

# Aurelio LÃ³pez-Malo

## List of Publications by Year in descending order

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Version: 2024-02-01

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	Plant-Based Milk Alternatives: Types, Processes, Benefits, and Characteristics. <i>Food Reviews International</i> , 2023, 39, 2320-2351.	8.4	44
2	Spray dried lactobacilli maintain viability and feruloyl esterase activity during prolonged storage and under gastrointestinal tract conditions. <i>Journal of Food Science and Technology</i> , 2022, 59, 1202-1210.	2.8	4
3	Dynamic performance of optimized microwave assisted extraction to obtain <i>Eucalyptus</i> essential oil: energy requirements and environmental impact. <i>International Journal of Food Engineering</i> , 2022, 18, 129-142.	1.5	1
4	Extraction of bioactive compounds from plants by means of new environmentally friendly solvents. , 2022, , 301-332.		0
5	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
6	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
7	Wheat-based fried snacks shelf-life prediction using kinetic, probabilistic, and time-to-fail models. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	2.0	2
8	Vacuum impregnation on apples with grape juice concentrate: Effects of pressure, processing time, and juice concentration. <i>Innovative Food Science and Emerging Technologies</i> , 2022, 77, 102981.	5.6	13
9	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
10	Insights on the effectiveness of pneumatic and ultrasonic atomization in combination with UVC light for processing of fruit juices. <i>Journal of Food Science and Technology</i> , 2022, 59, 2925-2930.	2.8	1
11	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
12	Stability of oregano essential oil encapsulated in double (w/o/w) emulsions prepared with mechanical or high-pressure homogenization and its effect in <i>Aspergillus niger</i> inhibition. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15104.	2.0	4
13	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
14	Effect of imidazolium ionic liquids as microwave absorption media for the intensification of microwave-assisted extraction of Citrus sinensis peel essential oils. <i>Chemical Engineering and Processing: Process Intensification</i> , 2021, 160, 108277.	3.6	14
15	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
16	Legume proteins, peptides, water extracts, and crude protein extracts as antifungals for food applications. <i>Trends in Food Science and Technology</i> , 2021, 112, 16-24.	15.1	16
17	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
18	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

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19	Influence of fat content and water activity on the heating pattern of model systems submitted to microwave heating. <i>Journal of Food Science</i> , 2021, 86, 5329.	3.1	1
20	Essential oils in vapor phase as alternative antimicrobials: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 1641-1650.	10.3	106
21	Metallic Nanoparticles: Development, Applications, and Future Trends for Alcoholic and Nonalcoholic Beverages. , 2020, , 263-300.		1
22	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
23	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
24	Modeling the Combined Effect of pH, Protein Content, and Mexican Oregano Essential Oil Against Food Spoilage Molds. <i>Frontiers in Sustainable Food Systems</i> , 2020, 4, .	3.9	5
25	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
26	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
27	Modeling <i>Salmonella</i> ( <i>S</i> . Typhimurium ATCC14028, ATCC 13311, <i>S</i> . Typhi ATCC 19430,) Tj ETQq1 1 0.784314 <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14718.	2.0	1
28	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
29	Antimicrobial activity of protein-containing fractions isolated from <i>Lactobacillus plantarum</i> NRRL B-4496 culture. <i>Brazilian Journal of Microbiology</i> , 2020, 51, 1289-1296.	2.0	12
30	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
31	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
32	Characterization and effectiveness of short-wave ultraviolet irradiation reactors operating in continuous recirculation mode to inactivate <i>Saccharomyces cerevisiae</i> in grape juice. <i>Journal of Food Engineering</i> , 2019, 241, 88-96.	5.2	16
33	High-Intensity Light Pulses To Inactivate <i>Salmonella</i> Typhimurium on Mexican Chia ( <i>Salvia hispanica</i> L.) Seeds. <i>Journal of Food Protection</i> , 2019, 82, 1272-1277.	1.7	9
34	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
35	UV-C Light for Processing Beverages: Principles, Applications, and Future Trends. , 2019, , 205-234.		7
36	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

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37	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
38	Complex Coacervation Between Gelatin and Chia Mucilage as an Alternative of Encapsulating Agents. <i>Journal of Food Science</i> , 2019, 84, 1281-1287.	3.1	13
39	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
40	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
41	Microencapsulated feruloyl esterase-producing lactobacilli ameliorate lipid profile and glycaemia in high fat diet-induced obese mice. <i>Beneficial Microbes</i> , 2019, 10, 189-198.	2.4	5
42	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
43	Studying microwave assisted extraction of <i>Laurus nobilis</i> essential oil: Static and dynamic modeling. <i>Journal of Food Engineering</i> , 2019, 247, 1-8.	5.2	22
44	Cinnamaldehyde-loaded chitosan nanoparticles: characterization and antimicrobial activity. <i>Biointerface Research in Applied Chemistry</i> , 2019, 9, 4060-4065.	1.0	12
45	Effects of microwave-assisted hot water treatments designed against Mexican fruit fly ( <i>Anastrepha ludens</i> ) on grapefruit ( <i>Citrus paradisi</i> ) quality. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 3659-3666.	3.5	5
46	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. <i>Journal of Food Engineering</i> , 2018, 223, 255-261.	5.2	23
47	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
48	The Hurdle Concept in Fruit Processing. <i>Food Engineering Series</i> , 2018, , 93-126.	0.7	6
49	<i>Penicillium expansum</i> Inhibition on Bread by Lemongrass Essential Oil in Vapor Phase. <i>Journal of Food Protection</i> , 2018, 81, 467-471.	1.7	23
50	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
51	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
52	Biopreservatives as Agents to Prevent Food Spoilage. , 2018, , 235-270.		5
53	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
54	Description of <i>Aspergillus flavus</i> growth under the influence of different factors (water activity,) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 72 by kinetic, probability of growth, and time-to-detection models. <i>International Journal of Food Microbiology</i> , 2017, 240, 115-123.	4.7	39

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55	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
56	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
57	Biotic and Abiotic Factors to Increase Bioactive Compounds in Fruits and Vegetables. , 2017, , 317-349.		14
58	Enhancement of UVC-light treatment of tangerine and grapefruit juices through ultrasonic atomization. <i>Innovative Food Science and Emerging Technologies</i> , 2017, 39, 7-12.	5.6	22
59	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
60	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
61	Combinational Approaches for Antimicrobial Packaging. , 2016, , 581-588.		3
62	Minimally Processed Foods. , 2016, , 767-771.		15
63	Essential Oils Added to Edible Films. , 2016, , 149-154.		5
64	Application of nanoemulsion technology for encapsulation and release of lipophilic bioactive compounds in food. , 2016, , 227-255.		10
65	Sweet Orange ( <i>Citrus sinensis</i> ) Oils. , 2016, , 783-790.		7
66	Preservatives: Classifications and Analysis. , 2016, , 497-504.		5
67	Mexican Oregano ( <i>Lippia berlandieri</i> and <i>Poliomintha longiflora</i> ) Oils. , 2016, , 551-560.		8
68	Bergamot ( <i>Citrus bergamia</i> ) Oils. , 2016, , 247-252.		6
69	Cinnamon ( <i>Cinnamomum zeylanicum</i> ) Essential Oils. , 2016, , 339-347.		25
70	Nutraceutical Properties of Amaranth and Chia Seeds. , 2016, , 189-198.		5
71	Modeling the Time to Fail of Peach Nectars Formulated by Hurdle Technology. <i>Procedia Food Science</i> , 2016, 7, 89-92.	0.6	0
72	Estimation of <i>Aspergillus flavus</i> Growth under the Influence of Different Formulation Factors by Means of Kinetic, Probabilistic, and Survival Models. <i>Procedia Food Science</i> , 2016, 7, 85-88.	0.6	3

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73	Pasteurization treatments for tomato puree using conventional or microwave processes. <i>Journal of Microwave Power and Electromagnetic Energy</i> , 2016, 50, 35-42.	0.8	13
74	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
75	Effect of different sanitizers on the microbial load and selected quality parameters of <i>Ã¡rbolÃ¢ pepper (Capsicum frutescens L.)</i> fruit. <i>Postharvest Biology and Technology</i> , 2016, 119, 94-100.	6.0	10
76	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
77	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
78	Effect of iron salt counter ion in dose- response curves for inactivation of <i>Fusarium solani</i> in water through solar driven Fenton-like processes. <i>Physics and Chemistry of the Earth</i> , 2016, 91, 46-52.	2.9	13
79	Chemical characterization and antifungal activity of <i>Poliomintha longiflora</i> Mexican oregano. <i>Journal of Essential Oil Research</i> , 2016, 28, 157-165.	2.7	14
80	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
81	Analysis of Student Perspectives on Using Tablet PCs in Junior and Senior Level Chemical Engineering Courses. <i>Human-computer Interaction Series</i> , 2016, , 307-319.	0.6	1
82	Arguing to Solve Food Engineering Problems. , 2015, , 26.234.1.		0
83	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
84	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
85	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
86	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
87	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
88	Water Activity and Microorganism Control: Past and Future. <i>Food Engineering Series</i> , 2015, , 245-262.	0.7	5
89	Essential Oils: Antimicrobial Activities, Extraction Methods, and Their Modeling. <i>Food Engineering Reviews</i> , 2015, 7, 275-297.	5.9	126
90	Simple and double microencapsulation of <i>Lactobacillus acidophilus</i> with chitosan using spray drying. <i>International Journal of Food Studies</i> , 2015, 4, .	0.8	12

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91	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
92	Physical properties, chemical characterization and fatty acid composition of Mexican chia ( <i>Salsola elaeagnifolia</i> L.) seeds. <i>International Journal of Food Science and Technology</i> , 2014, 49, 571-577.	2.7	63
93	Antifungal activity of lactobacilli and its relationship with 3-phenyllactic acid production. <i>International Journal of Food Microbiology</i> , 2014, 173, 30-35.	4.7	171
94	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
95	The Sameâ€”Different Method: Positive Effects of Reduced Memory Load Versus Negative Effects of Uncontrolled Criterion Variation, Using Forcedâ€”Choice Methods as a Comparison. <i>Journal of Sensory Studies</i> , 2014, 29, 211-218.	1.6	6
96	Probiotic viability and storage stability of yogurts and fermented milks prepared with several mixtures of lactic acid bacteria. <i>Journal of Dairy Science</i> , 2014, 97, 2578-2590.	3.4	173
97	RF Deinfestation (Pest Control) of Agricultural Products. <i>Electro-technologies for Food Processing Series</i> , 2014, , 337-354.	0.0	0
98	Antifungal activity of orange ( <i>Citrus sinensis</i> var. Valencia) peel essential oil applied by direct addition or vapor contact. <i>Food Control</i> , 2013, 31, 1-4.	5.5	124
99	<i>Aspergillus niger</i> time to growth in dried tomatoes. <i>International Journal of Food Microbiology</i> , 2013, 164, 23-25.	4.7	9
100	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. <i>Innovative Food Science and Emerging Technologies</i> , 2013, 20, 244-252.	5.6	19
101	Thermal Inactivation of <i>Salmonella Enteritidis</i> PT 30 in Almond Kernels as Influenced by Water Activity. <i>Journal of Food Protection</i> , 2013, 76, 26-32.	1.7	135
102	Redesigning engineering courses by introducing digital ink technology. , 2013, , .		1
103	Microwave-assisted Extraction of Essential Oils from Herbs. <i>Journal of Microwave Power and Electromagnetic Energy</i> , 2013, 47, 63-72.	0.8	78
104	Eliciting Yucatan peninsula teachers' images of engineering and engineers. , 2012, , .		2
105	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
106	Organic acids as antimicrobials to control <i>Salmonella</i> in meat and poultry products. <i>Food Research International</i> , 2012, 45, 713-721.	6.2	400
107	Antifungal activity by vapor contact of essential oils added to amaranth, chitosan, or starch edible films. <i>International Journal of Food Microbiology</i> , 2012, 153, 66-72.	4.7	167
108	Thermal inactivation of <i>Botrytis cinerea</i> conidia in synthetic medium and strawberry puree. <i>International Journal of Food Microbiology</i> , 2012, 155, 269-272.	4.7	21

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109	Listeria innocua Multi-target Inactivation by Thermo-sonication and Vanillin. Food and Bioprocess Technology, 2012, 5, 665-671.	4.7	23
110	Recent Studies Related to Microwave Processing of Fluid Foods. Food and Bioprocess Technology, 2012, 5, 31-46.	4.7	141
111	Modelling thermosonication inactivation of Aspergillus flavus combining natural antimicrobial at different pH. Procedia Food Science, 2011, 1, 1007-1014.	0.6	18
112	Bactericidal Action of Binary and Ternary Mixtures of Carvacrol, Thymol, and Eugenol against Listeria innocua. Journal of Food Science, 2011, 76, M95-100.	3.1	118
113	Antifungal Activity Evaluation of Mexican Oregano (Lippia berlandieri Schauer) Essential Oil on the Growth of Aspergillus flavus by Gaseous Contact. Journal of Food Protection, 2011, 74, 2192-2198.	1.7	23
114	Effect of pH, solar irradiation, and semiconductor concentration on the photocatalytic disinfection of Escherichia coli in water using nitrogen-doped TiO2. European Food Research and Technology, 2011, 233, 825-834.	3.3	29
115	Hot water bath treatments assisted by microwave energy to delay postharvest ripening and decay in strawberries (Fragaria Å— ananassa). Journal of the Science of Food and Agriculture, 2011, 91, n/a-n/a.	3.5	18
116	Zygosaccharomyces bailii Inactivation by Means of UV Light and Low-Frequency Ultrasound Treatments. Journal of Food Protection, 2011, 74, 1751-1755.	1.7	14
117	Inactivation of Microorganisms. Food Engineering Series, 2011, , 321-343.	0.7	21
118	Fungal Inactivation by Mexican Oregano (Lippia berlandieri Schauer) Essential Oil Added to Amaranth, Chitosan, or Starch Edible Films. Journal of Food Science, 2010, 75, M127-33.	3.1	65
119	Microwave thermal treatment for an ostrich meat ready-to-serve dinner. , 2010, , .		0
120	Modelizaci3n de la inactivaci3n termos3nica de Staphylococcus aureus, un enfoque multifactorial Modeling Staphylococcus aureus thermosonic inactivation, a multi-target approach. CYTA - Journal of Food, 2010, 8, 177-183.	1.9	5
121	Optical fiber temperature sensors: applications in heat treatments for foods. Proceedings of SPIE, 2010, , .	0.8	3
122	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
123	Colletotrichum gloeosporioides Growth No-Growth Interface after Selected Microwave Treatments. Journal of Food Protection, 2009, 72, 1427-1433.	1.7	8
124	Growth Response of Escherichia coli ATCC 35218 Adapted to Several Concentrations of Sodium Benzoate and Potassium Sorbate. Journal of Food Protection, 2009, 72, 2301-2307.	1.7	7
125	Alimentos Divertidos: an inquiry-based science and engineering program for elementary schools. , 2009, , .		2
126	Ethnography of a first-year design experience in the Introduction to Engineering Design course. , 2009, , .		3



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127	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
128	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
129	Storage stability of pineapple slices preserved by combined methods. <i>International Journal of Food Science and Technology</i> , 2008, 43, 289-295.	2.7	10
130	Influence of the Storage Time on the Dielectric Properties of mangoes. , 2008, , .		1
131	Work in progress - alimentos divertidos, an inquiry-based food science and engineering program for elementary schools. , 2007, , .		1
132	<i>Aspergillus flavus</i> growth response to cinnamon extract and sodium benzoate mixtures. <i>Food Control</i> , 2007, 18, 1358-1362.	5.5	53
133	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
134	Mixtures of natural and synthetic antifungal agents. <i>Advances in Experimental Medicine and Biology</i> , 2006, 571, 261-286.	1.6	12
135	Probabilistic modelling of <i>Aspergillus</i> growth. <i>Advances in Experimental Medicine and Biology</i> , 2006, 571, 287-306.	1.6	1
136	Combined preservation techniques for fresh fruit. , 2005, , 599-630.		0
137	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
138	Novel functional foods from vegetable matrices impregnated with biologically active compounds. <i>Journal of Food Engineering</i> , 2005, 67, 205-214.	5.2	140
139	Multifactorial fungal inactivation combining thermosonication and antimicrobials. <i>Journal of Food Engineering</i> , 2005, 67, 87-93.	5.2	100
140	Sensory Detection of Cooked Flavor Development during Pasteurization of a Guava Beverage Using R-index. <i>Journal of Food Science</i> , 2005, 70, S149-S152.	3.1	11
141	<i>Aspergillus flavus</i> growth in the presence of chemical preservatives and naturally occurring antimicrobial compounds. <i>International Journal of Food Microbiology</i> , 2005, 99, 119-128.	4.7	105
142	Remote experiments for food engineering. <i>Journal of Food Engineering</i> , 2005, 67, 129-133.	5.2	4
143	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
144	Internet-assisted laboratory experiments for distance learning systems. , 2004, , .		0

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145	Fundamentals and Applications of High Pressure Processing to Foods. Food Additives, 2004, , 157-181.	0.1	1
146	Growth/No-Growth Interface Modeling and Emerging Technologies. Food Additives, 2004, , 629-651.	0.1	0
147	Impregnation properties of some fruits at vacuum pressure. Journal of Food Engineering, 2003, 56, 307-314.	5.2	83
148	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
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