## Edmundo Lozoya-Gloria

List of Publications by Year in descending order

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52 papers

826 citations

15 h-index 26 g-index

53 all docs 53 docs citations

53 times ranked

1075 citing authors

#	Article	IF	CITATIONS
1	Peppermint Essential Oil and Its Major Volatiles as Protective Agents against Soft Rot Caused by <i>Fusarium sambucinum </i> in Cera Pepper ( <i>Capsicum pubescens </i> ). Chemistry and Biodiversity, 2022, 19, e2100835.	1.0	6
2	Volatiles from Marina neglecta: Biocide effect on insect vectors of tropical diseases in Southern Mexico. Journal of Asia-Pacific Entomology, 2021, , .	0.4	0
3	Influence of Environmental Factors on the Genetic and Chemical Diversity of Brickellia veronicifolia Populations Growing in Fragmented Shrublands from Mexico. Plants, 2021, 10, 325.	1.6	7
4	Hernandulcin Production in Cell Suspensions of <i>Phyla Scaberrima</i> Exploring Hernandulcin Accumulation through Physical and Chemical Stimuli. Chemistry and Biodiversity, 2021, 18, e2100611.	1.0	2
5	In Silico and Cellular Differences Related to the Cell Division Process between the A and B Races of the Colonial Microalga Botryococcus braunii. Biomolecules, 2021, 11, 1463.	1.8	2
6	1Hâ€NMR metabolomics profiling of recombinant tobacco plants holding a promoter of a sesquiterpene cyclase. Phytochemical Analysis, 2020, 31, 480-487.	1.2	8
7	Strawberry Intake Ameliorates Oxidative Stress and Decreases GABA Levels Induced by High-Fat Diet in Frontal Cortex of Rats. Antioxidants, 2019, 8, 70.	2.2	7
8	Volatile Composition and Biological Activities of the Leaf Essential Oil from <i>Zanthoxylum limoncello</i> Grown in Oaxaca, México. Chemistry and Biodiversity, 2019, 16, e1800498.	1.0	13
9	Nutraceutical potential and hypolipidemic properties of the volatiles from the edible leaves of <i>Peperomia maculosa </i> . Journal of Food Biochemistry, 2018, 42, e12650.	1.2	5
10	Elicitors on steviosides production in Stevia rebaudiana Bertoni calli. Scientia Horticulturae, 2018, 242, 95-102.	1.7	16
11	Seasonal variation in phytochemicals and nutraceutical potential of Begonia nelumbiifolia consumed in Puebla, México. Journal of Food Science and Technology, 2017, 54, 1484-1490.	1.4	15
12	Ultraviolet light  increases antioxidant capacity of the strawberry ( <i>Fragaria x ananassa</i> ) in vitro and in highâ€fat dietâ€induced obese rats. Food Science and Nutrition, 2017, 5, 1004-1014.	1.5	8
13	ROS Detection in Botryococcus braunii Colonies with CellROX Green Reagent. Bio-protocol, 2017, 7, e2508.	0.2	6
14	Kaurenoic Acid. Studies in Natural Products Chemistry, 2016, 51, 151-174.	0.8	13
15	Cellulase and Xylanase Production by the Mexican Strain Talaromyces stollii LV186 and Its Application in the Saccharification of Pretreated Corn and Sorghum Stover. Bioenergy Research, 2016, 9, 1034-1045.	2.2	16
16	Stress responses of the oil-producing green microalga <i>Botryococcus braunii</i> Race B. PeerJ, 2016, 4, e2748.	0.9	12
17	Cytochrome P450 from Plants: Platforms for Valuable Phytopharmaceuticals. Tropical Journal of Pharmaceutical Research, 2015, 14, 731.	0.2	9
18	Essential oil composition and biological/pharmacological properties of Salmea scandens (L.) DC. Food Control, 2015, 57, 177-184.	2.8	19

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19	Volatiles and seasonal variation of the essential oil composition from the leaves of Clinopodium macrostemum var. laevigatum and its biological activities. Industrial Crops and Products, 2015, 77, 741-747.	2.5	23
20	Non-severe thermochemical hydrolysis of stover from white corn and sequential enzymatic saccharification and fermentation to ethanol. Bioresource Technology, 2015, 198, 611-618.	4.8	30
21	Functional characterization of ent-kaurene oxidase, MtKO, from Montanoa tomentosa (Zoapatle). Archives of Biological Sciences, 2015, 67, 193-199.	0.2	4
22	Tanscript accumulation of the mevalonate pathway genes and enzymatic activity of HMGCoA-r and EAS in chilli CM-334 infected by the false root-knot nematode Nacobbus aberrans. Plant and Soil, 2013, 372, 339-348.	1.8	3
23	Functional characterization of amyrin synthase involved in ursolic acid biosynthesis in Catharanthus roseus leaf epidermis. Phytochemistry, 2013, 91, 122-127.	1.4	19
24	Alkaloid profile, antibacterial and allelopathic activities of Lupinus jaimehintoniana B.L. Turner (Fabaceae). Archives of Biological Sciences, 2012, 64, 1065-1071.	0.2	8
25	The capsicum transcriptome DB: a "hot" tool for genomic research. Bioinformation, 2012, 8, 43-47.	0.2	22
26	Montanoa tomentosa glandular trichomes containing kaurenoic acids chemical profile and distribution. Fìtoterapìâ, 2009, 80, 12-17.	1.1	15
27	Biosynthesis of uterotonic diterpenes from Montanoa tomentosa (zoapatle). Journal of Plant Physiology, 2009, 166, 1961-1967.	1.6	12
28	Local and systemic gene expression of sesquiterpene phytoalexin biosynthetic enzymes in plant leaves. European Journal of Plant Pathology, 2008, 121, 439-449.	0.8	36
29	A Phaseolus vulgaris EF-hand calcium-binding domain is induced early in the defense response against Colletotrichum lindemuthianum and by abiotic stress: Sequences shared between interacting partners. Physiological and Molecular Plant Pathology, 2008, 72, 111-121.	1.3	12
30	Symptom Remission and Specific Resistance of Pepper Plants After Infection by Pepper golden mosaic virus. Phytopathology, 2007, 97, 51-59.	1.1	52
31	Capsidiol production in pepper fruits (Capsicum annuum L.) induced by arachidonic acid is dependent of an oxidative burst. Physiological and Molecular Plant Pathology, 2007, 70, 69-76.	1.3	29
32	The effect of acetylation of capsidiol phytoalexin on fungitoxic activity. Archives of Phytopathology and Plant Protection, 2007, 40, 69-73.	0.6	2
33	Volatile organic compounds of leaves and flowers of Montanoa tomentosa. Flavour and Fragrance Journal, 2006, 21, 225-227.	1.2	5
34	Gene expression and enzyme activity of pepper (Capsicum annuum L.) ascorbate oxidase during elicitor and wounding stress. Plant Science, 2004, 166, 237-243.	1.7	30
35	Specific Synthesis of 5,5â€~-Dicapsaicin by Cell Suspension Cultures of Capsicumannuum Var. annuum (Chili) Tj ETC Agricultural and Food Chemistry, 2004, 52, 972-979.	Qq1 1 0.7 2.4	/84314 rgBT /( 7
36	Differential early gene expression in Phaseolus vulgaris to Mexican isolates of Colletotrichum lindemuthianum in incompatible and compatible interactions. Physiological and Molecular Plant Pathology, 2003, 63, 79-89.	1.3	10

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37	Chapter twelve Xochipilli updated, terpenes from Mexican plants. Recent Advances in Phytochemistry, 2003, 37, 285-311.	0.5	1
38	Overexpression in Catharanthus roseus Hairy Roots of a Truncated Hamster 3-Hydroxy-3-Methylglutaryl-CoA Reductase Gene. Applied Biochemistry and Biotechnology, 2002, 97, 135-146.	1.4	78
39	Differential Induction of Sesquiterpene Metabolism in Tobacco Cell Suspension Cultures by Methyl Jasmonate and Fungal Elicitor. Archives of Biochemistry and Biophysics, 2000, 381, 285-294.	1.4	50
40	Isolation of an elicitorâ€stimulated 5â€ <i>epi</i> à€aristolochene synthase gene (g <i>PEAS</i> 1) from chili pepper ( <i>Capsicum annuum</i> ). Physiologia Plantarum, 2000, 110, 410-418.	2.6	3
41	Isolation of an elicitor-stimulated 5-epi-aristolochene synthase gene (gPEAS1) from chili pepper (Capsicum annuum). Physiologia Plantarum, 2000, 110, 410-418.	2.6	13
42	Induced gene expression of 1-aminocyclopropane-1-carboxylic acid (ACC oxidase) in pepper (Capsicum) Tj ETQq	10 0 <sub>1.7</sub> rgB1	「/Overlock 10
43	Biochemical and Molecular Tools for the Production of Useful Terpene Products from Pepper (Capsicum Annuum). Advances in Experimental Medicine and Biology, 1999, 464, 63-76.	0.8	2
44	Antisense expression of hmg1 from Arabidopsis thaliana encoding 3-hydroxy-3-methylglutaryl coenzyme A reductase, reduces isoprenoid production in transgenic tobacco plants. Journal of Plant Physiology, 1998, 153, 415-424.	1.6	11
45	Recent developments in abscission: shedding light on the shedding process. Trends in Plant Science, 1998, 3, 10-14.	4.3	98
46	Partial purification and characterization of an elicitor stimulated sesquiterpene cyclase from chili pepper (Capsicum annuum L.) fruits. Plant Science, 1997, 124, 23-31.	1.7	8
47	Biosynthesis of the sesquiterpenic phytoalexin capsidiol in elicited root cultures of chili pepper (Capsicum annuum). Plant Cell Reports, 1996, 15, 360-366.	2.8	29
48	Biosynthesis of the sesquiterpenic phytoalexin capsidiol in elicited root cultures of chili pepper () Tj ETQq0 0 0 r	gBT_/Qverl	ock <sub>3</sub> 10 Tf 50 3
49	Biosynthesis of Flavonoids and Furanocoumarins in Parsley Cell Cultures after Simultaneous Treatment with Fungal Elicitor and UV Light. Planta Medica, 1990, 56, 497-497.	0.7	1
50	Tight linkage of genes that encode the two glutamate synthase subunits of Escherichia coli K-12. Journal of Bacteriology, 1980, 144, 616-621.	1.0	21
51	The Colonial Microalgae <i>Botryococcus braunii</i> as Biorefinery., 0, , .		5
52	Chemical profile, nutraceutical and anti-phytobacterial properties of the essential oil from Dalea foliolosa (Fabaceae). Emirates Journal of Food and Agriculture, 0, , 724.	1.0	5