JosÃ© M JuÃ¡rez-Barrientos

List of Publications by Year
in descending order

25	369	933264 10	839398 18
papers	citations	h-index	g-index

25	25	25	546
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Effect of oil extraction assisted by ultrasound on the physicochemical properties and fatty acid profile of pumpkin seed oil (Cucurbita pepo). Ultrasonics Sonochemistry, 2016, 31, 429-436.	3.8	97
2	Tropical milk production systems and milk quality: a review. Tropical Animal Health and Production, 2019, 51, 1295-1305.	0.5	28
3	Physicochemical properties of readyâ€toâ€eat extruded nixtamalized maizeâ€based snacks enriched with grasshopper. International Journal of Food Science and Technology, 2018, 53, 1889-1895.	1.3	26
4	Comparison of performance and quantitative descriptive analysis sensory profiling and its relationship to consumer liking between the artisanal cheese producers panel and the descriptive trained panel. Journal of Dairy Science, 2018, 101, 5851-5864.	1.4	23
5	Insects as an alternative source of protein: a review of the potential use of grasshopper (Sphenarium) Tj ETQq1 1 0.784314 rgBT /Ove	1.6	21
6	Chemical, functional and thermal characterization, and fatty acid profile of the edible grasshopper (Sphenarium purpurascens Ch.). European Food Research and Technology, 2019, 245, 285-292.	1.6	20
7	Effects of boiling on the functional, thermal and compositional properties of the Mexican jackfruit (Artocarpus heterophyllus) seed. Emirates Journal of Food and Agriculture, 2017, 29, 1.	1.0	20
8	Evaluation of the combined effect of osmotic and Refractance Window drying on the drying kinetics, physical, and phytochemical properties of beet. Drying Technology, 2020, 38, 1663-1675.	1.7	18
9	Sensory profiles of artisan goat cheeses as influenced by the cultural context and the type of panel. International Journal of Food Science and Technology, 2017, 52, 1789-1800.	1.3	15
10	Angiotensin-Converting Enzyme Inhibition In Vitro by Protein Hydrolysates and Peptide Fractions from Mojarra of Nile Tilapia (Oreochromis niloticus) Skeleton. Journal of Medicinal Food, 2019, 22, 286-293.	0.8	14
11	Differential scanning calorimetry coupled with chemometric tools for determining adulteration with vegetable fat in fresh cheeses. LWT - Food Science and Technology, 2017, 85, 269-274.	2.5	14
12	Use of quantitative descriptive analysis (QDA) coupled with multivariate statistical methods to detection and discrimination of adulterated fresh cheeses. Journal of Sensory Studies, 2019, 34, e12479.	0.8	11
13	Optimization and characterization of an extruded snack based on taro flour (Colocasia esculenta L.) enriched with mango pulp (Mangifera indica L.). Journal of Food Science and Technology, 2018, 55, 4244-4255.	1.4	10
14	Effects of formulation and process conditions on chemical composition, color parameters, and acceptability of extruded insectâ€rich snack. Journal of Food Processing and Preservation, 2021, 45, e15499.	0.9	10
15	Typification of a fresh goat cheese of Mexico by path models. Turkish Journal of Veterinary and Animal Sciences, 2017, 41, 213-220.	0.2	8
16	Relevant Aspects of the Development of Extruded High-Protein Snacks: An Alternative to Reduce Global Undernourishment. , 2018, , 141-166.		6
17	Effect of frying and storage on oxidative quality of conjugated linoleicâ€acidâ€rich soybean oil produced by photoisomerization using plantain as a model system. Journal of the Science of Food and Agriculture, 2019, 99, 3910-3916.	1.7	6
18	Influence of pretreatments on oil absorption of plantain and cassava chips. Journal of Food Science and Technology, 2019, 56, 1909-1917.	1.4	5

#	Article	IF	Citations
19	Physical, mechanical, functional and chemical properties of Mexican pink pinion (Pinus pinea L.). Journal of Food Science and Technology, 2019, 56, 763-774.	1.4	5
20	Effect of enzymatic pretreatment on the physical quality of plantain (Musa ssp., group AAB) employing airflow reversal drying. Journal of Food Science and Technology, 2018, 55, 157-163.	1.4	4
21	Development of a memories vocabulary (MemVOC) for food products using coffee as a model. Food Science and Technology, 0, 42, .	0.8	3
22	CaracterizaciÃ³n de la leche y clasificaciÃ³n de calidad mediante anÃ¡lisis Cluster en sistemas de doble propÃ³sito. Revista Mexicana De Ciencias Pecuarias, 2016, 7, 525.	0.1	2
23	El queso tradicional ranchero Jarocho: un estudio multidisciplinario aplicando un enfoque de la tipicidad. Revista Mexicana De Ciencias Pecuarias, 2021, 12, 353-369.	0.1	1
24	Physicochemical properties of extruded ready-to-eat snack from unripe plantain blends, pineapple by-products and stevia. Nova Scientia, 2021, 13, .	0.0	1
25	The use of tubers in the development of extruded snacks: A review. Journal of Food Processing and Preservation, 0, , .	0.9	1