

# HÃ©ctor E MartÃ­nez-Flores

## List of Publications by Year in descending order

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42  
papers

989  
citations

489802

18  
h-index

511568

30  
g-index

43  
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43  
docs citations

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times ranked

1400  
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of Extraction Processes on Bioactive Compounds from <i>Pleurotus ostreatus</i> and <i>Pleurotus djamor</i> : Their Applications in the Synthesis of Silver Nanoparticles. <i>Journal of Inorganic and Organometallic Polymers and Materials</i> , 2021, 31, 1406-1418.	1.9	13
2	Ecological Method for the Synthesis, Characterization and Antimicrobial Effect of Silver Nanoparticles Produced and Stabilized with a Mixture of Mucilage/Proteins Extracted from Flaxseed. <i>Journal of Inorganic and Organometallic Polymers and Materials</i> , 2021, 31, 3406-3415.	1.9	5
3	<i>Opuntia ficus-indica</i> as a supplement for gilts in late gestation and lactation: effects on biochemical parameters and voluntary feed intake. <i>Journal of Applied Animal Research</i> , 2021, 49, 404-412.	0.4	1
4	Optimization of acetylated starch films from purple sweet potato: effect of glycerol, carboxymethylcellulose, and stearic acid. <i>Materials Research Express</i> , 2021, 8, 115101.	0.8	1
5	The 5-HT <sub>1A</sub> receptor agonist, 8-OH-DPAT, Attenuates Long-Lasting Pain in Imiquimod-Induced Psoriasis in Mice.. <i>Experimental Dermatology</i> , 2021, , .	1.4	0
6	Effects of <i>Opuntia ficus-indica</i> in the diet of primiparous sows on the metabolic profile during late gestation and lactation and feed intake during lactation. <i>Journal of Animal Physiology and Animal Nutrition</i> , 2020, 104, 1884-1895.	1.0	3
7	Optimization in the extraction of polyphenolic compounds and antioxidant activity from <i>Opuntia ficus-indica</i> using response surface methodology. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14485.	0.9	3
8	Investigation of the Antibacterial Activity and Subacute Toxicity of a <i>Quercus crassifolia</i> Polyphenolic Bark Extract for its Potential Use in Functional Foods. <i>Journal of Food Science</i> , 2019, 84, 1692-1702.	1.5	12
9	Effect of nixtamalization processes on mitigation of acrylamide formation in tortilla chips. <i>Food Science and Biotechnology</i> , 2019, 28, 975-982.	1.2	7
10	Quantification of Phenolic Compounds and In Vitro Radical Scavenging Abilities with Leaf Extracts from Two Varieties of <i>Psidium guajava</i> L.. <i>Antioxidants</i> , 2018, 7, 34.	2.2	32
11	Antioxidant Properties of Polyphenolic Extracts from <i>Quercus Laurina</i> , <i>Quercus Crassifolia</i> , and <i>Quercus Scytophylla</i> Bark. <i>Antioxidants</i> , 2018, 7, 81.	2.2	16
12	Nixtamalization Process Affects Resistant Starch Formation and Glycemic Index of Tamales. <i>Journal of Food Science</i> , 2017, 82, 1110-1115.	1.5	18
13	Combined Effect of Ultrasound and Mild Temperatures on the Inactivation of <i>E. coli</i> in Fresh Carrot Juice and Changes on its Physicochemical Characteristics. <i>Journal of Food Science</i> , 2017, 82, 2343-2350.	1.5	47
14	Extruded snacks from whole wheat supplemented with textured soy flour: Effect on instrumental and sensory textural characteristics. <i>Journal of Texture Studies</i> , 2017, 48, 249-257.	1.1	13
15	Physical Characterization of Biodegradable Films Based on Chitosan, Polyvinyl Alcohol and <i>Opuntia Mucilage</i> . <i>Journal of Polymers and the Environment</i> , 2017, 25, 683-691.	2.4	37
16	Electrochemical Study and Characterization of an Amperometric Biosensor Based on the Immobilization of Laccase in a Nanostructure of TiO <sub>2</sub> Synthesized by the Sol-Gel Method. <i>Materials</i> , 2016, 9, 543.	1.3	30
17	Enzyme Immobilization by Amperometric Biosensors with TiO <sub>2</sub> Nanoparticles Used to Detect Phenol Compounds. <i>Food Engineering Reviews</i> , 2016, 8, 235-250.	3.1	17
18	Protein adsorption onto alginate-pectin microparticles and films produced by ionic gelation. <i>Journal of Food Engineering</i> , 2015, 154, 17-24.	2.7	47

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19	Physico-chemical parameters, bioactive compounds and microbial quality of thermo-sonicated carrot juice during storage. <i>Food Chemistry</i> , 2015, 172, 650-656.	4.2	115
20	Extraction and Characterization of Mucilage From Wild Species of <i>Oxypuntia</i> . <i>Journal of Food Process Engineering</i> , 2014, 37, 285-292.	1.5	62
21	OPTIMIZATION OF SOLAR DRYER FOR THE DEHYDRATION OF FRUITS AND VEGETABLES. <i>Journal of Food Processing and Preservation</i> , 2013, 37, 489-495.	0.9	7
22	Oil Oxidation in Corn Flour from Grains Processed with Alkaline Cooking by Use of Peroxide Value, UV and FTIR. <i>Plant Foods for Human Nutrition</i> , 2013, 68, 65-71.	1.4	8
23	Laser Light Scattering System Used to Evaluate the Effect of Calcium Hydroxide on the Properties of Amylopectin. <i>Food Analytical Methods</i> , 2013, 6, 1188-1195.	1.3	1
24	Effect of thermal-alkaline processing conditions on the quality level of corn oil. <i>CYTA - Journal of Food</i> , 2013, 11, 1-7.	0.9	6
25	Effect of incorporating prebiotics in coating materials for the microencapsulation of <i>Sacharomyces boulardii</i> . <i>International Journal of Food Sciences and Nutrition</i> , 2012, 63, 930-935.	1.3	23
26	As (V) Biosorption in an Aqueous Solution Using Chemically Treated Lemon ( <i>Citrus aurantifolia</i> ). <i>Journal of Food Science and Technology</i> , 2012, 45, 34-37.	1.5	34
27	New ecological nixtamalisation process for tortilla production and its impact on the chemical properties of whole corn flour and wastewater effluents. <i>International Journal of Food Science and Technology</i> , 2012, 47, 564-571.	1.3	47
28	Influence of high and low molecular weight glutenins on stress relaxation of wheat kernels and the relation to sedimentation and rheological properties. <i>Journal of Cereal Science</i> , 2012, 55, 344-350.	1.8	27
29	Nondestructive tests for measuring the firmness of guava fruit stored and treated with methyl jasmonate and calcium chloride. <i>International Journal of Food Science and Technology</i> , 2011, 46, 1310-1315.	1.3	6
30	Evaluation of Degree of Elasticity and Other Mechanical Properties of Wheat Kernels. <i>Cereal Chemistry</i> , 2011, 88, 12-18.	1.1	33
31	Whole-grain corn tortilla prepared using an ecological nixtamalisation process and its impact on the nutritional value. <i>International Journal of Food Science and Technology</i> , 2010, 45, 23-28.	1.3	28
32	Chemical composition and physicochemical properties of shiitake mushroom and high fiber products. <i>Composici3n qu4mica y propiedades f4sico-qu4micas del hongo shiitake y de productos con alto contenido de fibra</i> . <i>CYTA - Journal of Food</i> , 2009, 7, 7-14.	0.9	7
33	Optical temperature behavior of a starch-water mixture. <i>Proceedings of SPIE</i> , 2009, , .	0.8	0
34	Functional Characteristics of Protein Flaxseed Concentrate Obtained Applying a Response Surface Methodology. <i>Journal of Food Science</i> , 2006, 71, C495-C498.	1.5	41
35	EVALUATING THE QUALITY OF LIPIDS DURING ALKALINE COOKING OF CORN. <i>Journal of Food Lipids</i> , 2006, 13, 177-185.	0.9	18
36	Use of pejibaye flour ( <i>Bactris gasipaes</i> Kunth) in the production of food pastas. <i>International Journal of Food Science and Technology</i> , 2006, 41, 933-937.	1.3	15

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37	Sensorial and biological evaluation of an extruded product made from corn supplemented with soybean and safflower pastes. <i>International Journal of Food Science and Technology</i> , 2005, 40, 517-524.	1.3	10
38	Effect of high fiber products on blood lipids and lipoproteins in hamsters. <i>Nutrition Research</i> , 2004, 24, 85-93.	1.3	71
39	Changes in Nixtamalized Corn Flour Dependent on Postcooking Steeping Time. <i>Cereal Chemistry</i> , 2002, 79, 162-166.	1.1	33
40	Physical properties and composition of femurs of rat fed with diets based on corn tortillas made from different processes. <i>International Journal of Food Sciences and Nutrition</i> , 2002, 53, 155-162.	1.3	14
41	Studies and Biological Assays in Corn Tortillas Made From Fresh Masa Prepared by Extrusion and Nixtamalization Processes. <i>Journal of Food Science</i> , 2002, 67, 1196-1199.	1.5	24
42	Effect of the components of maize on the quality of masa and tortillas during the traditional nixtamalisation process. <i>Journal of the Science of Food and Agriculture</i> , 2001, 81, 1455-1462.	1.7	54