

Ana Cristina RamÃ- rez-Anguiano

List of Publications by Year in descending order

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Version: 2024-02-01

11
papers

358
citations

1040018

9
h-index

1474186

9
g-index

11
all docs

11
docs citations

11
times ranked

681
citing authors

#	ARTICLE	IF	CITATIONS
1	Chronic wound healing by controlled release of chitosan hydrogels loaded with silver nanoparticles and calendula extract. <i>Journal of Tissue Viability</i> , 2022, 31, 173-179.	2.0	24
2	The Impact of Aqueous Extracts of <i>Verbesina sphaerocephala</i> and <i>Verbesina fastigiata</i> on Germination and Growth in <i>Solanum lycopersicum</i> and <i>Cucumis sativus</i> Seedlings. <i>Horticulturae</i> , 2022, 8, 652.	2.8	0
3	Calculating the metabolizable energy of macronutrients: a critical review of Atwater's results. <i>Nutrition Reviews</i> , 2017, 75, 37-48.	5.8	26
4	Mitochondrial ATPase activity and membrane fluidity changes in rat liver in response to intoxication with Buckthorn (<i>Karwinskia humboldtiana</i>). <i>Biological Research</i> , 2015, 48, 17.	3.4	10
5	Thrombin generation and international normalized ratio in inherited thrombophilia patients receiving thromboprophylactic therapy. <i>Thrombosis Research</i> , 2015, 136, 1291-1298.	1.7	10
6	Fish oil, melatonin and vitamin E attenuates midbrain cyclooxygenase-2 activity and oxidative stress after the administration of 1-methyl-4-phenyl-1,2,3,6-tetrahydropyridine. <i>Metabolic Brain Disease</i> , 2013, 28, 705-709.	2.9	34
7	Immunology and Oxidative Stress in Multiple Sclerosis: Clinical and Basic Approach. <i>Clinical and Developmental Immunology</i> , 2013, 2013, 1-14.	3.3	144
8	ENHANCING ANTI-OXIDANT ACTIVITIES OF LIVER P&T% BY BOLETUS EDULIS SUPPLEMENTATION. <i>Journal of Food Biochemistry</i> , 2011, 35, 556-573.	2.9	0
9	Improvement of the antimicrobial activity of edible mushroom extracts by inhibition of oxidative enzymes. <i>International Journal of Food Science and Technology</i> , 2009, 44, 1057-1064.	2.7	18
10	Effect of cooking, <i>in vitro</i> digestion and Caco-2 cells absorption on the radical scavenging activities of edible mushrooms. <i>International Journal of Food Science and Technology</i> , 2009, 44, 2189-2197.	2.7	22
11	Radical scavenging activities, endogenous oxidative enzymes and total phenols in edible mushrooms commonly consumed in Europe. <i>Journal of the Science of Food and Agriculture</i> , 2007, 87, 2272-2278.	3.5	70