

Aleyda PÃ©rez-Herrera

List of Publications by Year in descending order

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Version: 2024-02-01

16
papers

371
citations

933447

10
h-index

888059

17
g-index

18
all docs

18
docs citations

18
times ranked

704
citing authors

#	ARTICLE	IF	CITATIONS
1	Traditional knowledge of edible plants in an indigenous community in the Sierra Norte of Oaxaca, Mexico. <i>Plant Biosystems</i> , 2022, 156, 515-527.	1.6	8
2	Association of gut microbiome with fasting triglycerides, fasting insulin and obesity status in Mexican children. <i>Pediatric Obesity</i> , 2021, 16, e12748.	2.8	37
3	Identification and Quantification of Bioactive Compounds in <i>Agave potatorum</i> Zucc. Leaves at Different Stages of Development and a Preliminary Biological Assay. <i>Waste and Biomass Valorization</i> , 2021, 12, 4537-4547.	3.4	15
4	The MC4R p.Ile269Asn mutation confers a high risk for type 2 diabetes in the Mexican population via obesity dependent and independent effects. <i>Scientific Reports</i> , 2021, 11, 3097.	3.3	3
5	The effect of the presence of seeds on the nutraceutical, sensory and rheological properties of <i>Physalis</i> spp. Fruits jam: A comparative analysis. <i>Food Chemistry</i> , 2020, 302, 125141.	8.2	20
6	The Melanocortin 4 Receptor p.Ile269Asn Mutation Is Associated with Childhood and Adult Obesity in Mexicans. <i>Journal of Clinical Endocrinology and Metabolism</i> , 2020, 105, e1468-e1477.	3.6	9
7	Effect of <i>Pleurotus agaves</i> mushroom addition on the physicochemical and sensory properties of blue maize tortillas produced with traditional and ecological nixtamalization. <i>Food and Function</i> , 2020, 11, 8768-8779.	4.6	4
8	Ethnobotany of food plants (quelites) sold in two traditional markets of Oaxaca, Mexico. <i>South African Journal of Botany</i> , 2020, 130, 215-223.	2.5	20
9	Causal Association of Haptoglobin With Obesity in Mexican Children: A Mendelian Randomization Study. <i>Journal of Clinical Endocrinology and Metabolism</i> , 2020, 105, e2501-e2510.	3.6	6
10	Traditional Mushroom Consumption Associated to Lower Levels of Triglycerides and Blood Pressure in an Indigenous Peasant Community from Oaxaca, Mexico. <i>International Journal of Medicinal Mushrooms</i> , 2020, 22, 953-966.	1.5	5
11	Consumo de agua y rendimiento de tomate de câscara bajo diferentes cubiertas de invernaderos. <i>Horticultura Brasileira</i> , 2017, 35, 265-270.	0.5	6
12	The antioxidants in oils heated at frying temperature, whether natural or added, could protect against postprandial oxidative stress in obese people. <i>Food Chemistry</i> , 2013, 138, 2250-2259.	8.2	46
13	Effect of natalizumab on oxidative damage biomarkers in relapsing-remitting multiple sclerosis. <i>Pharmacological Reports</i> , 2013, 65, 624-631.	3.3	26
14	Extremely low-frequency electromagnetic fields activate the antioxidant pathway Nrf2 in a Huntington's disease-like rat model. <i>Brain Stimulation</i> , 2013, 6, 84-86.	1.6	35
15	Effect of rotating tray drying on antioxidant components, color and rehydration ratio of tomato saladette slices. <i>LWT - Food Science and Technology</i> , 2012, 46, 298-304.	5.2	59
16	The postprandial inflammatory response after ingestion of heated oils in obese persons is reduced by the presence of phenol compounds. <i>Molecular Nutrition and Food Research</i> , 2012, 56, 510-514.	3.3	49