

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

Año 2019

1. Antonio-Gutiérrez O, López-Díaz A, Palou E, López-Malo A, Ramírez-Corona N. 2019. Characterization and effectiveness of short-wave ultraviolet irradiation reactors operating in continuous recirculation mode to inactivate *Saccharomyces cerevisiae* in grape juice. *Journal of Food Engineering*. 241, 88–96
2. Dávila-Rodríguez M, López-Malo A, Palou E, Ramírez-Corona N, Jiménez-Munguía MT. 2019. Antimicrobial activity of nanoemulsion of cinnamon, rosemary and oregano essential oils on fresh celery. *LWT-Food Science and Technology*, 112:108247.
3. Díaz-Sánchez F, Santos-López EM, Sosa-Morales ME, Ramírez-Corona N, Palou E, López-Malo A. 2019. Stability of palm olein with or without antioxidants during industrial continuous deep-fat frying of wheat snacks. *Journal of Oil Palm Research*. 31 (2) June 2.019 p. 286-293
4. Espinosa-Hernández E, Morales-Camacho JI, Fernández-Velasco DA, Rosas-Cárdenas FDF, Luna-Suárez S. 2019. The insertion of bioactive peptides at the C-terminal end of an 11S globulin changes the structural stability and improves the antihypertensive activity. *Electronic Journal of Biotechnology*. 37, 18-24.
5. Metri-Ojeda, J., Nikiforidis, C., Sandoval-Peraza, M., Chel-Guerrero, L., & Allende, D. (2019). Processing of *Amaranthus hypochondriacus* Biomass for Functional Protein Concentrates Development. *Journal of Food Research*, 8(5), p71.
6. Franco-Vega A, Ramírez-Corona N, López-Malo A, Palou E. 2019. Studying microwave assisted extraction of *Laurus nobilis* essential oil: Static and dynamic modeling. *Journal of Food Engineering*. 247, 1-8.
7. Hernández-Carranza P, Jattar-Santiago KY, Avila-Sosa R, Pérez-Xochipa I, Guerrero-Beltrán JA, Ochoa-Velasco CE, Ruiz-López II. 2019. Antioxidant fortification of yogurt with red cactus pear peel and its mucilage. *CyTA - Journal of Food*. 17(1), 824-833.
8. Hernández-Nava R, López-Malo A, Palou E, Ramírez-Corona N, Jiménez-Munguía MT. 2019. Complex coacervation between gelatin and chia mucilage as an alternative of encapsulating agents. *Journal of Food Science*. 84(6), 1281-1287.
9. Lorenzo-Leal AC, Palou E, López-Malo A, Bach H. 2019. Antimicrobial, cytotoxic, and anti-inflammatory activities of *Pimenta dioica* and *Rosmarinus officinalis* essential oils. *BioMed Research International*. 2019.
10. Lorenzo-Leal AC, Palou E, López-Malo A. 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. *International Journal of Food Microbiology*. 295, 19-24.
11. Morales-Camacho JI, Espinosa-Hernández E, Rosas-Cárdenas FF, Semería-Maitret T, Luna-Suárez S. 2019. Insertions of antihypertensive peptides and their applications in pharmacy and functional foods. *Applied Microbiology and Biotechnology*. 103(6), 2493-2505.
 12. Rangel-Marrón M, Mani-López E, Palou E, López-Malo A. 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. *LWT*. 101, 83-91.
 13. Reyes-Jurado F, Cervantes-Rincón T, Bach H, López-Malo A, Palou E. 2019. Antimicrobial activity of Mexican oregano (*Lippia berlandieri*), thyme (*Thymus vulgaris*), and mustard (*Brassica nigra*) essential oils in gaseous phase. *Industrial Crops and Products*. 131, 90-95.
 14. Reyes-Jurado F, Navarro-Cruz AR, Méndez-Aguilar J, Ochoa-Velasco CE, Mani-López E, Jiménez-Munguía MT, Palou E, López-Malo A, Ávila-Sosa R. 2019. High intensity light pulses to inactivate *Salmonella Typhimurium* on Mexican chia (*Salvia hispanica* L.) seeds. *Journal of Food Protection*, 28(8), 1272-1277.
 15. Reyes-Jurado F, Navarro-Cruz AR, Ochoa-Velasco CE, Palou E, López-Malo A, Ávila-Sosa R. 2019. Essential oils in vapor phase as alternative antimicrobials: A review. *Critical Reviews in Food Science and Nutrition*. 2019, 1-10.
 16. Rios-Corripio G, Guerrero-Beltrán JÁ. 2019. Antioxidant and physicochemical characteristics of unfermented and fermented pomegranate (*Punica granatum* L.) beverages. *Journal of Food Science and Technology*. 56(1), 132-139.
 17. Rios-Corripio G, Welti-Chanes J, Rodríguez-Martínez V, Guerrero-Beltrán JÁ. 2019. Influence of high hydrostatic pressure processing on physicochemical characteristics of a fermented pomegranate (*Punica granatum* L.) beverage. *Innovative Food Science and Emerging Technologies*. 59,102249.
 18. Ruíz-González N, López-Malo A, Palou E, Ramírez-Corona N, Jiménez-Munguía MT. 2019. Antimicrobial activity and physicochemical characterization of oregano, thyme and clove leave essential oils, nonencapsulated and nanoencapsulated, using emulsification. *Applied Food Biotechnology*, 64(4): 237-246.
 19. Russo M, Marquez A, Abeijón-Mukdsi MC, Santacruz A, López-Malo A, Gauffin-Cano P, Medina R. 2019. Microencapsulated feruloyl esterase-producing lactobacilli ameliorate lipid profile and glycaemia in high fat diet-induced obese mice. *Beneficial Microbes*. 10(2), 189-198.
 20. Sanz-Puig M, Velázquez-Moreira A, Torres C, Guerrero-Beltrán JÁ, Cunha LM, Martínez A, Rodrigo D. 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. *Innovative Food Science and Emerging Technologies*. 51, 51-56.
21. Soto RI, Jiménez-Munguía MT, Mani-López E, Palou E, López- Malo A. 2019. Growth and viability of *Lactobacillus acidophilus* NRRL B-4495, *Lactobacillus casei* NRRL B-1922 and *Lactobacillus plantarum* NRRL B-4496 in milk supplemented with cysteine, ascorbic acid and tocopherols. *International Dairy Journal*. 97, 15-24.
 22. Soto-Chilaca GA, Mejía- Garibay B, Navarro-Amador R, Ramírez-Corona N, Palou E, López-Malo A. 2019. Cinnamaldehyde-loaded chitosan nanoparticles: Characterization and antimicrobial activity. *Biointerface Research in Applied Chemistry*. 9(4), 4060-4065.
 23. Urbizo-Reyes U, San Martín-González MF, Garcia-Bravo J, López Malo A, Liceaga AM. 2019. Physicochemical characteristics of chia seed (*Salvia hispanica*) protein hydrolysates produced using ultrasonication followed by microwave-assisted hydrolysis. *Food Hydrocolloids*. 97,105187.

Año 2018

1. Alzamora, S.M., López-Malo, A., Guerrero, S.N., Tapia, M.S. The Hurdle Concept in Fruit Processing 2018. *Food Engineering Series*. pp. 93-126
2. Cardoso-Ugarte, Gabriel A., Ramírez-Corona, Nelly, López-Malo, Aurelio, Palou, Enrique, San Martín-González, María Fernanda and Jimenez-Munguia, Maria Teresa., (2018) Modeling phase separation and droplet size of W/O emulsions with oregano essential oil as a function of its formulation and homogenization conditions, *Journal of Dispersion Science and Technology*, 39(7): 1065-1073.
3. López-Díaz, Andrea S., Ríos-Corripio, María A., Ramírez-Corona, Nelly, López-Malo, Aurelio, Palou, Enrique, (2018) Effect of Short Wave Ultraviolet Radiation on Selected Properties of Edible Films Formulated with Pomegranate Juice and Chitosan. *Revista Mexicana de Ingeniería Química*, 2018, 17, 1, 63-73
4. Mani López, E., Valle Vargas, G. P., Palou, E., and López Malo, A. (2018). *Penicillium expansum* Inhibition on Bread by Lemongrass Essential Oil in Vapor Phase. *Journal of Food Protection*, 81(3), 467-471.
5. Montalvo-Paquini, C., Avila-Sosa, R., López-Malo, A., & Palou, E. (2018). Preparation and Characterization of Proteinaceous Films from Seven Mexican Common Beans (*Phaseolus vulgaris* L.). *Journal of Food Quality*, 2018.
6. Morales-Camacho J.I., Espinosa-Hernández E., Fernández-Velasco D.A., Benítez-Cardoza C.G., Luna-Suárez S. (2018) Insertion of antihypertensive peptides in acidic subunit from amaranth 11S induces contrasting effects in stability. *Appl Microbiol Biotechnol*, 102(22), 9595-9606.

7. Navarro-Cruz, A. R., Ochoa-Velasco, C. E., Caballero-Alvarez, F. J., Lazcano-Hernández, M. A., Vera-López, O., López-Malo, A., and Avila-Sosa, R. (2018). Effect of pH and Mexican Oregano (*Lippia berlandieri* Schauer) Essential Oil Added to Carboxymethyl Cellulose and Starch Edible Films on *Listeria monocytogenes* and *Staphylococcus aureus*. *Journal of Food Quality*, 2018.
8. Ochoa-Velasco, C. E., Díaz-Lima, M. C., Ávila-Sosa, R., Ruiz-López, I. I., Corona-Jiménez, E., Hernández-Carranza, P., ... López-Malo, A., and Guerrero-Beltrán, J. A. (2018). Effect of UV-C light on *Lactobacillus rhamnosus*, *Salmonella Typhimurium*, and *Saccharomyces cerevisiae* kinetics in inoculated coconut water: Survival and residual effect. *Journal of Food Engineering*, 223, 255-261.
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10. Ochoa-Velasco, C.E., Salcedo-Pedraza, C., Hernández-Carranza, P., Guerrero-Beltrán, J.A. (2018). Use of microbial models to evaluate the effect of UV-C light and trans-cinnamaldehyde on the native microbial load of grapefruit (*Citrus × paradisi*) juice. *International Journal of Food Microbiology*, 282, 35-41.
11. Pérez-Ambrocio, A., Guerrero-Beltrán, J. A., Aparicio-Fernández, X., Ávila-Sosa, R., Hernández-Carranza, P., Cid-Pérez, S., and Ochoa-Velasco, C. E. (2018). Effect of blue and ultraviolet-C light irradiation on bioactive compounds and antioxidant capacity of habanero pepper (*Capsicum chinense*) during refrigeration storage. *Postharvest Biology and Technology*, 135, 19-26.
12. Russo, M., Marquez, A., Abeijón-Mukdsi, M. C., Santacruz, A., López-Malo, A., Gauffin-Cano, P., & Medina, R. (2018). Microencapsulated feruloyl esterase-producing lactobacilli ameliorate lipid profile and glycaemia in high fat diet-induced obese mice. *Beneficial microbes*, 1-10.
13. Soto-Reyes, N., López-Malo, A., Rojas-Laguna, R., Gómez-Salazar, J. A., & Sosa-Morales, M. E. (2018). Effects of microwave-assisted hot water treatments designed against Mexican fruit fly (*Anastrepha ludens*) on grapefruit (*Citrus paradisi*) quality. *Journal of the Science of Food and Agriculture*, 98(10), 3659-3666.

Año 2017

1. Aguilar-González, A. E., Palou, E., & López-Malo, A. (2017). Response of *Aspergillus niger* Inoculated on Tomatoes Exposed to Vapor Phase Mustard Essential Oil for Short or Long Periods and Sensory Evaluation of Treated Tomatoes. *Journal of Food Quality*, 2017.
2. Antonio-Gutiérrez, O., López-Malo, A., Ramírez-Corona, N. and Palou, E. 2017. Enhancement of UVC-light treatment of tangerine and grapefruit juices through

- ultrasonic atomization. *Innovative Food Science and Emerging Technologies*. 39 (2017) 7–12. ISSN: 1466-8564. <http://dx.doi.org/10.1016/j.ifset.2016.10.019>
3. Baqueiro-Peña, I. and Guerrero-Beltrán, J.A. 2017. Physicochemical and antioxidant characterization of *Justicia spicigera*. *Food Chemistry*. 218: 305-312. dx.doi.org/10.1016/j.foodchem.2016.09.078
 4. Baqueiro-Peña, I. and Guerrero-Beltrán, J.A. 2017. Vanilla (*Vanilla planifolia* Andr.), its residues and other industrial by-products for recovering high value flavor molecules: A review. *Journal of Applied Research on Medicinal and Aromatic Plants*. En imprenta.
 5. Castro-Díaz, A.S., Cid-Ortega, S. and Guerrero-Beltrán, J.A. 2017. Physicochemical, microbiological, antioxidant and sensory characteristics of “aguamiel” microencapsulated by spray drying. *Journal of Food Research*. 6(5): 11-21.
 6. Conde-Hernández, L. A., Espinosa-Victoria, J. R., and Guerrero-Beltrán, J. Á. (2017). Supercritical extraction of essential oils of *Piper auritum* and *Porophyllum ruderale*. *The Journal of Supercritical Fluids*, 127, 97-102.
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 9. Kosegarten, C.E., Ramírez-Corona, N., Mani-López, E., Palou, E. and López-Malo, A. 2017. Description of *Aspergillus flavus* growth under the influence of different factors (water activity, incubation temperature, protein and fat concentration, pH, and cinnamon essential oil concentration) by kinetic, probability of growth, and time-to-detection models. *International Journal of Food Microbiology*. 240 (2017) 115–123. ISSN: 0168-1605. <http://dx.doi.org/10.1016/j.ijfoodmicro.2016.04.024>
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 11. M.E. Sosa-Morales, M. Aguilar-Morales, A. Ceron-Garcia, R. Rojas-Laguna, A. Lopez-Malo. 2017. Quality of beans (*Phaseolus vulgaris* L.) after postharvest microwave treatments. *Journal of Microwave Power and Electromagnetic Energy*. 51(3), 178-186.
 12. Mani-López, E., Jiménez-Hernández, E., Palou, E., and López-Malo, A. (2017). Viability of *Lactobacillus fermentum* microencapsulated in flavoured alginate beads and added to a gelatine dessert. *Journal of Functional Foods*, 38, 447-453.
 13. Ochoa-Velasco, C. E., Salazar-González, C., Cid-Ortega, S., and Guerrero-Beltrán, J. A. (2017). Antioxidant characteristics of extracts of *Hibiscus sabdariffa* calyces

- encapsulated with mesquite gum. *Journal of food science and technology*, 54(7), 1747-1756.
14. Ochoa-Velasco, C.E., Salazar-González, C., Cid-Ortega, S., and Guerrero-Beltrán, J.A. 2017. Antioxidant properties of Roselle extracts encapsulated by spray drying. *Journal of Food Science and Technology*. En imprenta.
 15. Peredo-Luna, A.H., López-Malo, A., Palou, E., Jiménez-Munguía, M.T. 2017. Stability of Mexican oregano essential oil double emulsions obtained by ultrasound formulated with whey protein concentrate and Tween 80. *Journal of Food Research*. 6(1): 32-40. DOI: 10.5539/jfr.v6n1p32
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Año 2016

1. Alzamora, S.M., López-Malo, A., Tapia, M.S. y Welti-Chanes, J. 2016. Minimally processed foods. *The Encyclopedia of Food and Health*. B. Caballero, P. Finglas, F. Toldrá (Editors-in-Chief). Oxford: Academic Press. ISBN: 978-0-12-384947-2. doi:10.1016/B978-0-12-384947-2.00470-0. Pages 767–771.
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3. Auriol-López, V., Polo-López, M. I., Fernández-Ibáñez, P., López-Malo, A., & Bandala, E. R. (2016). Effect of iron salt counter ion in dose–response curves for inactivation of *Fusarium solani* in water through solar driven Fenton-like processes. *Physics and Chemistry of the Earth, Parts A/B/C*. ISSN: 1474-7065. Volume 91, Pages 46–52. doi:10.1016/j.pce.2015.10.006.
4. Avila-Sosa, R. Palou, E. y López-Malo, A. 2016. "Essential Oils Added to Edible Films". Ch. 17 in *Essential Oils in Food Preservation, Flavor and Safety*. V. Preedy (Ed.). Academic Press is an imprint of Elsevier. ISBN: 978-0-12-416641-7. 149-154
5. Avila-Sosa, R., Navarro-Cruz, A.R., Sosa-Morales, M.E., Palou, E. y López-Malo, A. 2016. "Bergamot (*Citrus bergamia*)". Ch 27 in *Essential Oils in Food Preservation, Flavor and Safety*. V. Preedy (Ed.). Academic Press is an imprint of Elsevier. ISBN: 978-0-12-416641-7. 247-252.

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10. Cid-Ortega, S. y Guerrero-Beltrán, J.A. 2016. Antioxidant and physicochemical properties of Hibiscus sabdariffa extracts from two particle sizes. *Journal of Food Research*. 5(2): 98-109.
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