

VÃ-ctor M Moo-Huchin

List of Publications by Year in descending order

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Version: 2024-02-01

22
papers

632
citations

1039406

9
h-index

752256

20
g-index

22
all docs

22
docs citations

22
times ranked

1053
citing authors

#	ARTICLE	IF	CITATIONS
1	Antioxidant compounds, antioxidant activity and phenolic content in peel from three tropical fruits from Yucatan, Mexico. <i>Food Chemistry</i> , 2015, 166, 17-22.	4.2	161
2	Determination of some physicochemical characteristics, bioactive compounds and antioxidant activity of tropical fruits from Yucatan, Mexico. <i>Food Chemistry</i> , 2014, 152, 508-515.	4.2	123
3	Tropical fruit peel powders as functional ingredients: Evaluation of their bioactive compounds and antioxidant activity. <i>Journal of Functional Foods</i> , 2017, 37, 501-506.	1.6	83
4	Isolation and characterization of starch obtained from <i>Brosimum alicastrum</i> Swartz Seeds. <i>Carbohydrate Polymers</i> , 2014, 101, 920-927.	5.1	75
5	Effect of extraction method and specie on the content of bioactive compounds and antioxidant activity of pumpkin oil from Yucatan, Mexico. <i>Food Chemistry</i> , 2019, 285, 186-193.	4.2	40
6	Effect of extraction solvent on the phenolic compounds content and antioxidant activity of Ramon nut (<i>Brosimum alicastrum</i>). <i>Chemical Papers</i> , 2019, 73, 1647-1657.	1.0	28
7	Thermoplastic Starch (TPS)â€Cellulosic Fibers Composites: Mechanical Properties and Water Vapor Barrier: A Review. , 0, , .		21
8	Chemical composition of crude oil from the seeds of pumpkin (<i>Cucurbita spp</i>) and mamey sapota (<i>Pouteria sapota</i> Jacq.) grown in Yucatan, Mexico. <i>CYTA - Journal of Food</i> , 2013, 11, 324-327.	0.9	19
9	Physicochemical Properties of <i>Melipona beecheii</i> Honey of the Yucatan Peninsula. <i>Journal of Food Research</i> , 2015, 4, 25.	0.1	17
10	Huaya (<i>Melicoccus bijugatus</i>) seed flour as a new source of starch: physicochemical, morphological, thermal and functional characterization. <i>Journal of Food Measurement and Characterization</i> , 2020, 14, 3299-3309.	1.6	13
11	Evaluation of equations to estimate fat content in soft tissues of carcasses and viscera in sheep based on carbon and nitrogen content. <i>Small Ruminant Research</i> , 2019, 178, 106-110.	0.6	10
12	Physico-Chemical, Sensory and Texture Properties of an Aged Mexican Manchego-Style Cheese Produced from Hair Sheep Milk. <i>Foods</i> , 2020, 9, 1666.	1.9	7
13	Characterization of aroma-active compounds in choch (<i>Lucuma hypoglauca</i> Standley) fruit. <i>International Journal of Food Properties</i> , 2017, 20, S444-S448.	1.3	6
14	Effect of Feeding Lactating Ewes with <i>Moringa oleifera</i> Leaf Extract on Milk Yield, Milk Composition and Prewaning Performance of Ewe/Lamb Pair. <i>Animals</i> , 2020, 10, 1117.	1.0	6
15	Optimization of biodegradable starch adhesives using response surface methodology. <i>Polymer Bulletin</i> , 2021, 78, 3729-3749.	1.7	5
16	Utilization of ramon seeds (<i>Brosimum alicastrum swartz</i>) as a new source material for thermoplastic starch production. <i>Journal of Applied Polymer Science</i> , 2016, 133, .	1.3	4
17	Partial characterization of starch obtained from Ramon (<i>Brosimum alicastrum</i> Swartz), oxidized under different conditions. <i>Starch/Staerke</i> , 2017, 69, 1600233.	1.1	4
18	Biocomposites based on plasticized starch: thermal, mechanical and morphological characterization. <i>Polymer Bulletin</i> , 2021, 78, 3687-3704.	1.7	3

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19	Physicochemical Characteristics of Yogurt from Sheep Fed with Moringa oleifera Leaf Extracts. <i>Animals</i> , 2022, 12, 110.	1.0	3
20	How does Flourensia microphylla extract affect polyphenolic composition, antioxidant capacity, and antifungal activity?. <i>Industrial Crops and Products</i> , 2022, 186, 115248.	2.5	3
21	Determination of Quality Characteristics, Phenolic Compounds and Antioxidant Activity of Propolis from Southeastern Mexico. <i>Journal of Apicultural Science</i> , 2021, 65, 109-122.	0.1	1
22	Tortilla de maíz adicionado con harina de Brosimum alicastrum: propiedades fisicoquímicas y actividad antioxidante. <i>Ciencia Ergo Sum</i> , 2021, 28, .	0.1	0