presence of Shiga Toxin-Producing <i>Escherichia coli</i> , Enteroinvasive <i>E. coli</i> , Enteropathogenic <i>E. coli</i> , and Enterotoxigenic <i>E. coli</i> on Tomatoes from Public Markets in Mexico. Journal of Food Protection, 2013, 76, 1621-1625.	1.7	18
47	Antimicrobial Activity of Roselle <i>Hibiscus Sabdariffa</i> Calyx Extracts on Culture Media and Carrots Against Multidrug-Resistant <i>Salmonella</i> Strains Isolated from Raw Carrots. Journal of Food Safety, 2016, 36, 450-458.	2.3	18
48	Thermal, rheological, and mechanical properties of normal corn and potato starch blends. International Journal of Food Properties, 2017, 20, 611-622.	3.0	18
49	Techno-functional properties of the starch-protein interaction during extrusion-cooking of a model system (corn starch and whey protein isolate). LWT - Food Science and Technology, 2020, 132, 109789.	5.2	18
50	Physicochemical properties and antioxidant capacity of oak ( <i>Quercus resinosa</i> ) leaf infusions encapsulated by spray-drying. Food Bioscience, 2013, 2, 31-38.	4.4	17
51	Chemical and nutritional characterization of raw and thermal-treated flours of Mesquite ( <i>Prosopis laevigata</i> ) pods and their residual brans. CYTA - Journal of Food, 2018, 16, 444-451.	1.9	17
52	Effect of airflow presence during the manufacturing of biodegradable films from polymers with different structural conformation. Food Packaging and Shelf Life, 2018, 17, 162-170.	7.5	17
53	Nutritional Characterization of <i>Prosopis laevigata</i> Legume Tree (Mesquite) Seed Flour and the Effect of Extrusion Cooking on its Bioactive Components. Foods, 2018, 7, 124.	4.3	17
54	Effect of amylose content and chemical modification of cassava starch on the microencapsulation of <i>Lactobacillus pentosus</i> . LWT - Food Science and Technology, 2019, 105, 110-117.	5.2	16

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55	Characterization of Functional Properties of Biodegradable Films Based on Starches from Different Botanical Sources. <i>Starch/Staerke</i> , 2020, 72, 1900282.	2.1	16
56	DEVELOPMENT OF EXTRUDED READY-TO-EAT SNACKS USING PUMPKINSEED ( <i>Cucurbita pepo</i> ) AND NIXTAMALIZED MAIZE ( <i>Zea mays</i> ) FLOUR BLENDS. <i>Revista Mexicana De Ingeniera Quimica</i> , 2016, 15, 409-422.	0.4	16
57	Behavior of <i>Salmonella Typhimurium</i> , <i>Staphylococcus aureus</i> , <i>Listeria monocytogenes</i> , and <i>Shigella flexneri</i> and <i>Shigella sonnei</i> during Production of Pulque, a Traditional Mexican Beverage. <i>Journal of Food Protection</i> , 2011, 74, 580-587.	1.7	15
58	Blue corn ( <i>Zea mays</i> L.) with added orange ( <i>Citrus sinensis</i> ) fruit bagasse: novel ingredients for extruded snacks. <i>CYTA - Journal of Food</i> , 2016, 14, 349-358.	1.9	15
59	Gelling of amaranth and achira starch blends in excess and limited water. <i>LWT - Food Science and Technology</i> , 2017, 81, 265-273.	5.2	15
60	Behavior of 11 Foodborne Bacteria on Whole and Cut Mangoes var. Ataulfo and Kent and Antibacterial Activities of <i>Hibiscus sabdariffa</i> Extracts and Chemical Sanitizers Directly onto Mangoes Contaminated with Foodborne Bacteria. <i>Journal of Food Protection</i> , 2018, 81, 743-753.	1.7	15
61	Synchrotron X-ray scattering analysis of the interaction between corn starch and an exogenous lipid during hydrothermal treatment. <i>Journal of Cereal Science</i> , 2011, 54, 69-75.	3.7	14
62	Behavior of enteroaggregative <i>Escherichia coli</i> , non-O157-shiga toxin-producing <i>E. coli</i> , enteroinvasive <i>E. coli</i> , enteropathogenic <i>E. coli</i> and enterotoxigenic <i>E. coli</i> strains on mung bean seeds and sprout. <i>International Journal of Food Microbiology</i> , 2013, 166, 364-368.	4.7	14
63	Presence of non-O157 Shiga toxin-producing <i>Escherichia coli</i> , enterotoxigenic <i>E. coli</i> , enteropathogenic <i>E. coli</i> and <i>Salmonella</i> in fresh beetroot ( <i>Beta vulgaris</i> L.) juice from public markets in Mexico. <i>Journal of the Science of Food and Agriculture</i> , 2014, 94, 2705-2711.	3.5	14
64	Behavior of thirteen foodborne bacteria on whole Hass avocado and potential of roselle calyx extracts as alternative disinfectant agents of avocado. <i>Journal of Food Safety</i> , 2017, 37, e12351.	2.3	14
65	Presence of Multidrug-Resistant Shiga Toxin-Producing <i>Escherichia coli</i> , Enteropathogenic <i>Escherichia coli</i> , and Enterotoxigenic <i>Escherichia coli</i> on Fresh Cheeses from Local Retail Markets in Mexico. <i>Journal of Food Protection</i> , 2018, 81, 1748-1754.	1.7	14
66	Effect of some variables on oil extraction yield from Mexican pumpkin seeds. <i>CYTA - Journal of Food</i> , 2014, 12, 9-15.	1.9	13
67	Frequency and Correlation of Some Enteric Indicator Bacteria and <i>Salmonella</i> in Ready-to-Eat Raw Vegetable Salads from Mexican Restaurants. <i>Journal of Food Science</i> , 2013, 78, M1201-7.	3.1	12
68	Application of Ultrasound in a Closed System: Optimum Condition for Antioxidants Extraction of Blackberry ( <i>Rubus fruticosus</i> ) Residues. <i>Molecules</i> , 2016, 21, 950.	3.8	12
69	Chemical and Physicochemical Properties of Maize Starch After Industrial Nixtamalization. <i>Cereal Chemistry</i> , 2001, 78, 543-550.	2.2	11
70	Acid and alcohol tolerance of <i>Escherichia coli</i> O157:H7 in pulque, a typical Mexican beverage. <i>International Journal of Food Microbiology</i> , 2012, 154, 79-84.	4.7	11
71	Effects of acid hydrolysis on the free radical scavenging capacity and inhibitory activity of the angiotensin converting enzyme of phenolic compounds of two varieties of jamaica ( <i>Hibiscus</i> ) Tj ETQq1 1 0.7843145gBT /Overlock 10		
72	Development of wall material for the microencapsulation of natural vanilla extract by spray drying. <i>Cereal Chemistry</i> , 2020, 97, 555-565.	2.2	11

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73	Sensorial and biological evaluation of an extruded product made from corn supplemented with soybean and safflower pastes. <i>International Journal of Food Science and Technology</i> , 2005, 40, 517-524.	2.7	10
74	Behavior of shiga toxin-producing <i>Escherichia coli</i> , enteroinvasive <i>E. coli</i> , enteropathogenic <i>E. coli</i> and enterotoxigenic <i>E. coli</i> strains on whole and sliced jalapeño and serrano peppers. <i>Food Microbiology</i> , 2014, 40, 75-80.	4.2	10
75	Antibacterial Activities of <i>Hibiscus sabdariffa</i> Extracts and Chemical Sanitizers Directly on Green Leaves Contaminated with Foodborne Pathogens. <i>Journal of Food Protection</i> , 2018, 81, 209-217.	1.7	10
76	Optimization and characterization of an extruded snack based on taro flour ( <i>Colocasia esculenta</i> L.) enriched with mango pulp ( <i>Mangifera indica</i> L.). <i>Journal of Food Science and Technology</i> , 2018, 55, 4244-4255.	2.8	10
77	Characterisation, storage viability, and application of microspheres with <i>Lactobacillus paracasei</i> obtained by the extrusion technique. <i>International Journal of Food Science and Technology</i> , 2021, 56, 1809-1817.	2.7	10
78	Optimization of 2-Phenylethanol Production from Sweet Whey Fermentation Using <i>Kluyveromyces marxianus</i> . <i>Fermentation</i> , 2022, 8, 39.	3.0	10
79	Structural properties of waxy corn and potato starch blends in excess water. <i>International Journal of Food Properties</i> , 2017, 20, S353-S365.	3.0	9
80	Physicochemical and sensory characterization of an extruded product from blue maize meal and orange bagasse using the response surface methodology. <i>CYTA - Journal of Food</i> , 2018, 16, 498-505.	1.9	9
81	Dual modification of achira ( <i>Canna indica</i> L) starch and the effect on its physicochemical properties for possible food applications. <i>Journal of Food Science and Technology</i> , 2021, 58, 952-961.	2.8	9
82	Physicochemical characteristics of starch from bread wheat ( <i>Triticum aestivum</i> ) with yellow berry. <i>Starch/Stärke</i> , 2010, 62, 517-523.	2.1	8
83	Effect of extrusion temperature, moisture content and screw speed on the functional properties of aquaculture balanced feed. <i>Emirates Journal of Food and Agriculture</i> , 2014, 26, 659.	1.0	8
84	Attachment of 13 Types of Foodborne Bacteria to Jalapeño and Serrano Peppers and Antibacterial Effect of Roselle Calyx Extracts, Sodium Hypochlorite, Colloidal Silver, and Acetic Acid against These Foodborne Bacteria on Peppers. <i>Journal of Food Protection</i> , 2017, 80, 406-413.	1.7	8
85	Survival of foodborne bacteria on strawberries and antibacterial activities of <i>Hibiscus sabdariffa</i> extracts and chemical sanitizers on strawberries. <i>Journal of Food Safety</i> , 2018, 38, e12378.	2.3	8
86	Physicochemical characteristics of stored gels from starch blends. <i>LWT - Food Science and Technology</i> , 2019, 114, 108408.	5.2	7
87	Presence of coliform bacteria, fecal coliforms, <i>Escherichia coli</i> and <i>Salmonella</i> on corn tortillas in central Mexico. <i>Food Control</i> , 2013, 32, 31-34.	5.5	6
88	Antibacterial activity of roselle calyx extracts, sodium hypochlorite, colloidal silver and acetic acid against multidrug-resistant <i>Salmonella</i> serotypes isolated from coriander. <i>Journal of Food Safety</i> , 2017, 37, e12320.	2.3	6
89	Double chemical modification in rice starch: acid hydrolysis optimization process and phosphating. <i>CYTA - Journal of Food</i> , 2019, 17, 632-639.	1.9	6
90	Microstructure of an Extruded Third-Generation Snack Made from a Whole Blue Corn and Corn Starch Mixture. <i>International Journal of Food Processing Technology</i> , 2014, 1, 10-17.	0.3	6



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91	Physical properties of ebony seed ( <i>Pithecellobium flexicaule</i> ) and functional properties of whole and defatted ebony seed meal. <i>Journal of Food Science and Technology</i> , 2015, 52, 4483-4490.	2.8	5
92	Covalent Functionalization of Graphene Oxide with Fructose, Starch, and Micro-Cellulose by Sonochemistry. <i>Polymers</i> , 2021, 13, 490.	4.5	5
93	OPTIMIZATION OF THE ACID HYDROLYSIS OF CLADODES OF <i>Opuntia ficus-indica</i> BY RESPONSE SURFACE METHODOLOGY. <i>Revista Mexicana De Ingeniera Quimica</i> , 2018, 17, 1095-1104.	0.4	5
94	Influencia de la L-Î±-lisofosfatidil colina sobre las propiedades térmicas y estructurales del almidón de maíz Influence of L-Î±-lisophosphatidylcholine on thermal and structural properties of corn starch. <i>CYTA - Journal of Food</i> , 2009, 7, 37-43.	1.9	4
95	<i>Escherichia coli</i> O157 in Ground Beef from Local Retail Markets in Pachuca, Mexico. <i>Journal of Food Protection</i> , 2013, 76, 680-684.	1.7	4
96	Best Conditions for the Production of Natural Isopentyl Acetate (Banana Aroma) from Cheese Industry Waste: An Experimental Precursor Approach. <i>Processes</i> , 2021, 9, 1880.	2.8	4
97	Evaluation of ascorbic acid impregnation by ultrasound-assisted osmotic dehydration in plantain. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	2.0	4
98	OPTIMIZATION OF THERMAL PROTEIN PRECIPITATION FROM ACID WHEY. <i>Journal of Food Processing and Preservation</i> , 2013, 37, 924-929.	2.0	3
99	Prevalence and behavior of multidrug-resistant <i>Salmonella</i> strains on raw whole and cut nopalitos ( <i>Opuntia ficus-indica</i> L.) and on nopalitos salads. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 4117-4123.	3.5	3
100	Physicochemical and thermal characterization of seed oil from Mexican mamey sapote ( <i>Pouteria</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	2.9	3
101	Effect of the concentrations of corn starch and whey protein isolate on the processing parameters and the physicochemical characteristics of the extrudates. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15395.	2.0	3
102	Antimicrobial Effects of Aqueous Extract from Calyces of <i>Hibiscus sabdariffa</i> in CD-1 Mice Infected with Multidrug-Resistant Enterohemorrhagic <i>Escherichia coli</i> and <i>Salmonella</i> Typhimurium. <i>Journal of Medicinal Food</i> , 2022, 25, 902-909.	1.5	3
103	Effect of harvest year on the physical properties, chemical composition and cooking time of three common bean varieties that are grown in Mexico. <i>Quality Assurance and Safety of Crops and Foods</i> , 2016, 8, 339-348.	3.4	3
104	Behaviour of four diarrheagenic <i>Escherichia coli</i> pathotypes on carrots and in unpasteurized carrot juice. <i>Letters in Applied Microbiology</i> , 2013, 57, 540-546.	2.2	2
105	Behavior of Non-O157 Shiga Toxin-Producing <i>Escherichia coli</i> , Enteroinvasive <i>E. coli</i> , Enteropathogenic <i>E. coli</i> , and Enterotoxigenic <i>E. coli</i> Strains on Alfalfa Sprouts. <i>Journal of Food Protection</i> , 2013, 76, 1429-1433.	1.7	2
106	Behavior and Inactivation of Enterotoxin-Positive <i>Clostridium perfringens</i> in Pork Picadillo and Tamales Filled with Pork Picadillo under Different Cooking, Storage, and Reheating Conditions. <i>Journal of Food Protection</i> , 2016, 79, 741-747.	1.7	2
107	Heat resistance of viable but non-culturable <i>Escherichia coli</i> cells determined by differential scanning calorimetry. <i>FEMS Microbiology Letters</i> , 2017, 364, .	1.8	2
108	Production of benzyl carbonyl (rose aroma) from whey and its effect on pollutant load removal. <i>Environment, Development and Sustainability</i> , 2019, 21, 609-619.	5.0	2

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109	EFFECTO DEL PRETRATAMIENTO HIDROTÉRMICO (ALTA PRESIÓN) E HIDROLISIS ENZIMÁTICA DE CLADODIOS DE <i>Opuntia ficus-indica</i> SOBRE LA LIBERACIÓN DE AZÚCARES Y SU USO POTENCIAL EN LA PRODUCCIÓN DE BIOETANOL. <i>Revista Internacional De Contaminacion Ambiental</i> , 2019, 35, 1039-1049.	0.4	2
110	Effect of the use of different types of fishmeal on the physicochemical properties of a fishfeed for <i>Oreochromis niloticus</i> (Nile tilapia). <i>ECORFAN Journal-Ecuador</i> , 0, , 8-14.	0.0	2
111	Biocomposites based on starch with multifunctionalized graphene oxide: Effect of graft composition and concentration. <i>Polymer Composites</i> , 2022, 43, 267-281.	4.6	2
112	Comparison of the Antibacterial Activity and Effect on Membrane Permeability of Hibiscus Acid and a Commercial Chlorhexidine Mouthrinse Against Pathogenic Oral Bacteria and Determination of Hibiscus Acid Toxicity. <i>Journal of Medicinal Food</i> , 2022, 25, 324-328.	1.5	2
113	Effect of mechanical homogenization on the physicochemical properties of films made from dual modified corn starch prepared by the casting solution method. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14985.	2.0	1
114	Comparison of the antimicrobial activities of roselle calyx extracts and chemical sanitizers directly onto contaminated cucumbers. <i>Quality Assurance and Safety of Crops and Foods</i> , 2018, 10, 83-92.	3.4	1
115	HYDRODYNAMIC CHARACTERIZATION IN A RACEWAY BIOREACTOR WITH DIFFERENT STIRRERS. <i>Revista Mexicana De Ingeniera Quimica</i> , 2019, 18, 605-619.	0.4	1
116	Diet based on <i>Prosopis laevigata</i> legume seed prevents dyslipidemia development in C57BL/6J mouse. , 2022, 4, e109.		0
117	Insights of Raceway Bioreactor Scale-Up: Effect of Agitation on Microalgae Culture and Reduction of the Liquid Medium Speed. <i>Applied Sciences (Switzerland)</i> , 2022, 12, 1513.	2.5	0
118	In vitro screening of Mexican arnica ( <i>Heterotheca inuloides</i> Cass.) inhibitory activity of the angiotensin converting enzyme as a hypotensive mechanism. <i>Journal of Herbal Medicine</i> , 2022, , 100563.	2.0	0
119	Películas de almidón de papa ( <i>Solanum tuberosum</i> L.), empaques innovadores para alimentos: una revisión. <i>Boletín Científico De Ciencias Básicas E Ingenierías Del ICBI</i> , 2022, 10, 11-22.	0.0	0