

Alberto Burgos-Edwards

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

18 papers	529 citations	9 h-index	20 g-index
20 ext. papers	706 ext. citations	5.3 avg, IF	3.6 L-index

#	Paper	IF	Citations
18	antibacterial activity, biofilm formation inhibition and chromatographic profile of methanolic extracts of two species against MRSA.. <i>Natural Product Research</i> , 2022 , 1-5	2.3	0
17	Iridoids and polyphenols from chilean Gaultheria spp. berries decrease the glucose uptake in Caco-2 cells after simulated gastrointestinal digestion. <i>Food Chemistry</i> , 2022 , 369, 130940	8.5	4
16	Phenolic Composition and α-Glucosidase Inhibition of Leaves from Chilean Bean Landraces.. <i>Plant Foods for Human Nutrition</i> , 2022 , 77, 135-140	3.9	0
15	Screening of Natural Products Inhibitors of SARS-CoV-2 Entry.. <i>Molecules</i> , 2022 , 27,	4.8	3
14	A paraguayan toad <i>Rhinella schneideri</i> preparation based on Mbya tradition increases mitochondrial bioenergetics with migrastatic effects dependent on AMPK in breast cancer cells.. <i>Journal of Ethnopharmacology</i> , 2022 , 115344	5	
13	Extraction of Total Anthocyanins from <i>Sicana odorifera</i> Black Peel Fruits Growing in Paraguay for Food Applications. <i>Applied Sciences (Switzerland)</i> , 2021 , 11, 6026	2.6	0
12	Effects of gastrointestinal digested polyphenolic enriched extracts of Chilean currants (<i>Ribes magellanicum</i> and <i>Ribes punctatum</i>) on in vitro fecal microbiota. <i>Food Research International</i> , 2020 , 129, 108848	7	7
11	Phenolic, oxylipin and fatty acid profiles of the Chilean hazelnut (<i>Gevuina avellana</i>): Antioxidant activity and inhibition of pro-inflammatory and metabolic syndrome-associated enzymes. <i>Food Chemistry</i> , 2019 , 298, 125026	8.5	17
10	Anti-inflammatory effect of polyphenols from Chilean currants (<i>Ribes magellanicum</i> and <i>R. punctatum</i>) after in vitro gastrointestinal digestion on Caco-2 cells: Anti-inflammatory activity of in vitro digested Chilean currants. <i>Journal of Functional Foods</i> , 2019 , 59, 329-336	5.1	11
9	Male sexual enhancers from the Peruvian Amazon. <i>Journal of Ethnopharmacology</i> , 2019 , 229, 167-179	5	2
8	Tetraglochin andina Ciald.: A medicinal plant from the Argentinean highlands with potential use in vaginal candidiasis. <i>Journal of Ethnopharmacology</i> , 2018 , 216, 283-294	5	7
7	Colonic fermentation of polyphenols from Chilean currants (<i>Ribes</i> spp.) and its effect on antioxidant capacity and metabolic syndrome-associated enzymes. <i>Food Chemistry</i> , 2018 , 258, 144-155	8.5	22
6	Effect of polyphenols from wild Chilean currants (<i>Ribes</i> spp.) on the activity of intracellular antioxidant enzymes in human gastric AGS cells. <i>Food Bioscience</i> , 2018 , 24, 80-88	4.9	12
5	Changes in polyphenol composition and bioactivity of the native Chilean white strawberry (<i>Fragaria chiloensis</i> spp. <i>chiloensis</i> f. <i>chiloensis</i>) after in vitro gastrointestinal digestion. <i>Food Research International</i> , 2018 , 105, 10-18	7	26
4	The Paraguayan <i>Rhinella</i> toad venom: Implications in the traditional medicine and proliferation of breast cancer cells. <i>Journal of Ethnopharmacology</i> , 2017 , 199, 106-118	5	19
3	Qualitative and quantitative changes in polyphenol composition and bioactivity of <i>Ribes magellanicum</i> and <i>R. punctatum</i> after in vitro gastrointestinal digestion. <i>Food Chemistry</i> , 2017 , 237, 1073-1082	8.5	46
2	Differences in gut microbiota profile between women with active lifestyle and sedentary women. <i>PLoS ONE</i> , 2017 , 12, e0171352	3.7	197

- 1 Alternative method for gas chromatography-mass spectrometry analysis of short-chain fatty acids in faecal samples. *Journal of Separation Science*, **2012**, 35, 1906-13 3.4 156