Victor M Zamora-Gasga

List of Publications by Year
in descending order

15	348	933447 10	996975 15
papers	citations	h-index	g-index

15	15	15	528
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Prebiotic effect of predigested mango peel on gut microbiota assessed in a dynamic in vitro model of the human colon (TIM-2). Food Research International, 2019, 118, 89-95.	6.2	75
2	In Vitro Gastrointestinal Digestion and Colonic Fermentation of High Dietary Fiber and Antioxidant-Rich Mango (Mangifera indica L.) â€œAtaulfoâ€•Based Fruit Bars. Nutrients, 2019, 11, 1564.	4.1	40
3	Granola bars prepared with Agave tequilana ingredients: Chemical composition and inÂvitro starch hydrolysis. LWT - Food Science and Technology, 2014, 56, 309-314.	5.2	35
4	Nutritional properties and phenolic content of a bakery product substituted with a mango (Mangifera) Tj ETQq0 0 0 rgBT /Overlock 10 T	6.2	33
5	Changes in gut microbiota in predigested Hibiscus sabdariffa L calyces and Agave (Agave tequilana) Tj ETQq1 1 0.784314 rgBT /Overl International, 2020, 132, 109036.	6.2	27
6	Optimization of ultrasonic-assisted extraction of phenolic compounds from Justicia spicigera leaves. Food Science and Biotechnology, 2018, 27, 1093-1102.	2.6	25
7	In vitro gastrointestinal digestion of mango byâ€product snacks: Potential absorption of polyphenols and antioxidant capacity. International Journal of Food Science and Technology, 2019, 54, 3091-3098.	2.7	21
8	Sauces: An undiscovered healthy complement in Mexican cuisine. International Journal of Gastronomy and Food Science, 2019, 17, 100154.	3.0	19
9	In vitro gastrointestinal digestion and colonic fermentation of tomato (Solanum lycopersicum L.) and husk tomato (Physalis ixocarpa Brot.): Phenolic compounds released and bioconverted by gut microbiota. Food Chemistry, 2021, 360, 130051.	8.2	19
10	Microbial metabolites profile during in vitro human colonic fermentation of breakfast menus consumed by Mexican school children. Food Research International, 2017, 97, 7-14.	6.2	12
11	Starch digestibility and predicted glycaemic index (p<scp>GI</scp>) in starchy foods consumed in Mexico. Starch/Staerke, 2014, 66, 91-101.	2.1	11
12	Gut metabolites associated with <scp>pH</scp> and antioxidant capacity during inÂvitro colonic fermentation of Mexican corn products. Cereal Chemistry, 2018, 95, 399-410.	2.2	10
13	Optimization of Ultrasonic-Assisted Extraction of Antioxidant Compounds from Starfruit (Averroha carambola L)Leaves. Journal of Food Processing and Preservation, 2017, 41, e13093.	2.0	7
14	In vitro human colonic fermentation of indigestible fraction isolated from lunch menus: impact on the gut metabolites and antioxidant capacity. International Journal of Food Sciences and Nutrition, 2018, 69, 718-728.	2.8	7
15	Mexican Traditional Plant-Foods: Polyphenols Bioavailability, Gut Microbiota Metabolism and Impact Human Health. Current Pharmaceutical Design, 2019, 25, 3434-3456.	1.9	7