

# Manuel Octavio Ramirez Sucre

## List of Publications by Year in descending order

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Version: 2024-02-01

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	Determination of Peak Purity in HPLC by Coupling Coulometric Array Detection and Two-Dimensional Correlation Analysis. <i>Sensors</i> , 2022, 22, 1794.	3.8	2
2	Evaluation of the Soil Type Effect on the Volatile Compounds in the Habanero Pepper ( <i>Capsicum</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	2.8	1
3	Fermentation of Habanero Pepper by Two Lactic Acid Bacteria and Its Effect on the Production of Volatile Compounds. <i>Fermentation</i> , 2022, 8, 219.	3.0	6
4	Development and validation of a methodology for the sensometric characterisation of high pungency peppers: a case study of habanero pepper ( <i>Capsicum chinense</i> Jacq.). <i>International Journal of Food Science and Technology</i> , 2021, 56, 573-586.	2.7	7
5	Effects of local environmental factors on the spiciness of habanero chili peppers ( <i>Capsicum chinense</i> ) Tj ETQq1 1 0,784314 rgBT /Overlock 13	3.3	13
6	Technique for order of preference by similarity to ideal solution ( TOPSIS ) method for the generation of external preference mapping using rapid sensometric techniques. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 3298-3307.	3.5	8
7	Physical, Chemical and Rheological Characterization of Tuber and Starch from <i>Ceiba aesculifolia</i> subsp. <i>parvifolia</i> . <i>Molecules</i> , 2021, 26, 2097.	3.8	2
8	Modeling consumer satisfaction to identify drivers for liking: An online survey based on images of Habanero pepper ( <i>Capsicum chinense</i> Jacq.). <i>Journal of Sensory Studies</i> , 2021, 36, e12696.	1.6	2
9	Caracterización físico-química y sensorial de café de la montaña de Guerrero. <i>Revista Mexicana De Ciencias Agrícolas</i> , 2021, 12, 1057-1069.	0.2	0
10	Effect of the Soil and Ripening Stage in <i>Capsicum chinense</i> var. <i>Jaguar</i> on the Content of Carotenoids and Vitamins. <i>Horticulturae</i> , 2021, 7, 442.	2.8	4
11	Analytic hierarchy process as an alternative for the selection of vocabularies for sensory characterization and consumer preference. <i>Journal of Sensory Studies</i> , 2020, 35, e12547.	1.6	5
12	Polyphenols Content in <i>Capsicum chinense</i> Fruits at Different Harvest Times and Their Correlation with the Antioxidant Activity. <i>Plants</i> , 2020, 9, 1394.	3.5	15
13	Influence of Soil Composition on the Profile and Content of Polyphenols in Habanero Peppers ( <i>Capsicum chinense</i> Jacq.). <i>Agronomy</i> , 2020, 10, 1234.	3.0	26
14	Capsaicinoids in Chili Habanero by Flow Injection with Coulometric Array Detection. <i>Electroanalysis</i> , 2019, 31, 844-850.	2.9	17
15	Red and Brown Soils Increase the Development and Content of Nutrients in Habanero Pepper Subjected to Irrigation Water with High Electrical Conductivity. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2019, 54, 2039-2049.	1.0	10
16	Effect of formulation and storage on physicochemical and flow properties of custard flavored with caramel jam. <i>Journal of Food Engineering</i> , 2014, 142, 221-227.	5.2	14
17	The physicochemical and rheological properties of a milk drink flavoured with <i>cajeta</i> , a Mexican caramel jam. <i>International Journal of Dairy Technology</i> , 2011, 64, 294-304.	2.8	16
18	Authenticity markers in habanero pepper ( <i>Capsicum chinense</i> ) by the quantification of mineral multielements through ICP-spectroscopy. <i>Food Science and Technology</i> , 0, , .	1.7	2