

JosÃ© RodrÃ­guez RodrÃ­guez

List of Publications by Year in descending order

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Version: 2024-02-01

28
papers

700
citations

516215

16
h-index

580395

25
g-index

28
all docs

28
docs citations

28
times ranked

932
citing authors

#	ARTICLE	IF	CITATIONS
1	Green extraction technologies for high-value metabolites from algae: a review. <i>Biofuels, Bioproducts and Biorefining</i> , 2017, 11, 215-231.	1.9	84
2	Supercritical Carbon Dioxide and Microwave-Assisted Extraction of Functional Lipophilic Compounds from <i>Arthrospira platensis</i> . <i>International Journal of Molecular Sciences</i> , 2016, 17, 658.	1.8	62
3	Exploring current tendencies in techniques and materials for immobilization of laccases – A review. <i>International Journal of Biological Macromolecules</i> , 2021, 181, 683-696.	3.6	56
4	Phosphoesterification of soybean and peanut proteins with sodium trimetaphosphate (STMP): Changes in structure to improve functionality for food applications. <i>Food Chemistry</i> , 2018, 260, 299-305.	4.2	49
5	Enzyme (Single and Multiple) and Nanozyme Biosensors: Recent Developments and Their Novel Applications in the Water-Food-Health Nexus. <i>Biosensors</i> , 2021, 11, 410.	2.3	47
6	Advancement of green process through microwave-assisted extraction of bioactive metabolites from <i>Arthrospira Platensis</i> and bioactivity evaluation. <i>Bioresource Technology</i> , 2017, 224, 618-629.	4.8	43
7	Chemical Composition and Biological Activities of Oregano Essential Oil and Its Fractions Obtained by Vacuum Distillation. <i>Molecules</i> , 2019, 24, 1904.	1.7	42
8	Effect of Ultrasound Application on Protein Yield and Fate of Alkaloids during Lupin Alkaline Extraction Process. <i>Biomolecules</i> , 2020, 10, 292.	1.8	28
9	Characterization of concentrated agave saps and storage effects on browning, antioxidant capacity and amino acid content. <i>Journal of Food Composition and Analysis</i> , 2016, 45, 113-120.	1.9	26
10	Effect of Supercritical Carbon Dioxide Extraction Parameters on the Biological Activities and Metabolites Present in Extracts from <i>Arthrospira platensis</i> . <i>Marine Drugs</i> , 2017, 15, 174.	2.2	26
11	Diurnal and seasonal variations of carbonyls and their effect on ozone concentrations in the atmosphere of Monterrey, Mexico. <i>Journal of the Air and Waste Management Association</i> , 2015, 65, 500-510.	0.9	23
12	Chemical composition, antimicrobial, and antioxidant activities of orange essential oil and its concentrated oils. <i>CYTA - Journal of Food</i> , 0, , 1-7.	0.9	23
13	Deodorization of <i>Arthrospira platensis</i> biomass for further scale-up food applications. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 5123-5130.	1.7	22
14	Chemical composition of <i>Acacia farnesiana</i> (L) wild fruits and its activity against <i>Mycobacterium tuberculosis</i> and dysentery bacteria. <i>Journal of Ethnopharmacology</i> , 2019, 230, 74-80.	2.0	22
15	Benefits of Cardamom (<i>Elettaria cardamomum</i> (L.) Maton) and Turmeric (<i>Curcuma longa</i> L.) Extracts for Their Applications as Natural Anti-Inflammatory Adjuvants. <i>Plants</i> , 2021, 10, 1908.	1.6	20
16	Using high hydrostatic pressures to retain the antioxidant compounds and to reduce the enzymatic activity of a pitaya – pineapple (<i>Stenocereus sp.</i> – <i>Fragaria ananassa</i>) beverage. <i>Journal of Food Science and Technology</i> , 2017, 54, 611-619.	1.4	17
17	Low-sugar content betaxanthins extracts from yellow pitaya (<i>Stenocereus pruinosus</i>). <i>Food and Bioproducts Processing</i> , 2020, 121, 178-185.	1.8	17
18	Underutilized Mexican Plants: Screening of Antioxidant and Antiproliferative Properties of Mexican Cactus Fruit Juices. <i>Plants</i> , 2021, 10, 368.	1.6	15

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19	Studied of Prunus serotina oil extracted by cold pressing and antioxidant effect of P. longiflora essential oil. Journal of Food Science and Technology, 2021, 58, 1420-1429.	1.4	13
20	Identification of Bioactivity, Volatile and Fatty Acid Profile in Supercritical Fluid Extracts of Mexican arnica. International Journal of Molecular Sciences, 2016, 17, 1528.	1.8	12
21	Comparative Reduction of Egg Yolk Cholesterol Using Anionic Chelating Agents. Molecules, 2018, 23, 3204.	1.7	11
22	Functional Attributes and Anticancer Potentialities of Chico (Pachycereus Weberi) and Jiotilla (Escontria Chiotilla) Fruits Extract. Plants, 2020, 9, 1623.	1.6	11
23	Supercritical CO ₂ -based tailor made valorization of Origanum vulgare L extracts: A green approach to extract high-value compounds with applied perspectives. Journal of Environmental Management, 2019, 232, 796-802.	3.8	10
24	Influence of Supercritical CO ₂ Extraction on Fatty Acids Profile, Volatile Compounds and Bioactivities from Rosmarinus officinalis. Waste and Biomass Valorization, 2020, 11, 1527-1537.	1.8	10
25	Implementation of kLa-Based Strategy for Scaling Up Porphyridium purpureum (Red Marine Microalga) to Produce High-Value Phycoerythrin, Fatty Acids, and Proteins. Marine Drugs, 2021, 19, 290.	2.2	6
26	Validation of aqueous two-phase extraction method. MethodsX, 2021, 8, 101421.	0.7	2
27	Bactericidal Activity, Isolation and Identification of Most Active Compound from 20 Plants used in Traditional Mexican Medicine Against Multidrug-Resistant Bacteria. International Journal of Pharmacology, 2018, 14, 203-214.	0.1	2
28	Development and Validation of a Rapid Analytical Method for the Simultaneous Quantification of Metabolic Syndrome Drugs by HPLC-DAD Chromatography. Scientia Pharmaceutica, 2021, 89, 8.	0.7	1