

Juan G BÃ¡ez-GonzÃ¡lez

List of Publications by Year in descending order

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33
papers

704
citations

687220

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552653

26
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35
all docs

35
docs citations

35
times ranked

964
citing authors

#	ARTICLE	IF	CITATIONS
1	Studied of Prunus serotina oil extracted by cold pressing and antioxidant effect of P. longiflora essential oil. Journal of Food Science and Technology, 2021, 58, 1420-1429.	1.4	13
2	Efecto de termosonicaci3n y pasteurizaci3n sobre propiedades fisicoqu3micas, microbiol3gicas y nutraceuticas en bebidas de maÃz. Biotecnia, 2021, 23, 92-101.	0.1	0
3	Rheological and Nutritional Characterization of Sweet Corn By-Product (Cob) to Develop a Functional Ingredient Applied in Dressings. Frontiers in Nutrition, 2021, 8, 666654.	1.6	7
4	Valorization of Almond (Prunus serotina) by Obtaining Bioactive Compounds. Frontiers in Nutrition, 2021, 8, 663953.	1.6	5
5	Recubrimiento comestible a base de alginato en combinaci3n con eugenol nanoencapsulado y su efecto conservador en la vida Ãtil de jitomate (Solanum lycopersicum). Biotecnia, 2021, 23, .	0.1	1
6	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
7	Alkali-Extracted Feruloylated Arabinoxylans from Nixtamalized Maize Bran Byproduct: A Synonymous with Soluble Antioxidant Dietary Fiber. Waste and Biomass Valorization, 2020, 11, 403-409.	1.8	27
8	Studied of Defatted Flour and Protein Concentrate of Prunus serotina and Applications. Foods, 2020, 9, 29.	1.9	3
9	Production of Microbial Cellulose Films from Green Tea (Camellia Sinensis) Kombucha with Various Carbon Sources. Coatings, 2020, 10, 1132.	1.2	14
10	Inclusion Complexes of Concentrated Orange Oils and Î²-Cyclodextrin: Physicochemical and Biological Characterizations. Molecules, 2020, 25, 5109.	1.7	18
11	Application of a Multisystem Coating Based on Polymeric Nanocapsules Containing Essential Oil of Thymus Vulgaris L. to Increase the Shelf Life of Table Grapes (Vitis Vinifera L.). IEEE Transactions on Nanobioscience, 2019, 18, 549-557.	2.2	37
12	Chemical Composition and Biological Activities of Oregano Essential Oil and Its Fractions Obtained by Vacuum Distillation. Molecules, 2019, 24, 1904.	1.7	42
13	Feruloylated Arabinoxylans from Nixtamalized Maize Bran Byproduct: A Functional Ingredient in Frankfurter Sausages. Molecules, 2019, 24, 2056.	1.7	12
14	Effects of the Addition of Flaxseed and Amaranth on the Physicochemical and Functional Properties of Instant-Extruded Products. Foods, 2019, 8, 183.	1.9	10
15	Development and Characterization of Gelled Double Emulsions Based on Chia (Salvia hispanica L.) Mucilage Mixed with Different Biopolymers and Loaded with Green Tea Extract (Camellia sinensis). Foods, 2019, 8, 677.	1.9	13
16	Resistant Starch Formation from Corn Starch by Combining Acid Hydrolysis with Extrusion Cooking and Hydrothermal Storage. Starch/Staerke, 2018, 70, 1700118.	1.1	10
17	Comparative Reduction of Egg Yolk Cholesterol Using Anionic Chelating Agents. Molecules, 2018, 23, 3204.	1.7	11
18	Physicochemical, Functional, and Nutraceutical Properties of Eggplant Flours Obtained by Different Drying Methods. Molecules, 2018, 23, 3210.	1.7	26

#	ARTICLE	IF	CITATIONS
19	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
20	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
21	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
22	Effect of Extrusion Cooking on Bioactive Compounds in Encapsulated Red Cactus Pear Powder. <i>Molecules</i> , 2015, 20, 8875-8892.	1.7	32
23	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
24	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
25	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
26	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
27	Problem Based Learning: Obtaining Enzyme Kinetics Parameters Integrating Linear Algebra, Computer Programming and Biochemistry Curriculum. , 2010, , 13-18.		3
28	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
29	Gum Arabic~Chitosan Complex Coacervation. <i>Biomacromolecules</i> , 2007, 8, 1313-1318.	2.6	137
30	Interrelationship between the viscoelastic properties and effective moisture diffusivity of emulsions with the water vapor permeability of edible films stabilized by mesquite gum~chitosan complexes. <i>Carbohydrate Polymers</i> , 2006, 64, 355-363.	5.1	28
31	Effective moisture diffusivity in biopolymer drops by regular regime theory. <i>Food Hydrocolloids</i> , 2004, 18, 325-333.	5.6	12
32	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
33	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