

# Aleida S Hernández-Cázares

## List of Publications by Year in descending order

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Version: 2024-02-01

18  
papers

405  
citations

758635

12  
h-index

887659

17  
g-index

18  
all docs

18  
docs citations

18  
times ranked

589  
citing authors

#	ARTICLE	IF	CITATIONS
1	Nucleotides and their degradation products during processing of dry-cured ham, measured by HPLC and an enzyme sensor. <i>Meat Science</i> , 2011, 87, 125-129.	2.7	57
2	Hypoxanthine-based enzymatic sensor for determination of pork meat freshness. <i>Food Chemistry</i> , 2010, 123, 949-954.	4.2	52
3	Hydrophilic interaction chromatographic determination of adenosine triphosphate and its metabolites. <i>Food Chemistry</i> , 2010, 123, 1282-1288.	4.2	49
4	Creatine and creatinine evolution during the processing of dry-cured ham. <i>Meat Science</i> , 2010, 84, 384-389.	2.7	39
5	Effect of the application of an edible film with turmeric ( <i>Curcuma longa</i> L.) on the oxidative stability of meat. <i>Food Science and Nutrition</i> , 2020, 8, 4308-4319.	1.5	36
6	Effects of distance and barriers between resources on bone and tendon strength and productive performance of broiler chickens. <i>Poultry Science</i> , 2014, 93, 1608-1617.	1.5	26
7	Dietary supplemented and meat-added antioxidants effect on the lipid oxidative stability of refrigerated and frozen cooked chicken meat. <i>Poultry Science</i> , 2013, 92, 243-249.	1.5	23
8	Production, chemical, physical and technological properties of antioxidant dietary fiber from pineapple pomace and effect as ingredient in sausages. <i>CYTA - Journal of Food</i> , 2018, 16, 831-839.	0.9	22
9	An enzyme sensor for the determination of total amines in dry-fermented sausages. <i>Journal of Food Engineering</i> , 2011, 106, 166-169.	2.7	20
10	Microstructure and physical changes in the Mexican cooked lamb meat barbacoa made with chilled and frozen meat. <i>Meat Science</i> , 2016, 118, 122-128.	2.7	20
11	Hydrophilic Interaction Chromatography (HILIC) in the Analysis of Relevant Quality and Safety Biochemical Compounds in Meat, Poultry and Processed Meats. <i>Food Analytical Methods</i> , 2011, 4, 121-129.	1.3	19
12	Chemical, physical and sensory properties of Vienna sausages formulated with a starfruit dietary fiber concentrate. <i>Journal of Food Science and Technology</i> , 2018, 55, 3303-3313.	1.4	14
13	Effect of antioxidants and pH on browning and firmness of minimally processed eggplant. <i>Notulae Botanicae Horti Agrobotanici Cluj-Napoca</i> , 2020, 48, 79-89.	0.5	8
14	Concurrent supplementation of arginine and antioxidant vitamins E and C reduces oxidative stress in broiler chickens after a challenge with <i>Eimeria</i> spp.. <i>Canadian Journal of Animal Science</i> , 2015, 95, 143-153.	0.7	7
15	Reprint of: An enzyme sensor for the determination of total amines in dry-fermented sausages. <i>Journal of Food Engineering</i> , 2012, 110, 324-327.	2.7	6
16	Effect of litter density and foot health program on ammonia emissions in broiler chickens. <i>Journal of Applied Poultry Research</i> , 2018, 27, 198-205.	0.6	5
17	Caracterización físico-química de masas de maíz (Zea mays L.) nixtamalizado: caso Córdoba, Veracruz, México. <i>Agro Productividad</i> , 2020, 13, .	0.1	2
18	Effect of Chitosan Nanoparticles Incorporated with Antioxidants from <i>Salvia hispanica</i> L. on the Amaranth Flour Films. <i>Food Technology and Biotechnology</i> , 2021, 60, 52-66.	0.9	0