Armando Quintero-Ramos

List of Publications by Year in Descending Order

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	Pinole, un alimento energético tradicional mexicano con valor nutrimental. *TECNOCIENCIA (México)*, **2022**, 16, 27-39	0	
68	Physical, Chemical and Microbiological Properties during Storage of Red Prickly Pear Juice Processed by a Continuous Flow UV-C System. *Applied Sciences (Switzerland)*, **2022**, 12, 3488	2.6	
67	Determination of Phenolic Compounds in Blue Corn Flour (Zea mays L.) Produced and/or Metabolized by Colletotrichum gloeosporioides in a Fermentation Process. *Fermentation*, **2022**, 8, 243	4.7	
66	Evaluation of the physicochemical properties of third-generation snacks made from blue corn, black beans, and sweet chard produced by extrusion. *LWT - Food Science and Technology*, **2021**, 146, 111414	5.4	3
65	Prickly Pear (Opuntia ficus indica) Processing by Extrusion-Cooking **2021**, 657-677		
64	Optimisation of the ultrasound-assisted extraction of betalains and polyphenols from Amaranthus hypochondriacus var. Nutrisol. *Ultrasonics Sonochemistry*, **2021**, 77, 105680	8.9	2
63	Effect of extrusion conditions on the anthocyanin content, functionality, and pasting properties of obtained nixtamalized blue corn flour (Zea mays L.) and process optimization. *Journal of Food Science*, **2020**, 85, 2143-2152	3.4	2
62	Physicochemical, Rheological, and Morphological Characteristics of Products from Traditional and Extrusion Nixtamalization Processes and Their Relation to Starch. *International Journal of Food Science*, **2020**, 2020, 5927670	3.4	8
61	Optimization of an Extrusion Cooking Process to Increase Formation of Resistant Starch from Corn Starch with Addition of Citric Acid. *Starch/Staerke*, **2020**, 72, 1900150	2.3	4
60	Mexican oregano essential oils as alternatives to butylated hydroxytoluene to improve the shelf life of ground beef. *Food Science and Nutrition*, **2020**, 8, 4555-4564	3.2	5
59	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. *Processes*, **2020**, 8, 841	2.9	4
58	Continuous Flow UV-C Irradiation Effects on the Physicochemical Properties of Gel and Pitaya (S spp.) Blend. *Foods*, **2020**, 9,	4.9	2
57	Effects of the Addition of Flaxseed and Amaranth on the Physicochemical and Functional Properties of Instant-Extruded Products. *Foods*, **2019**, 8,	4.9	6
56	Microwave-assisted extraction of antioxidant compounds from sunflower hulls. *Heat and Mass Transfer*, **2019**, 55, 3017-3027	2.2	6
55	Inhibitory effect of saccharides and phenolic compounds from maize silks on intestinal α-glucosidases. *Journal of Food Biochemistry*, **2019**, 43, e12896	3.3	6
54	Effect of extrusion on physicochemical, nutritional and antioxidant properties of breakfast cereals produced from bran and dehydrated naranjita pomace. *CYTA - Journal of Food*, **2019**, 17, 240-250	2.3	8
53	Effect of Agave Fructans as Carrier on the Encapsulation of Blue Corn Anthocyanins by Spray Drying. *Foods*, **2019**, 8,	4.9	5

52	Effects of UV-C irradiation and traditional thermal processing on acemannan contained in Aloe vera gel blends. *Carbohydrate Polymers*, **2019**, 222, 114998	10.3	5
51	MICROBIAL AND PHYSICOCHEMICAL PROPERTIES OF UV-C PROCESSED Aloe vera GEL BLENDS AT DIFFERENT pHs USING A CONTINUOUS FLOW UV SYSTEM. *Revista Mexicana De Ingeniera Quimica*, **2019**, 19, 175-189	1.8	2
50	Application of an Alginate□Chitosan Edible Film on Figs (Ficus carica): Effect on Bioactive Compounds and Antioxidant Capacity. *Food and Bioprocess Technology*, **2019**, 12, 499-511	5.1	23
49	Ultrasound in orange sweet potato juice: Bioactive compounds, antioxidant activity, and enzymatic inactivation. *Journal of Food Processing and Preservation*, **2018**, 42, e13633	2.1	7
48	Effect of inulin and pectin on physicochemical characteristics and emulsion stability of meat batters. *CYTA - Journal of Food*, **2018**, 16, 306-310	2.3	10
47	Optimization of the enzyme-assisted extraction of fructans from the wild sotol plant (Dasylirion wheeleri). *Food Bioscience*, **2018**, 22, 59-68	4.9	8
46	Cell wall damage and oxidative stress in Candida albicans ATCC10231 and Aspergillus niger caused by palladium nanoparticles. *Toxicology in Vitro*, **2018**, 48, 111-120	3.6	13
45	Resistant Starch Formation from Corn Starch by Combining Acid Hydrolysis with Extrusion Cooking and Hydrothermal Storage. *Starch/Staerke*, **2018**, 70, 1700118	2.3	4
44	Spray-dried microencapsulation of orange essential oil using modified rice starch as wall material. *Journal of Food Processing and Preservation*, **2018**, 42, e13428	2.1	23
43	The Extrusion Cooking Process for the Development of Functional Foods **2018**,		1
42	Improving Cull Cow Meat Quality Using Vacuum Impregnation. *Foods*, **2018**, 7,	4.9	5
41	Physicochemical and Rheological Changes of Starch in Nixtamalization Processes: Extrusion as an Alternative to Produce Corn Flour **2018**,		1
40	Production of Winter Squash Flours Rich in Bioactive Compounds and High Water Absorption by Means of a Precooking-Air-Drying Optimized Process. *Journal of Food Processing and Preservation*, **2017**, 41, e12809	2.1	3
39	Ultrasound-assisted extraction of fructans from agave (Agave tequilana Weber var. azul) at different ultrasound powers and solid-liquid ratios. *Food Science and Technology*, **2017**, 37, 261-268	2	7
38	Use of Red Cactus Pear (Opuntia ficus-indica) Encapsulated Powder to Pigment Extruded Cereal. *Journal of Food Quality*, **2017**, 2017, 1-12	2.7	12
37	Polyphenolic compound stability and antioxidant capacity of apple pomace in an extruded cereal. *LWT - Food Science and Technology*, **2016**, 65, 228-236	5.4	52
36	Effect of nixtamalization conditions ultrasound assisted on some physicochemical, structural and quality characteristics in maize used for pozole. *CYTA - Journal of Food*, **2016**, 14, 324-332	2.3	7
35	Physicochemical Changes and Resistant-Starch Content of Extruded Cornstarch with and without Storage at Refrigerator Temperatures. *Molecules*, **2016**, 21,	4.8	12

34	Effect of freezing rate and storage on the rheological, thermal and structural properties of frozen wheat dough starch. *Starch/Staerke*, **2016**, 68, 1103-1110	2.3	10
33	Effect of extrusion cooking on bioactive compounds in encapsulated red cactus pear powder. *Molecules*, **2015**, 20, 8875-92	4.8	27
32	Mathematical Modeling of Hot-Air Drying of Osmo-dehydrated Nectarines. *International Journal of Food Engineering*, **2015**, 11, 533-545	1.9	4
31	Ultrasound assisted extraction modeling of fructans from agave (Agave tequilana Weber var. Azul) at different temperatures and ultrasound powers. *Food and Bioproducts Processing*, **2015**, 96, 232-239	4.9	15
30	Efficient extraction of fructans from sotol plant (Dasylirion leiophyllum) enhanced by a combination of enzymatic and sonothermal treatments. *Food and Bioproducts Processing*, **2015**, 94, 398-404	4.9	12
29	Effect of different calcium sources on the bioactive compounds stability of extruded and nixtamalized blue maize flours. *Journal of Food Science and Technology*, **2015**, 52, 2701-10	3.3	15
28	Fat reduction in the formulation of frankfurter sausages using inulin and pectin. *Food Science and Technology*, **2015**, 35, 25-31	2	42
27	Physicochemical properties of frozen tortillas from nixtamalized maize flours enriched with β-glucans. *Food Science and Technology*, **2015**, 35, 552-560	2	6
26	Effect of soluble fiber on the physicochemical properties of cactus pear (Opuntia ficus indica) encapsulated using spray drying. *Food Science and Biotechnology*, **2014**, 23, 755-763	3	25
25	Structural, functional, thermal and rheological properties of nixtamalised and extruded blue maize (Zea mays L.) flour with different calcium sources. *International Journal of Food Science and Technology*, **2014**, 49, 578-586	3.8	14
24	Effect of different calcium sources on the antioxidant stability of tortilla chips from extruded and nixtamalized blue corn (Zea mays L.) flours. *Food Science and Technology*, **2014**, 34, 143-149	2	12
23	Effect of Freezing Rate and Storage Time on Gluten Protein Solubility, and Dough and Bread Properties. *Journal of Food Process Engineering*, **2014**, 37, 237-247	2.4	7
22	EFFECT OF XYLANASE ON EXTRUDED NIXTAMALIZED CORN FLOUR AND TORTILLA: PHYSICOCHEMICAL AND RHEOLOGICAL CHARACTERISTICS. *Journal of Food Process Engineering*, **2013**, 36, 179-186	2.4	11
21	Modeling of Total Soluble Solid and NaCl Uptake during Osmotic Treatment of Bell Peppers under Different Infusion Pressures. *Food and Bioprocess Technology*, **2012**, 5, 184-192	5.1	11
20	Effect of Blanching and Drying Temperature on Polyphenolic Compound Stability and Antioxidant Capacity of Apple Pomace. *Food and Bioprocess Technology*, **2012**, 5, 2201-2210	5.1	71
19	NIXTAMALIZATION IN TWO STEPS WITH DIFFERENT CALCIUM SALTS AND THE RELATIONSHIP WITH CHEMICAL, TEXTURE AND THERMAL PROPERTIES IN MASA AND TORTILLA. *Journal of Food Process Engineering*, **2012**, 35, 772-783	2.4	22
18	OPTIMIZATION OF CHIPOTLE PEPPER SMOKING PROCESS USING RESPONSE SURFACE METHODOLOGY*. *Journal of Food Quality*, **2012**, 35, 21-33	2.7	4
17	Changes in mass transfer, thermal and physicochemical properties during nixtamalization of corn with and without agitation at different temperatures. *Journal of Food Engineering*, **2010**, 98, 76-83	6	15

16	Optimized structure and thermochemical properties of flavonoids determined by the CHIH(medium)DFT model chemistry versus experimental techniques. *Journal of Molecular Structure*, **2007**, 871, 114-130	3.4	20
15	Effect of ultrasound on the mass transfer and physical changes in brine bell pepper at different temperatures. *Journal of Food Engineering*, **2007**, 81, 374-379	6	59
14	Functional Properties of Extrudates Prepared with Blends of Wheat Flour/Pinto Bean Meal with Added Wheat Bran. *Food Science and Technology International*, **2007**, 13, 301-308	2.6	51
13	Improving textural quality in frozen jalapeo pepper by low temperature blanching in calcium chloride solution. *International Journal of Food Science and Technology*, **2005**, 40, 401-410	3.8	8
12	Modeling of Escherichia coli inactivation by UV irradiation at different pH values in apple cider. *Journal of Food Protection*, **2004**, 67, 1153-6	2.5	92
11	Structural and physical properties of dried Anaheim chilli peppers modified by low-temperature blanching. *Journal of the Science of Food and Agriculture*, **2004**, 84, 59-65	4.3	15
10	Influence of apple cultivars on inactivation of different strains of Escherichia coli O157:H7 in apple cider by UV irradiation. *Applied and Environmental Microbiology*, **2004**, 70, 6061-5	4.8	93
9	KINETICS OF CALCIUM ION ABSORPTION INTO CARROT TISSUE DURING IMMERSION IN CALCIUM CHLORIDE SOLUTIONS. *Journal of Food Processing and Preservation*, **2003**, 27, 75-85	2.1	2
8	LOW TEMPERATURE BLANCHING OF FROZEN CARROTS WITH CALCIUM CHLORIDE SOLUTIONS AT DIFFERENT HOLDING TIMES ON TEXTURE OF FROZEN CARROTS. *Journal of Food Processing and Preservation*, **2002**, 26, 361-374	2.1	9
7	Texture of rehydrated dried bell peppers modified by low-temperature blanching and calcium addition. *International Journal of Food Science and Technology*, **2001**, 36, 523-527	3.8	10
6	Functional and Nutritional Properties of Extruded Whole Pinto Bean Meal (Phaseolus Vulgaris L.). *Journal of Food Science*, **1998**, 63, 113-116	3.4	75
5	Optimization of Low Temperature Blanching of Frozen Jalapeo Pepper (Capsicum annuum) using Response Surface Methodology. *Journal of Food Science*, **1998**, 63, 519-522	3.4	30
4	Optimizaci del escaldado de calabacita criolla (Cucurbita pepo) deshidratada a temperaturas bajas y tiempos largos / Optimization of stepwise blanching of dehydrated zucchini (Cucurbita pepo). *Food Science and Technology International*, **1998**, 4, 159-167	2.6	8
3	Kinetics of Thermal Softening of Six Legumes During Cooking. *Journal of Food Science*, **1996**, 61, 167-170	3.4	19
2	Texture of Pecans Measured by Sensory and Instrumental Means. *Journal of Food Science*, **1995**, 60, 1333-1336	3.4	21
1	Texture and Rehydration of Dehydrated Carrots as Affected by Low Temperature Blanching. *Journal of Food Science*, **1992**, 57, 1127-1139	3.4	47