Manuel Octavio Ramirez Sucre

List of Publications by Year
in descending order

18 papers	150 citations	1307594 7 h-index	1199594 12 g-index
18 all docs	18 docs citations	18 times ranked	127 citing authors

#	Article	IF	Citations
1	Influence of Soil Composition on the Profile and Content of Polyphenols in Habanero Peppers (Capsicum chinense Jacq.). Agronomy, 2020, 10, 1234.	3.0	26
2	Capsaicinoids in Chili Habanero by Flow Injection with Coulometric Array Detection. Electroanalysis, 2019, 31, 844-850.	2.9	17
3	The physicochemical and rheological properties of a milk drink flavoured with cajeta, a Mexican caramel jam. International Journal of Dairy Technology, 2011, 64, 294-304.	2.8	16
4	Polyphenols Content in Capsicum chinense Fruits at Different Harvest Times and Their Correlation with the Antioxidant Activity. Plants, 2020, 9, 1394.	3.5	15
5	Effect of formulation and storage on physicochemical and flow properties of custard flavored with caramel jam. Journal of Food Engineering, 2014, 142, 221-227.	5.2	14
6	Effects of local environmental factors on the spiciness of habanero chili peppers (Capsicum chinense) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	3.5	13
7	Red and Brown Soils Increase the Development and Content of Nutrients in Habanero Pepper Subjected to Irrigation Water with High Electrical Conductivity. Hortscience: A Publication of the American Society for Hortcultural Science, 2019, 54, 2039-2049.	1.0	10
8	Technique for order of preference by similarity to ideal solution (TOPSIS) method for the generation of external preference mapping using rapid sensometric techniques. Journal of the Science of Food and Agriculture, 2021, 101, 3298-3307.	3.5	8
9	Development and validation of a methodology for the sensometric characterisation of highâ€pungency peppers: a case study of habanero pepper (Capsicum chinense Jacq.). International Journal of Food Science and Technology, 2021, 56, 573-586.	2.7	7
10	Fermentation of Habanero Pepper by Two Lactic Acid Bacteria and Its Effect on the Production of Volatile Compounds. Fermentation, 2022, 8, 219.	3.0	6
11	Analytic hierarchy process as an alternative for the selection of vocabularies for sensory characterization and consumer preference. Journal of Sensory Studies, 2020, 35, e12547.	1.6	5
12	Effect of the Soil and Ripening Stage in Capsicum chinense var. Jaguar on the Content of Carotenoids and Vitamins. Horticulturae, 2021, 7, 442.	2.8	4
13	Physical, Chemical and Rheological Characterization of Tuber and Starch from Ceiba aesculifolia subsp. parvifolia. Molecules, 2021, 26, 2097.	3.8	2
14	Authenticity markers in habanero pepper (Capsicum chinense) by the quantification of mineral multielements through ICP-spectroscopy. Food Science and Technology, 0, , .	1.7	2
15	<scp>Modeling consumer satisfaction to identify drivers for liking</scp>: <scp>An online survey based on images of Habanero pepper</scp> (Capsicum chinense Jacq.). Journal of Sensory Studies, 2021, 36, e12696.	1.6	2
16	Determination of Peak Purity in HPLC by Coupling Coulometric Array Detection and Two-Dimensional Correlation Analysis. Sensors, 2022, 22, 1794.	3.8	2
17	Evaluation of the Soil Type Effect on the Volatile Compounds in the Habanero Pepper (Capsicum) Tj ETQq1 1 0.784314 rgBT /Overloc	2.8	1
18	CaracterizaciÃ³n fisicoquÃmica y sensorial de cafÃ© de la montaÃ±a de Guerrero. Revista Mexicana De Ciencias Agricolas, 2021, 12, 1057-1069.	0.2	0