

Luis Bustamante

List of Publications by Year in descending order

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15
papers

251
citations

1039880

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996849

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420
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#	ARTICLE	IF	CITATIONS
1	Interruption of Seed Dormancy and In Vitro Germination of the Halophile Emerging Crop <i>Suaeda edulis</i> (Chenopodiaceae). <i>Agronomy</i> , 2022, 12, 103.	1.3	1
2	Metabolic profile and antioxidant capacity of five <i>Berberis</i> leaves species: A comprehensive study to determine their potential as natural food or ingredient. <i>Food Research International</i> , 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 <i>Suaeda</i> spp. as a New Crop in NW MEXICO. <i>Plants</i> , 2021, 10, 1996.	1.6	3
4	<i>Berberis microphylla</i> G. Forst (Calafate) Berry Extract Reduces Oxidative Stress and Lipid Peroxidation of Human LDL. <i>Antioxidants</i> , 2020, 9, 1171.	2.2	6
5	Isolation of Three Lycorine Type Alkaloids from <i>Rhodolirium speciosum</i> (Herb.) Ravenna Using pH-Zone-Refinement Centrifugal Partition Chromatography and Their Acetylcholinesterase Inhibitory Activities. <i>Metabolites</i> , 2020, 10, 309.	1.3	5
6	Neuroprotective activity of isoquinoline alkaloids from Chilean Amaryllidaceae plants against oxidative stress-induced cytotoxicity on human neuroblastoma SH-SY5Y cells and mouse hippocampal slice culture. <i>Food and Chemical Toxicology</i> , 2019, 132, 110665.	1.8	15
7	Phenolic, oxylipin and fatty acid profiles of the Chilean hazelnut (<i>Gevuina avellana</i>): Antioxidant activity and inhibition of pro-inflammatory and metabolic syndrome-associated enzymes. <i>Food Chemistry</i> , 2019, 298, 125026.	4.2	33
8	Pharmacokinetics of low molecular weight phenolic compounds in gerbil plasma after the consumption of calafate berry (<i>Berberis microphylla</i>) extract. <i>Food Chemistry</i> , 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. <i>Beverages</i> , 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". <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 2793-2804.	2.4	7
11	Evaluation of microextraction by packed sorbent, liquid-liquid microextraction and derivatization pretreatment of diet-derived phenolic acids in plasma by gas chromatography with triple quadrupole mass spectrometry. <i>Journal of Separation Science</i> , 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. <i>European Food Research and Technology</i> , 2016, 242, 1149-1158.	1.6	27
13	Hydroxycinnamic acids and flavonols in native edible berries of South Patagonia. <i>Food Chemistry</i> , 2015, 167, 84-90.	4.2	37
14	Flavonols, Alkaloids, and Antioxidant Capacity of Edible Wild <i>Berberis</i> Species from Patagonia. <i>Journal of Agricultural and Food Chemistry</i> , 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. <i>Journal of Chromatography A</i> , 2011, 1218, 3811-3815.	1.8	37