

Erick Paul Gutiérrez-Grijalva

List of Publications by Year in descending order

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Version: 2024-02-01

23
papers

1,145
citations

687363

13
h-index

713466

21
g-index

23
all docs

23
docs citations

23
times ranked

2132
citing authors

#	ARTICLE	IF	CITATIONS
1	Essential Oils of Oregano: Biological Activity beyond Their Antimicrobial Properties. <i>Molecules</i> , 2017, 22, 989.	3.8	235
2	Flavonoids as Cytokine Modulators: A Possible Therapy for Inflammation-Related Diseases. <i>International Journal of Molecular Sciences</i> , 2016, 17, 921.	4.1	221
3	Flavonoids and Phenolic Acids from Oregano: Occurrence, Biological Activity and Health Benefits. <i>Plants</i> , 2018, 7, 2.	3.5	146
4	Phenolic compounds: Natural alternative in inflammation treatment. A Review. <i>Cogent Food and Agriculture</i> , 2016, 2, .	1.4	93
5	Cellular antioxidant activity and in vitro inhibition of α -glucosidase, α -amylase and pancreatic lipase of oregano polyphenols under simulated gastrointestinal digestion. <i>Food Research International</i> , 2019, 116, 676-686.	6.2	80
6	Effect of cooking and germination on bioactive compounds in pulses and their health benefits. <i>Journal of Functional Foods</i> , 2017, 38, 624-634.	3.4	72
7	Review: dietary phenolic compounds, health benefits and bioaccessibility. <i>Archivos Latinoamericanos De Nutricion</i> , 2016, 66, 87-100.	0.3	57
8	Effect of <i>In Vitro</i> Digestion on the Total Antioxidant Capacity and Phenolic Content of 3 Species of Oregano (<i>Hedeoma patens</i> , <i>Lippia graveolens</i> , <i>Lippia palmeri</i>). <i>Journal of Food Science</i> , 2017, 82, 2832-2839.	3.1	39
9	Plants of the Genus Terminalia: An Insight on Its Biological Potentials, Pre-Clinical and Clinical Studies. <i>Frontiers in Pharmacology</i> , 2020, 11, 561248.	3.5	26
10	Antioxidant Molecules from Plant Waste: Extraction Techniques and Biological Properties. <i>Processes</i> , 2020, 8, 1566.	2.8	23
11	Plant Alkaloids: Structures and Bioactive Properties. , 2020, , 85-117.		22
12	Fatty Acid Profile, Total Carotenoids, and Free Radical-Scavenging from the Lipophilic Fractions of 12 Native Mexican Avocado Accessions. <i>Plant Foods for Human Nutrition</i> , 2019, 74, 501-507.	3.2	17
13	Galangal, the multipotent super spices: A comprehensive review. <i>Trends in Food Science and Technology</i> , 2020, 101, 50-62.	15.1	17
14	Solanum Fruits: Phytochemicals, Bioaccessibility and Bioavailability, and Their Relationship With Their Health-Promoting Effects. <i>Frontiers in Nutrition</i> , 2021, 8, 790582.	3.7	17
15	Prebiotic compounds from agro-industrial by-products. <i>Journal of Food Biochemistry</i> , 2019, 43, e12711.	2.9	16
16	Peptides in Colorectal Cancer: Current State of Knowledge. <i>Plant Foods for Human Nutrition</i> , 2020, 75, 467-476.	3.2	12
17	Cactus: Chemical, nutraceutical composition and potential bio-pharmacological properties. <i>Phytotherapy Research</i> , 2021, 35, 1248-1283.	5.8	12
18	Extraction Processes Affect the Composition and Bioavailability of Flavones from Lamiaceae Plants: A Comprehensive Review. <i>Processes</i> , 2021, 9, 1675.	2.8	11

#	ARTICLE	IF	CITATIONS
19	Valorization of Fermented Shrimp Waste with Supercritical CO2 Conditions: Extraction of Astaxanthin and Effect of Simulated Gastrointestinal Digestion on Its Antioxidant Capacity. <i>Molecules</i> , 2021, 26, 4465.	3.8	7
20	Supercritical CO2 extraction of oregano (<i>Lippia graveolens</i>) phenolic compounds with antioxidant, Î±-amylase and Î±-glucosidase inhibitory capacity. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 3480-3490.	3.2	6
21	Flavones and Flavonols: Bioactivities and Responses Under Light Stress in Herbs. , 2020, , 91-115.		6
22	Bioprocessing of Shrimp Waste Using Novel Industrial By-Products: Effects on Nutrients and Lipophilic Antioxidants. <i>Fermentation</i> , 2021, 7, 312.	3.0	6
23	Spray-Dried Microencapsulation of Oregano (<i>Lippia graveolens</i>) Polyphenols with Maltodextrin Enhances Their Stability during In Vitro Digestion. <i>Journal of Chemistry</i> , 2022, 2022, 1-10.	1.9	4