

Fidel Guevara-Lara

List of Publications by Year in descending order

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Version: 2024-02-01

19
papers

438
citations

933447
10
h-index

839539
18
g-index

19
all docs

19
docs citations

19
times ranked

620
citing authors

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

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