CÃ©sar Ozuna

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/9209550/publications.pdf

Version: 2024-02-01

34	1,013	516215	433756
papers	citations	16 h-index	31 g-index

34	34	34	1146
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Influence of high intensity ultrasound application on mass transport, microstructure and textural properties of pork meat (Longissimus dorsi) brined at different NaCl concentrations. Journal of Food Engineering, 2013, 119, 84-93.	2.7	141
2	Innovative applications of high-intensity ultrasound in the development of functional food ingredients: Production of protein hydrolysates and bioactive peptides. Food Research International, 2015, 77, 685-696.	2.9	127
3	Modeling Ultrasonically Assisted Convective Drying of Eggplant. Drying Technology, 2011, 29, 1499-1509.	1.7	83
4	Influence of material structure on air-borne ultrasonic application in drying. Ultrasonics Sonochemistry, 2014, 21, 1235-1243.	3.8	82
5	Impact of ultrasound pretreatment on whey protein hydrolysis by vegetable proteases. Innovative Food Science and Emerging Technologies, 2016, 37, 84-90.	2.7	72
6	Improvement of water transport mechanisms during potato drying by applying ultrasound. Journal of the Science of Food and Agriculture, 2011, 91, 2511-2517.	1.7	70
7	Low-temperature drying of salted cod (Gadus morhua) assisted by high power ultrasound: Kinetics and physical properties. Innovative Food Science and Emerging Technologies, 2014, 23, 146-155.	2.7	62
8	Effect of Acid Marination Assisted by Power Ultrasound on the Quality of Rabbit Meat. Journal of Food Quality, 2018, 2018, 1-6.	1.4	46
9	Flavonoids, phenolic content, and antioxidant activity of propolis from various areas of Guanajuato, Mexico. Food Science and Technology, 2018, 38, 210-215.	0.8	44
10	Cucurbitaceae Seed Protein Hydrolysates as a Potential Source of Bioactive Peptides with Functional Properties. BioMed Research International, 2017, 2017, 1-16.	0.9	29
11	Microwave-assisted pasteurization of beverages (tamarind and green) and their quality during refrigerated storage. Innovative Food Science and Emerging Technologies, 2018, 49, 51-57.	2.7	28
12	Arsenic stress in plants: A metabolomic perspective. Plant Stress, 2022, 3, 100055.	2.7	26
13	Ultrasonically enhanced desalting of cod (Gadus morhua). Mass transport kinetics and structural changes. LWT - Food Science and Technology, 2014, 59, 130-137.	2.5	25
14	Non-thermal Technologies as Alternative Methods for Saccharomyces cerevisiae Inactivation in Liquid Media: a Review. Food and Bioprocess Technology, 2018, 11, 487-510.	2.6	25
15	The impact of power ultrasound application on physicochemical, antioxidant, and microbiological properties of fresh orange and celery juice blend. Journal of Food Measurement and Characterization, 2019, 13, 3140-3148.	1.6	20
16	Mexican edible flowers: Cultural background, traditional culinary uses, and potential health benefits. International Journal of Gastronomy and Food Science, 2020, 21, 100235.	1.3	20
17	Agave Syrup as an Alternative to Sucrose in Muffins: Impacts on Rheological, Microstructural, Physical, and Sensorial Properties. Foods, 2020, 9, 895.	1.9	14
18	Agave syrup: An alternative to conventional sweeteners? A review of its current technological applications and health effects. LWT - Food Science and Technology, 2022, 162, 113434.	2.5	14

#	Article	IF	Citations
19	Dielectric Properties of Beverages (Tamarind and Green) Relevant to Microwaveâ€Assisted Pasteurization. Journal of Food Science, 2018, 83, 2317-2323.	1.5	12
20	THE NEGATIVE EFFECT OF ARSENIC IN AGRICULTURE: IRRIGATION WATER, SOIL AND CROPS, STATE OF THE ART. Applied Ecology and Environmental Research, 2018, 16, 1533-1551.	0.2	11
21	Electrically induced changes in amaranth seed enzymatic activity and their effect on bioactive compounds content after germination. Journal of Food Science and Technology, 2018, 55, 648-657.	1.4	10
22	Optimization of sorghum, rice, and amaranth flour levels in the development of glutenâ€free bakery products using response surface methodology. Journal of Food Processing and Preservation, 2020, 44, e14302.	0.9	9
23	The synergistic effect of thurincin H and power ultrasound: An alternative for the inactivation of Listeria innocua ATCC 33090 and Escherichia coli K-12 in liquid food matrices. Food Control, 2022, 135, 108778.	2.8	7
24	The effect of organic farming on total phenols, total flavonoids, brown compounds and antioxidant activity of spent coffee grounds from Mexico. Biological Agriculture and Horticulture, 2020, 36, 107-118.	0.5	6
25	Brewing Temperature and Particle Size Affect Extraction Kinetics of Cold Brew Coffee in Terms of Its Physicochemical, Bioactive, and Antioxidant Properties. Journal of Culinary Science and Technology, 2022, 20, 366-387.	0.6	6
26	Optimization of gluten-free muffin formulation with agavin-type fructans as fat and sucrose replacer using response surface methodology. Future Foods, 2022, 5, 100112.	2.4	6
27	Culinary uses of Mexican edible flowers: Recipe analysis. International Journal of Gastronomy and Food Science, 2022, 28, 100539.	1.3	5
28	Protein Isolates From Meat Processing By-Products. , 2019, , 131-162.		3
29	Non-Thermal Technologies Combined with Antimicrobial Peptides as Methods for Microbial Inactivation: A Review. Processes, 2022, 10, 995.	1.3	3
30	Performance of individual antioxidants and their blend during repeated frying of tortilla chips. Journal of Food Processing and Preservation, 2019, 43, e14263.	0.9	2
31	Comparision of Antioxidant Activity of Cow and Goat Milk During Fermentation with Lactobacillus acidophilus LA-5. , 0, , .		2
32	Genuine Mexican cheeses: technological processes and manufacturing parameters. Agro Productividad, 2020, 13, .	0.1	2
33	Influence of Brine Concentration on Moisture and NaCl Transport During Meat Salting. Food Engineering Series, 2015, , 519-525.	0.3	1
34	Potencial de productos alimenticios originarios de la zona noreste de Guanajuato. Acta Universitaria, 0, 26, 83-92.	0.2	0