

# Ricardo M González-Reza

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/5667483/publications.pdf>

Version: 2024-02-01

14  
papers

385  
citations

1163065

8  
h-index

1125717

13  
g-index

14  
all docs

14  
docs citations

14  
times ranked

479  
citing authors

#	ARTICLE	IF	CITATIONS
1	Nanosystems in Edible Coatings: A Novel Strategy for Food Preservation. <i>International Journal of Molecular Sciences</i> , 2018, 19, 705.	4.1	179
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.	6.2	62
3	Effect of Nano-Edible Coating Based on Beeswax Solid Lipid Nanoparticles on Strawberry's Preservation. <i>Coatings</i> , 2020, 10, 253.	2.6	31
4	The Functionalization of Nanostructures and Their Potential Applications in Edible Coatings. <i>Coatings</i> , 2018, 8, 160.	2.6	23
5	Nanocapsules of $\beta$ -carotene: Thermal degradation kinetics in a scraped surface heat exchanger (SSHE). <i>LWT - Food Science and Technology</i> , 2015, 60, 124-130.	5.2	17
6	Effect of sucrose concentration and pH onto the physical stability of $\beta$ -carotene nanocapsules. <i>LWT - Food Science and Technology</i> , 2018, 90, 354-361.	5.2	17
7	Solid lipid nanoparticles based edible coating for saladette tomato preservation. <i>Acta Horticulturae</i> , 2018, , 305-312.	0.2	15
8	Influence of Stabilizing and Encapsulating Polymers on Antioxidant Capacity, Stability, and Kinetic Release of Thyme Essential Oil Nanocapsules. <i>Foods</i> , 2020, 9, 1884.	4.3	9
9	Effects of UV-C and Edible Nano-Coating as a Combined Strategy to Preserve Fresh-Cut Cucumber. <i>Polymers</i> , 2021, 13, 3705.	4.5	9
10	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.	1.9	8
11	Effect of solid lipid nanoparticles coating on shelf life of refrigerated fresh-cut guava. <i>Acta Horticulturae</i> , 2018, , 553-560.	0.2	6
12	Synthesis, Controlled Release, and Stability on Storage of Chitosan-Thyme Essential Oil Nanocapsules for Food Applications. <i>Gels</i> , 2021, 7, 212.	4.5	4
13	Polymeric Nanoparticles in Foods. <i>Nanotechnology in the Life Sciences</i> , 2019, , 217-233.	0.6	3
14	Nanocontainers in food preservation: Techniques and uses. , 2020, , 137-155.		2