Enrique Palou

List of Publications by Year
in descending order

114 papers	4,192 citations	94269 37 h-index	123241 61 g-index
120 all docs	120 docs citations	120 times ranked	4430 citing authors

#	Article	IF	Citations
1	Polyphenoloxidase Activity and Color of Blanched and High Hydrostatic Pressure Treated Banana Puree. Journal of Food Science, 1999, 64, 42-45.	1.5	334
2	Probiotic viability and storage stability of yogurts and fermented milks prepared with several mixtures of lactic acid bacteria. Journal of Dairy Science, 2014, 97, 2578-2590.	1.4	173
3	Antifungal activity by vapor contact of essential oils added to amaranth, chitosan, or starch edible films. International Journal of Food Microbiology, 2012, 153, 66-72.	2.1	167
4	Essential Oils: Antimicrobial Activities, Extraction Methods, and Their Modeling. Food Engineering Reviews, 2015, 7, 275-297.	3.1	126
5	Effect of temperature on the moisture sorption isotherms of some cookies and corn snacks. Journal of Food Engineering, 1997, 31, 85-93.	2.7	124
6	Antifungal activity of orange (Citrus sinensis var. Valencia) peel essential oil applied by direct addition or vapor contact. Food Control, 2013, 31, 1-4.	2.8	124
7	Polyphenoloxidase activity and color changes during storage of high hydrostatic pressure treated avocado puree. Food Research International, 1998, 31, 549-556.	2.9	121
8	Bactericidal Action of Binary and Ternary Mixtures of Carvacrol, Thymol, and Eugenol againstâ€‚Listeria innocua. Journal of Food Science, 2011, 76, M95-100.	1.5	118
9	Impregnation and osmotic dehydration of some fruits: effect of the vacuum pressure and syrup concentration. Journal of Food Engineering, 2003, 57, 305-314.	2.7	113
10	Essential oils in vapor phase as alternative antimicrobials: A review. Critical Reviews in Food Science and Nutrition, 2020, 60, 1641-1650.	5.4	106
11	Aspergillus flavus growth in the presence of chemical preservatives and naturally occurring antimicrobial compounds. International Journal of Food Microbiology, 2005, 99, 119-128.	2.1	105
12	Multifactorial fungal inactivation combining thermosonication and antimicrobials. Journal of Food Engineering, 2005, 67, 87-93.	2.7	100
13	Antifungal activity of essential oils of clove (Syzygium aromaticum) and/or mustard (Brassica nigra) in vapor phase against gray mold (Botrytis cinerea) in strawberries. Innovative Food Science and Emerging Technologies, 2015, 32, 181-185.	2.7	100
14	Susceptibility of food-borne bacteria to binary combinations of antimicrobials at selected awand pH. Journal of Applied Microbiology, 2007, 102, 486-97.	1.4	95
15	Observation of channeling for 6500 GeV/ c protons in the crystal assisted collimation setup for LHC. Physics Letters, Section B: Nuclear, Elementary Particle and High-Energy Physics, 2016, 758, 129-133.	1.5	90
16	Impregnation properties of some fruits at vacuum pressure. Journal of Food Engineering, 2003, 56, 307-314.	2.7	83
17	Encapsulation of oregano essential oil (Origanum vulgare) by complex coacervation between gelatin and chia mucilage and its properties after spray drying. Food Hydrocolloids, 2020, 109, 106077.	5.6	81
18	Antimicrobial activity of Mexican oregano (Lippia berlandieri), thyme (Thymus vulgaris), and mustard (Brassica nigra) essential oils in gaseous phase. Industrial Crops and Products, 2019, 131, 90-95.	2.5	73

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19	High pressure-processed guacamole. Innovative Food Science and Emerging Technologies, 2000, 1, 69-75.	2.7	71
20	THE USE OF PELEG'S EQUATION TO MODEL OSMOTIC CONCENTRATION OF PAPAYA. Drying Technology, 1994, 12, 965-978.	1.7	68
21	Antimicrobial activity of nanoemulsions of cinnamon, rosemary, and oregano essential oils on fresh celery. LWT - Food Science and Technology, 2019, 112, 108247.	2.5	67
22	Fungal Inactivation by Mexican Oregano (Lippia berlandieriâ€,Schauer) Essential Oil Added to Amaranth, Chitosan, or Starch Edible Films. Journal of Food Science, 2010, 75, M127-33.	1.5	65
23	Antimicrobial activity and physical properties of protein films added with cell-free supernatant of Lactobacillus rhamnosus. Food Control, 2016, 62, 44-51.	2.8	64
24	Physical properties, chemical characterization and fatty acid composition of <scp>M</scp>exican chia (<scp>S</scp>alvia hispanica <scp>L</scp>.) seeds. International Journal of Food Science and Technology, 2014, 49, 571-577.	1.3	63
25	Aspergillus flavus doseâ€“response curves to selected natural and synthetic antimicrobials. International Journal of Food Microbiology, 2002, 73, 213-218.	2.1	60
26	Antimicrobial activity of whey protein films supplemented with Lactobacillus sakei cell-free supernatant on fresh beef. Food Microbiology, 2017, 62, 207-211.	2.1	60
27	Antimicrobial activity and storage stability of cell-free supernatants from lactic acid bacteria and their applications with fresh beef. Food Control, 2020, 115, 107286.	2.8	60
28	Aspergillus flavus growth response to cinnamon extract and sodium benzoate mixtures. Food Control, 2007, 18, 1358-1362.	2.8	53
29	High Hydrostatic Pressure as a Hurdle for Zygosaccharomyces bailii Inactivation. Journal of Food Science, 1997, 62, 855-857.	1.5	52
30	Antioxidant capacity of extracts from amaranth (Amaranthus hypochondriacus L.) seeds or leaves. Industrial Crops and Products, 2014, 53, 55-59.	2.5	52
31	Estimation of mass transfer coefficients of the extraction process of essential oil from orange peel using microwave assisted extraction. Journal of Food Engineering, 2016, 170, 136-143.	2.7	52
32	Effect of oscillatory high hydrostatic pressure treatments on Byssochlamys nivea ascospores suspended in fruit juice concentrates. Letters in Applied Microbiology, 1998, 27, 375-378.	1.0	51
33	Kinetic Analysis ofZygosaccharomyces baliiInactivation by High Hydrostatic Pressure1. LWT - Food Science and Technology, 1997, 30, 703-708.	2.5	47
34	Composition, Diffusion, and Antifungal Activity of Black Mustard (Brassica nigra) Essential Oil When Applied by Direct Addition or Vapor Phase Contact. Journal of Food Protection, 2015, 78, 843-848.	0.8	47
35	Shelf-stable high moisture papaya minimally processed by combined methods. Food Research International, 1994, 27, 545-553.	2.9	46
36	Effects of alginate-glycerol-citric acid concentrations on selected physical, mechanical, and barrier properties of papaya puree-based edible films and coatings, as evaluated by response surface methodology. LWT - Food Science and Technology, 2019, 101, 83-91.	2.5	44

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37	Viability during refrigerated storage in selected food products and during simulated gastrointestinal conditions of individual and combined lactobacilli encapsulated in alginate or alginate-chitosan. LWT - Food Science and Technology, 2015, 63, 482-489.	2.5	40
38	Description of Aspergillus flavus growth under the influence of different factors (water activity,) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 71 by kinetic, probability of growth, and time-to-detection models. International Journal of Food Microbiology, 2017, 240, 115-123.	2.1	39
39	Antimicrobial, Cytotoxic, and Anti-Inflammatory Activities of Pimenta dioica and Rosmarinus officinalis Essential Oils. BioMed Research International, 2019, 2019, 1-8.	0.9	36
40	Oscillatory High Hydrostatic Pressure Inactivation of Zygosaccharomyces bailii. Journal of Food Protection, 1998, 61, 1213-1215.	0.8	34
41	Modelling release mechanisms of cinnamon (Cinnamomum zeylanicum) essential oil encapsulated in alginate beads during vapor-phase application. Journal of Food Engineering, 2020, 282, 110024.	2.7	34
42	Modeling the Growth/No-Growth Interface of Zygosaccharomyces bailii in Mango Puree. Journal of Food Science, 2000, 65, 516-520.	1.5	33
43	High Hydrostatic Pressure Come-Up Time and Yeast Viability. Journal of Food Protection, 1998, 61, 1657-1660.	0.8	33
44	Synergistic Inhibitory Effect of Citral with Selected Phenolics against Zygosaccharomyces bailii. Journal of Food Protection, 2005, 68, 602-606.	0.8	32
45	Evaluation of the efficiency of allspice, thyme and rosemary essential oils on two foodborne pathogens in in-vitro and on alfalfa seeds, and their effect on sensory characteristics of the sprouts. International Journal of Food Microbiology, 2019, 295, 19-24.	2.1	30
46	Essential oils microemulsions prepared with high-frequency ultrasound: physical properties and antimicrobial activity. Journal of Food Science and Technology, 2020, 57, 4133-4142.	1.4	29
47	Antimicrobial Activity of Individual and Combined Essential Oils against Foodborne Pathogenic Bacteria. Journal of Food Protection, 2016, 79, 309-315.	0.8	25
48	Antifungal Activity Evaluation of Mexican Oregano (Lippia berlandieri Schauer) Essential Oil on the Growth of Aspergillus flavus by Gaseous Contact. Journal of Food Protection, 2011, 74, 2192-2198.	0.8	23
49	Listeria innocua Multi-target Inactivation by Thermo-sonication and Vanillin. Food and Bioprocess Technology, 2012, 5, 665-671.	2.6	23
50	Penicillium expansum Inhibition on Bread by Lemongrass Essential Oil in Vapor Phase. Journal of Food Protection, 2018, 81, 467-471.	0.8	23
51	Enhancement of UVC-light treatment of tangerine and grapefruit juices through ultrasonic atomization. Innovative Food Science and Emerging Technologies, 2017, 39, 7-12.	2.7	22
52	Growth modeling to control (in vitro) Fusarium verticillioides and Rhizopus stolonifer with thymol and carvacrol. Revista Argentina De Microbiologia, 2018, 50, 70-74.	0.4	22
53	Studying microwave assisted extraction of Laurus nobilis essential oil: Static and dynamic modeling. Journal of Food Engineering, 2019, 247, 1-8.	2.7	22
54	Osmotic Concentration â€“ Drying of Mango Slices. Drying Technology, 1995, 13, 405-416.	1.7	21

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55	Efficacy of individual and combined UVC light and food antimicrobial treatments to inactivate Aspergillus flavus or A. niger spores in peach nectar. Innovative Food Science and Emerging Technologies, 2013, 20, 244-252.	2.7	19
56	OSMOTIC DEHYDRATION OP PAPAYA WITH CORN SYRDP SOLIDS. Drying Technology, 1994, 12, 1709-1725.	1.7	18
57	Modelling thermosonication inactivation of Aspergillus flavus combining natural antimicrobial at different pH. Procedia Food Science, 2011, 1, 1007-1014.	0.6	18
58	Plant antimicrobials combined with conventional preservatives for fruit products. , 2003, , 235-249.		16
59	Characterization and effectiveness of short-wave ultraviolet irradiation reactors operating in continuous recirculation mode to inactivate Saccharomyces cerevisiae in grape juice. Journal of Food Engineering, 2019, 241, 88-96.	2.7	16
60	Legume proteins, peptides, water extracts, and crude protein extracts as antifungals for food applications. Trends in Food Science and Technology, 2021, 112, 16-24.	7.8	16
61	Zygosaccharomyces bailii Inactivation by Means of UV Light and Low-Frequency Ultrasound Treatments. Journal of Food Protection, 2011, 74, 1751-1755.	0.8	14
62	Chemical characterization and antifungal activity ofPoliomintha longifloraMexican oregano. Journal of Essential Oil Research, 2016, 28, 157-165.	1.3	14
63	Effect of imidazolium ionic liquids as microwave absorption media for the intensification of microwave-assisted extraction of Citrus sinensis peel essential oils. Chemical Engineering and Processing: Process Intensification, 2021, 160, 108277.	1.8	14
64	Complex Coacervation Between Gelatin and Chia Mucilage as an Alternative of Encapsulating Agents. Journal of Food Science, 2019, 84, 1281-1287.	1.5	13
65	Mixtures of natural and synthetic antifungal agents. Advances in Experimental Medicine and Biology, 2006, 571, 261-286.	0.8	12
66	Moisture Sorption Characteristics of Blanched and Osmotically Treated Apples and Papayas. Drying Technology, 1997, 15, 1173-1185.	1.7	11
67	Storage stability of pineapple slices preserved by combined methods. International Journal of Food Science and Technology, 2008, 43, 289-295.	1.3	10
68	Review of Teaching Science for Understanding: A Human Constructivist View edited by Joel J. Mintzes, James H. Wandersee, and Joseph D. Novakâ€˜Assessing Science for Understanding: A Human Constructivist View edited by Joel J. Mintzes, James H. Wandersee, and Joseph D. Novak. Journal of Food Science Education, 2008, 7, 46-46.	1.0	10
69	Effect of different sanitizers on the microbial load and selected quality parameters of â€œchile de Ã¡rbolâ€•pepper (Capsicum frutescens L.) fruit. Postharvest Biology and Technology, 2016, 119, 94-100.	2.9	10
70	Modeling phase separation and droplet size of W/O emulsions with oregano essential oil as a function of its formulation and homogenization conditions. Journal of Dispersion Science and Technology, 2018, 39, 1065-1073.	1.3	10
71	Aspergillus niger time to growth in dried tomatoes. International Journal of Food Microbiology, 2013, 164, 23-25.	2.1	9
72	Preparation and Characterization of Proteinaceous Films from Seven Mexican Common Beans (Phaseolus vulgarisL.). Journal of Food Quality, 2018, 2018, 1-8.	1.4	9

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73	High-Intensity Light Pulses To Inactivate Salmonella Typhimurium on Mexican Chia (Salvia hispanica L.) Seeds. Journal of Food Protection, 2019, 82, 1272-1277.	0.8	9
74	Growth and viability of Lactobacillus acidophilus NRRL B-4495, Lactobacillus casei NRRL B-1922 and Lactobacillus plantarum NRRL B-4496 in milk supplemented with cysteine, ascorbic acid and tocopherols. International Dairy Journal, 2019, 97, 15-24.	1.5	9
75	Estimation of Listeria monocytogenes survival during thermoultrasonic treatments in non-isothermal conditions: Effect of ultrasound on temperature and survival profiles. Food Microbiology, 2015, 52, 124-130.	2.1	8
76	Mexican Oregano (Lippia berlandieri and Poliomintha longiflora) Oils. , 2016, , 551-560.		8
77	Performance of combined technologies for the inactivation of <scp>Saccharomyces cerevisiae</scp> and <scp>Escherichia coli</scp> in pomegranate juice: The effects of a continuousâ€flow <scp>UVâ€Microwave</scp> system. Journal of Food Process Engineering, 2020, 43, e13565.	1.5	8
78	Learning Styles of Mexican Food Science and Engineering Students. Journal of Food Science Education, 2006, 5, 51-57.	1.0	7
79	Growth Response of Escherichia coli ATCC 35218 Adapted to Several Concentrations of Sodium Benzoate and Potassium Sorbate. Journal of Food Protection, 2009, 72, 2301-2307.	0.8	7
80	Sweet Orange (Citrus sinensis) Oils. , 2016, , 783-790.		7
81	Viability of Lactobacillus fermentum microencapsulated in flavoured alginate beads and added to a gelatine dessert. Journal of Functional Foods, 2017, 38, 447-453.	1.6	7
82	Response of Aspergillus niger Inoculated on Tomatoes Exposed to Vapor Phase Mustard Essential Oil for Short or Long Periods and Sensory Evaluation of Treated Tomatoes. Journal of Food Quality, 2017, 2017, 1-7.	1.4	7
83	UV-C Light for Processing Beverages: Principles, Applications, and Future Trends. , 2019, , 205-234.		7
84	Bergamot (Citrus bergamia) Oils. , 2016, , 247-252.		6
85	Developments and Advances of High Intensity Pulsed Light and its Combination with Other Treatments for Microbial Inactivation in Food Products. Food Engineering Reviews, 2021, 13, 741-768.	3.1	6
86	Fungal inactivation on Mexican corn tortillas by means of thyme essential oil in vapor-phase. Current Research in Food Science, 2022, 5, 629-633.	2.7	6
87	ModelizaciÃ³n de la inactivaciÃ³n termosÃ³nica deStaphylococcus aureus, un enfoque multifactorial ModelingStaphylococcus aureusthermosonic inactivaction, a multi-target approach. CYTA - Journal of Food, 2010, 8, 177-183.	0.9	5
88	Essential Oils Added to Edible Films. , 2016, , 149-154.		5
89	Modeling Penicillium Expansum Growth Response to Thyme Essential oil at Selected Water Activities and pH Values Using Surface Response Methodology. Procedia Food Science, 2016, 7, 93-96.	0.6	5
90	Biopreservatives as Agents to PreventÂFoodÂSpoilage. , 2018, , 235-270.		5

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91	Remote experiments for food engineering. Journal of Food Engineering, 2005, 67, 129-133.	2.7	4
92	Stability of oregano essential oil encapsulated in double (w/o/w) emulsions prepared with mechanical or highâ€pressure homogenization and its effect inAspergillus nigerinhibition. Journal of Food Processing and Preservation, 2021, 45, e15104.	0.9	4
93	Methods for Activity Assay and Evaluation of Results. Food Additives, 2005, , 659-680.	0.1	4
94	Ethnography of a first-year design experience in the Introduction to Engineering Design course. , 2009, , .		3
95	Combinational Approaches for Antimicrobial Packaging. , 2016, , 581-588.		3
96	Estimation of Aspergillus flavus Growth under the Influence of Different Formulation Factors by Means of Kinetic, Probabilistic, and Survival Models. Procedia Food Science, 2016, 7, 85-88.	0.6	3
97	Alimentos Divertidos: an inquiry-based science and engineering program for elementary schools. , 2009, , .		2
98	Eliciting Yucatan peninsula teachers' images of engineering and engineers. , 2012, , .		2
99	Work in progress - alimentos divertidos, an inquiry-based food science and engineering program for elementary schools. , 2007, , .		1
100	Redesigning engineering courses by introducing digital ink technology. , 2013, , .		1
101	Modeling Salmonella (S . Typhimurium ATCC14028, ATCC 13311, S . Typhi ATCC 19430,) Tj ETQq1 1 0.784314 gr Journal of Food Processing and Preservation, 2020, 44, e14718.	0.9	1
102	Fundamentals and Applications of High Pressure Processing to Foods. Food Additives, 2004, , 157-181.	0.1	1
103	Probabilistic modelling of Aspergillus growth. Advances in Experimental Medicine and Biology, 2006, 571, 287-306.	0.8	1
104	Personal Learning Environments: Analysis of Learning Processes, Reflection, and Identity in an Academic Context. , 0, , .		1
105	Dynamic performance of optimized microwave assisted extraction to obtain Eucalyptus essential oil: energy requirements and environmental impact. International Journal of Food Engineering, 2022, 18, 129-142.	0.7	1
106	Insights on the effectiveness of pneumatic and ultrasonic atomization in combination with UVC light for processing of fruit juices. Journal of Food Science and Technology, 2022, 59, 2925-2930.	1.4	1
107	Arguing to Solve Food Engineering Problems. , 2015, , 26.234.1.		0
108	Qualitative Research of Universidad de las AmÃ©ricas Pueblaâ€™s Food Engineering Course Learning Outcomes. , 2015, , 26.1290.1.		0

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109	Internet-assisted laboratory experiments for distance learning systems. , 2004, , .		0
110	Combined preservation techniques for fresh fruit. , 2005, , 599-630.		0
111	Work in Progress: Universidad de las AmÃ©ricas, Puebla Quality Enhancement Plan: Enhancing Critical Thinking Skills in Our Undergraduate Students. , 2006, , .		0
112	Modeling the Time to Fail of Peach Nectars Formulated by Hurdle Technology. Procedia Food Science, 2016, 7, 89-92.	0.6	0
113	Growth/No-Growth Interface Modeling and Emerging Technologies. Food Additives, 2004, , 629-651.	0.1	0
114	Extraction of bioactive compounds from plants by means of new environmentally friendly solvents. , 2022, , 301-332.		0