Fidel Guevara-Lara

List of Publications by Year
in descending order

19	438	933447 10	839539 18
papers	citations	h-index	g-index

19	19	19	620
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Optimization of the Isoelectric Precipitation Method To Obtain Protein Isolates from Amaranth (Amaranthus cruentus) Seeds. Journal of Agricultural and Food Chemistry, 2002, 50, 6515-6520.	5.2	78
2	Biochemical and Nutritional Characterization of Three Prickly Pear Species with Different Ripening Behavior. Plant Foods for Human Nutrition, 2005, 60, 195-200.	3.2	55
3	Physicochemical, Nutritional, and Functional Characterization of Fruits Xoconostle (Opuntia) Tj ETQq1 1 0.784314 rgBT /Overlock	3.1	55
4	Huitlacoche (ustilago maydis) as a food source â€" biology, composition, and production. Critical Reviews in Food Science and Nutrition, 1995, 35, 191-229.	10.3	46
5	Effects of maturity stage and storage on cactus berry (Myrtillocactus geometrizans) phenolics, vitamin C, betalains and their antioxidant properties. Food Chemistry, 2011, 129, 1744-1750.	8.2	37
6	Production of indole-3-acetic acid by mutant strains of Ustilago maydis (maize smutâ€Š/â€Šhuitlacoche). Applied Microbiology and Biotechnology, 1997, 48, 726-729.	3.6	31
7	Hydrolytic Activity and Ultrastructural Changes in Fruit Skins from Two Prickly Pear (Opuntiasp.) Varieties during Storage. Journal of Agricultural and Food Chemistry, 2002, 50, 1681-1685.	5.2	26
8	Chemical and biochemical changes in prickly pears with different ripening behaviour. Molecular Nutrition and Food Research, 2003, 47, 334-338.	0.0	24
9	Production of cellulases and xylanases by white-rot fungi cultured in corn stover media for ruminant feed applications. Animal Feed Science and Technology, 2016, 221, 147-156.	2.2	19
10	Thermal inactivation of haemagglutinating activity of normal and genetically-improved common bean varieties: A kinetic approach. Food Chemistry, 1989, 31, 129-137.	8.2	11
11	Physicochemical, thermal, and rheological properties of nixtamalized blue-corn flours and masas added with huitlacoche (Ustilago maydis) paste. Food Chemistry, 2019, 278, 601-608.	8.2	10
12	Expression of Ripening-Related Genes in Prickly Pear (Opuntia sp.) Fruits. Plant Foods for Human Nutrition, 2003, 58, 317-326.	3.2	9
13	Effects of two fibrolytic enzyme mixtures on growth performance, digestion and ruminal fermentation in lambs fed corn stover based diets. Journal of Applied Animal Research, 2011, 39, 158-160.	1.2	9
14	Title is missing!. World Journal of Microbiology and Biotechnology, 2000, 16, 481-490.	3.6	8
15	Comparison of procedures to determine protein content of developing bean seeds (Phaseolus) Tj ETQq1 1 0.784314 rgBT /Overlock	3.2	7
16	Effect of huitlacoche (Ustilago maydis DC Corda) paste addition on functional, chemical and textural properties of tortilla chips. Food Science and Technology, 2015, 35, 452-459.	1.7	7
17	Biosynthesis of lectins in developing seeds of common bean. Food Chemistry, 1990, 35, 237-242.	8.2	4
18	Effect of Centrifugation on Hemagglutinin Activity Assessment in Common Beans. Journal of Food Science, 1988, 53, 1232-1233.	3.1	2

#	Article	IF	Citations
19	Role of Genetically Modified Organisms in Food Safety. , 0, , 611-631.		0