

Victor M Zamora-Gasga

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/4030661/publications.pdf>

Version: 2024-02-01

15
papers

348
citations

933447

10
h-index

996975

15
g-index

15
all docs

15
docs citations

15
times ranked

528
citing authors

#	ARTICLE	IF	CITATIONS
1	In vitro gastrointestinal digestion and colonic fermentation of tomato (<i>Solanum lycopersicum</i> L.) and husk tomato (<i>Physalis ixocarpa</i> Brot.): Phenolic compounds released and bioconverted by gut microbiota. <i>Food Chemistry</i> , 2021, 360, 130051.	8.2	19
2	Changes in gut microbiota in predigested <i>Hibiscus sabdariffa</i> L calyces and Agave (<i>Agave tequilana</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5 International, 2020, 132, 109036.	6.2	27
3	In Vitro Gastrointestinal Digestion and Colonic Fermentation of High Dietary Fiber and Antioxidant-Rich Mango (<i>Mangifera indica</i> L.) -Based Fruit Bars. <i>Nutrients</i> , 2019, 11, 1564.	4.1	40
4	<i>In vitro</i> gastrointestinal digestion of mango by product snacks: Potential absorption of polyphenols and antioxidant capacity. <i>International Journal of Food Science and Technology</i> , 2019, 54, 3091-3098.	2.7	21
5	Sauces: An undiscovered healthy complement in Mexican cuisine. <i>International Journal of Gastronomy and Food Science</i> , 2019, 17, 100154.	3.0	19
6	Prebiotic effect of predigested mango peel on gut microbiota assessed in a dynamic in vitro model of the human colon (TIM-2). <i>Food Research International</i> , 2019, 118, 89-95.	6.2	75
7	Mexican Traditional Plant-Foods: Polyphenols Bioavailability, Gut Microbiota Metabolism and Impact Human Health. <i>Current Pharmaceutical Design</i> , 2019, 25, 3434-3456.	1.9	7
8	Gut metabolites associated with pH and antioxidant capacity during in vitro colonic fermentation of Mexican corn products. <i>Cereal Chemistry</i> , 2018, 95, 399-410.	2.2	10
9	<i>In vitro</i> human colonic fermentation of indigestible fraction isolated from lunch menus: impact on the gut metabolites and antioxidant capacity. <i>International Journal of Food Sciences and Nutrition</i> , 2018, 69, 718-728.	2.8	7
10	Optimization of ultrasonic-assisted extraction of phenolic compounds from <i>Justicia spicigera</i> leaves. <i>Food Science and Biotechnology</i> , 2018, 27, 1093-1102.	2.6	25
11	Microbial metabolites profile during in vitro human colonic fermentation of breakfast menus consumed by Mexican school children. <i>Food Research International</i> , 2017, 97, 7-14.	6.2	12
12	Optimization of Ultrasonic-Assisted Extraction of Antioxidant Compounds from Starfruit (<i>Averrhoa carambola</i> L) Leaves. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13093.	2.0	7
13	Nutritional properties and phenolic content of a bakery product substituted with a mango (<i>Mangifera</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 38	6.2	38
14	Granola bars prepared with Agave tequilana ingredients: Chemical composition and in vitro starch hydrolysis. <i>LWT - Food Science and Technology</i> , 2014, 56, 309-314.	5.2	35
15	Starch digestibility and predicted glycaemic index (pGI) in starchy foods consumed in Mexico. <i>Starch/Staerke</i> , 2014, 66, 91-101.	2.1	11