

# Armando Carrillo-Lpez

## List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

5

papers

181

citations

5

h-index

5

g-index

5

ext. papers

198

ext. citations

4.1

avg, IF

2.34

L-index

| # | Paper                                                                                                                                                                                                                                                                    | IF  | Citations |
|---|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|-----------|
| 5 | Correlation between some nutritional components and the total antioxidant capacity measured with six different assays in eight horticultural crops. <i>Journal of Agricultural and Food Chemistry</i> , <b>2008</b> , 56, 10498-504                                      | 5.7 | 147       |
| 4 | Biochemistry and Cell Wall Changes Associated with Noni ( <i>Morinda citrifolia</i> L.) Fruit Ripening. <i>Journal of Agricultural and Food Chemistry</i> , <b>2016</b> , 64, 302-9                                                                                      | 5.7 | 10        |
| 3 | Effect of the extrusion process and expansion by microwave heating on physicochemical, phytochemical, and antioxidant properties during the production of indirectly expanded snack foods. <i>Journal of Food Processing and Preservation</i> , <b>2019</b> , 43, e14261 | 2.1 | 10        |
| 2 | 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         |
| 1 | Analysis by UPLC-DAD-ESI-MS of Phenolic Compounds and HPLC-DAD-Based Determination of Carotenoids in Noni ( <i>Morinda citrifolia</i> L.) Bagasse. <i>Journal of Agricultural and Food Chemistry</i> , <b>2019</b> , 67, 7365-7377                                       | 5.7 | 6         |