## Eduardo Santellano-Estrada

List of Publications by Year in descending order

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1039406 940134 31 323 9 16 citations g-index h-index papers 31 31 31 391 docs citations times ranked citing authors all docs

#	Article	IF	CITATIONS
1	High-intensity ultrasound as pre-treatment in the development of fermented whey and oat beverages: effect on the fermentation, antioxidant activity and consumer acceptance. Journal of Food Science and Technology, 2022, 59, 796-804.	1.4	14
2	Effect of different types and concentrations of salts added to <i>Requeson</i> cheese on texture, sensory, and physiochemical characteristics. Journal of Food Processing and Preservation, 2022, 46, e16336.	0.9	4
3	Ultrasound as a Potential Technology to Improve the Quality of Meat Produced from a Mexican Autochthonous Bovine Breed. Sustainability, 2022, 14, 3886.	1.6	4
4	Effect of Packaging and Salt Content and Type on Antioxidant and ACE-Inhibitory Activities in Requeson Cheese. Foods, 2022, 11, 1264.	1.9	5
5	Antioxidant and Antimicrobial Activity of Rosemary (Rosmarinus officinalis) and Garlic (Allium) Tj ETQq1 1 0.7843 2022, 11, 2018.	314 rgBT /C 1.9	Overlock 10 T
6	Functional properties and consumer acceptance of wheyâ€oat beverages under different ultrasonication times and inulin concentration. Journal of Food Processing and Preservation, 2022, 46, .	0.9	3
7	Hydrological behavior of a semi-dry forest in Northern Mexico: Factors controlling surface runoff. Arid Land Research and Management, 2021, 35, 83-103.	0.6	3
8	Soil Moisture Dynamics in Response to Precipitation and Thinning in a Semi-Dry Forest in Northern Mexico. Water (Switzerland), 2021, 13, 105.	1.2	5
9	Percepción de la problemática ambiental en Delicias, Chihuahua, México. Sociedad Y Ambiente, 2021, , 1-32.	0.1	1
10	Stirred yogurt added with beetroot extracts as an antioxidant source: Rheological, sensory, and physicochemical characteristics. Journal of Food Processing and Preservation, 2021, 45, e15628.	0.9	10
11	Effect of Encapsulated Beet Extracts (Beta vulgaris) Added to Yogurt on the Physicochemical Characteristics and Antioxidant Activity. Molecules, 2021, 26, 4768.	1.7	15
12	High-Frequency Focused Ultrasound on Quality Traits of Bovine Triceps brachii Muscle. Foods, 2021, 10, 2074.	1.9	4
13	Diagnóstico de salud y seguridad en el trabajo en una Estación de Bomberos ubicada en Chihuahua, México. TECNOCIENCIA (México), 2021, 15, 1-15.	0.1	0
14	Characterization of Beet Root Extract (Beta vulgaris) Encapsulated with Maltodextrin and Inulin. Molecules, 2020, 25, 5498.	1.7	19
15	Reducing Eragrostis lehmanniana populations by preparing seedbeds with unconventional tillage implements and seeding in a semiarid grassland. Invasive Plant Science and Management, 2020, 13, 266-275.	0.5	1
16	Effect of probiotic cultures on the angiotensin converting enzyme inhibitory activity of whey-based fermented beverages. Journal of Food Science and Technology, 2020, 57, 3731-3738.	1.4	0
17	Simulated rainfall sequences affect germination and biomass allocation of Chihuahuan desert native plants. Arid Land Research and Management, 2019, 33, 22-36.	0.6	4
18	Spatial Analysis of Temperate Forest Structure: A Geostatistical Approach to Natural Forest Potential. Forests, 2019, 10, 168.	0.9	4

#	Article	IF	Citations
19	Microbial quality and prevalence of foodborne pathogens of cheeses commercialized at different retail points in Mexico. Food Science and Technology, 2019, 39, 703-710.	0.8	16
20	Mean lethal dose (LD50) and growth reduction (GR50) due to gamma radiation in Wilman lovegrass (Eragrostis superba). Revista Mexicana De Ciencias Pecuarias, 2019, 10, 227-238.	0.1	16
21	Distribution of Chemical Species in the Water-Soil-Plant (Carya illinoiensis) System near a Mineralization Area in Chihuahua, Mexico—Health Risk Implications. International Journal of Environmental Research and Public Health, 2018, 15, 1393.	1.2	5
22	Atmospheric and Radiometric Correction Algorithms for the Multitemporal Assessment of Grasslands Productivity. Remote Sensing, 2018, 10, 219.	1.8	26
23	Food Access and Coping Strategies Adopted by Households to Fight Hunger among Indigenous Communities of Sierra Tarahumara in Mexico. Sustainability, 2018, 10, 473.	1.6	16
24	Using Social, Economic and Land-Use Indices to Build a Local Sustainability Index in a Mining Region of the Sierra Tarahumara, Mexico. Resources, 2017, 6, 42.	1.6	2
25	Explaining food insecurity among indigenous households of the Sierra Tarahumara in the Mexican state of Chihuahua. Spanish Journal of Agricultural Research, 2017, 15, e0106.	0.3	4
26	Modelado de riesgos para el sistema vaca-crÃa del estado de Chihuahua utilizando indicadores socioeconómicos y ambientales. Revista Mexicana De Ciencias Pecuarias, 2017, 8, 193.	0.1	1
27	Fat reduction in the formulation of frankfurter sausages using inulin and pectin. Food Science and Technology, 2015, 35, 25-31.	0.8	63
28	Physicochemical and microbiological characteristics of beef treated with highâ€intensity ultrasound and stored at 4 °C. Journal of the Science of Food and Agriculture, 2015, 95, 2487-2493.	1.7	61
29	Inferring Genetic Parameters of Lactation in Tropical Milking Criollo Cattle with Random Regression Test-Day Models. Journal of Dairy Science, 2008, 91, 4393-4400.	1.4	1
30	Performance of a Pilot Subsurface Flow Treatment Wetland System, Used for Arsenic Removal from Reverse Osmosis Concentrate, in the Municipality of Julimes, Chihuahua, Mexico. Ingenieria Y Universidad, 0, 24, .	0.5	2
31	Integrated multivariate analysis as a tool to evaluate effects of ultrasound on beef quality. Journal of Food Process Engineering, 0, , .	1.5	3