

Lourdes Perez-Chabela

List of Publications by Year in descending order

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Version: 2024-02-01

23
papers

438
citations

687363
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25
all docs

25
docs citations

25
times ranked

686
citing authors

#	ARTICLE	IF	CITATIONS
1	Opuntia Pear Peel as a Source of Functional Ingredients and Their Utilization in Meat Products. , 2021, , 621-633.		0
2	Exploration of the Potential Bioactive Molecules of Tamarillo (Cyphomandra betacea): Antioxidant Properties and Prebiotic Index. Applied Sciences (Switzerland), 2021, 11, 11322.	2.5	5
3	Probiotication of cooked sausages employing agroindustrial coproducts as prebiotic co-encapsulant in ionotropic alginate-pectin gels. International Journal of Food Science and Technology, 2020, 55, 1088-1096.	2.7	14
4	The probiotics and their metabolites in aquaculture. A review. Hidrobiologica, 2020, 30, 95-105.	0.2	2
5	Bacteriocinogenic Lactococcus lactis subsp. lactis 3MT isolated from freshwater Nile Tilapia: isolation, safety traits, bacteriocin characterisation, and application for biopreservation in fish p-act-act. Archives of Microbiology, 2019, 201, 1249-1258.	2.2	22
6	Nisin-producing Lactococcus lactis subsp. lactis 2MT isolated from freshwater Nile tilapia in Cameroon: Bacteriocin screening, characterization, and optimization in a low-cost medium. LWT - Food Science and Technology, 2019, 107, 272-279.	5.2	22
7	Probiotic properties and stress response of thermotolerant lactic acid bacteria isolated from cooked meat products. LWT - Food Science and Technology, 2018, 91, 249-257.	5.2	41
8	In Vitro Evaluation of the Probiotic and Safety Properties of Bacteriocinogenic and Non-Bacteriocinogenic Lactic Acid Bacteria from the Intestines of Nile Tilapia and Common Carp for Their Use as Probiotics in Aquaculture. Probiotics and Antimicrobial Proteins, 2018, 10, 98-109.	3.9	37
9	Quantitative analyses of the bacterial microbiota of rearing environment, tilapia and common carp cultured in earthen ponds and inhibitory activity of its lactic acid bacteria on fish spoilage and pathogenic bacteria. World Journal of Microbiology and Biotechnology, 2017, 33, 32.	3.6	31
10	Influence of the fiber from agro-industrial co-products as functional food ingredient on the acceptance, neophobia and sensory characteristics of cooked sausages. Journal of Food Science and Technology, 2017, 54, 379-385.	2.8	14
11	Improvement of lactic acid bacteria viability in acid conditions employing agroindustrial co-products as prebiotic on alginate ionotropic gel matrix co-encapsulation. Journal of Functional Foods, 2017, 38, 293-297.	3.4	27
12	Evaluation of Agro-Industrial Co-Products as Source of Bioactive Compounds: Fiber, Antioxidants and Prebiotic. Acta Universitatis Cibiniensis Series E: Food Technology, 2016, 20, 3-16.	0.4	13
13	Valorization of Pomace Powder Obtained from Native Mexican Apple (Malus domestica var. rayada): Chemical, Techno-functional and Antioxidant Properties. Plant Foods for Human Nutrition, 2015, 70, 310-316.	3.2	28
14	In vitro evaluation of the fermentation of added-value agroindustrial by-products: cactus pear (Opuntia ficus-indica L.) peel and pineapple (Ananas Tj ETQq0 0.0rgBT /Overlock 10 2013, 48, 1460-1467.	2.7	64
15	Effect of Spray Drying Encapsulation of Thermotolerant Lactic Acid Bacteria on Meat Batters Properties. Food and Bioprocess Technology, 2013, 6, 1505-1515.	4.7	43
16	Improvement of Moisture Stability and Textural Properties of Fat and Salt Reduced Cooked Sausages by Inoculation of Thermotolerant Lactic Acid Bacteria. International Journal of Food Properties, 2013, 16, 1789-1808.	3.0	10
17	CHARACTERIZATION AND IDENTIFICATION OF THERMOTOLERANT LACTIC ACID BACTERIA ISOLATED FROM COOKED SAUSAGES AS BIOPROTECTIVE CULTURES. Journal of Muscle Foods, 2010, 21, 585-596.	0.5	15
18	Use of agroindustrial subproducts as a fiber source for meat products. Nacameh, 2009, 3, 71-82.	0.3	5

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19	Evaluation of thermotolerant capacity of lactic acid bacteria isolated from commercial sausages and the effects of their addition on the quality of cooked sausages. Food Science and Technology, 2008, 28, 132-138.	1.7	23
20	EFFECT OF CALCIUM CHLORIDE MARINATION AND COLLAGEN CONTENT ON BEEF, HORSE, RABBIT AND HEN MEAT HARDNESS. Journal of Muscle Foods, 2005, 16, 141-154.	0.5	7
21	Effect of Calcium Chloride Marination on Electrophoretical and Structural Characteristics of Beef, Horse, Rabbit and Chicken Meat. International Journal of Food Properties, 2005, 8, 207-219.	3.0	3
22	Poultry Sausages. , 0, , 775-781.		1
23	Mango peel flour and potato peel flour as bioactive ingredients in the formulation of functional yogurt. Food Science and Technology, 0, 42, .	1.7	10