

Temáticas de la producción académica

- Agentes antimicrobianos: antimicrobianos naturales, aceites esenciales, mezclas de agentes, tolerancia inducida
- Microbiología predictiva
- Supervivencia de microorganismos probióticos
- Tecnologías emergentes para el procesamiento de alimentos
- Frutas mínimamente procesadas
- Métodos combinados para la inactivación microbiana
- Aprovechamiento integral de frutas y vegetales producidos en el centro y sureste de México
- Evaluación y aprovechamiento de antioxidantes de condimentos, frutas, hortalizas y hierbas mexicanos
- Desarrollo de películas comestibles
- Innovaciones en panificación: materias primas, procesos y productos
- Tecnología de polvos. Procesos de aglomeración
- Tecnología de polvos. Encapsulación (compuestos nutraceuticos, probióticos, antimicrobianos)
- Desarrollo de nuevos productos alimenticios
- Desarrollo de productos funcionales
- Aprovechamiento de residuos producidos en industrias alimentarias como fuentes de compuestos funcionales.

Publicaciones recientes

- La información recuperada de la base de datos de SCOPUS, indica que de 2019 a la fecha, los profesores y estudiantes del Doctorado en Ciencia de Alimentos han publicado 166 documentos científicos en revista de alto impacto.

Año	Título	Autores	Revista
2024	Supercritical CO2 Treatment to Modify Techno-Functional Properties of Proteins Extracted from Tomato Seeds	Mateo-Roque, P., Morales-Camacho, J.I., Jara-Romero, G.J., Rosas-Cárdenas, F.F., Huerta-González, L., Luna-Suárez, S.	Molecules
2024	Development and validation of the food quality score in ELSA-Brasil Desarrollo y validación de la puntuación de calidad alimentaria en el ELSA-Brasil	Aprelini, C.M.O., Siqueira, J.H., Martins, H.X., Pereira, T.S.S., Urquía, Y.J.M., Molina, M.C.B.	Nutricion Hospitalaria
2024	Influence of time-temperature in the antioxidant activity, anthocyanin and polyphenols profile, and color of Ardisia compressa K. extracts, with the addition of sucrose or citric acid	Rodríguez-Aguilar, F., Ortega-Regules, A.E., Ramírez-Rodrigues, M.M.	Food Chemistry
2024	Assessment of antifungal activity of aqueous extracts and protein fractions from sourdough fermented by Lactiplantibacillus plantarum	Hernández-Figueroa, R.H., Morales-Camacho, J.I., Mani-López, E., López-Malo, A.	Future Foods
2024	Antimicrobial activity and applications of fermentates from lactic acid bacteria - a review	Hernández Figueroa, R.H., López-Malo, A., Mani-López, E.	Sustainable Food Technology
2024	Sourdoughs as Natural Enhancers of Bread Quality and Shelf Life: A Review	Hernández-Figueroa, R.H., Mani-López, E., Palou, E., López-Malo, A.	Fermentation
2024	Modeling non-isothermal pathogen inactivation during liquid foods processing by pulsed light technology	Pihen, C., Mani-López, E., López-Malo, A., Ramírez-Corona, N.	Journal of Food Process Engineering
2024	Enhancing the extraction of essential oil from Mexican lippia (Aloysia citriodora) leaves obtained by hydro-distillation aided by natural deep eutectic solvents (NADES)	Recio-Cázares, S.L., Jiménez-González, O., López-Malo, A., Palou, E., Ramírez-Corona, N.	Chemical Engineering and Processing - Process Intensification
2023	Factors influencing droplet size in pneumatic and ultrasonic atomization and its application in food processing	Camacho-Lie, M., Antonio-Gutiérrez, O., López-Díaz, A.S., López-Malo, A., Ramírez-Corona, N.	Discover Food

2023	Osmosonication of apple in concentrated grape juice: Evaluation of mass transfer rates and impregnation effectiveness	González-Pérez, J.E., Jiménez-González, O., Romo-Hernández, A., Ramírez-Corona, N., López-Malo, A.	Journal of Food Engineering
2023	Evaluation of osmodehydration and vacuum-assisted osmodehydration as pre-treatments during fruit drying process: The effect on drying rates, effective water diffusion and changes in product quality	González-Pérez, J.E., Romo-Hernández, A., López-Malo, A., Ramírez-Corona, N.	Journal of Engineering Research (Kuwait)
2023	Advances in probiotic incorporation into cereal-based baked foods: Strategies, viability, and effects—A review	Mani-López, E., Ramírez-Corona, N., López-Malo, A.	Applied Food Research
2023	Antifungal activity of wheat-flour sourdough (Type II) from two different Lactobacillus in vitro and bread	Hernandez-Figueroa R.H., Mani-Lopez E., Lopez-Malo A.	Applied Food Research
2023	Nutritional composition and techno-functionality of non-defatted and defatted flour of edible insect <i>Arsenura armida</i>	Cortazar-Moya S., Mejia-Garibay B., Lopez-Malo A., Morales-Camacho J.I.	Food Research International
2023	Oregano essential oil as an alternative antimicrobial for the control of <i>Listeria monocytogenes</i> and <i>Salmonella</i> in Turkey mortadella during refrigerated storage.	Lastra-Vargas L., Hernandez-Nava R., Ruiz-Gonzalez N., Jimenez-Munguia M.T., Lopez-Malo A., Palou E.	Food Chemistry Advances
2023	Lipid profile and risk of cardiovascular disease in adult transgender men receiving cross-sex hormone therapy: a systematic review	Quintela-Castro F.C.A., Pereira T.S.S., Alves D.B., Chiepe L., Nascimento L.S., Chiepe K.C.M.B., Barcelos R.M., Costa B.M., Enriquez-Martinez O.G., Rossoni J.V., Bellettini-Santos T.	Nutrition reviews
2023	Thermal and pH stability of <i>Justicia spicigera</i> (Mexican honeysuckle) pigments: Application of mathematical probabilistic models to predict pigments stability	Jimenez-Gonzalez O., Lopez-Malo A., Gonzalez-Perez J.E., Ramirez-Corona N., Guerrero-Beltran J.A.	Food Chemistry: Molecular Sciences
2023	Association between Dietary Inflammatory Index and Gastric Adenocarcinoma: A Multicenter Case-Control Study in Brazil	Silva A.R.C., Guandalini V.R., Pereira T.S.S., Zhao L., Wirth M.D., Hebert J.R., Fernandes G.A., de Assumpcao P.P., Barbosa M.S., Curado M.P.	Nutrients
2023	Optimization of Hempseed-Added Kombucha for Increasing the Antioxidant Capacity, Protein Concentration, and Total Phenolic Content	Reyes-Flores S., Pereira T.S.S., Ramirez-Rodrigues M.M.	Beverages
2023	Rapid screening of mayonnaise quality using computer vision and machine learning	Metri-Ojeda J., Solana-Lavalle G., Rosas-Romero R., Palou E., Milena-Ramirez-Rodrigues, Baigts-Allende D.	Journal of Food Measurement and Characterization
2023	Use of response surface methodology to optimise vacuum impregnation of b-carotene from <i>Daucus carota</i> in <i>Pachyrhizus erosus</i>	Gonzalez-Perez J.E., Jimenez-Gonzalez O., Ramirez-Corona N., Lopez-Malo A.	Sustainable Food Technology

2023	Performance of UV-LED and UV-C treatments for the inactivation of <i>Escherichia coli</i> ATCC 25922 in food model solutions: Influence of optical and physical sample characteristics	Pihen C., Mani-Lopez E., Franco-Vega A., Jimenez-Munguia M.T., Lopez-Malo A., Ramirez-Corona N.	Innovative Food Science and Emerging Technologies
2023	Nutrient Patterns and Risk of Osteopenia in Postmenopausal Women	Grili P.P.D.F., Vidigal C.V., Cruz G.F.D., Albergaria B.-H., Marques-Rocha J.L., Pereira T.S.S., Guandalini V.R.	Nutrients
2023	Changes in phenolics and flavonoids in amaranth and soybean sprouts after UV-C treatment	Garcia-Mosqueda C., Ceron-Garcia A., Leon-Galvan M.F., Ozuna C., Lopez-Malo A., Sosa-Morales M.E.	Journal of Food Science
2023	Use of Hibiscus sabdariffa by-Product to Enhance the Nutritional Quality of Pasta	Baigts-Allende D.K., Perez-Alva A., Metri-Ojeda J.C., Estrada-Beristain C., Ramirez-Rodrigues M.A., Arroyo-Silva A., Ramirez-Rodrigues M.M.	Waste and Biomass Valorization
2023	Excessive Consumption of Alcoholic Beverages and Extremely High Levels of High-Density Lipoprotein Cholesterol (HALP) in the ELSA-Brasil Cohort Baseline	Enriquez-Martinez O.G., Silva Pereira T.S., Mill J.G., Fonseca M.D.J.M.D., Molina M.D.C.B., Griep R.H.	Nutrients
2023	Prevalence and factors associated with self-reported anxiety in adults during the COVID-19 pandemic in Argentina, Brazil, Peru, Mexico, and Spain: A cross-sectional Ibero-American study	Oliveira G., Miguez F.G.G., Enriquez-Martinez O.G., Pereira T.S.S., Lopez K.V., Huancahuire-Vega S., Martins M.C.T., Pacheco S.O.S., Pacheco F.J., Lopez M.P.M., del Carmen Bisi Molina M.	PLoS ONE
2023	Stabilization of Anthocyanins from Coffee (<i>Coffea arabica</i> L.) Husks and In Vivo Evaluation of Their Antioxidant Activity	Lozada-Ramirez J.D., Guerrero-Moras M.C., Gonzalez-Pena M.A., Silva-Pereira T.S., Anaya de Parrodi C., Ortega-Regules A.E.	Molecules
2023	Health Benefits of Consuming Foods with Bacterial Probiotics, Postbiotics, and Their Metabolites: A Review	Vera-Santander V.E., Hernandez-Figueroa R.H., Jimenez-Munguia M.T., Mani-Lopez E., Lopez-Malo A.	Molecules
2023	Relationship Between the Chemical Composition and Transport Properties with the Antimicrobial Activity of Essential Oil from Leaves of Mexican Lippia (<i>Aloysia citriodora</i>) Extracted by Hydro-Distillation	Recio-Cazares S.L., Lopez-Malo A., Ramirez-Corona N., Palou E.	Biointerface Research in Applied Chemistry
2023	Chemistry, Occurrence, Properties, Applications, and Encapsulation of Carotenoids—A Review	Gonzalez-Pena M.A., Ortega-Regules A.E., Anaya de Parrodi C., Lozada-Ramirez J.D.	Plants
2023	Improvement of techno-functional properties of acidic subunit from amaranth 11S globulin modified by bioactive peptide insertions	Cruz-Moran Y., Morales-Camacho J.I., Delgado-Macuil R., Rosas-Cardenas F.D.F., Luna-Suarez S.	Electronic Journal of Biotechnology

2023	Consumption of sugar-sweetened soft drinks and risk of metabolic syndrome and its components: results of the ELSA-Brasil study (2008–2010 and 2012–2014)	Siqueira J.H., Pereira T.S.S., Moreira A.D., Diniz M.F.H.S., Velasquez-Melendez G., Fonseca M.J.M., Barreto S.M., Bensenor I.M., Mill J.G., Molina M.C.B.	Journal of Endocrinological Investigation
2023	Plant-Based Milk Alternatives: Types, Processes, Benefits, and Characteristics	Reyes-Jurado F., Soto-Reyes N., Davila-Rodriguez M., Lorenzo-Leal A.C., Jimenez-Munguia M.T., Mani-Lopez E., Lopez-Malo A.	Food Reviews International
2022	Antifungal Capacity of Poolish-Type Sourdough Supplemented with Lactiplantibacillus plantarum and Its Aqueous Extracts In Vitro and Bread	Hernandez-Figueroa R.H., Mani-Lopez E., Lopez-Malo A.	Antibiotics
2022	Sustainability assessment in the CO2 capture process: Multi-objective optimization	Romero-Garcia A.G., Ramirez-Corona N., Sanchez-Ramirez E., Alcocer-Garcia H., De Blasio C., Segovia-Hernandez J.G.	Chemical Engineering and Processing - Process Intensification
2022	Design of energy-efficient ionic liquid-based extractive distillation systems for ethanol dehydration including alternatives for ionic liquid recovery	Martinez-Galmiche I.F., Ramirez-Corona N., Conde-Mejia C., Sanchez-Sanchez K.B., Gani R., Jimenez-Gutierrez A.	Chemical Engineering Research and Design
2022	Latin American women in chemical engineering: Challenges and opportunities on process intensification in academia/research	Ramirez-Corona N., Calleja A.C.A., Segovia-Hernandez J.G., Aristizabal-Marulanda V.	Chemical Engineering and Processing - Process Intensification
2022	Grape Pulp Fiber as Possible Fining Agents for Red Wine	Osete-Alcaraz A., Osete-Alcaraz L., Ortega-Regules A.E., Bautista-Ortin A.B., Gomez-Plaza E.	Biomolecules
2022	Modeling mass transfer during osmodehydration of apple cubes with sucrose or apple juice concentrate solutions: Equilibrium estimation, diffusion model, and state observer-based approach	Gonzalez-Perez J.E., Romo-Hernandez A., Ramirez-Corona N., Lopez-Malo A.	Journal of Food Process Engineering
2022	Dietary consumption of selenium inversely associated with osteoporosis in postmenopausal women	Grili P.P.D.F., Vidigal C.V., Cruz G.F.D., Albergaria B.H., Marques-Rocha J.L., Pereira T.S.S., Guandalini V.R.	Frontiers in Nutrition
2022	Microencapsulates by spray of Lactocaseibacillus rhamnosus GG from fermented whole or skimmed cow's milk added with Mexican honeysuckle (Justicia spicigera) extract using mesquite gum as carrier agent	Jimenez-Gonzalez O., Guerrero-Beltran J.A.	Heliyon
2022	Effect of Brown Seaweed (Macrocystis pyrifera) Addition on Nutritional and Quality Characteristics of Yellow, Blue, and Red Maize Tortillas	Perez-Alva A., Baigts-Allende D.K., Ramirez-Rodrigues M.A., Ramirez-Rodrigues M.M.	Foods

2022	Application of thermo-ultrasonic treatments for the inactivation of osmotolerant yeasts suspended in media with reduced water activity	Mani-Lopez E., Ramirez-Corona N., Jimenez-Munguia M.T., Lopez-Malo A.	Chemical Engineering and Processing - Process Intensification
2022	Plantwide control of a biodiesel production process with variable feedstock	Martinez-Sanchez O., Gomez-Castro F.I., Ramirez-Corona N.	Chemical Engineering Research and Design
2022	Development and Characterization of a Low-Fat Mayonnaise Salad Dressing Based on Arthrospira platensis Protein Concentrate and Sodium Alginate	Metri-Ojeda J., Ramirez-Rodrigues M., Rosas-Ordóñez L., Baigts-Allende D.	Applied Sciences (Switzerland)
2022	Microencapsulates of Stenocereus pruinosus Fermented Juice and Their Bioactive Compounds Using Maltodextrin, Gum Arabic, and Mesquite Gum as Carrier Agents	Jimenez-Gonzalez O., Guerrero-Beltran J.A.	Food Science and Technology (United States)
2022	Effect of supercritical carbon dioxide on physicochemical and techno-functional properties of amaranth flour	Delgado-Garcia Y.I., Luna-Suarez S., Lopez-Malo A., Morales-Camacho J.I.	Chemical Engineering and Processing - Process Intensification
2022	An overview of mathematical modeling for conventional and intensified processes for extracting essential oils	Lainez-Ceron E., Ramirez-Corona N., Lopez-Malo A., Franco-Vega A.	Chemical Engineering and Processing - Process Intensification
2022	Adopting sustainability competence-based education in academic disciplines: Insights from 13 higher education institutions	Lozano R., Barreiro-Gen M., Pietikainen J., Gago-Cortes C., Favi C., Jimenez Munguia M.T., Monus F., Simao J., Benayas J., Desha C., Bostanci S., Djekic I., Moneva J.M., Saenz O., Awuzie B., Gladysz B.	Sustainable Development
2022	Internal Entropy Production as a Lyapunov Function for Thermal Equilibrium in Irreversible Multiphase Systems	Romo-Hernandez A., Hudon N., Ydstie B.E., Dochain D.	IFAC-PapersOnLine
2022	[Food, lifestyle and social distancing: a study in the Brazilian southeast during the COVID-19 pandemic, Alimentación, estilo de vida y distanciamiento social: un estudio en el sureste brasileiro durante la pandemia de COVID-19]	Mercadante Urquiza Y.J., Silva Pereira T.S., Enriquez-Martinez O.G., Alves Silva D., Teixeira Martins M.C., Bisi Molina M.C.	Poblacion y Salud en Mesoamerica
2022	Agreement between maximum and mean handgrip strength measurements in cancer patients	de Almeida Marques R., de Souza V.F., do Rosario T.C., da Silva Garcia M.R.P., Pereira T.S.S., Marques-Rocha J.L., Guandalini V.R.	PLoS ONE
2022	Pulsed electric field processing of a pomegranate (Punica granatum L.) fermented beverage	Rios-Corripio G., la Pena M.M.-D., Welti-Chanes J., Guerrero-Beltran J.A.	Innovative Food Science and Emerging Technologies
2022	Insights on the effectiveness of pneumatic and ultrasonic atomization in combination with UVC light for processing of fruit juices	Antonio-Gutierrez O., Lopez-Diaz A.S., Mani-Lopez E., Palou E., Lopez-Malo A., Ramirez-Corona N.	Journal of Food Science and Technology

2022	Foaming and Structural Studies on the Acidic Subunit of Amaranth 11S Globulin Modified with Antihypertensive Peptides as a Function of pH and Ionic Strength	Aguilar-Farrera D., Morales-Camacho J.I., Espinosa-Hernandez E., Benitez-Cardoza C.G., Jara-Romero G.J., Luna-Suarez S.	Molecules
2022	Advances in radio frequency pasteurisation equipment for liquid foods: a review	Soto-Reyes N., Sosa-Morales M.E., Rojas-Laguna R., Lopez-Malo A.	International Journal of Food Science and Technology
2022	Fast species diversification among dragonflies (Anisoptera: Odonata: Insecta) inhabiting lentic environments regardless of wing pigmentation	Padilla-Morales B., Cornejo-Paramo P., Garcia-Miranda O., Carrillo Munoz A.I., Nieto Lopez A., Castillo-Morales D.L., Barragan G.W., Urrutia A.O., Serrano-Meneses M.A.	Ecological Entomology
2022	Wheat-based fried snacks shelf-life prediction using kinetic, probabilistic, and time-to-fail models	Kosegarten C.E., Ramirez-Corona N., Lopez-Malo A., Mani-Lopez E.	Journal of Food Processing and Preservation
2022	Fermentation of algae to enhance their bioactive activity: A review	Perez-Alva A., MacIntosh A.J., Baigts-Allende D.K., Garcia-Torres R., Ramirez-Rodrigues M.M.	Algal Research
2022	Vacuum impregnation on apples with grape juice concentrate: Effects of pressure, processing time, and juice concentration	Gonzalez-Perez J.E., Jimenez-Gonzalez O., Ramirez-Corona N., Guerrero-Beltran J.A., Lopez-Malo A.	Innovative Food Science and Emerging Technologies
2022	Implementing CO2 capture process in power plants: Optimization procedure and environmental impact	Romero-Garcia A.G., Mora-Morales C., Chargoy-Amador J.P., Ramirez-Corona N., Sanchez-Ramirez E., Segovia-Hernandez J.G.	Chemical Engineering Research and Design
2022	Dynamic performance of optimized microwave assisted extraction to obtain Eucalyptus essential oil: Energy requirements and environmental impact	Lainez-Ceron E., Lopez-Malo A., Palou E., Ramirez-Corona N.	International Journal of Food Engineering
2022	Zirconium Based MOFs and Their Potential Use in Water Remediation: Current Achievements and Possibilities	Flores-Cervantes D.X., Medina-Montiel C., Ramirez-Corona N., Navarro-Amador R.	Air, Soil and Water Research
2022	[Food Security and Nutrition in Mexico During the SARS-CoV-2 Pandemic: Systematic Review, Seguridad alimentaria y nutricional en México durante la pandemia por SARS-CoV-2: Revisión sistemática]	Meza E.C., Lopez P.L., Enriquez-Martinez O.G., Lopez K.V., de Abreu Quintela Castro F.C., Pereira T.S.S.	Revista Espanola de Nutricion Humana y Dietetica
2022	Quality of life and associated factors in patients with hematological cancer according to EORTC QLQ-C30	de Souza Vieira M., Avancini L.P., da Costa L.F., Petarli G.B., Pereira T.S.S., Marques-Rocha J.L., Guandalini V.R.	Journal of Human Growth and Development
2022	Production of biodiesel: From the oil to the engine	Gomez-Castro F.I., Martinez-Sanchez O., Ramirez-Corona N.	Biofuels and Biorefining: Volume 1: Current Technologies for Biomass Conversion

2022	Design of sustainable processes for CO2 capture	Romero-Garcia A.G., Ramirez-Corona N., Sanchez-Ramirez E., Alcocer-Garcia H., Blasio C.D., Segovia-Hernandez J.G.	Computer Aided Chemical Engineering
2022	Plantwide control strategy for a biodiesel production process from Jatropha curcas oil with variable composition	Martinez-Sanchez O., Gomez-Castro F.I., Ramirez-Corona N.	Computer Aided Chemical Engineering
2022	Creating Public Value through Inter-Organizational Collaboration and Information Technologies	Picazo-Vela S., Luna D.E., Gil-Garcia J.R., Luna-Reyes L.F.	International Journal of Electronic Government Research
2022	Multimorbidity and health care of community health workers in Vitória, Espírito Santo, Brazil, 2019: A cross-sectional study	Martins H.X., Siqueira J.H., De Oliveira A.M.A., De Jesus H.C., Pereira T.S.S., Sichieri R., Mill J.G., Del Carmen Bisi Molina M.	Epidemiologia e Serviços de Saude
2022	Fungal inactivation on Mexican corn tortillas by means of thyme essential oil in vapor-phase	Reyes-Jurado F., Barcena-Massberg Z., Ramirez-Corona N., Lopez-Malo A., Palou E.	Current Research in Food Science
2022	[Consumption of alcoholic beverages and abdominal obesity: cross-sectional analysis of ELSA-Brasil, Consumo de bebidas alcoólicas e obesidade abdominal: resultados da linha de base do ELSA-Brasil Temas Livres]	Torres G.G., Siqueira J.H., Martinez O.G.E., Pereira T.S.S., Melendez J.G.V., Duncan B.B., Goulart A.C., Molina M.C.B.	Ciencia e Saude Coletiva
2022	The impacts of antimicrobial and antifungal activity of cell-free supernatants from lactic acid bacteria in vitro and foods	Mani-Lopez E., Arriola-Breton D., Lopez-Malo A.	Comprehensive Reviews in Food Science and Food Safety
2022	Digestibility and Bioaccessibility of Leaf Protein Concentrates and their Impact on Children Gut Microbiota	Ramirez-Rodrigues M.M., Metri-Ojeda J.C., Gonzalez-Avila M., Ruiz-Alvarez B.E., Baigts-Allende D.K.	Waste and Biomass Valorization
2022	Improving the assessment of digital services in government websites: Evidence from the Mexican State government portals ranking	Puron-Cid G., Luna D.E., Picazo-Vela S., Gil-Garcia J.R., Sandoval-Almazan R., Luna-Reyes L.F.	Government Information Quarterly
2021	Extraction of bioactive compounds from plants by means of new environmentally friendly solvents	Lainez-Ceron E., Ramirez-Corona N., Jimenez-Munguia M.T., Palou E., Lopez-Malo A.	Research and Technological Advances in Food Science
2021	Prospects for food applications of products from microorganisms	Soto-Reyes N., Davila-Rodriguez M., Lorenzo-Leal A.C., Reyes-Jurado F., Mani-Lopez E., Hernandez-Figueroa R., Morales-Camacho J.I., Lopez-Malo A.	Research and Technological Advances in Food Science
2021	Influence of fat content and water activity on the heating pattern of model systems submitted to microwave heating	Perez-Reyes M.E., Gomez-Salazar J.A., Lopez-Malo A., Sosa-Morales M.E.	Journal of Food Science

2021	Extraction, Microencapsulation, Color Properties, and Experimental Design of Natural Pigments Obtained by Spray Drying	Jimenez-Gonzalez O., Guerrero-Beltran J.A.	Food Engineering Reviews
2021	Developments and Advances of High Intensity Pulsed Light and its Combination with Other Treatments for Microbial Inactivation in Food Products	Franco-Vega A., Reyes-Jurado F., Gonzalez-Albarran D., Ramirez-Corona N., Palou E., Lopez-Malo A.	Food Engineering Reviews
2021	Tomatillo or husk tomato (<i>Physalis philadelphica</i> and <i>Physalis ixocarpa</i>): A review	Gonzalez-Perez J.E., Guerrero-Beltran J.A.	Scientia Horticulturae
2021	Effect of process variables on heating profiles and extraction mechanisms during hydrodistillation of eucalyptus essential oil	Lainez-Ceron E., Jimenez-Munguia M.T., Lopez-Malo A., Ramirez-Corona N.	Heliyon
2021	Reproducibility and validity elsa-brasil food frequency questionnaire	Martinez O.G.E., de Oliveira Aprelini C.M., Moreira T.K.B., Alves S.A.A., Pereira T.S.S., Siqueira J.H., Ferriani L.O., de Faria C.P., Del Carmen Bisi Molina M.	Revista Espanola de Nutricion Humana y Dietetica
2021	Analysis of caloric and noncaloric sweeteners present in dairy products aimed at the school market and their possible effects on health	Briones-avila L.S., Moranchel-hernandez M.A., Moreno-riolobos D., Silva Pereira T.S., Ortega Regules A.E., Lopez K.V., Islas Romero L.M.	Nutrients
2021	Nuclear magnetic resonance metabolomics with double pulsed-field-gradient echo and automatized solvent suppression spectroscopy for multivariate data matrix applied in novel wine and juice discriminant analysis	Herbert-Pucheta J.E., Lozada-Ramirez J.D., Ortega-Regules A.E., Hernandez L.R., de Parrodi C.A.	Molecules
2021	A comparative study of polyphenolic and amino acid profiles of commercial fruit beers	Baigts-Allende D.K., Perez-Alva A., Ramirez-Rodrigues M.A., Palacios A., Ramirez-Rodrigues M.M.	Journal of Food Composition and Analysis
2021	Carotenoids from mamey (<i>Pouteria sapota</i>) and carrot (<i>Daucus carota</i>) increase the oxidative stress resistance of <i>Caenorhabditis elegans</i>	Gonzalez-Pena M.A., Lozada-Ramirez J.D., Ortega-Regules A.E.	Biochemistry and Biophysics Reports
2021	Sugar-sweetened soft drinks consumption and risk of hyperuricemia: Results of the ELSA-Brasil study	Siqueira J.H., Pereira T.S.S., Velasquez-Melendez G., Barreto S.M., Bensenor I.M., Mill J.G., Molina M.C.B.	Nutrition, Metabolism and Cardiovascular Diseases
2021	<i>Spirulina platensis</i> protein as sustainable ingredient for nutritional food products development	Ramirez-Rodrigues M.M., Estrada-Beristain C., Metri-Ojeda J., Perez-Alva A., Baigts-Allende D.K.	Sustainability (Switzerland)
2021	Diet and Lifestyle Changes During the COVID-19 Pandemic in Ibero-American Countries: Argentina, Brazil, Mexico, Peru, and Spain	Enriquez-Martinez O.G., Martins M.C.T., Pereira T.S.S., Pacheco S.O.S., Pacheco F.J., Lopez K.V., Huancahuire-Vega S., Silva D.A.,	Frontiers in Nutrition

		Mora-Urda A.I., Rodriguez-Vasquez M., Montero Lopez M.P., Molina M.C.B.	
2021	Legume proteins, peptides, water extracts, and crude protein extracts as antifungals for food applications	Mani-Lopez E., Palou E., Lopez-Malo A.	Trends in Food Science and Technology
2021	Mass Transfer During Osmotic Dehydration of Fruits and Vegetables: Process Factors and Non-Thermal Methods	Gonzalez-Perez J.E., Ramirez-Corona N., Lopez-Malo A.	Food Engineering Reviews
2021	An index to account for safety and controllability during the design of a chemical process	Tututi-Avila S., Jimenez-Gutierrez A., Ramirez-Corona N., Medina-Herrera N.	Journal of Loss Prevention in the Process Industries
2021	Spectroscopic and spectrometric applications for the identification of bioactive compounds from vegetal extracts	Lozada-Ramirez J.D., Ortega-Regules A.E., Hernandez L.R., De Parrodi C.A.	Applied Sciences (Switzerland)
2021	Breast cancer survivors undergoing endocrine therapy have a worrying risk factor profile for cardiovascular diseases	Mazzutti F.S., Custodio I.D.D., Lima M.T.M., de Carvalho K.P., Pereira T.S.S., Molina M.C.B., Canto P.P.L., Paiva C.E., Maia Y.C.P.	Nutrients
2021	Effect of imidazolium ionic liquids as microwave absorption media for the intensification of microwave-assisted extraction of Citrus sinensis peel essential oils	Franco-Vega A., Lopez-Malo A., Palou E., Ramirez-Corona N.	Chemical Engineering and Processing - Process Intensification
2021	Diospyros digyna (black sapote), an Undervalued Fruit: A Review	Jimenez-Gonzalez O., Guerrero-Beltran J.A.	ACS Food Science and Technology
2021	Stability of oregano essential oil encapsulated in double (w/o/w) emulsions prepared with mechanical or high-pressure homogenization and its effect in Aspergillus niger inhibition	Cardoso-Ugarte G.A., Lopez-Malo A., Palou E., Ramirez-Corona N., Jimenez-Fernandez M., Jimenez-Munguia M.T.	Journal of Food Processing and Preservation
2021	[Consumption of alcoholic and non-alcoholic beverages: Elsa-brasil results, Consumo de bebidas alcoólicas e não alcoólicas: Resultados do ELSA-Brasil]	Siqueira J.H., Santana N.M.T., Pereira T.S.S., Moreira A.D., Bensenor I.M., Barreto S.M., Velasquez-Melendez G., Molina M.C.B.	Ciencia e Saude Coletiva
2021	Integration of CO2 capture to power plants: the effect of fuel and gas composition in process configuration	Romero-Garcia A.G., Ramirez-Corona N., Sanchez-Ramirez E., Alcocer-Garcia H., Segovia-Hernandez J.G.	Computer Aided Chemical Engineering
2021	[Lifestyle and nutrition changes during the SARS-CoV-2 (COVID-19) lockdown in México: A n observational study, Cambios en el estilo de vida y nutrición durante el confinamiento por SARS-CoV- 2 (COVID-19) en México: U n estudio observacional]	Lopez K.V., Garduno A.M.J., Regules A.E.O., Romero L.M.I., Martinez O.A.G., Pereira T.S.S.	Revista Espanola de Nutricion Humana y Dietetica
2021	A review of the methods used to determine the target site or the mechanism of action of essential oils and their components against fungi	Mani-Lopez E., Cortes-Zavaleta O., Lopez-Malo A.	SN Applied Sciences

2021	Patterns of sexual dimorphism in flight agility in territorial and non-territorial Odonata	Reyes-Marquez I., Gomez-Vargas S., Carrillo-Munoz A.I., Lopez-Garcia K., Serrano-Meneses M.A.	Journal of Ethology
2020	Malnutrition and nutrition impact symptoms (NIS) in surgical patients with cancer	Viana E.C.R.D.M., Oliveira I.D.S., Rechinelli A.B., Marques I.L., De Souza V.F., Spexoto M.C.B., Pereira T.S.S., Guandalini V.R.	PLoS ONE
2020	Performance of combined technologies for the inactivation of <i>Saccharomyces cerevisiae</i> and <i>Escherichia coli</i> in pomegranate juice: The effects of a continuous-flow UV-Microwave system	Gomez-Sanchez D.L., Antonio-Gutierrez O., Lopez-Diaz A.S., Palou E., Lopez-Malo A., Ramirez-Corona N.	Journal of Food Process Engineering
2020	Encapsulation of oregano essential oil (<i>Origanum vulgare</i>) by complex coacervation between gelatin and chia mucilage and its properties after spray drying	Hernandez-Nava R., Lopez-Malo A., Palou E., Ramirez-Corona N., Jimenez-Munguia M.T.	Food Hydrocolloids
2020	Antimicrobial Activity of Encapsulated Mexican Oregano (<i>Lippia berlandieri</i> Schauer) Essential Oil Applied on Bagels	Salgado-Nava A.A., Hernandez-Nava R., Lopez-Malo A., Jimenez-Munguia M.T.	Frontiers in Sustainable Food Systems
2020	[SARC-CalF-assessed risk of sarcopenia and associated factors in cancer patients, Riesgo de sarcopenia evaluado por SARC-CalF y factores asociados en pacientes con cáncer]	de Souza V.F., Ribeiro T.S.C., Marques R.A., Petarli G.B., Pereira T.S.S., Rocha J.L.M., Guandalini V.R.	Nutricion Hospitalaria
2020	Nutritional guideline for the management of mexican patients with ckd and hyperphosphatemia	Palafox-Serdan F., Luna-Montiel O.A., Pablo-Franco S.E., Guillen-Tejada D.L., Carreno-Vazquez S.D., Silva Pereira T.S., Islas Romero L.M., Villasenor Lopez K., Ortega-Regules A.E., Jimenez-Garduno A.M.	Nutrients
2020	Essential oils microemulsions prepared with high-frequency ultrasound: physical properties and antimicrobial activity	Davila-Rodriguez M., Lopez-Malo A., Palou E., Ramirez-Corona N., Jimenez-Munguia M.T.	Journal of Food Science and Technology
2020	Integrated cross-dock door assignment and truck scheduling with handling times	Sayed S.I., Contreras I., Diaz J.A., Luna D.E.	TOP
2020	Modelling release mechanisms of cinnamon (<i>Cinnamomum zeylanicum</i>) essential oil encapsulated in alginate beads during vapor-phase application	Paris M.J., Ramirez-Corona N., Palou E., Lopez-Malo A.	Journal of Food Engineering
2020	Assessment of techno-functional and nutraceutical potential of tomato (<i>Solanum lycopersicum</i>) seed meal	Lopez-Valdez F., Maldonado-Torres R., Morales-Camacho J.I., Huerta-Gonzalez L., Luna-Suarez S.	Molecules
2020	Modeling <i>Salmonella</i> (<i>S. Typhimurium</i> ATCC14028, ATCC 13311, <i>S. Typhi</i> ATCC 19430, and <i>S. enterica</i>) and <i>Listeria</i> (<i>L. monocytogenes</i> Scott A, ATCC 7644, and CDBB-B-	Lastra-Vargas L., Lopez-Malo A., Palou E.	Journal of Food Processing and Preservation

	1426) cocktails' survival under the effects of pH, protein, and essential oil concentration		
2020	Mathematical Modeling Used to Evaluate the Effect of UV-C Light Treatment on Microorganisms in Liquid Foods	Ochoa-Velasco C.E., Avila-Sosa R., Hernandez-Carranza P., Ruiz-Espinosa H., Ruiz-Lopez I.I., Guerrero-Beltran J.A.	Food Engineering Reviews
2020	Antimicrobial activity and storage stability of cell-free supernatants from lactic acid bacteria and their applications with fresh beef	Arrioja-Breton D., Mani-Lopez E., Palou E., Lopez-Malo A.	Food Control
2020	Antimicrobial activity of protein-containing fractions isolated from <i>Lactobacillus plantarum</i> NRRL B-4496 culture	Arrioja-Breton D., Mani-Lopez E., Bach H., Lopez-Malo A.	Brazilian Journal of Microbiology
2020	Ultraviolet-C Light Technology and Systems for Preservation of Fruit Juices and Beverages	Guerrero-Beltran J.A., Ochoa-Velasco C.E.	Innovative Food Processing Technologies: A Comprehensive Review
2020	A bi-level maximal covering location problem	Casas-Ramirez M.-S., Camacho-Vallejo J.-F., Diaz J.A., Luna D.E.	Operational Research
2020	Essential oils in vapor phase as alternative antimicrobials: A review	Reyes-Jurado F., Navarro-Cruz A.R., Ochoa-Velasco C.E., Palou E., Lopez-Malo A., Avila-Sosa R.	Critical Reviews in Food Science and Nutrition
2020	Modeling the Combined Effect of pH, Protein Content, and Mexican Oregano Essential Oil Against Food Spoilage Molds	Levario-Gomez A., Avila-Sosa R., Gutierrez-Mendez N., Lopez-Malo A., Nevarez-Moorillon G.V.	Frontiers in Sustainable Food Systems
2020	Seasonal variation in the allometry of wing pigmentation in adult males of the territorial damselfly <i>Hetaerina vulnerata</i> (Insecta Odonata)	Rodriguez-Escobar F.E., Carrillo-Munoz A.I., Serrano-Meneses M.A.	Ethology Ecology and Evolution
2020	The elapsed time between dinner and the midpoint of sleep is associated with adiposity in young women	Zeron-rugerio M.F., Longo-silva G., Hernaez A., Ortega-regules A.E., Cambras T., Izquierdo-pulido M.	Nutrients
2020	Subtropical fruits: Prickly pear	Guerrero-Beltran J.A.	Controlled and Modified Atmospheres for Fresh and Fresh-Cut Produce
2020	Baroprotective Effect from Reduced aw	Franco-Vega A., Reyes-Jurado F., Ramirez-Corona N., Palou E., Lopez-Malo A.	Water Activity in Foods: Fundamentals and Applications
2020	Effect of Flue Gas Composition on the Design of a CO2 Capture Plant	Romero-Garcia A.G., Ramirez-Corona N., Sanchez-Ramirez E., Alcocer-Garcia H., Segovia-Hernandez J.G.	Computer Aided Chemical Engineering

2020	Bounding procedures and exact solutions for a class of territory design problems	Diaz J.A., Luna D.E., Sandoval M.G.	International Series in Operations Research and Management Science
2020	Physicochemical, Antioxidant and Sensory Characteristics of Black Cherry (<i>Prunus Serotina</i> Subsp. <i>Capuli</i>) Fermented Juice	Rios-Corripio G., Guerrero-Beltran J.	International Journal of Fruit Science
2020	Postharvest heat treatments to inhibit <i>Penicillium digitatum</i> growth and maintain quality of Mandarin (<i>Citrus reticulata</i> blanco)	Queb-Gonzalez D.B., Lopez-Malo A., Sosa-Morales M.E., Villa-Rojas R.	Heliyon
2020	Influence of high hydrostatic pressure processing on physicochemical characteristics of a fermented pomegranate (<i>Punica granatum</i> L.) beverage	Rios-Corripio G., Welte-Chanes J., Rodriguez-Martinez V., Guerrero-Beltran J.A.	Innovative Food Science and Emerging Technologies
2019	Physicochemical characteristics of chia seed (<i>Salvia hispanica</i>) protein hydrolysates produced using ultrasonication followed by microwave-assisted hydrolysis	Urbizo-Reyes U., San Martin-Gonzalez M.F., Garcia-Bravo J., Lopez Malo Vigil A., Liceaga A.M.	Food Hydrocolloids
2019	Prospective analysis of food consumption and nutritional status and the impact on the dietary inflammatory index in women with breast cancer during chemotherapy	Custodio I.D.D., Franco F.P., Marinho E.D.C., Pereira T.S.S., Lima M.T.M., Molina M.C.B., Shivappa N., Hebert J.R., Paiva C.E., Maia Y.C.P.	Nutrients
2019	Growth and viability of <i>Lactobacillus acidophilus</i> NRRL B-4495, <i>Lactobacillus casei</i> NRRL B-1922 and <i>Lactobacillus plantarum</i> NRRL B-4496 in milk supplemented with cysteine, ascorbic acid and tocopherols	Soto R.I., Jimenez-Munguia M.T., Mani-Lopez E., Palou E., Lopez-Malo A.	International Dairy Journal
2019	Antimicrobial activity and physicochemical characterization of oregano, thyme and clove leave essential oils, nonencapsulated and nanoencapsulated, using emulsification	Ruiz-Gonzalez N., Lopez-Malo A., Palou E., Ramirez-Corona N., Jimenez-Munguia M.T.	Applied Food Biotechnology
2019	Mate fidelity in a polygamous shorebird, the snowy plover (<i>Charadrius nivosus</i>)	Halimubieke N., Valdebenito J.O., Harding P., Cruz-Lopez M., Serrano-Meneses M.A., James R., Kupan K., Szekely T.	Ecology and Evolution
2019	Antimicrobial activity of nanoemulsions of cinnamon, rosemary, and oregano essential oils on fresh celery	Davila-Rodriguez M., Lopez-Malo A., Palou E., Ramirez-Corona N., Jimenez-Munguia M.T.	LWT
2019	Combined Use of Pectolytic Enzymes and Ultrasounds for Improving the Extraction of Phenolic Compounds During Vinification	Osete-Alcaraz A., Bautista-Ortin A.B., Ortega-Regules A.E., Gomez-Plaza E.	Food and Bioprocess Technology

2019	Cinnamaldehyde-loaded chitosan nanoparticles: Characterization and antimicrobial activity	Soto-Chilaca G.A., Mejia-Garibay B., Navarro-Amador R., Ramirez-Corona N., Palou E., Lopez-Malo A.	Biointerface Research in Applied Chemistry
2019	High-intensity light pulses to inactivate salmonella typhimurium on mexican chia (Salvia hispanica L.) seeds	Reyes-Jurado F., Navarro-Cruz A.R., Mendez-Aguilar J., Ochoa-Velasco C.E., Mani-Lopez E., Jimenez-Munguia M.T., Palou E., Lopez-Malo A., Avila-Sosa R.	Journal of Food Protection
2019	ASsociation of adductor pollicis muscle thickness and handgrip strength with nutritional status in cancer patients	Valente K.P., Almeida B.L., Lazzarini T.R., de Souza V.F., de Souza Chaves Ribeiro T., de Moraes R.A.G., Pereira T.S.S., Guandalini V.R.	PLoS ONE
2019	A non-equilibrium approach to model flash dynamics with interface transport	Romo-Hernandez A., Hudon N., Erik Ydstie B., Dochain D.	Journal of Process Control
2019	[Factors associated with urinary sodium/potassium ratio in participants in the ELSA-Brazil study, Fatores associados à relação sódio/potássio urinária em participantes do ELSA-Brasil]	Pereira T.S.S., Mill J.G., Cade N.V., Griep R.H., Sichieri R., Molina M.D.C.B.	Cadernos de saude publica
2019	Effect of urinary sodium-To-potassium ratio change on blood pressure in participants of the longitudinal health of adults study-ELSA-Brasil	Pereira T.S.S., Mill J.G., Griep R.H., Sichieri R., Molina M.D.C.B.	Medicine (United States)
2019	Public value creation through digital service delivery from a citizens' perspective	Luna D.E., Puron-Cid G., Picazo-Vela S., Sandoval-Almazan R., Ramon Gil-Garcia J., Luna-Reyes L.F.	ACM International Conference Proceeding Series
2019	Complex Coacervation Between Gelatin and Chia Mucilage as an Alternative of Encapsulating Agents	Hernandez-Nava R., Lopez-Malo A., Palou E., Ramirez-Corona N., Jimenez-Munguia M.T.	Journal of Food Science
2019	Antimicrobial activity of Mexican oregano (Lippia berlandieri), thyme (Thymus vulgaris), and mustard (Brassica nigra) essential oils in gaseous phase	Reyes-Jurado F., Cervantes-Rincon T., Bach H., Lopez-Malo A., Palou E.	Industrial Crops and Products
2019	Evaluation of the efficiency of allspice, thyme and rosemary essential oils on two foodborne pathogens in in-vitro and on alfalfa seeds, and their effect on sensory characteristics of the sprouts	Lorenzo-Leal A.C., Palou E., Lopez-Malo A.	International Journal of Food Microbiology
2019	Elimination of suspended cell wall material in musts improves the phenolic content and color of red wines	Osete-Alcaraz A., Bautista-Ortin A.B., Ortega-Regules A., Gomez-Plaza E.	American Journal of Enology and Viticulture
2019	Studying microwave assisted extraction of Laurus nobilis essential oil: Static and dynamic modeling	Franco-Vega A., Ramirez-Corona N., Lopez-Malo A., Palou E.	Journal of Food Engineering

2019	Insertions of antihypertensive peptides and their applications in pharmacy and functional foods	Morales-Camacho J.I., Espinosa-Hernandez E., Rosas-Cardenas F.F., Semeria-Maitret T., Luna-Suarez S.	Applied Microbiology and Biotechnology
2019	Effects of alginate-glycerol-citric acid concentrations on selected physical, mechanical, and barrier properties of papaya puree-based edible films and coatings, as evaluated by response surface methodology	Rangel-Marron M., Mani-Lopez E., Palou E., Lopez-Malo A.	LWT
2019	Antioxidant and physicochemical characteristics of unfermented and fermented pomegranate (<i>Punica granatum</i> L.) beverages	Rios-Corripio G., Guerrero-Beltran J.A.	Journal of Food Science and Technology
2019	Cinnamon, rosemary and oregano essential oils nanoemulsions used as antimicrobials in celery juice	Davila-Rodriguez M., Lopez-Malo A., Ramirez-Corona N., Jimenez-Munguia M.T.	AIChE Annual Meeting, Conference Proceedings
2019	Metallic nanoparticles: Development, applications, and future trends for alcoholic and nonalcoholic beverages	Rios-Corripio R.-C.M.A., Lopez-Diaz A.S., Ramirez-Corona N., Lopez-Malo A., Palou E.	Nanoengineering in the Beverage Industry: Volume 20: The Science of Beverages
2019	Characteristics and uses of novel and conventional preservatives for fruit drinks and beverages	Mani-Lopez E., Rios-Corripio M.A., Lorenzo-Leal A.C., Palou E., Lopez-Malo A.	Preservatives and Preservation Approaches in Beverages: Volume 15: The Science of Beverages
2019	On the Positivity of Entropy Production in Multiphase Thermodynamic Systems	Romo-Hernandez A., Hudon N., Ydstie B.E., Dochain D.	IFAC-PapersOnLine
2019	Math-heuristic for a territory design problem	Solana M.A., Diaz J.A., Luna D.E.	Lecture Notes in Computer Science (including subseries Lecture Notes in Artificial Intelligence and Lecture Notes in Bioinformatics)
2019	[Antioxidant fortification of yogurt with red cactus pear peel and its mucilage, Fortificación antioxidante del yogurt mediante la adición de cáscara de tuna roja y su mucílago]	Hernandez-Carranza P., Jattar-Santiago K.Y., Avila-Sosa R., Perez-Xochipa I., Guerrero-Beltran J.A., Ochoa-Velasco C.E., Ruiz-Lopez I.I.	CYTA - Journal of Food
2019	Stability of Palm Olein with or with out antioxidants during industrial continuous deep-fat frying of wheat snacks	Diaz-Sanchez F., Santos-Lopez E.M., Sosa-Morales M.E., Ramirez-Corona N., Palou E., Lopez-Malo A.	Journal of Oil Palm Research
2019	Antimicrobial, Cytotoxic, and Anti-Inflammatory Activities of <i>Pimenta dioica</i> and <i>Rosmarinus officinalis</i> Essential Oils	Lorenzo-Leal A.C., Palou E., Lopez-Malo A., Bach H.	BioMed Research International

2019	Microencapsulated feruloyl esterase-producing lactobacilli ameliorate lipid profile and glycaemia in high fat diet-induced obese mice	Russo M., Marquez A., Abeijon-Mukdsi M.C., Santacruz A., Lopez-Malo A., Gauffin-Cano P., Medina R.	Beneficial Microbes
2019	[Sodium/potassium urinary ratio and consumption of processed condiments and ultraprocessed foods, Relación sodio/potasio urinario y consumo de condimentos industrializados y alimentos ultraprocesados]	Oliveira L.S., Coelho J.S., Siqueira J.H., Santana N.M.T., Pereira T.S.S., Molina M.C.B.	Nutricion Hospitalaria
2019	The insertion of bioactive peptides at the C-terminal end of an 11S globulin changes the structural stability and improves the antihypertensive activity	Espinosa-Hernandez E., Morales-Camacho J.I., Fernandez-Velasco D.A., Benitez-Cardoza C.G., Rosas-Cardenas F.D.F., Luna-Suarez S.	Electronic Journal of Biotechnology
2019	Characterization and effectiveness of short-wave ultraviolet irradiation reactors operating in continuous recirculation mode to inactivate Saccharomyces cerevisiae in grape juice	Antonio-Gutierrez O., Lopez-Diaz A., Palou E., Lopez-Malo A., Ramirez-Corona N.	Journal of Food Engineering
2019	Resistance changes in Salmonella enterica serovar Typhimurium treated by High Hydrostatic Pressure and Pulsed Electric Fields and assessment of virulence changes by using Caenorhabditis elegans as a test organism	Sanz-Puig M., Velazquez-Moreira A., Torres C., Guerrero-Beltran J.A., Cunha L.M., Martinez A., Rodrigo D.	Innovative Food Science and Emerging Technologies