

Armida Snchez-Escalante

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

20 papers	1,033 citations	13 h-index	28 g-index
28 ext. papers	1,118 ext. citations	3.6 avg, IF	3.6 L-index

#	Paper	IF	Citations
20	Effects of Chitosan Coating with Green Tea Aqueous Extract on Lipid Oxidation and Microbial Growth in Pork Chops during Chilled Storage. <i>Foods</i> , 2020 , 9,	4.9	13
19	Use of natural ingredients in the Japanese quail diet and their effect on carcass and meat quality. Review. <i>Asian-Australasian Journal of Animal Sciences</i> , 2019 , 1641-1656	2.4	9
18	Propolis Extract as Antioxidant to Improve Oxidative Stability of Fresh Patties during Refrigerated Storage. <i>Foods</i> , 2019 , 8,	4.9	10
17	Inclusion of Ethanol Extract of Mesquite Leaves to Enhance the Oxidative Stability of Pork Patties. <i>Foods</i> , 2019 , 8,	4.9	10
16	Meat Tenderness Genetic and Genomic Variation Sources in Commercial Beef Cattle. <i>Journal of Food Quality</i> , 2016 , 39, 150-156	2.7	4
15	Pollen profile of propolis produced on the eastern edge of the Sonoran Desert in central Sonora, Mexico. <i>Acta Botanica Mexicana</i> , 2016 , 69	1.2	3
14	Antioxidant and antimicrobial activity of commercial propolis extract in beef patties. <i>Journal of Food Science</i> , 2014 , 79, C1499-504	3.4	31
13	Effect of antioxidants and lighting conditions on color and lipid stability of beef patties packaged in high-oxygen modified atmosphere Efecto de los antioxidantes y las condiciones de iluminación sobre el color y la estabilidad de los filetes de hamburguesas de res envasadas en atmósfera modificada alta en oxígeno. <i>CYTA - Journal of Food</i> , 2011 , 9, 49-57	2.3	16
12	Migration of Tocopherol from LDPE films to corn oil and its effect on the oxidative stability. <i>Food Research International</i> , 2010 , 43, 1073-1078	7	63
11	Antioxidant effect of carnosine and carnitine in fresh beef steaks stored under modified atmosphere. <i>Food Chemistry</i> , 2004 , 85, 453-459	8.5	32
10	The shelf-life of beef steaks treated with dl-lactic acid and antioxidants and stored under modified atmospheres. <i>Food Microbiology</i> , 2003 , 20, 1-7	6	42
9	Stabilisation of colour and odour of beef patties by using lycopene-rich tomato and peppers as a source of antioxidants. <i>Journal of the Science of Food and Agriculture</i> , 2003 , 83, 187-194	4.3	54
8	Antioxidant Action of Borage, Rosemary, Oregano, and Ascorbic Acid in Beef Patties Packaged in Modified Atmosphere. <i>Journal of Food Science</i> , 2003 , 68, 339-344	3.4	117
7	Evaluation of the antioxidant ability of hydrazine-purified and untreated commercial carnosine in beef patties. <i>Meat Science</i> , 2003 , 64, 59-67	6.4	13
6	Shear values of raw samples of 14 bovine muscles and their relation to muscle collagen characteristics. <i>Meat Science</i> , 2003 , 64, 85-91	6.4	162
5	Extension of the shelf life of beef steaks packaged in a modified atmosphere by treatment with rosemary and displayed under UV-free lighting. <i>Meat Science</i> , 2003 , 64, 417-26	6.4	108
4	Ability of Tocopherol, taurine and rosemary, in combination with vitamin C, to increase the oxidative stability of beef steaks packaged in modified atmosphere. <i>Food Chemistry</i> , 2002 , 76, 407-415	8.5	124

3	Different Packaging Conditions to Improve Shelf Life of Filleted Gilt-Head Sea Bream (<i>Sparus aurata</i>). <i>Journal of Aquatic Food Product Technology</i> , 2002 , 11, 275-286	1.6	6
2	The effects of ascorbic acid, taurine, carnosine and rosemary powder on colour and lipid stability of beef patties packaged in modified atmosphere. <i>Meat Science</i> , 2001 , 58, 421-9	6.4	181
1	Utilization of applesauce in a low-fat bologna-type product Empleo del pure de manzana en la elaboraci3n de productos del tipo mortadela. <i>Food Science and Technology International</i> , 2000 , 6, 379-386 ^{2.6}	2.6	5