

# Reyna Nallely Falfan Cortes

## List of Publications by Year in descending order

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Version: 2024-02-01

19  
papers

437  
citations

840119

11  
h-index

794141

19  
g-index

21  
all docs

21  
docs citations

21  
times ranked

700  
citing authors

#	ARTICLE	IF	CITATIONS
1	Recent advances in microencapsulation of natural sources of antimicrobial compounds used in food - A review. <i>Food Research International</i> , 2017, 102, 575-587.	2.9	106
2	Enzyme activity during germination of different cereals: A review. <i>Food Reviews International</i> , 2019, 35, 177-200.	4.3	57
3	Bioactive compounds and antioxidant activity of wheat bran and barley husk in the extracts with different polarity. <i>International Journal of Food Properties</i> , 2019, 22, 646-658.	1.3	38
4	Biopolymer films and the effects of added lipids, nanoparticles and antimicrobials on their mechanical and barrier properties: a review. <i>International Journal of Food Science and Technology</i> , 2016, 51, 1967-1978.	1.3	36
5	A modified Achira ( <i>Canna indica</i> L.) starch as a wall material for the encapsulation of Hibiscus sabdariffa extract using spray drying. <i>Food Research International</i> , 2019, 119, 547-553.	2.9	36
6	Alginate and pectin-based particles coated with globular proteins: Production, characterization and anti-oxidative properties. <i>Food Hydrocolloids</i> , 2015, 43, 670-678.	5.6	27
7	Optimization of a spray-drying process for the production of maximally viable microencapsulated <i>Lactobacillus pentosus</i> using a mixture of starch-pulque as wall material. <i>LWT - Food Science and Technology</i> , 2018, 95, 216-222.	2.5	25
8	Antibacterial effect of roselle extracts ( <i>Hibiscus sabdariffa</i> ), sodium hypochlorite and acetic acid against multidrug-resistant <i>Salmonella</i> strains isolated from tomatoes. <i>Letters in Applied Microbiology</i> , 2016, 62, 177-184.	1.0	21
9	Evaluation of Modified Amaranth Starch as Shell Material for Encapsulation of Probiotics. <i>Cereal Chemistry</i> , 2014, 91, 300-308.	1.1	16
10	Effects of Some Extrusion Variables on Physicochemical Characteristics of Extruded Corn Starch-passion Fruit Pulp ( <i>Passiflora edulis</i> ) Snacks. <i>Plant Foods for Human Nutrition</i> , 2014, 69, 365-371.	1.4	15
11	Development of wall material for the microencapsulation of natural vanilla extract by spray drying. <i>Cereal Chemistry</i> , 2020, 97, 555-565.	1.1	11
12	Characterisation, storage viability, and application of microspheres with <i>Lactobacillus paracasei</i> obtained by the extrusion technique. <i>International Journal of Food Science and Technology</i> , 2021, 56, 1809-1817.	1.3	10
13	Physicochemical and sensory characterization of an extruded product from blue maize meal and orange bagasse using the response surface methodology. <i>CYTA - Journal of Food</i> , 2018, 16, 498-505.	0.9	9
14	Attachment of 13 Types of Foodborne Bacteria to Jalapeño and Serrano Peppers and Antibacterial Effect of Roselle Calyx Extracts, Sodium Hypochlorite, Colloidal Silver, and Acetic Acid against These Foodborne Bacteria on Peppers. <i>Journal of Food Protection</i> , 2017, 80, 406-413.	0.8	8
15	Antibacterial activity of roselle calyx extracts, sodium hypochlorite, colloidal silver and acetic acid against multidrug-resistant <i>Salmonella</i> serotypes isolated from coriander. <i>Journal of Food Safety</i> , 2017, 37, e12320.	1.1	6
16	Double chemical modification in rice starch: acid hydrolysis optimization process and phosphating. <i>CYTA - Journal of Food</i> , 2019, 17, 632-639.	0.9	6
17	Modelling and optimization of the extrusion process in a snack of barley/corn and nutritional evaluation of the optimized product. <i>Cereal Chemistry</i> , 2022, 99, 556-567.	1.1	4
18	Physical Properties of Cucurbita Ficifolia Seed and Functional Properties of Whole and Defatted Meal. <i>International Journal of Food Processing Technology</i> , 2016, 3, 27-35.	0.3	3

#	ARTICLE	IF	CITATIONS
19	Use of Hibiscus sabdariffa Calyxes in Meat Products. Frontiers in Animal Science, 2022, 3, .	0.8	3