

# GastÃ³n RamÃ³n Torrescano-Urrutia

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/7715894/publications.pdf>

Version: 2024-02-01

12  
papers

160  
citations

1307366

7  
h-index

1281743

11  
g-index

12  
all docs

12  
docs citations

12  
times ranked

236  
citing authors

#	ARTICLE	IF	CITATIONS
1	Antioxidant and Antimicrobial Activity of Commercial Propolis Extract in Beef Patties. <i>Journal of Food Science</i> , 2014, 79, C1499-504.	1.5	45
2	Effects of Chitosan Coating with Green Tea Aqueous Extract on Lipid Oxidation and Microbial Growth in Pork Chops during Chilled Storage. <i>Foods</i> , 2020, 9, 766.	1.9	27
3	Propolis Extract as Antioxidant to Improve Oxidative Stability of Fresh Patties during Refrigerated Storage. <i>Foods</i> , 2019, 8, 614.	1.9	19
4	Inclusion of Ethanol Extract of Mesquite Leaves to Enhance the Oxidative Stability of Pork Patties. <i>Foods</i> , 2019, 8, 631.	1.9	18
5	Use of natural ingredients in Japanese quail diet and their effect on carcass and meat quality " A review. <i>Asian-Australasian Journal of Animal Sciences</i> , 2019, 32, 1641-1656.	2.4	17
6	Pleurotus Genus as a Potential Ingredient for Meat Products. <i>Foods</i> , 2022, 11, 779.	1.9	16
7	Pollen profile of propolis produced on the eastern edge of the Sonoran Desert in central Sonora, Mexico. <i>Acta Botanica Mexicana</i> , 2016, , 69.	0.1	8
8	CARACTERÍSTICAS DE LA CANAL Y CALIDAD DE LA CARNE DE OVINOS Pelibuey, ENGORDADOS EN HERMOSILLO, SONORA.. <i>Biotecnia</i> , 2015, 11, 41.	0.1	3
9	Effect of physicochemical properties and phenolic compounds of bifloral propolis on antioxidant and antimicrobial capacity. <i>Nova Scientia</i> , 2020, 12, .	0.0	3
10	ACTIVIDAD ANTIOXIDANTE DE EXTRACTOS DE HOJA DE MEZQUITE ( <i>Prosopis velutina</i> ). <i>Biotecnia</i> , 2018, 21, 113-119.	0.1	2
11	Physicochemical and microbiological characterization, and evaluation of the antimicrobial and antioxidant activity of propolis produced in two seasons and two areas of the eastern edge of the Sonoran Desert. <i>Biotecnia</i> , 2020, 22, 46-52.	0.1	2
12	ESTIMACIÓN DEL GRADO DE MARMOLEO DE CANALES DE BOVINO SONORENSES UTILIZANDO DIFERENTES METODOLOGÍAS: ANÁLISIS DE IMAGEN, EVALUACIÓN USDA Y EXTRACCIÓN CON SOLVENTES. <i>Biotecnia</i> , 2017, 0.1 19, 34-39.	0.1	0