

Ricardo Reyes-DÃ-az

List of Publications by Year in descending order

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Version: 2024-02-01

11
papers

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1163117
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240
citing authors

#	ARTICLE	IF	CITATIONS
1	Novel bacteriocins produced by <i>Lactobacillus fermentum</i> strains with bacteriostatic effects in milk against selected indicator microorganisms. <i>Journal of Dairy Science</i> , 2021, 104, 4033-4043.	3.4	12
2	Artisanal Fresco cheese from Sonora: Physicochemical composition, microbial quality, and bacterial characterization by high-throughput sequencing. <i>International Journal of Dairy Technology</i> , 2021, 74, 359-370.	2.8	10
3	Tejuino, a Traditional Fermented Beverage: Composition, Safety Quality, and Microbial Identification. <i>Foods</i> , 2021, 10, 2446.	4.3	7
4	Volatile and sensory evaluation of Mexican Fresco cheese as affected by specific wild <i>Lactococcus lactis</i> strains. <i>Journal of Dairy Science</i> , 2020, 103, 242-253.	3.4	18
5	Gamma-aminobutyric acid (GABA) production in milk fermented by specific wild lactic acid bacteria strains isolated from artisanal Mexican cheeses. <i>Annals of Microbiology</i> , 2020, 70, .	2.6	34
6	Poro de Tabasco cheese: Chemical composition and microbiological quality during its artisanal manufacturing process. <i>Journal of Dairy Science</i> , 2020, 103, 3025-3037.	3.4	10
7	Cooperation between <i>Lactococcus lactis</i> NRRL B-50571 and NRRL B-50572 for Aroma Formation in Fermented Milk. <i>Foods</i> , 2019, 8, 645.	4.3	14
8	Immunomodulation by hydrolysates and peptides derived from milk proteins. <i>International Journal of Dairy Technology</i> , 2018, 71, 1-9.	2.8	36
9	Does gamma-aminobutyric acid have a potential role on the antihypertensive effect of fermented milk with <i>Lactococcus lactis</i> NRRL B-50571?. <i>Journal of Functional Foods</i> , 2018, 48, 297-301.	3.4	9
10	Milk Fermented by Specific <i>Lactobacillus</i> Strains Regulates the Serum Levels of IL-6, TNF- α and IL-10 Cytokines in a LPS-Stimulated Murine Model. <i>Nutrients</i> , 2018, 10, 691.	4.1	39
11	Artisanal Sonoran cheese (Cocido cheese): an exploration of its production process, chemical composition and microbiological quality. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 4459-4466.	3.5	13