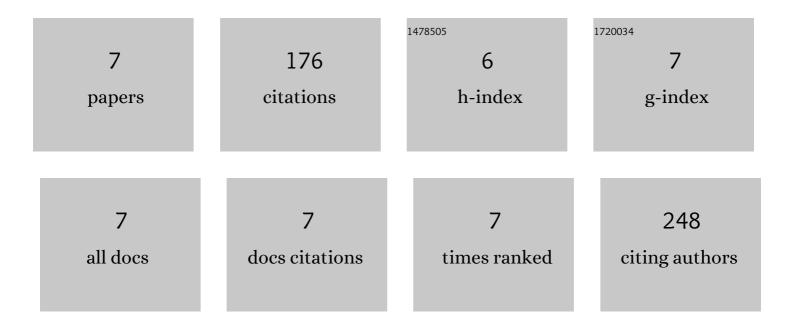
## Genaro Amador-Espejo

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/6799327/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Effect of moderate inlet temperatures in ultra-high-pressure homogenization treatments on physicochemical and sensory characteristics of milk. Journal of Dairy Science, 2014, 97, 659-671.	3.4	66
2	High-intensity ultrasound pretreatment influence on whey protein isolate and its use on complex coacervation with kappa carrageenan: Evaluation of selected functional properties. Ultrasonics Sonochemistry, 2021, 70, 105340.	8.2	46
3	Aflatoxin M1 Determination in Infant Formulae Distributed in Monterrey, Mexico. Toxins, 2020, 12, 100.	3.4	21
4	Texture, physicochemical and sensory properties of artisanal Adobera cheese from Los Altos de Jalisco, a genuine Mexican cheese. International Journal of Dairy Technology, 2020, 73, 411-420.	2.8	15
5	Effect of ultraâ€highâ€pressure homogenization at moderate inlet temperatures on volatile profile of milk. Journal of Food Process Engineering, 2017, 40, e12548.	2.9	14
6	Aflatoxin M <sub>1</sub> occurrence in fluid milk commercialized in Monterrey, Mexico. Journal of Food Safety, 2018, 38, e12507.	2.3	11
7	Evaluation of process involved in the production of aromatic compounds in Gramâ€negative bacteria isolated from vanilla ( Vanilla planifolia ex. Andrews) beans. Journal of Applied Microbiology, 2020, 128, 1086-1098	3.1	3