

# VÃ-ctor Robles-Olvera

## List of Publications by Year in descending order

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Version: 2024-02-01

31  
papers

625  
citations

687363

13  
h-index

580821

25  
g-index

31  
all docs

31  
docs citations

31  
times ranked

810  
citing authors

#	ARTICLE	IF	CITATIONS
1	GC-MS and GC-olfactometry analysis of aroma compounds in a representative organic aroma extract from cured vanilla ( <i>Vanilla planifolia</i> G. Jackson) beans. <i>Food Chemistry</i> , 2006, 99, 728-735.	8.2	138
2	Application of polynomial models to predict growth of mixed cultures of <i>Pseudomonas</i> spp. and <i>Listeria</i> in meat. <i>International Journal of Food Microbiology</i> , 2000, 61, 27-39.	4.7	74
3	Mathematical modeling of caffeine kinetic during solid-liquid extraction of coffee beans. <i>Journal of Food Engineering</i> , 2007, 81, 72-78.	5.2	48
4	Variation in bioactive compounds and antiradical activity of <i>Moringa oleifera</i> leaves: influence of climatic factors, tree age, and soil parameters. <i>European Food Research and Technology</i> , 2017, 243, 1593-1608.	3.3	47
5	Relationship between fermentation index and other biochemical changes evaluated during the fermentation of Mexican cocoa ( <i>Theobroma cacao</i> ) beans. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 2596-2604.	3.5	41
6	Mass transfer of water and volatile fatty acids in cocoa beans during drying. <i>Journal of Food Engineering</i> , 2010, 99, 276-283.	5.2	27
7	Targeted Analysis of the Concentration Changes of Phenolic Compounds in Persian Lime ( <i>Citrus</i> ) Tj ETQq1 1 0.784314 rgBT /Overloc	5.2	27
8	Antifungal activity of vanilla juice and vanillin against <i>Alternaria alternata</i> . <i>CYTA - Journal of Food</i> , 2019, 17, 375-383.	1.9	23
9	Mass Transfer During Vanilla Pods Solid Liquid Extraction: Effect of Extraction Method. <i>Food and Bioprocess Technology</i> , 2013, 6, 2640-2650.	4.7	21
10	Risk assessment of exposure to mycotoxins (aflatoxins and fumonisins) through corn tortilla intake in Veracruz City (Mexico). <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2019, 36, 929-939.	2.3	16
11	<i>Lactobacillus reuteri</i> $\beta$ -galactosidase activity and low milk acidification ability. <i>Canadian Journal of Microbiology</i> , 2005, 51, 261-267.	1.7	14
12	Changes in the composition of the polar fraction of Persian lime ( <i>Citrus latifolia</i> ) during fruit growth by LC-QTOF MS/MS analysis. <i>Food Chemistry</i> , 2017, 234, 262-268.	8.2	14
13	GC-MS study of changes in polar/mid-polar and volatile compounds in Persian lime ( <i>Citrus</i> ) Tj ETQq1 1 0.784314 rgBT /Overloc	3.5	14
14	An original device to measure bacterial growth on the surface of meat at relative air humidity close to 100%. <i>Journal of Food Engineering</i> , 1998, 38, 425-437.	5.2	13
15	Reuterin production by <i>Lactobacillus reuteri</i> NRRL 14171 immobilized in alginate. <i>Journal of Chemical Technology and Biotechnology</i> , 2009, 84, 100-105.	3.2	13
16	Purification and characterization of peroxidase from avocado ( <i>Persea americana</i> Mill, cv. Hass). <i>Journal of the Science of Food and Agriculture</i> , 2014, 94, 1844-1853.	3.5	12
17	Experimental and Kinetic Production of Ethanol Using Mucilage Juice Residues from Cocoa Processing. <i>International Journal of Chemical Reactor Engineering</i> , 2018, 16, .	1.1	10
18	An optimization based algorithm for solving design problems of counter-current multistage batch solid-liquid extractors for complex systems: Application to vanilla extract. <i>Computers and Chemical Engineering</i> , 2016, 89, 53-61.	3.8	9

#	ARTICLE	IF	CITATIONS
19	Assessment of Aflatoxin M1 and M2 exposure risk through Oaxaca cheese consumption in southeastern Mexico. <i>International Journal of Environmental Health Research</i> , 2018, 28, 202-213.	2.7	8
20	Modeling of counter-current multistage extraction of <i>Moringa oleifera</i> leaves using a mechanistic model. <i>Food and Bioproducts Processing</i> , 2019, 115, 165-174.	3.6	8
21	Effect of Process Variables on Spray-Dried Garlic Juice Quality Evaluated by Multivariate Statistic. <i>Food and Bioprocess Technology</i> , 2014, 7, 2434-2442.	4.7	7
22	&lt;p&gt;Human Health Risk Associated with the Consumption of Aflatoxins in Popcorn&lt;/p&gt;. <i>Risk Management and Healthcare Policy</i> , 2020, Volume 13, 2583-2591.	2.5	7
23	Development of a Novel Kinetic Model for Cocoa Fermentation Applying the Evolutionary Optimization Approach. <i>International Journal of Food Engineering</i> , 2018, 14, .	1.5	6
24	Effect of process variables of spray drying employing heat pump and nitrogen on aromatic compound yield in powders obtained from vanilla ( <i>Vanilla planifolia</i> Andrews) ethanolic extract. <i>Drying Technology</i> , 2019, 37, 1806-1820.	3.1	6
25	Metabolic Activity of the Dehydrated Yeast by Spray Drying. <i>Drying Technology</i> , 2007, 25, 1281-1285.	3.1	5
26	Statistical analysis of corn consumption for improved mycotoxin exposure estimates for the population of Veracruz City, Mexico. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2017, 34, 1-16.	2.3	4
27	Antifungal activity screening of fractions from <i>Annona cherimola</i> Mill. leaf extract against <i>Fusarium oxysporum</i> . <i>Archives of Microbiology</i> , 2022, 204, 330.	2.2	4
28	Influence of the starter culture on the volatile profile of processed cocoa beans by gas chromatographyâ€“mass spectrometry in high resolution mode. <i>Food Bioscience</i> , 2022, 47, 101669.	4.4	3
29	Lipase-catalyzed esterification of glycerol with n-3 polyunsaturated fatty acids from winterized fish oil EsterificaciÃ³n catalÃtica de glicerol con Ãcidos grasos 3-n poliinsaturados de aceite de pescado. <i>Food Science and Technology International</i> , 1998, 4, 401-405.	2.2	2
30	Spray-Dried <i>Bacillus thuringiensis</i> Serovar <i>israelensis</i> Formulations for Control of <i>Aedes aegypti</i> Larvae. <i>Journal of Economic Entomology</i> , 2005, 98, 1494-1498.	1.8	2
31	Effect of repeated frying on the physical characteristics, the formation of acrylamide and oil uptake of tortilla chips subjected to pre-drying treatment. <i>Journal of Food Science and Technology</i> , 2019, 56, 1708-1714.	2.8	2