Rosa Isela Ventura-Aguilar

List of Publications by Year
in descending order

22	437	840119 11	713013 21
papers	citations	h-index	g-index

22	22	22	455
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Effect of Biodegradable Coatings on the Growth of Aspergillus flavus In Vitro, on Maize Grains, and on the Quality of Tortillas during Storage. Molecules, 2022, 27, 4545.	1.7	1
2	Application of naturalâ€based nanocoatings for extending the shelf life of green bell pepper fruit. Journal of Food Science, 2021, 86, 95-102.	1.5	14
3	Edible Chitosan/Propolis Coatings and Their Effect on Ripening, Development of Aspergillus flavus, and Sensory Quality in Fig Fruit, during Controlled Storage. Plants, 2021, 10, 112.	1.6	27
4	Detection of Alternaria alternata in tomato juice and fresh fruit by the production of its biomass, respiration, and volatile compounds. International Journal of Food Microbiology, 2021, 342, 109092.	2.1	8
5	Seasonal variation of chemical profile of Ruta graveolens extracts and biological activity against Fusarium oxysporum, Fusarium proliferatum and Stemphylium vesicarium. Biochemical Systematics and Ecology, 2021, 95, 104223.	0.6	5
6	Monitoring the infection process of Rhizopus stolonifer on strawberry fruit during storage using films based on chitosan/polyvinyl alcohol/polyvinylpyrrolidone and plant extracts. International Journal of Biological Macromolecules, 2021, 182, 583-594.	3.6	14
7	Chitosan and Byrsonima crassifolia-based nanostructured coatings: Characterization and effect on tomato preservation during refrigerated storage. Food Bioscience, 2021, 42, 101212.	2.0	5
8	Comparative analysis of the antioxidant compounds of raw edible flowers and ethanolic extracts of Cucurbita pepo , Tagetes erecta , and Erythrina americana during storage. Journal of Food Processing and Preservation, 2021, 45, e15842.	0.9	3
9	Nanostructured chitosan edible coating loaded with Î±-pinene for the preservation of the postharvest quality of Capsicum annuum L. and Alternaria alternata control. International Journal of Biological Macromolecules, 2020, 165, 1881-1888.	3.6	38
10	Evaluation of the chitinase activity in papaya fruit at different phenological stages as a possible biomarker for the detection of Colletotrichum gloeosporioides infection. Current Plant Biology, 2020, 23, 100165.	2.3	4
11	Effect of Nanostructured Chitosan/Propolis Coatings on the Quality and Antioxidant Capacity of Strawberries During Storage. Coatings, 2020, 10, 90.	1.2	35
12	Biodegradable chitosan coating for improving quality and controlling Alternaria alternata growth in figs. World Journal of Advanced Research and Reviews, 2020, 7, 115-125.	0.1	10
13	Estimating CO2 and VOCs production of Colletotrichum fragariae and Rhizopus stolonifer grown in cold stored strawberry fruit. Microbiological Research, 2019, 228, 126327.	2.5	10
14	Extension of the postharvest quality of bell pepper by applying nanostructured coatings of chitosan with Byrsonima crassifolia extract (L.) Kunth. Postharvest Biology and Technology, 2019, 149, 74-82.	2.9	70
15	Preharvest use of biodegradable polyester nets added with cinnamon essential oil and the effect on the storage life of tomatoes and the development of Alternaria alternata. Scientia Horticulturae, 2019, 245, 65-73.	1.7	29
16	Efecto de los diferentes medios de cultivo en la producciÃ³n de biomasa y ergosterol en Rhizopus stolonifer. Revista Mexicana De Fitopatologia, 2019, 37, .	0.2	1
17	Impact of chitosan based edible coatings functionalized with natural compounds on Colletotrichum fragariae development and the quality of strawberries. Food Chemistry, 2018, 262, 142-149.	4.2	63
18	Metabolic response and volatile profile induced by temperature, on Colletotrichum fragariae and Rhizopus stolonifer. Journal of Phytopathology, 2018, 166, 809-820.	0.5	4

#	Article	IF	Citations
19	Cactus stem (Opuntia ficusâ€indica Mill): anatomy, physiology and chemical composition with emphasis on its biofunctional properties. Journal of the Science of Food and Agriculture, 2017, 97, 5065-5073.	1.7	60
20	Cover Image, Volume 97, Issue 15. Journal of the Science of Food and Agriculture, 2017, 97, i-i.	1.7	0
21	Chitosan: a versatile antimicrobial polysaccharide for fruit and vegetables in postharvest â€“ a review. Revista Chapingo, Serie Horticultura, 2017, XXIII, 103-121.	1.1	25
22	Enzymatic and nonâ€enzymatic antioxidant systems of minimally processed cactus stems (<scp>O</scp>puntia ficusâ€indica Mill.) packaged under modified atmospheres. International Journal of Food Science and Technology, 2013, 48, 2603-2612.	1.3	11