Enrique Palou

List of Publications by Year
in descending order

114 papers	4,192 citations	94433 37 h-index	123424 61 g-index
120 all docs	120 docs citations	120 times ranked	4430 citing authors

#	Article	IF	Citations
1	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.	1.5	1
2	Extraction of bioactive compounds from plants by means of new environmentally friendly solvents. , 2022, , 301-332.		0
3	Fungal inactivation on Mexican corn tortillas by means of thyme essential oil in vapor-phase. Current Research in Food Science, 2022, 5, 629-633.	5.8	6
4	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.	2.8	1
5	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.	2.0	4
6	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.	3.6	14
7	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.	5.9	6
8	Legume proteins, peptides, water extracts, and crude protein extracts as antifungals for food applications. Trends in Food Science and Technology, 2021, 112, 16-24.	15.1	16
9	Essential oils in vapor phase as alternative antimicrobials: A review. Critical Reviews in Food Science and Nutrition, 2020, 60, 1641-1650.	10.3	106
10	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.	2.9	8
11	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.	10.7	81
12	Modelling release mechanisms of cinnamon (Cinnamomum zeylanicum) essential oil encapsulated in alginate beads during vapor-phase application. Journal of Food Engineering, 2020, 282, 110024.	5.2	34
13	Modeling Salmonella (S . Typhimurium ATCC14028, ATCC 13311, S . Typhi ATCC 19430,) Tj ETQq1 1 0.784314 rg Journal of Food Processing and Preservation, 2020, 44, e14718.	2.0	1
14	Essential oils microemulsions prepared with high-frequency ultrasound: physical properties and antimicrobial activity. Journal of Food Science and Technology, 2020, 57, 4133-4142.	2.8	29
15	Antimicrobial activity and storage stability of cell-free supernatants from lactic acid bacteria and their applications with fresh beef. Food Control, 2020, 115, 107286.	5.5	60
16	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.	5.2	16
17	High-Intensity Light Pulses To Inactivate Salmonella Typhimurium on Mexican Chia (Salvia hispanica L.) Seeds. Journal of Food Protection, 2019, 82, 1272-1277.	1.7	9
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.	5.2	73

#	Article	IF	Citations
19	UV-C Light for Processing Beverages: Principles, Applications, and Future Trends. , 2019, , 205-234.		7
20	Antimicrobial activity of nanoemulsions of cinnamon, rosemary, and oregano essential oils on fresh celery. LWT - Food Science and Technology, 2019, 112, 108247.	5.2	67
21	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.	3.0	9
22	Complex Coacervation Between Gelatin and Chia Mucilage as an Alternative of Encapsulating Agents. Journal of Food Science, 2019, 84, 1281-1287.	3.1	13
23	Antimicrobial, Cytotoxic, and Anti-Inflammatory Activities of Pimenta dioica and Rosmarinus officinalis Essential Oils. BioMed Research International, 2019, 2019, 1-8.	1.9	36
24	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.	4.7	30
25	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.	5.2	44
26	Studying microwave assisted extraction of Laurus nobilis essential oil: Static and dynamic modeling. Journal of Food Engineering, 2019, 247, 1-8.	5.2	22
27	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.	2.4	10
28	Growth modeling to control (in vitro) Fusarium verticillioides and Rhizopus stolonifer with thymol and carvacrol. Revista Argentina De Microbiologia, 2018, 50, 70-74.	0.7	22
29	Penicillium expansum Inhibition on Bread by Lemongrass Essential Oil in Vapor Phase. Journal of Food Protection, 2018, 81, 467-471.	1.7	23
30	Preparation and Characterization of Proteinaceous Films from Seven Mexican Common Beans (Phaseolus vulgarisL.). Journal of Food Quality, 2018, 2018, 1-8.	2.6	9
31	Biopreservatives as Agents to PreventÂFoodÂSpoilage. , 2018, , 235-270.		5
32	Description of Aspergillus flavus growth under the influence of different factors (water activity,) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 23 by kinetic, probability of growth, and time-to-detection models. International Journal of Food Microbiology, 2017, 240, 115-123.	4.7	39
33	Viability of Lactobacillus fermentum microencapsulated in flavoured alginate beads and added to a gelatine dessert. Journal of Functional Foods, 2017, 38, 447-453.	3.4	7
34	Enhancement of UVC-light treatment of tangerine and grapefruit juices through ultrasonic atomization. Innovative Food Science and Emerging Technologies, 2017, 39, 7-12.	5.6	22
35	Antimicrobial activity of whey protein films supplemented with Lactobacillus sakei cell-free supernatant on fresh beef. Food Microbiology, 2017, 62, 207-211.	4.2	60
36	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.	2.6	7

#	Article	IF	Citations
37	Combinational Approaches for Antimicrobial Packaging. , 2016, , 581-588.		3
38	Essential Oils Added to Edible Films. , 2016, , 149-154.		5
39	Sweet Orange (Citrus sinensis) Oils. , 2016, , 783-790.		7
40	Mexican Oregano (Lippia berlandieri and Poliomintha longiflora) Oils. , 2016, , 551-560.		8
41	Bergamot (Citrus bergamia) Oils. , 2016, , 247-252.		6
42	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.	4.1	90
43	Modeling the Time to Fail of Peach Nectars Formulated by Hurdle Technology. Procedia Food Science, 2016, 7, 89-92.	0.6	0
44	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
45	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
46	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.	6.0	10
47	Antimicrobial activity and physical properties of protein films added with cell-free supernatant of Lactobacillus rhamnosus. Food Control, 2016, 62, 44-51.	5.5	64
48	Antimicrobial Activity of Individual and Combined Essential Oils against Foodborne Pathogenic Bacteria. Journal of Food Protection, 2016, 79, 309-315.	1.7	25
49	Chemical characterization and antifungal activity ofPoliomintha longifloraMexican oregano. Journal of Essential Oil Research, 2016, 28, 157-165.	2.7	14
50	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.	5.2	52
51	Arguing to Solve Food Engineering Problems. , 2015, , 26.234.1.		0
52	Qualitative Research of Universidad de las AmÃ©ricas Pueblaâ€™s Food Engineering Course Learning Outcomes. , 2015, , 26.1290.1.		0
53	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.	4.2	8
54	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.	1.7	47

#	Article	IF	Citations
55	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.	5.2	40
56	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.	5.6	100
57	Essential Oils: Antimicrobial Activities, Extraction Methods, and Their Modeling. Food Engineering Reviews, 2015, 7, 275-297.	5.9	126
58	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.	2.7	63
59	Antioxidant capacity of extracts from amaranth (Amaranthus hypochondriacus L.) seeds or leaves. Industrial Crops and Products, 2014, 53, 55-59.	5.2	52
60	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.	3.4	173
61	Antifungal activity of orange (Citrus sinensis var. Valencia) peel essential oil applied by direct addition or vapor contact. Food Control, 2013, 31, 1-4.	5.5	124
62	Aspergillus niger time to growth in dried tomatoes. International Journal of Food Microbiology, 2013, 164, 23-25.	4.7	9
63	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.	5.6	19
64	Redesigning engineering courses by introducing digital ink technology. , 2013, , .		1
65	Eliciting Yucatan peninsula teachers' images of engineering and engineers. , 2012, , .		2
66	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.	4.7	167
67	Listeria innocua Multi-target Inactivation by Thermo-sonication and Vanillin. Food and Bioprocess Technology, 2012, 5, 665-671.	4.7	23
68	Modelling thermosonication inactivation of Aspergillus flavus combining natural antimicrobial at different pH. Procedia Food Science, 2011, 1, 1007-1014.	0.6	18
69	Bactericidal Action of Binary and Ternary Mixtures of Carvacrol, Thymol, and Eugenol againstâ€,Listeria innocua. Journal of Food Science, 2011, 76, M95-100.	3.1	118
70	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.	1.7	23
71	Zygosaccharomyces bailii Inactivation by Means of UV Light and Low-Frequency Ultrasound Treatments. Journal of Food Protection, 2011, 74, 1751-1755.	1.7	14
72	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.	3.1	65

#	Article	IF	Citations
73	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.	1.9	5
74	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.	1.7	7
75	Alimentos Divertidos: an inquiry-based science and engineering program for elementary schools. , 2009, , .		2
76	Ethnography of a first-year design experience in the Introduction to Engineering Design course. , 2009, , .		3
77	Storage stability of pineapple slices preserved by combined methods. International Journal of Food Science and Technology, 2008, 43, 289-295.	2.7	10
78	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
79	Work in progress - alimentos divertidos, an inquiry-based food science and engineering program for elementary schools. , 2007, , .		1
80	Aspergillus flavus growth response to cinnamon extract and sodium benzoate mixtures. Food Control, 2007, 18, 1358-1362.	5.5	53
81	Susceptibility of food-borne bacteria to binary combinations of antimicrobials at selected awand pH. Journal of Applied Microbiology, 2007, 102, 486-97.	3.1	95
82	Work in Progress: Universidad de las AmÃ©ricas, Puebla Quality Enhancement Plan: Enhancing Critical Thinking Skills in Our Undergraduate Students. , 2006, , .		0
83	Mixtures of natural and synthetic antifungal agents. Advances in Experimental Medicine and Biology, 2006, 571, 261-286.	1.6	12
84	Learning Styles of Mexican Food Science and Engineering Students. Journal of Food Science Education, 2006, 5, 51-57.	1.0	7
85	Probabilistic modelling of Aspergillus growth. Advances in Experimental Medicine and Biology, 2006, 571, 287-306.	1.6	1
86	Combined preservation techniques for fresh fruit. , 2005, , 599-630.		0
87	Multifactorial fungal inactivation combining thermosonication and antimicrobials. Journal of Food Engineering, 2005, 67, 87-93.	5.2	100
88	Aspergillus flavus growth in the presence of chemical preservatives and naturally occurring antimicrobial compounds. International Journal of Food Microbiology, 2005, 99, 119-128.	4.7	105
89	Remote experiments for food engineering. Journal of Food Engineering, 2005, 67, 129-133.	5.2	4
90	Synergistic Inhibitory Effect of Citral with Selected Phenolics against Zygosaccharomyces bailii. Journal of Food Protection, 2005, 68, 602-606.	1.7	32

#	Article	IF	Citations
91	Methods for Activity Assay and Evaluation of Results. Food Additives, 2005, , 659-680.	0.1	4
92	Internet-assisted laboratory experiments for distance learning systems. , 2004, , .		0
93	Fundamentals and Applications of High Pressure Processing to Foods. Food Additives, 2004, , 157-181.	0.1	1
94	Growth/No-Growth Interface Modeling and Emerging Technologies. Food Additives, 2004, , 629-651.	0.1	0
95	Impregnation properties of some fruits at vacuum pressure. Journal of Food Engineering, 2003, 56, 307-314.	5.2	83
96	Impregnation and osmotic dehydration of some fruits: effect of the vacuum pressure and syrup concentration. Journal of Food Engineering, 2003, 57, 305-314.	5.2	113
97	Plant antimicrobials combined with conventional preservatives for fruit products. , 2003, , 235-249.		16
98	Aspergillus flavus doseâ€"response curves to selected natural and synthetic antimicrobials. International Journal of Food Microbiology, 2002, 73, 213-218.	4.7	60
99	Modeling the Growth/No-Growth Interface of Zygosaccharomyces bailii in Mango Puree. Journal of Food Science, 2000, 65, 516-520.	3.1	33
100	High pressure-processed guacamole. Innovative Food Science and Emerging Technologies, 2000, 1, 69-75.	5.6	71
101	Polyphenoloxidase Activity and Color of Blanched and High Hydrostatic Pressure Treated Banana Puree. Journal of Food Science, 1999, 64, 42-45.	3.1	334
102	Effect of oscillatory high hydrostatic pressure treatments on Byssochlamys nivea ascospores suspended in fruit juice concentrates. Letters in Applied Microbiology, 1998, 27, 375-378.	2.2	51
103	Polyphenoloxidase activity and color changes during storage of high hydrostatic pressure treated avocado puree. Food Research International, 1998, 31, 549-556.	6.2	121
104	Oscillatory High Hydrostatic Pressure Inactivation of Zygosaccharomyces bailii. Journal of Food Protection, 1998, 61, 1213-1215.	1.7	34
105	High Hydrostatic Pressure Come-Up Time and Yeast Viability. Journal of Food Protection, 1998, 61, 1657-1660.	1.7	33
106	Moisture Sorption Characteristics of Blanched and Osmotically Treated Apples and Papayas. Drying Technology, 1997, 15, 1173-1185.	3.1	11
107	Kinetic Analysis ofZygosaccharomyces bailiiInactivation by High Hydrostatic Pressure1. LWT - Food Science and Technology, 1997, 30, 703-708.	5.2	47
108	High Hydrostatic Pressure as a Hurdle for Zygosaccharomyces bailii Inactivation. Journal of Food Science, 1997, 62, 855-857.	3.1	52

#	Article	IF	Citations
109	Effect of temperature on the moisture sorption isotherms of some cookies and corn snacks. Journal of Food Engineering, 1997, 31, 85-93.	5.2	124
110	Osmotic Concentration â€“ Drying of Mango Slices. Drying Technology, 1995, 13, 405-416.	3.1	21
111	OSMOTIC DEHYDRATION OP PAPAYA WITH CORN SYRDP SOLIDS. Drying Technology, 1994, 12, 1709-1725.	3.1	18
112	Shelf-stable high moisture papaya minimally processed by combined methods. Food Research International, 1994, 27, 545-553.	6.2	46
113	THE USE OF PELEG'S EQUATION TO MODEL OSMOTIC CONCENTRATION OF PAPAYA. Drying Technology, 1994, 12, 965-978.	3.1	68
114	Personal Learning Environments: Analysis of Learning Processes, Reflection, and Identity in an Academic Context. , 0, , .		1