## Gabriel Abraham Cardoso-Ugarte

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Essential Oils from Herbs and Spices as Natural Antioxidants: Diversity of Promising Food Applications in the past Decade. Food Reviews International, 2022, 38, 403-433.	8.4	23
2	Reviewing the effects of vacuum frying on frying medium and fried foods properties. International Journal of Food Science and Technology, 2022, 57, 3278-3291.	2.7	15
3	Exploration of the Potential Bioactive Molecules of Tamarillo (Cyphomandra betacea): Antioxidant Properties and Prebiotic Index. Applied Sciences (Switzerland), 2021, 11, 11322.	2.5	5
4	Nutritional Contributions and Health Associations of Traditional Fermented Foods. Fermentation, 2021, 7, 289.	3.0	11
5	Effect of the Addition of Basil Essential Oil on the Degradation of Palm Olein during Repeated Deep Frying of French Fries. Journal of Food Science, 2013, 78, C978-84.	3.1	12
6	Microwave-assisted Extraction of Essential Oils from Herbs. Journal of Microwave Power and Electromagnetic Energy, 2013, 47, 63-72.	0.8	78