

HÃ©ctor E MartÃ­nez-Flores

List of Publications by Year in descending order

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#	ARTICLE	IF	CITATIONS
1	Effect of Extraction Processes on Bioactive Compounds from <i>Pleurotus ostreatus</i> and <i>Pleurotus djamo</i> : Their Applications in the Synthesis of Silver Nanoparticles. <i>Journal of Inorganic and Organometallic Polymers and Materials</i> , 2021, 31, 1406-1418.	3.7	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.	3.7	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.	1.2	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.	1.6	1
5	The 5-HT _{1A} receptor agonist, 8-OH-DPAT, Attenuates Long-Lasting Pain in Imiquimod-Induced Psoriasis in Mice.. <i>Experimental Dermatology</i> , 2021, , .	2.9	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.	2.2	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.	2.0	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.	3.1	12
9	Effect of nixtamalization processes on mitigation of acrylamide formation in tortilla chips. <i>Food Science and Biotechnology</i> , 2019, 28, 975-982.	2.6	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.	5.1	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.	5.1	16
12	Nixtamalization Process Affects Resistant Starch Formation and Glycemic Index of Tamales. <i>Journal of Food Science</i> , 2017, 82, 1110-1115.	3.1	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.	3.1	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.	2.5	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.	5.0	37
16	Electrochemical Study and Characterization of an Amperometric Biosensor Based on the Immobilization of Laccase in a Nanostructure of TiO ₂ Synthesized by the Sol-Gel Method. <i>Materials</i> , 2016, 9, 543.	2.9	30
17	Enzyme Immobilization by Amperometric Biosensors with TiO ₂ Nanoparticles Used to Detect Phenol Compounds. <i>Food Engineering Reviews</i> , 2016, 8, 235-250.	5.9	17
18	Protein adsorption onto alginate-pectin microparticles and films produced by ionic gelation. <i>Journal of Food Engineering</i> , 2015, 154, 17-24.	5.2	47

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19	Physico-chemical parameters, bioactive compounds and microbial quality of thermo-sonicated carrot juice during storage. Food Chemistry, 2015, 172, 650-656.	8.2	115
20	Extraction and Characterization of Mucilage From Wild Species of <i>Oxypuntia</i> . Journal of Food Process Engineering, 2014, 37, 285-292.	2.9	62
21	OPTIMIZATION OF SOLAR DRYER FOR THE DEHYDRATION OF FRUITS AND VEGETABLES. Journal of Food Processing and Preservation, 2013, 37, 489-495.	2.0	7
22	Oil Oxidation in Corn Flour from Grains Processed with Alkaline Cooking by Use of Peroxide Value, UV and FTIR. Plant Foods for Human Nutrition, 2013, 68, 65-71.	3.2	8
23	Laser Light Scattering System Used to Evaluate the Effect of Calcium Hydroxide on the Properties of Amylopectin. Food Analytical Methods, 2013, 6, 1188-1195.	2.6	1
24	Effect of thermal-alkaline processing conditions on the quality level of corn oil. CYTA - Journal of Food, 2013, 11, 1-7.	1.9	6
25	Effect of incorporating prebiotics in coating materials for the microencapsulation of <i>Sacharomyces boulardii</i> . International Journal of Food Sciences and Nutrition, 2012, 63, 930-935.	2.8	23
26	As (V) Biosorption in an Aqueous Solution Using Chemically Treated Lemon (<i>Citrus aurantifolia</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	3.1	34
27	New ecological nixtamalisation process for tortilla production and its impact on the chemical properties of whole corn flour and wastewater effluents. International Journal of Food Science and Technology, 2012, 47, 564-571.	2.7	47
28	Influence of high and low molecular weight glutenins on stress relaxation of wheat kernels and the relation to sedimentation and rheological properties. Journal of Cereal Science, 2012, 55, 344-350.	3.7	27
29	Nondestructive tests for measuring the firmness of guava fruit stored and treated with methyl jasmonate and calcium chloride. International Journal of Food Science and Technology, 2011, 46, 1310-1315.	2.7	6
30	Evaluation of Degree of Elasticity and Other Mechanical Properties of Wheat Kernels. Cereal Chemistry, 2011, 88, 12-18.	2.2	33
31	Whole-grain corn tortilla prepared using an ecological nixtamalisation process and its impact on the nutritional value. International Journal of Food Science and Technology, 2010, 45, 23-28.	2.7	28
32	Chemical composition and physicochemical properties of shiitake mushroom and high fiber products Composici3n qu3mica y propiedades f3sico-qu3micas del hongo shiitake y de productos con alto contenido de fibra. CYTA - Journal of Food, 2009, 7, 7-14.	1.9	7
33	Optical temperature behavior of a starch-water mixture. Proceedings of SPIE, 2009, , .	0.8	0
34	Functional Characteristics of Protein Flaxseed Concentrate Obtained Applying a Response Surface Methodology. Journal of Food Science, 2006, 71, C495-C498.	3.1	41
35	EVALUATING THE QUALITY OF LIPIDS DURING ALKALINE COOKING OF CORN. Journal of Food Lipids, 2006, 13, 177-185.	1.0	18
36	Use of pejibaye flour (<i>Bactris gasipaes</i> Kunth) in the production of food pastas. International Journal of Food Science and Technology, 2006, 41, 933-937.	2.7	15

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37	Sensorial and biological evaluation of an extruded product made from corn supplemented with soybean and safflower pastes. International Journal of Food Science and Technology, 2005, 40, 517-524.	2.7	10
38	Effect of high fiber products on blood lipids and lipoproteins in hamsters. Nutrition Research, 2004, 24, 85-93.	2.9	71
39	Changes in Nixtamalized Corn Flour Dependent on Postcooking Steeping Time. Cereal Chemistry, 2002, 79, 162-166.	2.2	33
40	Physical properties and composition of femurs of rat fed with diets based on corn tortillas made from different processes. International Journal of Food Sciences and Nutrition, 2002, 53, 155-162.	2.8	14
41	Studies and Biological Assays in Corn Tortillas Made From Fresh Masa Prepared by Extrusion and Nixtamalization Processes. Journal of Food Science, 2002, 67, 1196-1199.	3.1	24
42	Effect of the components of maize on the quality of masa and tortillas during the traditional nixtamalisation process. Journal of the Science of Food and Agriculture, 2001, 81, 1455-1462.	3.5	54