

JosÃ© RodrÃ­guez RodrÃ­guez

List of Publications by Year in descending order

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28
papers

700
citations

516215

16
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580395

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28
all docs

28
docs citations

28
times ranked

932
citing authors

#	ARTICLE	IF	CITATIONS
1	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
2	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
3	Underutilized Mexican Plants: Screening of Antioxidant and Antiproliferative Properties of Mexican Cactus Fruit Juices. Plants, 2021, 10, 368.	1.6	15
4	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
5	Exploring current tendencies in techniques and materials for immobilization of laccases – A review. International Journal of Biological Macromolecules, 2021, 181, 683-696.	3.6	56
6	Benefits of Cardamom (Elettaria cardamomum (L.) Maton) and Turmeric (Curcuma longa L.) Extracts for Their Applications as Natural Anti-Inflammatory Adjuvants. Plants, 2021, 10, 1908.	1.6	20
7	Validation of aqueous two-phase extraction method. MethodsX, 2021, 8, 101421.	0.7	2
8	Enzyme (Single and Multiple) and Nanozyme Biosensors: Recent Developments and Their Novel Applications in the Water-Food-Health Nexus. Biosensors, 2021, 11, 410.	2.3	47
9	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
10	Functional Attributes and Anticancer Potentialities of Chico (Pachycereus Weberi) and Jiotilla (Escontria Chiotilla) Fruits Extract. Plants, 2020, 9, 1623.	1.6	11
11	Effect of Ultrasound Application on Protein Yield and Fate of Alkaloids during Lupin Alkaline Extraction Process. Biomolecules, 2020, 10, 292.	1.8	28
12	Low-sugar content betaxanthins extracts from yellow pitaya (Stenocereus prinosus). Food and Bioproducts Processing, 2020, 121, 178-185.	1.8	17
13	Chemical Composition and Biological Activities of Oregano Essential Oil and Its Fractions Obtained by Vacuum Distillation. Molecules, 2019, 24, 1904.	1.7	42
14	Chemical composition of Acacia farnesiana (L) wild fruits and its activity against Mycobacterium tuberculosis and dysentery bacteria. Journal of Ethnopharmacology, 2019, 230, 74-80.	2.0	22
15	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
16	Phosphoesterification of soybean and peanut proteins with sodium trimetaphosphate (STMP): Changes in structure to improve functionality for food applications. Food Chemistry, 2018, 260, 299-305.	4.2	49
17	Comparative Reduction of Egg Yolk Cholesterol Using Anionic Chelating Agents. Molecules, 2018, 23, 3204.	1.7	11
18	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

#	ARTICLE	IF	CITATIONS
19	Using high hydrostatic pressures to retain the antioxidant compounds and to reduce the enzymatic activity of a pitayaâ€“pineapple (<i>Stenocereus sp.</i> â€“ <i>Fragaria ananassa</i>) beverage. <i>Journal of Food Science and Technology</i> , 2017, 54, 611-619.	1.4	17
20	Deodorization of <i>Arthrospira platensis</i> biomass for further scaleâ€“up food applications. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 5123-5130.	1.7	22
21	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
22	Green extraction technologies for highâ€“value metabolites from algae: a review. <i>Biofuels, Bioproducts and Biorefining</i> , 2017, 11, 215-231.	1.9	84
23	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
24	Identification of Bioactivity, Volatile and Fatty Acid Profile in Supercritical Fluid Extracts of Mexican <i>arnica</i> . <i>International Journal of Molecular Sciences</i> , 2016, 17, 1528.	1.8	12
25	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
26	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
27	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
28	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