

Ernesto Oregel-Zamudio

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/4796703/publications.pdf>

Version: 2024-02-01

9
papers

136
citations

1684188
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all docs

9
docs citations

9
times ranked

178
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of candelilla wax edible coatings combined with biocontrol bacteria on strawberry quality during the shelf-life. <i>Scientia Horticulturae</i> , 2017, 214, 273-279.	3.6	78
2	Identification of Organic Volatile Markers Associated with Aroma during Maturation of Strawberry Fruits. <i>Molecules</i> , 2021, 26, 504.	3.8	18
3	Quantitative Analysis of Rutin by HPTLC and In Vitro Antioxidant and Antibacterial Activities of Phenolic-Rich Extracts from <i>Verbesina sphaerocephala</i> . <i>Plants</i> , 2021, 10, 475.	3.5	12
4	Shelf Life of Blackberry Fruits (<i>Rubus fruticosus</i>) with Edible Coatings Based on Candelilla Wax and Guar Gum. <i>Horticulturae</i> , 2022, 8, 574.	2.8	9
5	Changes in the Aroma of Organic Blackberries (<i>Rubus fruticosus</i>) During Ripeness. <i>Analytical Chemistry Letters</i> , 2019, 9, 64-73.	1.0	8
6	10,000-Times Diluted Doses of ACCase-Inhibiting Herbicides Can Permanently Change the Metabolomic Fingerprint of Susceptible <i>Avena fatua</i> L. <i>Plants</i> . <i>Plants</i> , 2019, 8, 368.	3.5	6
7	Bioaccumulation of PCBs and PBDEs in Fish from a Tropical Lake Chapala, Mexico. <i>Toxics</i> , 2021, 9, 241.	3.7	3
8	Effect of Drying and Steeping Temperatures on the Phenolic Content, Antioxidant Activity, Aromatic Compounds and Sensory Properties of <i>Cunila polyantha</i> Benth. <i>Infusions. Processes</i> , 2020, 8, 1378.	2.8	2
9	Estudio preliminar para la determinación de plaguicidas en vegetales comercializados en una zona de Michoacán (México). <i>Ciencias Ambientales</i> , 2018, 52, 16.	0.3	0