Silverio GarcÃ-a-Lara

List of Publications by Year
in descending order

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85 papers	2,208 citations	257101 24 h-index	264894 42 g-index
87 all docs	87 docs citations	87 times ranked	2290 citing authors

#	Article	IF	Citations
1	Constitutive Changes in Nutrients and Phytochemicals in Kernels of Aluminium-Tolerant Maize (Zea) Tj ETQq1 1 0.784314 rgBT /Over	0.6	0
2	Recent advances on the use of abiotic stress (water, UV radiation, atmospheric gases, and temperature) Tj ETQq0 0 0 rgBT /Overlock 10 Growth Regulation, 2022, 97, 1-20.	1.8	12
3	Application of metabolic engineering to enhance the content of alkaloids in medicinal plants. Metabolic Engineering Communications, 2022, 14, e00194.	1.9	22
4	nurP28, a New-to-Nature Zein-Derived Peptide, Enhances the Therapeutic Effect of Docetaxel in Breast Cancer Monolayers and Spheroids. Molecules, 2022, 27, 2824.	1.7	5
5	Novel Î±-zein peptide fractions with in vitro cytotoxic activity against hepatocarcinoma. Food and Bioproducts Processing, 2022, 135, 48-59.	1.8	1
6	Effects of saline elicitors on saponin production in Agave salmiana plants grown in vitro. Plant Physiology and Biochemistry, 2021, 162, 476-482.	2.8	5
7	Maize bioactive peptides: From structure to human health. Journal of Cereal Science, 2021, 100, 103232.	1.8	20
8	Effect of the Addition of Different Vegetal Mixtures on the Nutritional, Functional, and Sensorial Properties of Snacks Based on Pseudocereals. Foods, 2021, 10, 2271.	1.9	3
9	Physicochemical characterization of the anatomical structures of teosinte (Zea mays subsp. mexicana) covered caryopses.. Journal of Cereal Science, 2021, , 103353.	1.8	2
10	Natural Peptides Inducing Cancer Cell Death: Mechanisms and Properties of Specific Candidates for Cancer Therapeutics. Molecules, 2021, 26, 7453.	1.7	19
11	Physical and chemical parameters, Fusarium verticillioides growth and fumonisin production in kernels of nine maize genotypes. Journal of Cereal Science, 2020, 96, 103128.	1.8	1
12	In Silico Analysis and In Vitro Characterization of the Bioactive Profile of Three Novel Peptides Identified from 19 kDa Î±-Zein Sequences of Maize. Molecules, 2020, 25, 5405.	1.7	13
13	Compositional Variation in Trans-Ferulic, p-coumaric, and Diferulic Acids Levels Among Kernels of Modern and Traditional Maize (Zea mays L.) Hybrids. Frontiers in Nutrition, 2020, 7, 600747.	1.6	9
14	Field effectiveness of improved hermetic storage technologies on maize grain quality in Central Mexico. Journal of Stored Products Research, 2020, 87, 101585.	1.2	15
15	Modulation of Aleurone Peroxidases in Kernels of Insect-Resistant Maize (Zea mays L.; Pob84-C3R) After Mechanical and Insect Damage. Frontiers in Plant Science, 2020, 11, 781.	1.7	3
16	Prediction of the antioxidant capacity of maize (Zea mays) hybrids using mass fingerprinting and data mining. Food Bioscience, 2020, 37, 100647.	2.0	4
17	In Vitro Germination and Initial Seedling Development of Krantz Aloe by Smoke-saturated Water and Seed Imbibition. HortTechnology, 2020, 30, 619-623.	0.5	0
18	Assessment of potential impacts associated with gene flow from transgenic hybrids to Mexican maize landraces. Transgenic Research, 2019, 28, 509-523.	1.3	8

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19	Mapping of maize storage losses due to insect pests in central Mexico. Journal of Stored Products Research, 2019, 84, 101529.	1.2	10
20	Natural variation of hydroxycinnamic acid amides in maize landraces. Journal of Cereal Science, 2019, 88, 145-149.	1.8	15
21	Current Methods for the Discovery of New Active Ingredients from Natural Products for Cosmeceutical Applications. Planta Medica, 2019, 85, 535-551.	0.7	38
22	Corn History and Culture. , 2019, , 1-18.		32
23	Development and Structure of the Corn Kernel. , 2019, , 147-163.		15
24	Fatty acid composition and proximate analysis of improved highâ€oil corn double haploid hybrids adapted to subtropical areas. Cereal Chemistry, 2019, 96, 182-192.	1.1	16
25	Phenotypic traits of Mexican soybean seeds and their correlation with in vitro shoot induction and susceptibility to Agrobacterium infection. Acta Botanica Mexicana, 2019, , .	0.1	2
26	Increase of peroxidase activity in tropical maize after recurrent selection to storage pest resistance. Journal of Stored Products Research, 2018, 75, 47-55.	1.2	11
27	Hydrothermal treatment of maize: Changes in physical, chemical, and functional properties. Food Chemistry, 2018, 263, 225-231.	4.2	21
28	Effects of parboiling and other hydrothermal treatments on the physical, functional, and nutritional properties of rice and other cereals. Cereal Chemistry, 2018, 95, 79-91.	1.1	23
29	Postharvest insect resistance in maize. Journal of Stored Products Research, 2018, 77, 66-76.	1.2	38
30	Screening of major phenolics and antioxidant activities in teosinte populations and modern maize types. Journal of Cereal Science, 2018, 79, 276-285.	1.8	8
31	Transient co-expression with three O-glycosylation enzymes allows production of GalNAc-O-glycosylated Granulocyte-Colony Stimulating Factor in N. benthamiana. Plant Methods, 2018, 14, 98.	1.9	7
32	Effect of thermal processing and reducing agents on trypsin inhibitor activity and functional properties of soybean and chickpea protein concentrates. LWT - Food Science and Technology, 2018, 98, 629-634.	2.5	32
33	Fumonisins and their analogues in contaminated corn and its processed foods â€“ a review. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2018, 35, 2183-2203.	1.1	35
34	Steroidal Saponin and Flavonol Content and Antioxidant Activity during Sporophyte Development of Maguey (Agave salmiana). Plant Foods for Human Nutrition, 2018, 73, 287-294.	1.4	11
35	Antioxidant Activity of Zein Hydrolysates from Zea Species and Their Cytotoxic Effects in a Hepatic Cell Culture. Molecules, 2018, 23, 312.	1.7	23
36	In vitro plant tissue culture: means for production of biological active compounds. Planta, 2018, 248, 1-18.	1.6	333

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37	PRESSURE GRADIENTS APPLICATION FOR ACCELERATING CORN HYDRATION. Revista Mexicana De Ingeniera Quimica, 2018, 17, 669-677.	0.2	2
38	A 3-SPS-1S parallel robot-based laser sensing for applications in precision agriculture. Soft Computing, 2017, 21, 641-650.	2.1	7
39	Effect of inÂvitro drought stress on phenolic acids, flavonols, saponins, and antioxidant activity in Agave salmiana. Plant Physiology and Biochemistry, 2017, 115, 400-407.	2.8	69
40	Antiproliferative effect of peptide fractions isolated from a quality protein maize, a white hybrid maize, and their derived peptides on hepatocarcinoma human HepG2 cells. Journal of Functional Foods, 2017, 34, 36-48.	1.6	44
41	Enhancement of saponins and flavonols by micropropagation of Agave salmiana. Industrial Crops and Products, 2017, 105, 225-230.	2.5	24
42	â€œAntioxidant activity and characterization of protein fractions and hydrolysates from normal and quality protein maize kernelsâ€• Journal of Cereal Science, 2017, 76, 85-91.	1.8	26
43	An improved microscale method for extraction of phenolic acids from maize. Plant Methods, 2017, 13, 81.	1.9	29
44	Anti-Cancer Activity of Maize Bioactive Peptides. Frontiers in Chemistry, 2017, 5, 44.	1.8	68
45	Insect Pests. , 2016, , 432-436.		19
46	Cereals: Storage. , 2016, , 712-717.		4
47	Exploiting Phenylpropanoid Derivatives to Enhance the Nutraceutical Values of Cereals and Legumes. Frontiers in Plant Science, 2016, 7, 763.	1.7	24
48	Characterization of concentrated agave saps and storage effects on browning, antioxidant capacity and amino acid content. Journal of Food Composition and Analysis, 2016, 45, 113-120.	1.9	26
49	Physical Properties and Chemical Characterization of Macro- and Micro-Nutriments of Elite Blue Maize Hybrids (Zea maysL.). Cereal Research Communications, 2015, 43, 295-306.	0.8	8
50	Phytochemical Profiles and Nutraceutical Properties of Corn and Wheat Tortillas. , 2015, , 65-96.		4
51	Supercritical CO2 Foaming of Thermoplastic Materials Derived from Maize: Proof-of-Concept Use in Mammalian Cell Culture Applications. PLoS ONE, 2015, 10, e0122489.	1.1	6
52	Identification of B6T173 (ZmPrx35) as the prevailing peroxidase in highly insect-resistant maize (Zea) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	1.7	11
53	Micropropagation of Agave salmiana: Means to Production of Antioxidant and Bioactive Principles. Frontiers in Plant Science, 2015, 6, 1026.	1.7	15
54	Thermoplastic Processing of Blue Maize and White Sorghum Flours to Produce Bioplastics. Journal of Polymers and the Environment, 2015, 23, 72-82.	2.4	14

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55	Genetic mapping of QTL for maize weevil resistance in a RIL population of tropical maize. Theoretical and Applied Genetics, 2015, 128, 411-419.	1.8	32
56	Studying Mixing in Non-Newtonian Blue Maize Flour Suspensions Using Color Analysis. PLoS ONE, 2014, 9, e112954.	1.1	8
57	Strategies to Produce Thermoplastic Starchâ€“Zein Blends: Effect on Compatibilization. Journal of Polymers and the Environment, 2014, 22, 508-524.	2.4	18
58	Effects of Limeâ€Cooking on Carotenoids Present in Masa and Tortillas Produced from Different Types of Maize. Cereal Chemistry, 2014, 91, 508-512.	1.1	13
59	Hydroxycinnamic acids, sugar composition and antioxidant capacity of arabinoxylans extracted from different maize fiber sources. Food Hydrocolloids, 2014, 35, 471-475.	5.6	80
60	Preventive and therapeutic potential of peptides from cereals against cancer. Journal of Proteomics, 2014, 111, 165-183.	1.2	86
61	A Colorful Mixing Experiment in a Stirred Tank Using Non-Newtonian Blue Maize Flour Suspensions. Journal of Chemical Education, 2014, 91, 1729-1735.	1.1	6
62	Relationship between hydroxycinnamic profile with gelation capacity and rheological properties of arabinoxylans extracted from different maize fiber sources. Food Hydrocolloids, 2014, 39, 280-285.	5.6	23
63	Phytochemical and Nutraceutical Changes during Recurrent Selection for Storage Pest Resistance in Tropical Maize. Crop Science, 2014, 54, 2423-2432.	0.8	42
64	Nutraceutical profiles of improved blue maize (Zea mays) hybrids for subtropical regions. Field Crops Research, 2013, 141, 69-76.	2.3	56
65	Portable hermetic storage bag resistant to Prostephanus truncatus, Rhyzopertha dominica, and Callosobruchus maculatus. Journal of Stored Products Research, 2013, 54, 23-25.	1.2	34
66	Response of recurrent selection on yield, kernel oil content and fatty acid composition of subtropical maize populations. Field Crops Research, 2013, 142, 27-35.	2.3	27
67	Susceptibility of different types of sorghums during storage to Sitophilus zeamais Motschulsky. Journal of Stored Products Research, 2013, 54, 34-40.	1.2	7
68	Comparison of the processing and quality of tortillas produced from larger grain borer Prostephanus truncatus (Horn.) resistant and susceptible maize genotypes. Journal of Stored Products Research, 2013, 55, 99-105.	1.2	6
69	Micropropagation Effect on the Anti-carcinogenic Activitiy of Polyphenolics from Mexican Oregano (Poliomintha glabrescens Gray) in Human Colon Cancer Cells HT-29. Plant Foods for Human Nutrition, 2013, 68, 155-162.	1.4	18
70	Influence of genotype and environmental adaptation into the maize grain quality traits for nixtamalization. CYTA - Journal of Food, 2013, 11, 54-61.	0.9	9
71	POTENCIAL NUTRACEÃšTICO DE LOS MAÃCES CRIOLLOS Y CAMBIOS DURANTE EL PROCESAMIENTO TRADICIONAL Y CON EXTRUSIÃ“N. Revista Fitotecnia Mexicana, 2013, 36, 295.	0.0	12
72	IDENTIFICATION OF MAIZE LANDRACES WITH HIGH LEVEL OF RESISTANCE TO STORAGE PESTS Sitophilus zeamais Motschulsky AND Prostephanus truncatus Horn IN LATIN AMERICA. Revista Fitotecnia Mexicana, 2013, 36, 347.	0.0	8

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73	Chemopreventive Effects of Free and Bound Phenolics Associated to Steep Waters (Nejayote) Obtained After Nixtamalization of Different Maize Types. Plant Foods for Human Nutrition, 2012, 67, 94-99.	1.4	29
74	Conversion into bioethanol of insect (Sitophilus zeamais Motschulsky), mold (Aspergillus flavus Link) and sprout-damaged maize (Zea mays L.) and sorghum (Sorghum bicolor L. Moench). Journal of Cereal Science, 2012, 55, 285-292.	1.8	11
75	Luteolin content and antioxidant activity in micropropagated plants of Poliomintha glabrescens (Gray). Plant Cell, Tissue and Organ Culture, 2012, 108, 521-527.	1.2	43
76	Synergistic effects of insect-resistant maize and Teretrius nigrescens on the reduction of grain losses caused by Prostephanus truncatus (Horn.). Journal of Stored Products Research, 2011, 47, 95-100.	1.2	19
77	Grain and Tortilla Quality in Landraces and Improved Maize Grown in the Highlands of Mexico. Plant Foods for Human Nutrition, 2011, 66, 203-208.	1.4	25
78	QTL Mapping of Tropical Maize Grain Components Associated with Maize Weevil Resistance. Crop Science, 2010, 50, 815-825.	0.8	39
79	Phytochemical analysis of wastewater (nejayote) obtained after lime-cooking of different types of maize kernels processed into masa for tortillas. Journal of Cereal Science, 2010, 52, 410-416.	1.8	86
80	Activity-directed identification of maize kernel peroxidases associated with postharvest insect resistance. Molecular BioSystems, 2010, 6, 1810.	2.9	12
81	Mapping of QTL Associated with Maize Weevil Resistance in Tropical Maize. Crop Science, 2009, 49, 139-149.	0.8	38
82	Soluble Peroxidase Activity in Maize Endosperm Associated with Maize Weevil Resistance. Crop Science, 2007, 47, 1125-1130.	0.8	39
83	Genetic approaches to reducing losses of stored grain to insects and diseases. Current Opinion in Plant Biology, 2004, 7, 480-485.	3.5	52
84	The Role of Pericarp Cell Wall Components in Maize Weevil Resistance. Crop Science, 2004, 44, 1546-1552.	0.8	110
85	Novel method for detecting and quantifying residual bran and germ tissues in refined maize grits. Cereal Chemistry, 0, , .	1.1	0