

# Juan G BÃ¡ez-GonzÃ¡lez

## List of Publications by Year in descending order

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33  
papers

704  
citations

687220

13  
h-index

552653

26  
g-index

35  
all docs

35  
docs citations

35  
times ranked

964  
citing authors

#	ARTICLE	IF	CITATIONS
1	Gum Arabicâ~Chitosan Complex Coacervation. <i>Biomacromolecules</i> , 2007, 8, 1313-1318.	2.6	137
2	Estimation of the activation energy of carbohydrate polymers blends as selection criteria for their use as wall material for spray-dried microcapsules. <i>Carbohydrate Polymers</i> , 2003, 53, 197-203.	5.1	58
3	Increasing Antioxidant Activity and Protein Digestibility in <i>Phaseolus vulgaris</i> and <i>Avena sativa</i> by Fermentation with the <i>Pleurotus ostreatus</i> Fungus. <i>Molecules</i> , 2017, 22, 2275.	1.7	48
4	Chemical Composition and Biological Activities of Oregano Essential Oil and Its Fractions Obtained by Vacuum Distillation. <i>Molecules</i> , 2019, 24, 1904.	1.7	42
5	Application of a Multisystem Coating Based on Polymeric Nanocapsules Containing Essential Oil of <i>Thymus Vulgaris</i> L. to Increase the Shelf Life of Table Grapes ( <i>Vitis Vinifera</i> L.). <i>IEEE Transactions on Nanobioscience</i> , 2019, 18, 549-557.	2.2	37
6	Effect of soluble fiber on the physicochemical properties of cactus pear ( <i>Opuntia ficus indica</i> ) encapsulated using spray drying. <i>Food Science and Biotechnology</i> , 2014, 23, 755-763.	1.2	32
7	Effect of Extrusion Cooking on Bioactive Compounds in Encapsulated Red Cactus Pear Powder. <i>Molecules</i> , 2015, 20, 8875-8892.	1.7	32
8	Interrelationship between the viscoelastic properties and effective moisture diffusivity of emulsions with the water vapor permeability of edible films stabilized by mesquite gumâ€chitosan complexes. <i>Carbohydrate Polymers</i> , 2006, 64, 355-363.	5.1	28
9	Alkali-Extracted Feruloylated Arabinoxylans from Nixtamalized Maize Bran Byproduct: A Synonymous with Soluble Antioxidant Dietary Fiber. <i>Waste and Biomass Valorization</i> , 2020, 11, 403-409.	1.8	27
10	Physicochemical, Functional, and Nutraceutical Properties of Eggplant Flours Obtained by Different Drying Methods. <i>Molecules</i> , 2018, 23, 3210.	1.7	26
11	DSC thermo-oxidative stability of red chili oleoresin microencapsulated in blended biopolymers matrices. <i>Journal of Food Engineering</i> , 2008, 85, 613-624.	2.7	25
12	Chemical composition, antimicrobial, and antioxidant activities of orange essential oil and its concentrated oils. <i>CYTA - Journal of Food</i> , 0, , 1-7.	0.9	23
13	Physicochemical Changes and Resistant-Starch Content of Extruded Cornstarch with and without Storage at Refrigerator Temperatures. <i>Molecules</i> , 2016, 21, 1064.	1.7	18
14	Inclusion Complexes of Concentrated Orange Oils and Î²-Cyclodextrin: Physicochemical and Biological Characterizations. <i>Molecules</i> , 2020, 25, 5109.	1.7	18
15	Production of Microbial Cellulose Films from Green Tea ( <i>Camellia Sinensis</i> ) Kombucha with Various Carbon Sources. <i>Coatings</i> , 2020, 10, 1132.	1.2	14
16	Establishing the Most Suitable Storage Conditions for Microencapsulated Allspice Essential Oil Entrapped in Blended Biopolymers Matrices. <i>Drying Technology</i> , 2011, 29, 863-872.	1.7	13
17	Development and Characterization of Gelled Double Emulsions Based on Chia ( <i>Salvia hispanica</i> L.) Mucilage Mixed with Different Biopolymers and Loaded with Green Tea Extract ( <i>Camellia sinensis</i> ). <i>Foods</i> , 2019, 8, 677.	1.9	13
18	Studied of <i>Prunus serotina</i> oil extracted by cold pressing and antioxidant effect of <i>P. longiflora</i> essential oil. <i>Journal of Food Science and Technology</i> , 2021, 58, 1420-1429.	1.4	13

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19	Effective moisture diffusivity in biopolymer drops by regular regime theory. <i>Food Hydrocolloids</i> , 2004, 18, 325-333.	5.6	12
20	Feruloylated Arabinoxylans from Nixtamalized Maize Bran Byproduct: A Functional Ingredient in Frankfurter Sausages. <i>Molecules</i> , 2019, 24, 2056.	1.7	12
21	Comparative Reduction of Egg Yolk Cholesterol Using Anionic Chelating Agents. <i>Molecules</i> , 2018, 23, 3204.	1.7	11
22	Study of the fortification with bean and amaranth flours in nixtamalized maize tortilla. <i>CYTA - Journal of Food</i> , 2013, 11, 62-66.	0.9	10
23	Ultrasound-assisted extraction of fructans from agave ( <i>Agave tequilana</i> Weber var. azul) at different ultrasound powers and solid-liquid ratios. <i>Food Science and Technology</i> , 2017, 37, 261-268.	0.8	10
24	Resistant Starch Formation from Corn Starch by Combining Acid Hydrolysis with Extrusion Cooking and Hydrothermal Storage. <i>Starch/Staerke</i> , 2018, 70, 1700118.	1.1	10
25	Effects of the Addition of Flaxseed and Amaranth on the Physicochemical and Functional Properties of Instant-Extruded Products. <i>Foods</i> , 2019, 8, 183.	1.9	10
26	Rheological and Nutritional Characterization of Sweet Corn By-Product (Cob) to Develop a Functional Ingredient Applied in Dressings. <i>Frontiers in Nutrition</i> , 2021, 8, 666654.	1.6	7
27	Valorization of Almond ( <i>Prunus serotina</i> ) by Obtaining Bioactive Compounds. <i>Frontiers in Nutrition</i> , 2021, 8, 663953.	1.6	5
28	Effect of Three Types of Drying on the Viability of Lactic Acid Bacteria in Foam-Mat Dried Yogurt Processes, 2021, 9, 2123.	1.3	4
29	Studied of Defatted Flour and Protein Concentrate of <i>Prunus serotina</i> and Applications. <i>Foods</i> , 2020, 9, 29.	1.9	3
30	Problem Based Learning: Obtaining Enzyme Kinetics Parameters Integrating Linear Algebra, Computer Programming and Biochemistry Curriculum. , 2010, , 13-18.		3
31	Recubrimiento comestible a base de alginato en combinaciÃ³n con eugenol nanoencapsulado y su efecto conservador en la vida Ã©til de jitomate ( <i>Solanum lycopersicum</i> ). <i>Biotecnia</i> , 2021, 23, .	0.1	1
32	Efecto de termosonicaciÃ³n y pasteurizaciÃ³n sobre propiedades fisicoquÃ©micas, microbiolÃ³gicas y nutraceuticas en bebidas de maÃ­z. <i>Biotecnia</i> , 2021, 23, 92-101.	0.1	0
33	Quality and Yield of Chihuahua Cheese Produced from Dairy Cattle Supplemented with Enriched Apple Byproduct. <i>Journal of Animal and Veterinary Advances</i> , 2011, 10, 818-820.	0.1	0