Reyna Nallely Falfan Cortes

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/8506430/publications.pdf

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19	437	840119	794141
papers	citations	11	19
		h-index	g-index

21	21	21	700
all docs	docs citations	times ranked	citing authors

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

#	Article	IF	Citations
19	Evaluation of Modified Amaranth Starch as Shell Material for Encapsulation of Probiotics. Cereal Chemistry, 2014, 91, 300-308.	1.1	16