

## List of Publications by Year in descending order

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34  
papers

1,013  
citations

516215

16  
h-index

433756

31  
g-index

34  
all docs

34  
docs citations

34  
times ranked

1146  
citing authors

#	ARTICLE	IF	CITATIONS
1	Brewing Temperature and Particle Size Affect Extraction Kinetics of Cold Brew Coffee in Terms of Its Physicochemical, Bioactive, and Antioxidant Properties. <i>Journal of Culinary Science and Technology</i> , 2022, 20, 366-387.	0.6	6
2	The synergistic effect of thurincin H and power ultrasound: An alternative for the inactivation of <i>Listeria innocua</i> ATCC 33090 and <i>Escherichia coli</i> K-12 in liquid food matrices. <i>Food Control</i> , 2022, 135, 108778.	2.8	7
3	Arsenic stress in plants: A metabolomic perspective. <i>Plant Stress</i> , 2022, 3, 100055.	2.7	26
4	Optimization of gluten-free muffin formulation with agavin-type fructans as fat and sucrose replacer using response surface methodology. <i>Future Foods</i> , 2022, 5, 100112.	2.4	6
5	Agave syrup: An alternative to conventional sweeteners? A review of its current technological applications and health effects. <i>LWT - Food Science and Technology</i> , 2022, 162, 113434.	2.5	14
6	Culinary uses of Mexican edible flowers: Recipe analysis. <i>International Journal of Gastronomy and Food Science</i> , 2022, 28, 100539.	1.3	5
7	Non-Thermal Technologies Combined with Antimicrobial Peptides as Methods for Microbial Inactivation: A Review. <i>Processes</i> , 2022, 10, 995.	1.3	3
8	The effect of organic farming on total phenols, total flavonoids, brown compounds and antioxidant activity of spent coffee grounds from Mexico. <i>Biological Agriculture and Horticulture</i> , 2020, 36, 107-118.	0.5	6
9	Optimization of sorghum, rice, and amaranth flour levels in the development of gluten-free bakery products using response surface methodology. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14302.	0.9	9
10	Agave Syrup as an Alternative to Sucrose in Muffins: Impacts on Rheological, Microstructural, Physical, and Sensorial Properties. <i>Foods</i> , 2020, 9, 895.	1.9	14
11	Mexican edible flowers: Cultural background, traditional culinary uses, and potential health benefits. <i>International Journal of Gastronomy and Food Science</i> , 2020, 21, 100235.	1.3	20
12	Genuine Mexican cheeses: technological processes and manufacturing parameters. <i>Agro Productividad</i> , 2020, 13, .	0.1	2
13	The impact of power ultrasound application on physicochemical, antioxidant, and microbiological properties of fresh orange and celery juice blend. <i>Journal of Food Measurement and Characterization</i> , 2019, 13, 3140-3148.	1.6	20
14	Protein Isolates From Meat Processing By-Products. , 2019, , 131-162.		3
15	Performance of individual antioxidants and their blend during repeated frying of tortilla chips. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14263.	0.9	2
16	Non-thermal Technologies as Alternative Methods for <i>Saccharomyces cerevisiae</i> Inactivation in Liquid Media: a Review. <i>Food and Bioprocess Technology</i> , 2018, 11, 487-510.	2.6	25
17	Electrically induced changes in amaranth seed enzymatic activity and their effect on bioactive compounds content after germination. <i>Journal of Food Science and Technology</i> , 2018, 55, 648-657.	1.4	10
18	Flavonoids, phenolic content, and antioxidant activity of propolis from various areas of Guanajuato, Mexico. <i>Food Science and Technology</i> , 2018, 38, 210-215.	0.8	44

#	ARTICLE	IF	CITATIONS
19	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
20	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
21	Dielectric Properties of Beverages (Tamarind and Green) Relevant to Microwave-Assisted Pasteurization. Journal of Food Science, 2018, 83, 2317-2323.	1.5	12
22	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
23	Cucurbitaceae Seed Protein Hydrolysates as a Potential Source of Bioactive Peptides with Functional Properties. BioMed Research International, 2017, 2017, 1-16.	0.9	29
24	Impact of ultrasound pretreatment on whey protein hydrolysis by vegetable proteases. Innovative Food Science and Emerging Technologies, 2016, 37, 84-90.	2.7	72
25	Influence of Brine Concentration on Moisture and NaCl Transport During Meat Salting. Food Engineering Series, 2015, , 519-525.	0.3	1
26	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
27	Low-temperature drying of salted cod ( <i>Gadus morhua</i> ) assisted by high power ultrasound: Kinetics and physical properties. Innovative Food Science and Emerging Technologies, 2014, 23, 146-155.	2.7	62
28	Influence of material structure on air-borne ultrasonic application in drying. Ultrasonics Sonochemistry, 2014, 21, 1235-1243.	3.8	82
29	Ultrasonically enhanced desalting of cod ( <i>Gadus morhua</i> ). Mass transport kinetics and structural changes. LWT - Food Science and Technology, 2014, 59, 130-137.	2.5	25
30	Influence of high intensity ultrasound application on mass transport, microstructure and textural properties of pork meat ( <i>Longissimus dorsi</i> ) brined at different NaCl concentrations. Journal of Food Engineering, 2013, 119, 84-93.	2.7	141
31	Modeling Ultrasonically Assisted Convective Drying of Eggplant. Drying Technology, 2011, 29, 1499-1509.	1.7	83
32	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
33	Comparision of Antioxidant Activity of Cow and Goat Milk During Fermentation with <i>Lactobacillus acidophilus</i> LA-5. , 0, , .		2
34	Potencial de productos alimenticios originarios de la zona noreste de Guanajuato. Acta Universitaria, 0, 26, 83-92.	0.2	0