

# Carlos A GÃ³mez-Aldapa

## List of Publications by Year in descending order

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119  
papers

2,403  
citations

201385

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120  
all docs

120  
docs citations

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times ranked

2751  
citing authors

#	ARTICLE	IF	CITATIONS
1	Diet based on <sc><i>Prosopis laevigata</i></sc> legume seed prevents dyslipidemia development in C57BL/6J mouse. , 2022, 4, e109.		0
2	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 S<i>almonella</i> Typhimurium. Journal of Medicinal Food, 2022, 25, 902-909.	0.8	3
3	Biocomposites based on starch with multi-€functionalized graphene oxide: Effect of graft composition and concentration. Polymer Composites, 2022, 43, 267-281.	2.3	2
4	Optimization of 2-Phenylethanol Production from Sweet Whey Fermentation Using Kluyveromyces marxianus. Fermentation, 2022, 8, 39.	1.4	10
5	Insights of Raceway Bioreactor Scale-Up: Effect of Agitation on Microalgae Culture and Reduction of the Liquid Medium Speed. Applied Sciences (Switzerland), 2022, 12, 1513.	1.3	0
6	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. Journal of Medicinal Food, 2022, 25, 324-328.	0.8	2
7	In vitro screening of Mexican arnica (Heterotheca inuloides Cass.) inhibitory activity of the angiotensin converting enzyme as a hypotensive mechanism. Journal of Herbal Medicine, 2022, , 100563.	1.0	0
8	Evaluation of ascorbic acid impregnation by ultrasound-€assisted osmotic dehydration in plantain. Journal of Food Processing and Preservation, 2022, 46, .	0.9	4
9	Pel-€culas de almid-€n de papa (Solanum tuberosum L.), empaques innovadores para alimentos: una revisi-€n. P-€,DI Bolet-€n Cient-€fico De Ciencias B-€sicas E Ingenier-€as Del ICBI, 2022, 10, 11-22.	0.0	0
10	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.	0.8	22
11	Dual modification of achira (Canna indica L) starch and the effect on its physicochemical properties for possible food applications. Journal of Food Science and Technology, 2021, 58, 952-961.	1.4	9
12	Characterisation, storage viabilit, and application of microspheres with <i>Lactobacillus paracasei</i> obtained by the extrusion technique. International Journal of Food Science and Technology, 2021, 56, 1809-1817.	1.3	10
13	Covalent Functionalization of Graphene Oxide with Fructose, Starch, and Micro-Cellulose by Sonochemistry. Polymers, 2021, 13, 490.	2.0	5
14	Effect of the concentrations of corn starch and whey protein isolate on the processing parameters and the physicochemical characteristics of the extrudates. Journal of Food Processing and Preservation, 2021, 45, e15395.	0.9	3
15	Best Conditions for the Production of Natural Isopentyl Acetate (Banana Aroma) from Cheese Industry Waste: An Experimental Precursor Approach. Processes, 2021, 9, 1880.	1.3	4
16	Effect of polyvinyl alcohol on the physicochemical properties of biodegradable starch films. Materials Chemistry and Physics, 2020, 239, 122027.	2.0	93
17	Effect of mechanical homogenization on the physicochemical properties of films made from dual modified corn starch prepared by the casting solution method. Journal of Food Processing and Preservation, 2020, 44, e14985.	0.9	1
18	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.	2.5	18

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19	Development of wall material for the microencapsulation of natural vanilla extract by spray drying. <i>Cereal Chemistry</i> , 2020, 97, 555-565.	1.1	11
20	Organic Acids from Roselle ( <i>Hibiscus sabdariffa</i> L.)—A Brief Review of Its Pharmacological Effects. <i>Biomedicines</i> , 2020, 8, 100.	1.4	65
21	Characterization of Functional Properties of Biodegradable Films Based on Starches from Different Botanical Sources. <i>Starch/Staerke</i> , 2020, 72, 1900282.	1.1	16
22	The main beneficial effect of roselle ( <i>Hibiscus sabdariffa</i> ) on obesity is not only related to its anthocyanin content. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 596-605.	1.7	35
23	Physicochemical characteristics of stored gels from starch blends. <i>LWT - Food Science and Technology</i> , 2019, 114, 108408.	2.5	7
24	Effect of a Synbiotic Mix on Intestinal Structural Changes, and <i>Salmonella Typhimurium</i> and <i>Clostridium Perfringens</i> Colonization in Broiler Chickens. <i>Animals</i> , 2019, 9, 777.	1.0	28
25	Hibiscus Acid and Chromatographic Fractions from <i>Hibiscus Sabdariffa</i> Calyces: Antimicrobial Activity against Multidrug-Resistant Pathogenic Bacteria. <i>Antibiotics</i> , 2019, 8, 218.	1.5	27
26	Double chemical modification in rice starch: acid hydrolysis optimization process and phosphating. <i>CYTA - Journal of Food</i> , 2019, 17, 632-639.	0.9	6
27	Effect of amylose content and chemical modification of cassava starch on the microencapsulation of <i>Lactobacillus pentosus</i> . <i>LWT - Food Science and Technology</i> , 2019, 105, 110-117.	2.5	16
28	Bioactive compounds and antioxidant activity of wheat bran and barley husk in the extracts with different polarity. <i>International Journal of Food Properties</i> , 2019, 22, 646-658.	1.3	38
29	Economic projection of 2-phenylethanol production from whey. <i>Food and Bioproducts Processing</i> , 2019, 115, 10-16.	1.8	26
30	Effect of Dual Modification on the Spectroscopic, Calorimetric, Viscosimetric and Morphological Characteristics of Corn Starch. <i>Polymers</i> , 2019, 11, 333.	2.0	29
31	A modified Achira ( <i>Canna indica</i> L.) starch as a wall material for the encapsulation of <i>Hibiscus sabdariffa</i> extract using spray drying. <i>Food Research International</i> , 2019, 119, 547-553.	2.9	36
32	Enzyme activity during germination of different cereals: A review. <i>Food Reviews International</i> , 2019, 35, 177-200.	4.3	57
33	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.	2.7	2
34	EFFECTO DEL PRETRATAMIENTO HIDROTÉRMICO (ALTA PRESIÓN) E HIDRÁLISIS 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.	0.1	2
35	HYDRODYNAMIC CHARACTERIZATION IN A RACEWAY BIOREACTOR WITH DIFFERENT STIRRERS. <i>Revista Mexicana De Ingeniera Quimica</i> , 2019, 18, 605-619.	0.2	1
36	Effect of acid hydrolysis and OSA esterification of waxy cassava starch on emulsifying properties in Pickering-type emulsions. <i>LWT - Food Science and Technology</i> , 2018, 91, 258-264.	2.5	55

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37	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.	0.9	9
38	Chemical and nutritional characterization of raw and thermal-treated flours of Mesquite ( <i>Prosopis laevigata</i> ) pods and their residual brans. <i>CYTA - Journal of Food</i> , 2018, 16, 444-451.	0.9	17
39	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.	2.5	25
40	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 ETQq0 0 0 rgBT /Ozeflock 10If 50 617		
41	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.	2.5	27
42	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.	1.1	8
43	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.	2.5	25
44	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.	0.8	15
45	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.	0.8	10
46	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.	0.8	14
47	Effect of airflow presence during the manufacturing of biodegradable films from polymers with different structural conformation. <i>Food Packaging and Shelf Life</i> , 2018, 17, 162-170.	3.3	17
48	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.	1.4	10
49	Nutritional Characterization of <i>Prosopis laevigata</i> Legume Tree (Mesquite) Seed Flour and the Effect of Extrusion Cooking on its Bioactive Components. <i>Foods</i> , 2018, 7, 124.	1.9	17
50	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.	0.2	5
51	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.	1.8	1
52	Enzymatic inactivation and antioxidant properties of blackberry juice after thermoultrasound: Optimization using response surface methodology. <i>Ultrasonics Sonochemistry</i> , 2017, 34, 371-379.	3.8	58
53	Thermal, rheological, and mechanical properties of normal corn and potato starch blends. <i>International Journal of Food Properties</i> , 2017, 20, 611-622.	1.3	18
54	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.	1.1	14

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55	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.	1.7	3
56	Gelling of amaranth and achira starch blends in excess and limited water. <i>LWT - Food Science and Technology</i> , 2017, 81, 265-273.	2.5	15
57	Recent advances in microencapsulation of natural sources of antimicrobial compounds used in food - A review. <i>Food Research International</i> , 2017, 102, 575-587.	2.9	106
58	Physicochemical and thermal characterization of seed oil from Mexican mamey sapote ( <i>Pouteria</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	0.8	3
59	Structural properties of waxy corn and potato starch blends in excess water. <i>International Journal of Food Properties</i> , 2017, 20, S353-S365.	1.3	9
60	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.	1.1	6
61	Evaluation of Waste of the Cheese Industry for the Production of Aroma of Roses (Phenylethyl) Tj ETQq1 1 0.784314 rgBT /Overlock 10	1.8	34
62	Heat resistance of viable but non-culturable <i>Escherichia coli</i> cells determined by differential scanning calorimetry. <i>FEMS Microbiology Letters</i> , 2017, 364, .	0.7	2
63	Attachment of 13 Types of Foodborne Bacteria to JalapeÃ±o 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.	0.8	8
64	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.	1.7	12
65	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. <i>Journal of Food Safety</i> , 2016, 36, 450-458.	1.1	18
66	Prevalence and behavior of multidrug-resistant shiga toxin-producing <i>Escherichia coli</i> , enteropathogenic <i>E. coli</i> and enterotoxigenic <i>E. coli</i> on coriander. <i>Food Microbiology</i> , 2016, 59, 97-103.	2.1	27
67	Antibacterial effect of roselle extracts ( <i>Hibiscus sabadariffa</i> ), sodium hypochlorite and acetic acid against multidrug-resistant <i>Salmonella</i> strains isolated from tomatoes. <i>Letters in Applied Microbiology</i> , 2016, 62, 177-184.	1.0	21
68	Thermal study in the interactions of starches blends: Amaranth and achira. <i>Food Hydrocolloids</i> , 2016, 61, 640-648.	5.6	23
69	Biopolymer films and the effects of added lipids, nanoparticles and antimicrobials on their mechanical and barrier properties: a review. <i>International Journal of Food Science and Technology</i> , 2016, 51, 1967-1978.	1.3	36
70	Stable nisin food-grade electrospun fibers. <i>Journal of Food Science and Technology</i> , 2016, 53, 3787-3794.	1.4	29
71	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.	0.8	2
72	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.	0.9	15

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73	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> ) and in Nopalitos Salads from Local Retail Markets in Mexico. <i>Foodborne Pathogens and Disease</i> , 2016, 13, 269-274.	0.8	21
74	Effect of equilibrium moisture content on barrier, mechanical and thermal properties of chitosan films. <i>Food Chemistry</i> , 2016, 196, 560-566.	4.2	130
75	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.	0.2	16
76	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.	1.8	3
77	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.	1.4	5
78	Third generation snacks manufactured from orange by-products: physicochemical and nutritional characterization. <i>Journal of Food Science and Technology</i> , 2015, 52, 6607-6614.	1.4	23
79	Presence and Correlation of Some Enteric Indicator Bacteria, Diarrheagenic <i>Escherichia coli</i> Pathotypes, and <i>Salmonella</i> Serotypes in Alfalfa Sprouts from Local Retail Markets in Pachuca, Mexico. <i>Journal of Food Protection</i> , 2015, 78, 609-614.	0.8	23
80	Effect of extrusion conditions on physicochemical characteristics and anthocyanin content of blue corn third-generation snacks. <i>CYTA - Journal of Food</i> , 2014, 12, 320-330.	0.9	42
81	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
82	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.	2.1	10
83	Effect of some variables on oil extraction yield from Mexican pumpkin seeds. <i>CYTA - Journal of Food</i> , 2014, 12, 9-15.	0.9	13
84	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> ) juice from public markets in Mexico. <i>Journal of the Science of Food and Agriculture</i> , 2014, 94, 2705-2711.	1.7	14
85	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
86	OPTIMIZATION OF THERMAL PROTEIN PRECIPITATION FROM ACID WHEY. <i>Journal of Food Processing and Preservation</i> , 2013, 37, 924-929.	0.9	3
87	Frequency of indicator bacteria, <i>Salmonella</i> and diarrhoeagenic <i>Escherichia coli</i> pathotypes on ready-to-eat cooked vegetable salads from Mexican restaurants. <i>Letters in Applied Microbiology</i> , 2013, 56, 414-420.	1.0	38
88	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.	2.1	14
89	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.	1.0	2
90	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.	2.8	6



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91	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.	2.8	24
92	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.	2.8	18
93	Presence of indicator bacteria, diarrhoeagenic Escherichia coli pathotypes and Salmonella in fresh carrot juice from Mexican restaurants. Letters in Applied Microbiology, 2013, 56, 180-185.	1.0	35
94	Physicochemical properties and antioxidant capacity of oak (Quercus resinosa) leaf infusions encapsulated by spray-drying. Food Bioscience, 2013, 2, 31-38.	2.0	17
95	Microbiological Safety of Domestic Refrigerators and the Dishcloths Used To Clean Them in Guadalajara, Jalisco, Mexico. Journal of Food Protection, 2013, 76, 984-990.	0.8	27
96	Presence of Shiga Toxin-producing Escherichia coli, Enteroinvasive E. coli, Enteropathogenic E. coli, and Enterotoxigenic E. coli on Tomatoes from Public Markets in Mexico. Journal of Food Protection, 2013, 76, 1621-1625.	0.8	18
97	Escherichia coli O157 in Ground Beef from Local Retail Markets in Pachuca, Mexico. Journal of Food Protection, 2013, 76, 680-684.	0.8	4
98	Behavior of Non-O157 Shiga Toxin-producing Escherichia coli, Enteroinvasive E. coli, Enteropathogenic E. coli, and Enterotoxigenic E. coli Strains on Alfalfa Sprouts. Journal of Food Protection, 2013, 76, 1429-1433.	0.8	2
99	Frequency and Correlation of Some Enteric Indicator Bacteria and Salmonella in Ready-to-Eat Raw Vegetable Salads from Mexican Restaurants. Journal of Food Science, 2013, 78, M1201-7.	1.5	12
100	Effect of the alkaline and acid treatments on the physicochemical properties of corn starch. CYTA - Journal of Food, 2013, 11, 67-74.	0.9	52
101	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.	0.8	51
102	Physicochemical and functional properties of whole and defatted meals from Mexican Cucurbita pepo pumpkin seeds. International Journal of Food Science and Technology, 2012, 47, 2297-2303.	1.3	30
103	Presence of some indicator bacteria and diarrheagenic E. coli pathotypes on jalapeño and serrano peppers from popular markets in Pachuca City, Mexico. Food Microbiology, 2012, 32, 444-447.	2.1	27
104	Acid and alcohol tolerance of Escherichia coli O157:H7 in pulque, a typical Mexican beverage. International Journal of Food Microbiology, 2012, 154, 79-84.	2.1	11
105	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.	2.1	116
106	Synchrotron X-ray scattering analysis of the interaction between corn starch and an exogenous lipid during hydrothermal treatment. Journal of Cereal Science, 2011, 54, 69-75.	1.8	14
107	Behavior of Salmonella Typhimurium, Staphylococcus aureus, Listeria monocytogenes, and Shigella flexneri and Shigella sonnei during Production of Pulque, a Traditional Mexican Beverage. Journal of Food Protection, 2011, 74, 580-587.	0.8	15
108	Frequency and Behavior of Salmonella and Escherichia coli on Whole and Sliced Jalapeño and Serrano Peppers. Journal of Food Protection, 2011, 74, 874-881.	0.8	31

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109	Physicochemical characteristics of starch from bread wheat ( <i>Triticum aestivum</i> ) with "yellow berry". Starch/Staerke, 2010, 62, 517-523.	1.1	8
110	Incidence and Behavior of Salmonella and Escherichia coli on Whole and Sliced Zucchini Squash (Cucurbita pepo) Fruit. Journal of Food Protection, 2010, 73, 1423-1429.	0.8	28
111	Influencia de la L- $\alpha$ -lisofosfatidil colina sobre las propiedades tÃ©rmicas y estructurales del almidÃ³n de maÃ­z Influence of L- $\alpha$ -lisophosphatidylcholine on thermal and structural properties of corn starch. CYTA - Journal of Food, 2009, 7, 37-43.	0.9	4
112	Structural characteristics of gels formed by mixtures of carrageenan and mucilage gum from Opuntia ficus indica. Carbohydrate Polymers, 2006, 63, 299-309.	5.1	30
113	Sensorial and biological evaluation of an extruded product made from corn supplemented with soybean and safflower pastes. International Journal of Food Science and Technology, 2005, 40, 517-524.	1.3	10
114	Interaction of granular maize starch with lysophosphatidylcholine evaluated by calorimetry, mechanical and microscopy analysis. Journal of Cereal Science, 2003, 38, 269-279.	1.8	20
115	The avrami index and the fractal dimension in vegetable oil crystallization. JAOCS, Journal of the American Oil Chemists' Society, 2002, 79, 855-866.	0.8	35
116	Induction Time of Crystallization in Vegetable Oils, Comparative Measurements by Differential Scanning Calorimetry and Diffusive Light Scattering. Journal of Food Science, 2002, 67, 1057-1064.	1.5	34
117	Chemical and Physicochemical Properties of Maize Starch After Industrial Nixtamalization. Cereal Chemistry, 2001, 78, 543-550.	1.1	11
118	A comparison of the quality of whole corn tortillas made from instant corn flours by traditional or extrusion processing. International Journal of Food Science and Technology, 1999, 34, 391-399.	1.3	24
119	Effect of the use of different types of fishmeal on the physicochemical properties of a fishfeed for Oreochromis niloticus (Nile tilapia). ECORFAN Journal-Ecuador, 0, , 8-14.	0.0	2