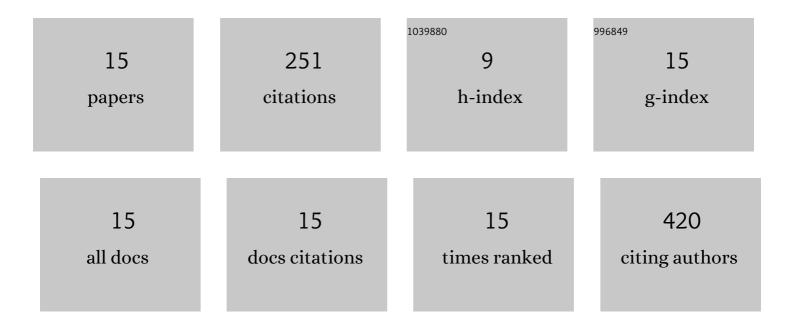
Luis Bustamante

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/37107/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Interruption of Seed Dormancy and In Vitro Germination of the Halophile Emerging Crop Suaeda edulis (Chenopodiaceae). Agronomy, 2022, 12, 103.	1.3	1
2	Metabolic profile and antioxidant capacity of five Berberis leaves species: A comprehensive study to determine their potential as natural food or ingredient. Food Research International, 2022, 160, 111642.	2.9	4
3	Hydro-Environmental Criteria for Introducing an Edible Halophyte from a Rainy Region to an Arid Zone: A Study Case of Suaeda spp. as a New Crop in NW MA©xico. Plants, 2021, 10, 1996.	1.6	3
4	Berberis microphylla G. Forst (Calafate) Berry Extract Reduces Oxidative Stress and Lipid Peroxidation of Human LDL. Antioxidants, 2020, 9, 1171.	2.2	6
5	Isolation of Three Lycorine Type Alkaloids from Rhodolirium speciosum (Herb.) Ravenna Using pH-Zone-Refinement Centrifugal Partition Chromatography and Their Acetylcholinesterase Inhibitory Activities. Metabolites, 2020, 10, 309.	1.3	5
6	Neuroprotective activity of isoquinoline alkaloids from of Chilean Amaryllidaceae plants against oxidative stress-induced cytotoxicity on human neuroblastoma SH-SY5Y cells and mouse hippocampal slice culture. Food and Chemical Toxicology, 2019, 132, 110665.	1.8	15
7	Phenolic, oxylipin and fatty acid profiles of the Chilean hazelnut (Gevuina avellana): Antioxidant activity and inhibition of pro-inflammatory and metabolic syndrome-associated enzymes. Food Chemistry, 2019, 298, 125026.	4.2	33
8	Pharmacokinetics of low molecular weight phenolic compounds in gerbil plasma after the consumption of calafate berry (Berberis microphylla) extract. Food Chemistry, 2018, 268, 347-354.	4.2	20
9	Characterization of an Antioxidant-Enriched Beverage from Grape Musts and Extracts of Winery and Grapevine By-Products. Beverages, 2018, 4, 4.	1.3	13
10	Differences in <i>Vvufgt</i> and <i>VvmybA1</i> Gene Expression Levels and Phenolic Composition in Table Grape (<i>Vitis vinifera</i> L.) †Red Globe' and Its Somaclonal Variant †Pink Globe'. Journal of Agricultural and Food Chemistry, 2017, 65, 2793-2804.	2.4	7
11	Evaluation of microextraction by packed sorbent, liquid–liquid microextraction and derivatization pretreatment of dietâ€derived phenolic acids in plasma by gas chromatography with triple quadrupole mass spectrometry. Journal of Separation Science, 2017, 40, 3487-3496.	1.3	11
12	Effect of thermomaceration and enzymatic maceration on phenolic compounds of grape must enriched by grape pomace, vine leaves and canes. European Food Research and Technology, 2016, 242, 1149-1158.	1.6	27
13	Hydroxycinnamic acids and flavonols in native edible berries of South Patagonia. Food Chemistry, 2015, 167, 84-90.	4.2	37
14	Flavonols, Alkaloids, and Antioxidant Capacity of Edible Wild <i>Berberis</i> Species from Patagonia. Journal of Agricultural and Food Chemistry, 2014, 62, 12407-12417.	2.4	32
15	High performance thin layer chromatography determination of cellobiosan and levoglucosan in bio-oil obtained by fast pyrolysis of sawdust. Journal of Chromatography A, 2011, 1218, 3811-3815.	1.8	37