

# Rosa Isela Ventura-Aguilar

## List of Publications by Year in descending order

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Version: 2024-02-01

22  
papers

437  
citations

840119

11  
h-index

713013

21  
g-index

22  
all docs

22  
docs citations

22  
times ranked

455  
citing authors

#	ARTICLE	IF	CITATIONS
1	Extension of the postharvest quality of bell pepper by applying nanostructured coatings of chitosan with <i>Byrsonima crassifolia</i> extract (L.) Kunth. <i>Postharvest Biology and Technology</i> , 2019, 149, 74-82.	2.9	70
2	Impact of chitosan based edible coatings functionalized with natural compounds on <i>Colletotrichum fragariae</i> development and the quality of strawberries. <i>Food Chemistry</i> , 2018, 262, 142-149.	4.2	63
3	Cactus stem ( <i>Opuntia ficus-indica</i> Mill): anatomy, physiology and chemical composition with emphasis on its biofunctional properties. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 5065-5073.	1.7	60
4	Nanostructured chitosan edible coating loaded with $\alpha$ -pinene for the preservation of the postharvest quality of <i>Capsicum annum</i> L. and <i>Alternaria alternata</i> control. <i>International Journal of Biological Macromolecules</i> , 2020, 165, 1881-1888.	3.6	38
5	Effect of Nanostructured Chitosan/Propolis Coatings on the Quality and Antioxidant Capacity of Strawberries During Storage. <i>Coatings</i> , 2020, 10, 90.	1.2	35
6	Preharvest use of biodegradable polyester nets added with cinnamon essential oil and the effect on the storage life of tomatoes and the development of <i>Alternaria alternata</i> . <i>Scientia Horticulturae</i> , 2019, 245, 65-73.	1.7	29
7	Edible Chitosan/Propolis Coatings and Their Effect on Ripening, Development of <i>Aspergillus flavus</i> , and Sensory Quality in Fig Fruit, during Controlled Storage. <i>Plants</i> , 2021, 10, 112.	1.6	27
8	Chitosan: a versatile antimicrobial polysaccharide for fruit and vegetables in postharvest – a review. <i>Revista Chapingo, Serie Horticultura</i> , 2017, XXIII, 103-121.	1.1	25
9	Application of natural-based nanocoatings for extending the shelf life of green bell pepper fruit. <i>Journal of Food Science</i> , 2021, 86, 95-102.	1.5	14
10	Monitoring the infection process of <i>Rhizopus stolonifer</i> on strawberry fruit during storage using films based on chitosan/polyvinyl alcohol/polyvinylpyrrolidone and plant extracts. <i>International Journal of Biological Macromolecules</i> , 2021, 182, 583-594.	3.6	14
11	Enzymatic and non-enzymatic antioxidant systems of minimally processed cactus stems ( <i>Opuntia ficus-indica</i> Mill.) packaged under modified atmospheres. <i>International Journal of Food Science and Technology</i> , 2013, 48, 2603-2612.	1.3	11
12	Estimating CO <sub>2</sub> and VOCs production of <i>Colletotrichum fragariae</i> and <i>Rhizopus stolonifer</i> grown in cold stored strawberry fruit. <i>Microbiological Research</i> , 2019, 228, 126327.	2.5	10
13	Biodegradable chitosan coating for improving quality and controlling <i>Alternaria alternata</i> growth in figs. <i>World Journal of Advanced Research and Reviews</i> , 2020, 7, 115-125.	0.1	10
14	Detection of <i>Alternaria alternata</i> in tomato juice and fresh fruit by the production of its biomass, respiration, and volatile compounds. <i>International Journal of Food Microbiology</i> , 2021, 342, 109092.	2.1	8
15	Seasonal variation of chemical profile of <i>Ruta graveolens</i> extracts and biological activity against <i>Fusarium oxysporum</i> , <i>Fusarium proliferatum</i> and <i>Stemphylium vesicarium</i> . <i>Biochemical Systematics and Ecology</i> , 2021, 95, 104223.	0.6	5
16	Chitosan and <i>Byrsonima crassifolia</i> -based nanostructured coatings: Characterization and effect on tomato preservation during refrigerated storage. <i>Food Bioscience</i> , 2021, 42, 101212.	2.0	5
17	Metabolic response and volatile profile induced by temperature, on <i>Colletotrichum fragariae</i> and <i>Rhizopus stolonifer</i> . <i>Journal of Phytopathology</i> , 2018, 166, 809-820.	0.5	4
18	Evaluation of the chitinase activity in papaya fruit at different phenological stages as a possible biomarker for the detection of <i>Colletotrichum gloeosporioides</i> infection. <i>Current Plant Biology</i> , 2020, 23, 100165.	2.3	4

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19	Comparative analysis of the antioxidant compounds of raw edible flowers and ethanolic extracts of <i>Cucurbita pepo</i> , <i>Tagetes erecta</i> , and <i>Erythrina americana</i> during storage. Journal of Food Processing and Preservation, 2021, 45, e15842.	0.9	3
20	Efecto de los diferentes medios de cultivo en la producción de biomasa y ergosterol en <i>Rhizopus stolonifer</i> . Revista Mexicana De Fitopatología, 2019, 37, .	0.2	1
21	Effect of Biodegradable Coatings on the Growth of <i>Aspergillus flavus</i> In Vitro, on Maize Grains, and on the Quality of Tortillas during Storage. Molecules, 2022, 27, 4545.	1.7	1
22	Cover Image, Volume 97, Issue 15. Journal of the Science of Food and Agriculture, 2017, 97, i-i.	1.7	0