

# Armando Quintero-Ramos

## List of Publications by Citations

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69  
papers

1,139  
citations

18  
h-index

31  
g-index

75  
ext. papers

1,307  
ext. citations

3.4  
avg, IF

4.04  
L-index

#	Paper	IF	Citations
69	Influence of apple cultivars on inactivation of different strains of Escherichia coli O157:H7 in apple cider by UV irradiation. <i>Applied and Environmental Microbiology</i> , <b>2004</b> , 70, 6061-5	4.8	93
68	Modeling of Escherichia coli inactivation by UV irradiation at different pH values in apple cider. <i>Journal of Food Protection</i> , <b>2004</b> , 67, 1153-6	2.5	92
67	Functional and Nutritional Properties of Extruded Whole Pinto Bean Meal (Phaseolus Vulgaris L.). <i>Journal of Food Science</i> , <b>1998</b> , 63, 113-116	3.4	75
66	Effect of Blanching and Drying Temperature on Polyphenolic Compound Stability and Antioxidant Capacity of Apple Pomace. <i>Food and Bioprocess Technology</i> , <b>2012</b> , 5, 2201-2210	5.1	71
65	Effect of ultrasound on the mass transfer and physical changes in brine bell pepper at different temperatures. <i>Journal of Food Engineering</i> , <b>2007</b> , 81, 374-379	6	59
64	Polyphenolic compound stability and antioxidant capacity of apple pomace in an extruded cereal. <i>LWT - Food Science and Technology</i> , <b>2016</b> , 65, 228-236	5.4	52
63	Functional Properties of Extrudates Prepared with Blends of Wheat Flour/Pinto Bean Meal with Added Wheat Bran. <i>Food Science and Technology International</i> , <b>2007</b> , 13, 301-308	2.6	51
62	Texture and Rehydration of Dehydrated Carrots as Affected by Low Temperature Blanching. <i>Journal of Food Science</i> , <b>1992</b> , 57, 1127-1139	3.4	47
61	Fat reduction in the formulation of frankfurter sausages using inulin and pectin. <i>Food Science and Technology</i> , <b>2015</b> , 35, 25-31	2	42
60	Optimization of Low Temperature Blanching of Frozen Jalapeño Pepper (Capsicum annum) using Response Surface Methodology. <i>Journal of Food Science</i> , <b>1998</b> , 63, 519-522	3.4	30
59	Effect of extrusion cooking on bioactive compounds in encapsulated red cactus pear powder. <i>Molecules</i> , <b>2015</b> , 20, 8875-92	4.8	27
58	Effect of soluble fiber on the physicochemical properties of cactus pear (Opuntia ficus indica) encapsulated using spray drying. <i>Food Science and Biotechnology</i> , <b>2014</b> , 23, 755-763	3	25
57	Spray-dried microencapsulation of orange essential oil using modified rice starch as wall material. <i>Journal of Food Processing and Preservation</i> , <b>2018</b> , 42, e13428	2.1	23
56	Application of an Alginate-Chitosan Edible Film on Figs (Ficus carica): Effect on Bioactive Compounds and Antioxidant Capacity. <i>Food and Bioprocess Technology</i> , <b>2019</b> , 12, 499-511	5.1	23
55	NIXTAMALIZATION IN TWO STEPS WITH DIFFERENT CALCIUM SALTS AND THE RELATIONSHIP WITH CHEMICAL, TEXTURE AND THERMAL PROPERTIES IN MASA AND TORTILLA. <i>Journal of Food Process Engineering</i> , <b>2012</b> , 35, 772-783	2.4	22
54	Texture of Pecans Measured by Sensory and Instrumental Means. <i>Journal of Food Science</i> , <b>1995</b> , 60, 1333-1336	3.1	21
53	Optimized structure and thermochemical properties of flavonoids determined by the CHIH(medium)DFT model chemistry versus experimental techniques. <i>Journal of Molecular Structure</i> , <b>2007</b> , 871, 114-130	3.4	20

52	Kinetics of Thermal Softening of Six Legumes During Cooking. <i>Journal of Food Science</i> , <b>1996</b> , 61, 167-170	3.4	19
51	Ultrasound assisted extraction modeling of fructans from agave ( <i>Agave tequilana</i> Weber var. Azul) at different temperatures and ultrasound powers. <i>Food and Bioproducts Processing</i> , <b>2015</b> , 96, 232-239	4.9	15
50	Effect of different calcium sources on the bioactive compounds stability of extruded and nixtamalized blue maize flours. <i>Journal of Food Science and Technology</i> , <b>2015</b> , 52, 2701-10	3.3	15
49	Changes in mass transfer, thermal and physicochemical properties during nixtamalization of corn with and without agitation at different temperatures. <i>Journal of Food Engineering</i> , <b>2010</b> , 98, 76-83	6	15
48	Structural and physical properties of dried Anaheim chilli peppers modified by low-temperature blanching. <i>Journal of the Science of Food and Agriculture</i> , <b>2004</b> , 84, 59-65	4.3	15
47	Structural, functional, thermal and rheological properties of nixtamalised and extruded blue maize ( <i>Zea mays</i> L.) flour with different calcium sources. <i>International Journal of Food Science and Technology</i> , <b>2014</b> , 49, 578-586	3.8	14
46	Cell wall damage and oxidative stress in <i>Candida albicans</i> ATCC10231 and <i>Aspergillus niger</i> caused by palladium nanoparticles. <i>Toxicology in Vitro</i> , <b>2018</b> , 48, 111-120	3.6	13
45	Efficient extraction of fructans from sotol plant ( <i>Dasyliroium leiophyllum</i> ) enhanced by a combination of enzymatic and sonothermal treatments. <i>Food and Bioproducts Processing</i> , <b>2015</b> , 94, 398-404	4.9	12
44	Use of Red Cactus Pear ( <i>Opuntia ficus-indica</i> ) Encapsulated Powder to Pigment Extruded Cereal. <i>Journal of Food Quality</i> , <b>2017</b> , 2017, 1-12	2.7	12
43	Effect of different calcium sources on the antioxidant stability of tortilla chips from extruded and nixtamalized blue corn ( <i>Zea mays</i> L.) flours. <i>Food Science and Technology</i> , <b>2014</b> , 34, 143-149	2	12
42	Physicochemical Changes and Resistant-Starch Content of Extruded Cornstarch with and without Storage at Refrigerator Temperatures. <i>Molecules</i> , <b>2016</b> , 21,	4.8	12
41	Modeling of Total Soluble Solid and NaCl Uptake during Osmotic Treatment of Bell Peppers under Different Infusion Pressures. <i>Food and Bioprocess Technology</i> , <b>2012</b> , 5, 184-192	5.1	11
40	EFFECT OF XYLANASE ON EXTRUDED NIXTAMALIZED CORN FLOUR AND TORTILLA: PHYSICOCHEMICAL AND RHEOLOGICAL CHARACTERISTICS. <i>Journal of Food Process Engineering</i> , <b>2013</b> , 36, 179-186	2.4	11
39	Effect of inulin and pectin on physicochemical characteristics and emulsion stability of meat batters. <i>CYTA - Journal of Food</i> , <b>2018</b> , 16, 306-310	2.3	10
38	Texture of rehydrated dried bell peppers modified by low-temperature blanching and calcium addition. <i>International Journal of Food Science and Technology</i> , <b>2001</b> , 36, 523-527	3.8	10
37	Effect of freezing rate and storage on the rheological, thermal and structural properties of frozen wheat dough starch. <i>Starch/Staerke</i> , <b>2016</b> , 68, 1103-1110	2.3	10
36	LOW TEMPERATURE BLANCHING OF FROZEN CARROTS WITH CALCIUM CHLORIDE SOLUTIONS AT DIFFERENT HOLDING TIMES ON TEXTURE OF FROZEN CARROTS. <i>Journal of Food Processing and Preservation</i> , <b>2002</b> , 26, 361-374	2.1	9
35	Physicochemical, Rheological, and Morphological Characteristics of Products from Traditional and Extrusion Nixtamalization Processes and Their Relation to Starch. <i>International Journal of Food Science</i> , <b>2020</b> , 2020, 5927670	3.4	8

34	Optimization of the enzyme-assisted extraction of fructans from the wild soto plant ( <i>Dasyliroion wheeleri</i> ). <i>Food Bioscience</i> , <b>2018</b> , 22, 59-68	4.9	8
33	Effect of extrusion on physicochemical, nutritional and antioxidant properties of breakfast cereals produced from bran and dehydrated naranjita pomace. <i>CYTA - Journal of Food</i> , <b>2019</b> , 17, 240-250	2.3	8
32	Optimizaci3n del escaldado de calabacita criolla (Cucurbita pepo) deshidratada a temperaturas bajas y tiempos largos / Optimization of stepwise blanching of dehydrated zucchini (Cucurbita pepo). <i>Food Science and Technology International</i> , <b>1998</b> , 4, 159-167	2.6	8
31	Improving textural quality in frozen jalape3n pepper by low temperature blanching in calcium chloride solution. <i>International Journal of Food Science and Technology</i> , <b>2005</b> , 40, 401-410	3.8	8
30	Ultrasound in orange sweet potato juice: Bioactive compounds, antioxidant activity, and enzymatic inactivation. <i>Journal of Food Processing and Preservation</i> , <b>2018</b> , 42, e13633	2.1	7
29	Effect of nixtamalization conditions ultrasound assisted on some physicochemical, structural and quality characteristics in maize used for pozole. <i>CYTA - Journal of Food</i> , <b>2016</b> , 14, 324-332	2.3	7
28	Ultrasound-assisted extraction of fructans from agave (Agave tequilana Weber var. azul) at different ultrasound powers and solid-liquid ratios. <i>Food Science and Technology</i> , <b>2017</b> , 37, 261-268	2	7
27	Effect of Freezing Rate and Storage Time on Gluten Protein Solubility, and Dough and Bread Properties. <i>Journal of Food Process Engineering</i> , <b>2014</b> , 37, 237-247	2.4	7
26	Effects of the Addition of Flaxseed and Amaranth on the Physicochemical and Functional Properties of Instant-Extruded Products. <i>Foods</i> , <b>2019</b> , 8,	4.9	6
25	Microwave-assisted extraction of antioxidant compounds from sunflower hulls. <i>Heat and Mass Transfer</i> , <b>2019</b> , 55, 3017-3027	2.2	6
24	Inhibitory effect of saccharides and phenolic compounds from maize silks on intestinal $\beta$ -glucosidases. <i>Journal of Food Biochemistry</i> , <b>2019</b> , 43, e12896	3.3	6
23	Physicochemical properties of frozen tortillas from nixtamalized maize flours enriched with $\beta$ -glucans. <i>Food Science and Technology</i> , <b>2015</b> , 35, 552-560	2	6
22	Improving Cull Cow Meat Quality Using Vacuum Impregnation. <i>Foods</i> , <b>2018</b> , 7,	4.9	5
21	Effect of Agave Fructans as Carrier on the Encapsulation of Blue Corn Anthocyanins by Spray Drying. <i>Foods</i> , <b>2019</b> , 8,	4.9	5
20	Effects of UV-C irradiation and traditional thermal processing on acemannan contained in Aloe vera gel blends. <i>Carbohydrate Polymers</i> , <b>2019</b> , 222, 114998	10.3	5
19	Mexican oregano essential oils as alternatives to butylated hydroxytoluene to improve the shelf life of ground beef. <i>Food Science and Nutrition</i> , <b>2020</b> , 8, 4555-4564	3.2	5
18	Mathematical Modeling of Hot-Air Drying of Osmo-dehydrated Nectarines. <i>International Journal of Food Engineering</i> , <b>2015</b> , 11, 533-545	1.9	4
17	Resistant Starch Formation from Corn Starch by Combining Acid Hydrolysis with Extrusion Cooking and Hydrothermal Storage. <i>Starch/Staerke</i> , <b>2018</b> , 70, 1700118	2.3	4

16	OPTIMIZATION OF CHIPOTLE PEPPER SMOKING PROCESS USING RESPONSE SURFACE METHODOLOGY*. <i>Journal of Food Quality</i> , <b>2012</b> , 35, 21-33	2.7	4
15	Optimization of an Extrusion Cooking Process to Increase Formation of Resistant Starch from Corn Starch with Addition of Citric Acid. <i>Starch/Staerke</i> , <b>2020</b> , 72, 1900150	2.3	4
14	Effects of UV-C Irradiation and Thermal Processing on the Microbial and Physicochemical Properties of Agave tequilana Weber var. azul Extracts at Various pH Values. <i>Processes</i> , <b>2020</b> , 8, 841	2.9	4
13	Production of Winter Squash Flours Rich in Bioactive Compounds and High Water Absorption by Means of a Precooking-Air-Drying Optimized Process. <i>Journal of Food Processing and Preservation</i> , <b>2017</b> , 41, e12809	2.1	3
12	Evaluation of the physicochemical properties of third-generation snacks made from blue corn, black beans, and sweet chard produced by extrusion. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 146, 111414	5.4	3
11	Effect of extrusion conditions on the anthocyanin content, functionality, and pasting properties of obtained nixtamalized blue corn flour ( <i>Zea mays</i> L.) and process optimization. <i>Journal of Food Science</i> , <b>2020</b> , 85, 2143-2152	3.4	2
10	KINETICS OF CALCIUM ION ABSORPTION INTO CARROT TISSUE DURING IMMERSION IN CALCIUM CHLORIDE SOLUTIONS. <i>Journal of Food Processing and Preservation</i> , <b>2003</b> , 27, 75-85	2.1	2
9	MICROBIAL AND PHYSICOCHEMICAL PROPERTIES OF UV-C PROCESSED Aloe vera GEL BLENDS AT DIFFERENT pHs USING A CONTINUOUS FLOW UV SYSTEM. <i>Revista Mexicana De Ingeniera Quimica</i> , <b>2019</b> , 19, 175-189	1.8	2
8	Continuous Flow UV-C Irradiation Effects on the Physicochemical Properties of Gel and Pitaya ( <i>S</i> spp.) Blend. <i>Foods</i> , <b>2020</b> , 9,	4.9	2
7	Optimisation of the ultrasound-assisted extraction of betalains and polyphenols from <i>Amaranthus hypochondriacus</i> var. Nutrisol. <i>Ultrasonics Sonochemistry</i> , <b>2021</b> , 77, 105680	8.9	2
6	The Extrusion Cooking Process for the Development of Functional Foods <b>2018</b> ,		1
5	Physicochemical and Rheological Changes of Starch in Nixtamalization Processes: Extrusion as an Alternative to Produce Corn Flour <b>2018</b> ,		1
4	Pinole, un alimento energético tradicional mexicano con valor nutrimental. <i>TECNOCIENCIA (México)</i> , <b>2022</b> , 16, 27-39	0	
3	Prickly Pear ( <i>Opuntia ficus indica</i> ) Processing by Extrusion-Cooking <b>2021</b> , 657-677		
2	Physical, Chemical and Microbiological Properties during Storage of Red Prickly Pear Juice Processed by a Continuous Flow UV-C System. <i>Applied Sciences (Switzerland)</i> , <b>2022</b> , 12, 3488	2.6	
1	Determination of Phenolic Compounds in Blue Corn Flour ( <i>Zea mays</i> L.) Produced and/or Metabolized by <i>Colletotrichum gloeosporioides</i> in a Fermentation Process. <i>Fermentation</i> , <b>2022</b> , 8, 243	4.7	