

# Aurelio LÃ³pez-Malo

## List of Publications by Year in descending order

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178  
papers

6,600  
citations

57758

44  
h-index

76900

74  
g-index

183  
all docs

183  
docs citations

183  
times ranked

6542  
citing authors

#	ARTICLE	IF	CITATIONS
1	Organic acids as antimicrobials to control Salmonella in meat and poultry products. Food Research International, 2012, 45, 713-721.	6.2	400
2	Polyphenoloxidase Activity and Color of Blanched and High Hydrostatic Pressure Treated Banana Puree. Journal of Food Science, 1999, 64, 42-45.	3.1	334
3	Dielectric properties of foods: Reported data in the 21st Century and their potential applications. LWT - Food Science and Technology, 2010, 43, 1169-1179.	5.2	218
4	Probiotic viability and storage stability of yogurts and fermented milks prepared with several mixtures of lactic acid bacteria. Journal of Dairy Science, 2014, 97, 2578-2590.	3.4	173
5	Antifungal activity of lactobacilli and its relationship with 3-phenyllactic acid production. International Journal of Food Microbiology, 2014, 173, 30-35.	4.7	171
6	Antifungal activity by vapor contact of essential oils added to amaranth, chitosan, or starch edible films. International Journal of Food Microbiology, 2012, 153, 66-72.	4.7	167
7	Recent Studies Related to Microwave Processing of Fluid Foods. Food and Bioprocess Technology, 2012, 5, 31-46.	4.7	141
8	Novel functional foods from vegetable matrices impregnated with biologically active compounds. Journal of Food Engineering, 2005, 67, 205-214.	5.2	140
9	Thermal Inactivation of Salmonella Enteritidis PT 30 in Almond Kernels as Influenced by Water Activity. Journal of Food Protection, 2013, 76, 26-32.	1.7	135
10	Effect of ultrasound on the survival of Saccharomyces cerevisiae: influence of temperature, pH and amplitude. Innovative Food Science and Emerging Technologies, 2001, 2, 31-39.	5.6	131
11	Essential Oils: Antimicrobial Activities, Extraction Methods, and Their Modeling. Food Engineering Reviews, 2015, 7, 275-297.	5.9	126
12	Effect of temperature on the moisture sorption isotherms of some cookies and corn snacks. Journal of Food Engineering, 1997, 31, 85-93.	5.2	124
13	Antifungal activity of orange (Citrus sinensis var. Valencia) peel essential oil applied by direct addition or vapor contact. Food Control, 2013, 31, 1-4.	5.5	124
14	Polyphenoloxidase activity and color changes during storage of high hydrostatic pressure treated avocado puree. Food Research International, 1998, 31, 549-556.	6.2	121
15	Bactericidal Action of Binary and Ternary Mixtures of Carvacrol, Thymol, and Eugenol against <i>Listeria innocua</i> . Journal of Food Science, 2011, 76, M95-100.	3.1	118
16	Impregnation and osmotic dehydration of some fruits: effect of the vacuum pressure and syrup concentration. Journal of Food Engineering, 2003, 57, 305-314.	5.2	113
17	Essential oils in vapor phase as alternative antimicrobials: A review. Critical Reviews in Food Science and Nutrition, 2020, 60, 1641-1650.	10.3	106
18	Aspergillus flavus growth in the presence of chemical preservatives and naturally occurring antimicrobial compounds. International Journal of Food Microbiology, 2005, 99, 119-128.	4.7	105

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19	Multifactorial fungal inactivation combining thermosonication and antimicrobials. <i>Journal of Food Engineering</i> , 2005, 67, 87-93.	5.2	100
20	Antifungal activity of essential oils of clove ( <i>Syzygium aromaticum</i> ) and/or mustard ( <i>Brassica nigra</i> ) in vapor phase against gray mold ( <i>Botrytis cinerea</i> ) in strawberries. <i>Innovative Food Science and Emerging Technologies</i> , 2015, 32, 181-185.	5.6	100
21	Susceptibility of food-borne bacteria to binary combinations of antimicrobials at selected aw and pH. <i>Journal of Applied Microbiology</i> , 2007, 102, 486-97.	3.1	95
22	Impregnation properties of some fruits at vacuum pressure. <i>Journal of Food Engineering</i> , 2003, 56, 307-314.	5.2	83
23	Encapsulation of oregano essential oil ( <i>Origanum vulgare</i> ) by complex coacervation between gelatin and chia mucilage and its properties after spray drying. <i>Food Hydrocolloids</i> , 2020, 109, 106077.	10.7	81
24	Microwave-assisted Extraction of Essential Oils from Herbs. <i>Journal of Microwave Power and Electromagnetic Energy</i> , 2013, 47, 63-72.	0.8	78
25	Effect of natural vanillin on germination time and radial growth of moulds in fruit-based agar systems. <i>Food Microbiology</i> , 1995, 12, 213-219.	4.2	73
26	Antimicrobial activity of Mexican oregano ( <i>Lippia berlandieri</i> ), thyme ( <i>Thymus vulgaris</i> ), and mustard ( <i>Brassica nigra</i> ) essential oils in gaseous phase. <i>Industrial Crops and Products</i> , 2019, 131, 90-95.	5.2	73
27	High pressure-processed guacamole. <i>Innovative Food Science and Emerging Technologies</i> , 2000, 1, 69-75.	5.6	71
28	THE USE OF PELEG'S EQUATION TO MODEL OSMOTIC CONCENTRATION OF PAPAYA. <i>Drying Technology</i> , 1994, 12, 965-978.	3.1	68
29	<i>Saccharomyces cerevisiae</i> Thermal Inactivation Kinetics Combined with Ultrasound. <i>Journal of Food Protection</i> , 1999, 62, 1215-1217.	1.7	68
30	Antimicrobial activity of nanoemulsions of cinnamon, rosemary, and oregano essential oils on fresh celery. <i>LWT - Food Science and Technology</i> , 2019, 112, 108247.	5.2	67
31	Fungal Inactivation by Mexican Oregano ( <i>Lippia berlandieri</i> , Schauer) Essential Oil Added to Amaranth, Chitosan, or Starch Edible Films. <i>Journal of Food Science</i> , 2010, 75, M127-33.	3.1	65
32	Antimicrobial activity and physical properties of protein films added with cell-free supernatant of <i>Lactobacillus rhamnosus</i> . <i>Food Control</i> , 2016, 62, 44-51.	5.5	64
33	Physical properties, chemical characterization and fatty acid composition of Mexican chia ( <i>Salsola hispanica</i> seeds). <i>International Journal of Food Science and Technology</i> , 2014, 49, 571-577.	2.7	63
34	<i>Aspergillus flavus</i> dose-response curves to selected natural and synthetic antimicrobials. <i>International Journal of Food Microbiology</i> , 2002, 73, 213-218.	4.7	60
35	Antimicrobial activity of whey protein films supplemented with <i>Lactobacillus sakei</i> cell-free supernatant on fresh beef. <i>Food Microbiology</i> , 2017, 62, 207-211.	4.2	60
36	Antimicrobial activity and storage stability of cell-free supernatants from lactic acid bacteria and their applications with fresh beef. <i>Food Control</i> , 2020, 115, 107286.	5.5	60

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37	Vanillin and pH Synergistic Effects on Mold Growth. <i>Journal of Food Science</i> , 1998, 63, 143-146.	3.1	59
38	<i>Aspergillus flavus</i> growth response to cinnamon extract and sodium benzoate mixtures. <i>Food Control</i> , 2007, 18, 1358-1362.	5.5	53
39	High Hydrostatic Pressure as a Hurdle for <i>Zygosaccharomyces bailii</i> Inactivation. <i>Journal of Food Science</i> , 1997, 62, 855-857.	3.1	52
40	Dielectric heating as a potential post-harvest treatment of disinfesting mangoes, Part I: Relation between dielectric properties and ripening. <i>Biosystems Engineering</i> , 2009, 103, 297-303.	4.3	52
41	Antioxidant capacity of extracts from amaranth ( <i>Amaranthus hypochondriacus</i> L.) seeds or leaves. <i>Industrial Crops and Products</i> , 2014, 53, 55-59.	5.2	52
42	Estimation of mass transfer coefficients of the extraction process of essential oil from orange peel using microwave assisted extraction. <i>Journal of Food Engineering</i> , 2016, 170, 136-143.	5.2	52
43	The impacts of antimicrobial and antifungal activity of cell-free supernatants from lactic acid bacteria in vitro and foods. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022, 21, 604-641.	11.7	52
44	Effect of oscillatory high hydrostatic pressure treatments on <i>Byssoschlamys nivea</i> ascospores suspended in fruit juice concentrates. <i>Letters in Applied Microbiology</i> , 1998, 27, 375-378.	2.2	51
45	Composition, Diffusion, and Antifungal Activity of Black Mustard ( <i>Brassica nigra</i> ) Essential Oil When Applied by Direct Addition or Vapor Phase Contact. <i>Journal of Food Protection</i> , 2015, 78, 843-848.	1.7	47
46	Shelf-stable high moisture papaya minimally processed by combined methods. <i>Food Research International</i> , 1994, 27, 545-553.	6.2	46
47	The Role of Alpha Tocopheryl Succinate ( $\alpha$ -TOS) as a Potential Anticancer Agent. <i>Nutrition and Cancer</i> , 2014, 66, 167-176.	2.0	45
48	Effects of alginate-glycerol-citric acid concentrations on selected physical, mechanical, and barrier properties of papaya puree-based edible films and coatings, as evaluated by response surface methodology. <i>LWT - Food Science and Technology</i> , 2019, 101, 83-91.	5.2	44
49	Plant-Based Milk Alternatives: Types, Processes, Benefits, and Characteristics. <i>Food Reviews International</i> , 2023, 39, 2320-2351.	8.4	44
50	Effect of vanillin concentration, pH and incubation temperature on <i>Aspergillus flavus</i> , <i>Aspergillus niger</i> , <i>Aspergillus ochraceus</i> and <i>Aspergillus parasiticus</i> growth. <i>Food Microbiology</i> , 1997, 14, 117-124.	4.2	43
51	Viability during refrigerated storage in selected food products and during simulated gastrointestinal conditions of individual and combined lactobacilli encapsulated in alginate or alginate-chitosan. <i>LWT - Food Science and Technology</i> , 2015, 63, 482-489.	5.2	40
52	Effects of Shape and Size of Agar Gels on Heating Uniformity During Pulsed Microwave Treatment. <i>Journal of Food Science</i> , 2015, 80, E1021-5.	3.1	39
53	Description of <i>Aspergillus flavus</i> growth under the influence of different factors (water activity,) Tj ETQq1 1 0.784314 rgBT /Overlock by kinetic, probability of growth, and time-to-detection models. <i>International Journal of Food Microbiology</i> , 2017, 240, 115-123.	4.7	39
54	Probabilistic Modeling of <i>Saccharomyces cerevisiae</i> Inhibition under the Effects of Water Activity, pH, and Potassium Sorbate Concentration. <i>Journal of Food Protection</i> , 2000, 63, 91-95.	1.7	36

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55	Antimicrobial, Cytotoxic, and Anti-Inflammatory Activities of <i>Pimenta dioica</i> and <i>Rosmarinus officinalis</i> Essential Oils. <i>BioMed Research International</i> , 2019, 2019, 1-8.	1.9	36
56	Oscillatory High Hydrostatic Pressure Inactivation of <i>Zygosaccharomyces bailii</i> . <i>Journal of Food Protection</i> , 1998, 61, 1213-1215.	1.7	34
57	Inactivation of <i>Salmonella Typhimurium</i> in fresh vegetables using water-assisted microwave heating. <i>Food Control</i> , 2012, 26, 19-22.	5.5	34
58	Modelling release mechanisms of cinnamon ( <i>Cinnamomum zeylanicum</i> ) essential oil encapsulated in alginate beads during vapor-phase application. <i>Journal of Food Engineering</i> , 2020, 282, 110024.	5.2	34
59	Modeling the Growth/No-Growth Interface of <i>Zygosaccharomyces bailii</i> in Mango Puree. <i>Journal of Food Science</i> , 2000, 65, 516-520.	3.1	33
60	Dielectric heating as a potential post-harvest treatment of disinfesting mangoes, Part II: Development of RF-based protocols and quality evaluation of treated fruits. <i>Biosystems Engineering</i> , 2009, 103, 287-296.	4.3	33
61	High Hydrostatic Pressure Come-Up Time and Yeast Viability. <i>Journal of Food Protection</i> , 1998, 61, 1657-1660.	1.7	33
62	Individual and Combined Effects of Vanillin and Potassium Sorbate on <i>Penicillium digitatum</i> , <i>Penicillium glabrum</i> , and <i>Penicillium italicum</i> Growth. <i>Journal of Food Protection</i> , 1999, 62, 540-542.	1.7	32
63	Synergistic Inhibitory Effect of Citral with Selected Phenolics against <i>Zygosaccharomyces bailii</i> . <i>Journal of Food Protection</i> , 2005, 68, 602-606.	1.7	32
64	A review of the methods used to determine the target site or the mechanism of action of essential oils and their components against fungi. <i>SN Applied Sciences</i> , 2021, 3, 1.	2.9	31
65	Performance of mycological media in enumerating desiccated food spoilage yeasts: an interlaboratory study. <i>International Journal of Food Microbiology</i> , 2001, 70, 89-96.	4.7	30
66	Evaluation of the efficiency of allspice, thyme and rosemary essential oils on two foodborne pathogens in in-vitro and on alfalfa seeds, and their effect on sensory characteristics of the sprouts. <i>International Journal of Food Microbiology</i> , 2019, 295, 19-24.	4.7	30
67	Mass Transfer During Osmotic Dehydration of Fruits and Vegetables: Process Factors and Non-Thermal Methods. <i>Food Engineering Reviews</i> , 2021, 13, 344-374.	5.9	30
68	Effect of pH, solar irradiation, and semiconductor concentration on the photocatalytic disinfection of <i>Escherichia coli</i> in water using nitrogen-doped TiO <sub>2</sub> . <i>European Food Research and Technology</i> , 2011, 233, 825-834.	3.3	29
69	Essential oils microemulsions prepared with high-frequency ultrasound: physical properties and antimicrobial activity. <i>Journal of Food Science and Technology</i> , 2020, 57, 4133-4142.	2.8	29
70	Effect of storage temperature on the microbial and color stability of banana puree with addition of vanillin or potassium sorbate / Efecto de la temperatura de almacenamiento en la estabilidad microbiolgica y en el color del pur de pltano con la adicin de vainillina o sorbato de potasio. <i>Food Science and Technology International</i> , 1999, 5, 51-58.	2.2	25
71	Cinnamon ( <i>Cinnamomum zeylanicum</i> ) Essential Oils. , 2016, , 339-347.		25
72	Antimicrobial Activity of Individual and Combined Essential Oils against Foodborne Pathogenic Bacteria. <i>Journal of Food Protection</i> , 2016, 79, 309-315.	1.7	25

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73	Minimally processed papaya by vacuum osmotic dehydration (VOD) techniques / Papaya mnimamente procesada mediante tcnicas de deshidratacin osmtica al vaco (VOD). Food Science and Technology International, 1999, 5, 41-49.	2.2	23
74	Antifungal Activity Evaluation of Mexican Oregano ( <i>Lippia berlandieri</i> Schauer) Essential Oil on the Growth of <i>Aspergillus flavus</i> by Gaseous Contact. Journal of Food Protection, 2011, 74, 2192-2198.	1.7	23
75	<i>Listeria innocua</i> Multi-target Inactivation by Thermo-sonication and Vanillin. Food and Bioprocess Technology, 2012, 5, 665-671.	4.7	23
76	Effect of UV-C light on <i>Lactobacillus rhamnosus</i> , <i>Salmonella Typhimurium</i> , and <i>Saccharomyces cerevisiae</i> kinetics in inoculated coconut water: Survival and residual effect. Journal of Food Engineering, 2018, 223, 255-261.	5.2	23
77	<i>Penicillium expansum</i> Inhibition on Bread by Lemongrass Essential Oil in Vapor Phase. Journal of Food Protection, 2018, 81, 467-471.	1.7	23
78	Enhancement of UVC-light treatment of tangerine and grapefruit juices through ultrasonic atomization. Innovative Food Science and Emerging Technologies, 2017, 39, 7-12.	5.6	22
79	Studying microwave assisted extraction of <i>Laurus nobilis</i> essential oil: Static and dynamic modeling. Journal of Food Engineering, 2019, 247, 1-8.	5.2	22
80	Osmotic Concentration €“ Drying of Mango Slices. Drying Technology, 1995, 13, 405-416.	3.1	21
81	Thermal inactivation of <i>Botrytis cinerea</i> conidia in synthetic medium and strawberry puree. International Journal of Food Microbiology, 2012, 155, 269-272.	4.7	21
82	Inactivation of Microorganisms. Food Engineering Series, 2011, , 321-343.	0.7	21
83	Efficacy of individual and combined UVC light and food antimicrobial treatments to inactivate <i>Aspergillus flavus</i> or <i>A. niger</i> spores in peach nectar. Innovative Food Science and Emerging Technologies, 2013, 20, 244-252.	5.6	19
84	OSMOTIC DEHYDRATION OP PAPAYA WITH CORN SYRDP SOLIDS. Drying Technology, 1994, 12, 1709-1725.	3.1	18
85	Modelling thermosonication inactivation of <i>Aspergillus flavus</i> combining natural antimicrobial at different pH. Procedia Food Science, 2011, 1, 1007-1014.	0.6	18
86	Hot water bath treatments assisted by microwave energy to delay postharvest ripening and decay in strawberries ( <i>Fragaria</i> – <i>ananassa</i> ). Journal of the Science of Food and Agriculture, 2011, 91, n/a-n/a.	3.5	18
87	Plant antimicrobials combined with conventional preservatives for fruit products. , 2003, , 235-249.		16
88	Characterization and effectiveness of short-wave ultraviolet irradiation reactors operating in continuous recirculation mode to inactivate <i>Saccharomyces cerevisiae</i> in grape juice. Journal of Food Engineering, 2019, 241, 88-96.	5.2	16
89	Legume proteins, peptides, water extracts, and crude protein extracts as antifungals for food applications. Trends in Food Science and Technology, 2021, 112, 16-24.	15.1	16
90	The control of water activity. , 2003, , 126-153.		15

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91	Minimally Processed Foods. , 2016, , 767-771.		15
92	Zygosaccharomyces bailii Inactivation by Means of UV Light and Low-Frequency Ultrasound Treatments. Journal of Food Protection, 2011, 74, 1751-1755.	1.7	14
93	Chemical characterization and antifungal activity of Poliomintha longiflora Mexican oregano. Journal of Essential Oil Research, 2016, 28, 157-165.	2.7	14
94	Biotic and Abiotic Factors to Increase Bioactive Compounds in Fruits and Vegetables. , 2017, , 317-349.		14
95	Effect of imidazolium ionic liquids as microwave absorption media for the intensification of microwave-assisted extraction of Citrus sinensis peel essential oils. Chemical Engineering and Processing: Process Intensification, 2021, 160, 108277.	3.6	14
96	Preservation factors and processing effects on anthocyanin pigments in plums. Food Chemistry, 1996, 57, 399-403.	8.2	13
97	Pasteurization treatments for tomato puree using conventional or microwave processes. Journal of Microwave Power and Electromagnetic Energy, 2016, 50, 35-42.	0.8	13
98	Effect of iron salt counter ion in dose response curves for inactivation of Fusarium solani in water through solar driven Fenton-like processes. Physics and Chemistry of the Earth, 2016, 91, 46-52.	2.9	13
99	Complex Coacervation Between Gelatin and Chia Mucilage as an Alternative of Encapsulating Agents. Journal of Food Science, 2019, 84, 1281-1287.	3.1	13
100	Vacuum impregnation on apples with grape juice concentrate: Effects of pressure, processing time, and juice concentration. Innovative Food Science and Emerging Technologies, 2022, 77, 102981.	5.6	13
101	Mixtures of natural and synthetic antifungal agents. Advances in Experimental Medicine and Biology, 2006, 571, 261-286.	1.6	12
102	Antimicrobial activity of protein-containing fractions isolated from Lactobacillus plantarum NRRL B-4496 culture. Brazilian Journal of Microbiology, 2020, 51, 1289-1296.	2.0	12
103	Cinnamaldehyde-loaded chitosan nanoparticles: characterization and antimicrobial activity. Biointerface Research in Applied Chemistry, 2019, 9, 4060-4065.	1.0	12
104	Simple and double microencapsulation of Lactobacillus acidophilus with chitosan using spray drying. International Journal of Food Studies, 2015, 4, .	0.8	12
105	Moisture Sorption Characteristics of Blanched and Osmotically Treated Apples and Papayas. Drying Technology, 1997, 15, 1173-1185.	3.1	11
106	Sensory Detection of Cooked Flavor Development during Pasteurization of a Guava Beverage Using R-index. Journal of Food Science, 2005, 70, S149-S152.	3.1	11
107	Storage stability of pineapple slices preserved by combined methods. International Journal of Food Science and Technology, 2008, 43, 289-295.	2.7	10
108	Application of nanoemulsion technology for encapsulation and release of lipophilic bioactive compounds in food. , 2016, , 227-255.		10

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109	Effect of different sanitizers on the microbial load and selected quality parameters of <i>Chile de Ajbol</i> pepper ( <i>Capsicum frutescens</i> L.) fruit. <i>Postharvest Biology and Technology</i> , 2016, 119, 94-100.	6.0	10
110	Modeling phase separation and droplet size of W/O emulsions with oregano essential oil as a function of its formulation and homogenization conditions. <i>Journal of Dispersion Science and Technology</i> , 2018, 39, 1065-1073.	2.4	10
111	Effect of process variables on heating profiles and extraction mechanisms during hydrodistillation of eucalyptus essential oil. <i>Heliyon</i> , 2021, 7, e08234.	3.2	10
112	Advances in radio frequency pasteurisation equipment for liquid foods: a review. <i>International Journal of Food Science and Technology</i> , 2022, 57, 3207-3222.	2.7	10
113	Response surface analysis of the effects of Capsicum extract, temperature and pH on the growth and inactivation of <i>Listeria monocytogenes</i> . <i>Journal of Food Engineering</i> , 2005, 67, 247-252.	5.2	9
114	<i>Aspergillus niger</i> time to growth in dried tomatoes. <i>International Journal of Food Microbiology</i> , 2013, 164, 23-25.	4.7	9
115	Effect of pH and Mexican Oregano ( <i>Lippia berlandieri</i> Schauer) Essential Oil Added to Carboxymethyl Cellulose and Starch Edible Films on <i>Listeria monocytogenes</i> and <i>Staphylococcus aureus</i> . <i>Journal of Food Quality</i> , 2018, 2018, 1-6.	2.6	9
116	Preparation and Characterization of Proteinaceous Films from Seven Mexican Common Beans ( <i>Phaseolus vulgaris</i> L.). <i>Journal of Food Quality</i> , 2018, 2018, 1-8.	2.6	9
117	High-Intensity Light Pulses To Inactivate <i>Salmonella Typhimurium</i> on Mexican Chia ( <i>Salvia hispanica</i> L.) Seeds. <i>Journal of Food Protection</i> , 2019, 82, 1272-1277.	1.7	9
118	Growth and viability of <i>Lactobacillus acidophilus</i> NRRL B-4495, <i>Lactobacillus casei</i> NRRL B-1922 and <i>Lactobacillus plantarum</i> NRRL B-4496 in milk supplemented with cysteine, ascorbic acid and tocopherols. <i>International Dairy Journal</i> , 2019, 97, 15-24.	3.0	9
119	Postharvest heat treatments to inhibit <i>Penicillium digitatum</i> growth and maintain quality of Mandarin ( <i>Citrus reticulata</i> blanco). <i>Heliyon</i> , 2020, 6, e03166.	3.2	9
120	<i>Colletotrichum gloeosporioides</i> Growth "No-Growth Interface after Selected Microwave Treatments. <i>Journal of Food Protection</i> , 2009, 72, 1427-1433.	1.7	8
121	Estimation of <i>Listeria monocytogenes</i> survival during thermoultrasonic treatments in non-isothermal conditions: Effect of ultrasound on temperature and survival profiles. <i>Food Microbiology</i> , 2015, 52, 124-130.	4.2	8
122	Mexican Oregano ( <i>Lippia berlandieri</i> and <i>Poliomintha longiflora</i> ) Oils. , 2016, , 551-560.		8
123	Performance of combined technologies for the inactivation of <i>Saccharomyces cerevisiae</i> and <i>Escherichia coli</i> in pomegranate juice: The effects of a continuous flow UV-Microwave system. <i>Journal of Food Process Engineering</i> , 2020, 43, e13565.	2.9	8
124	Growth Response of <i>Escherichia coli</i> ATCC 35218 Adapted to Several Concentrations of Sodium Benzoate and Potassium Sorbate. <i>Journal of Food Protection</i> , 2009, 72, 2301-2307.	1.7	7
125	Sweet Orange ( <i>Citrus sinensis</i> ) Oils. , 2016, , 783-790.		7
126	Viability of <i>Lactobacillus fermentum</i> microencapsulated in flavoured alginate beads and added to a gelatine dessert. <i>Journal of Functional Foods</i> , 2017, 38, 447-453.	3.4	7



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127	Response of <i>Aspergillus niger</i> Inoculated on Tomatoes Exposed to Vapor Phase Mustard Essential Oil for Short or Long Periods and Sensory Evaluation of Treated Tomatoes. <i>Journal of Food Quality</i> , 2017, 2017, 1-7.	2.6	7
128	UV-C Light for Processing Beverages: Principles, Applications, and Future Trends. , 2019, , 205-234.		7
129	EFFECTO DE LA RADIACIN ULTRAVIOLETA DE ONDA CORTA SOBRE ALGUNAS PROPIEDADES DE PELCULAS COMESTIBLES ELABORADAS CON JUGO DE GRANADA Y QUITOSANO. <i>Revista Mexicana De Ingeniera Quimica</i> , 2018, 17, 63-73.	0.4	7
130	An overview of mathematical modeling for conventional and intensified processes for extracting essential oils. <i>Chemical Engineering and Processing: Process Intensification</i> , 2022, 178, 109032.	3.6	7
131	The SameDifferent Method: Positive Effects of Reduced Memory Load Versus Negative Effects of Uncontrolled ,Criterion Variation, Using ForcedChoice Methods as a Comparison. <i>Journal of Sensory Studies</i> , 2014, 29, 211-218.	1.6	6
132	Bergamot ( <i>Citrus bergamia</i> ) Oils. , 2016, , 247-252.		6
133	The Hurdle Concept in Fruit Processing. <i>Food Engineering Series</i> , 2018, , 93-126.	0.7	6
134	Antimicrobial Activity of Encapsulated Mexican Oregano ( <i>Lippia berlandieri</i> Schauer) Essential Oil Applied on Bagels. <i>Frontiers in Sustainable Food Systems</i> , 2020, 4, .	3.9	6
135	Developments and Advances of High Intensity Pulsed Light and its Combination with Other Treatments for Microbial Inactivation in Food Products. <i>Food Engineering Reviews</i> , 2021, 13, 741-768.	5.9	6
136	Fungal inactivation on Mexican corn tortillas by means of thyme essential oil in vapor-phase. <i>Current Research in Food Science</i> , 2022, 5, 629-633.	5.8	6
137	Modelizacin de la inactivacin termosnica de <i>Staphylococcus aureus</i> , un enfoque multifactorial Modeling <i>Staphylococcus aureus</i> thermosonic inactivation, a multi-target approach. <i>CYTA - Journal of Food</i> , 2010, 8, 177-183.	1.9	5
138	Water Activity and Microorganism Control: Past and Future. <i>Food Engineering Series</i> , 2015, , 245-262.	0.7	5
139	Essential Oils Added to Edible Films. , 2016, , 149-154.		5
140	Preservatives: Classifications and Analysis. , 2016, , 497-504.		5
141	Nutraceutical Properties of Amaranth and Chia Seeds. , 2016, , 189-198.		5
142	Modeling <i>Penicillium Expansum</i> Growth Response to Thyme Essential oil at Selected Water Activities and pH Values Using Surface Response Methodology. <i>Procedia Food Science</i> , 2016, 7, 93-96.	0.6	5
143	Quality of beans ( <i>Phaseolus vulgaris</i> L.) after postharvest microwave treatments. <i>Journal of Microwave Power and Electromagnetic Energy</i> , 2017, 51, 178-186.	0.8	5
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