

Ricardo M Gonzalez-Reza

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.

14
papers

251
citations

7
h-index

14
g-index

14
ext. papers

308
ext. citations

3.5
avg, IF

3.26
L-index

#	Paper	IF	Citations
14	Synthesis, Controlled Release, and Stability on Storage of Chitosan-Thyme Essential Oil Nanocapsules for Food Applications. <i>Gels</i> , 2021 , 7,	4.2	2
13	Effects of UV-C and Edible Nano-Coating as a Combined Strategy to Preserve Fresh-Cut Cucumber. <i>Polymers</i> , 2021 , 13,	4.5	2
12	Nanocontainers in food preservation: Techniques and uses 2020 , 137-155		2
11	Effect of Nano-Edible Coating Based on Beeswax Solid Lipid Nanoparticles on Strawberry Preservation. <i>Coatings</i> , 2020 , 10, 253	2.9	18
10	Influence of Stabilizing and Encapsulating Polymers on Antioxidant Capacity, Stability, and Kinetic Release of Thyme Essential Oil Nanocapsules. <i>Foods</i> , 2020 , 9,	4.9	2
9	Polymeric Nanoparticles in Foods. <i>Nanotechnology in the Life Sciences</i> , 2019 , 217-233	1.1	2
8	Effect of sucrose concentration and pH onto the physical stability of β -carotene nanocapsules. <i>LWT - Food Science and Technology</i> , 2018 , 90, 354-361	5.4	12
7	The Functionalization of Nanostructures and Their Potential Applications in Edible Coatings. <i>Coatings</i> , 2018 , 8, 160	2.9	16
6	Nanosystems in Edible Coatings: A Novel Strategy for Food Preservation. <i>International Journal of Molecular Sciences</i> , 2018 , 19,	6.3	110
5	Solid lipid nanoparticles based edible coating for saladette tomato preservation. <i>Acta Horticulturae</i> , 2018 , 305-312	0.3	10
4	Effect of solid lipid nanoparticles coating on shelf life of refrigerated fresh-cut guava. <i>Acta Horticulturae</i> , 2018 , 553-560	0.3	4
3	Nanocapsules of β -carotene: Thermal degradation kinetics in a scraped surface heat exchanger (SSHE). <i>LWT - Food Science and Technology</i> , 2015 , 60, 124-130	5.4	17
2	Fresh-cut Red Delicious apples coating using tocopherol/mucilage nanoemulsion: Effect of coating on polyphenol oxidase and pectin methylesterase activities. <i>Food Research International</i> , 2014 , 62, 974-983	7.3	47
1	Effect of processing conditions on the production of nixtamalized corn flours by the traditional method. <i>CYTA - Journal of Food</i> , 2013 , 11, 46-53	2.3	7