

# Daniel Guajardo-Flores

## List of Publications by Year in descending order

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Version: 2024-02-01

28  
papers

856  
citations

516710

16  
h-index

526287

27  
g-index

28  
all docs

28  
docs citations

28  
times ranked

1138  
citing authors

#	ARTICLE	IF	CITATIONS
1	Evaluation of the antioxidant and antiproliferative activities of extracted saponins and flavonols from germinated black beans ( <i>Phaseolus vulgaris</i> L.). <i>Food Chemistry</i> , 2013, 141, 1497-1503.	8.2	100
2	Characterization and quantification of saponins and flavonoids in sprouts, seed coats and cotyledons of germinated black beans. <i>Food Chemistry</i> , 2012, 134, 1312-1319.	8.2	93
3	Comparative Analyses of Total Phenols, Antioxidant Activity, and Flavonol Glycoside Profile of Cladode Flours from Different Varieties of <i>Opuntia</i> spp.. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 7054-7061.	5.2	78
4	Characterization and quantification of individual betalain and phenolic compounds in Mexican and Spanish prickly pear ( <i>Opuntia ficus-indica</i> L. Mill) tissues: A comparative study. <i>Journal of Food Composition and Analysis</i> , 2019, 76, 1-13.	3.9	78
5	Effect of decortication, germination and extrusion on physicochemical and in vitro protein and starch digestion characteristics of black beans ( <i>Phaseolus vulgaris</i> L.). <i>LWT - Food Science and Technology</i> , 2019, 102, 330-337.	5.2	47
6	Effect of <i>Agave americana</i> and <i>Agave salmiana</i> Ripeness on Saponin Content from Aguamiel (Agave Sap). <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 3924-3930.	5.2	45
7	Effect of ultrasound intensification on the supercritical fluid extraction of phytochemicals from <i>Agave salmiana</i> bagasse. <i>Journal of Supercritical Fluids</i> , 2019, 144, 98-107.	3.2	43
8	Solid-state fermentation for enhancing the nutraceutical content of agrifood by-products: Recent advances and its industrial feasibility. <i>Food Bioscience</i> , 2021, 41, 100926.	4.4	39
9	Enhanced exosome-mediated delivery of black bean phytochemicals ( <i>Phaseolus vulgaris</i> L.) for cancer treatment applications. <i>Biomedicine and Pharmacotherapy</i> , 2020, 131, 110771.	5.6	34
10	Encapsulation of phenolic compounds with liposomal improvement in the cosmetic industry. <i>International Journal of Pharmaceutics</i> , 2021, 593, 120125.	5.2	29
11	Current advances in the non-chromatographic fractionation and characterization of PEGylated proteins. <i>Journal of Chemical Technology and Biotechnology</i> , 2011, 86, 18-25.	3.2	27
12	Extraction of isorhamnetin conjugates from <i>Opuntia ficus-indica</i> (L.) Mill using supercritical fluids. <i>Journal of Supercritical Fluids</i> , 2017, 119, 58-63.	3.2	26
13	Characterization and Quantitation of Triterpenoid Saponins in Raw and Sprouted <i>Chenopodium berlandieri</i> spp. (Huauzontle) Grains Subjected to Germination with or without Selenium Stress Conditions. <i>Journal of Food Science</i> , 2016, 81, C19-26.	3.1	25
14	Exploiting Phenylpropanoid Derivatives to Enhance the Nutraceutical Values of Cereals and Legumes. <i>Frontiers in Plant Science</i> , 2016, 7, 763.	3.6	24
15	Effect of Germination and UV-C Radiation on the Accumulation of Flavonoids and Saponins in Black Bean Seed Coats. <i>Cereal Chemistry</i> , 2014, 91, 276-279.	2.2	19
16	Punicic Acid and Its Role in the Prevention of Neurological Disorders: A Review. <i>Foods</i> , 2022, 11, 252.	4.3	18
17	Variability in Saponin Content, Cancer Antiproliferative Activity and Physicochemical Properties of Concentrated Agave Sap. <i>Journal of Food Science</i> , 2016, 81, H2069-75.	3.1	16
18	Fast Centrifugal Partition Chromatography Fractionation of Concentrated Agave ( <i>Agave salmiana</i> ) Sap to Obtain Saponins with Apoptotic Effect on Colon Cancer Cells. <i>Plant Foods for Human Nutrition</i> , 2016, 71, 57-63.	3.2	15

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19	Enzyme-assisted supercritical fluid extraction of antioxidant isorhamnetin conjugates from <i>Opuntia ficus-indica</i> (L.) Mill. <i>Journal of Supercritical Fluids</i> , 2020, 158, 104713.	3.2	15
20	Nanofiber Systems as Herbal Bioactive Compounds Carriers: Current Applications in Healthcare. <i>Pharmaceutics</i> , 2022, 14, 191.	4.5	15
21	Effect of Dehulling and Germination on Physicochemical and Pasting Properties of Black Beans ( <i>Phaseolus vulgaris</i> L.). <i>Cereal Chemistry</i> , 2017, 94, 98-103.	2.2	14
22	Supercritical CO <sub>2</sub> enzyme hydrolysis as a pretreatment for the release of isorhamnetin conjugates from <i>Opuntia ficus-indica</i> (L.) Mill. <i>Journal of Supercritical Fluids</i> , 2018, 141, 21-28.	3.2	14
23	Bioactive peptides from nuts: A review. <i>International Journal of Food Science and Technology</i> , 2022, 57, 2226-2234.	2.7	12
24	Evaluation of the antioxidant, anti-inflammatory and antihyperglycemic activities of black bean ( <i>Phaseolus vulgaris</i> L.) by-product extracts obtained by supercritical CO <sub>2</sub> . <i>Journal of Supercritical Fluids</i> , 2022, 183, 105560.	3.2	12
25	Exosomes as nanocarriers for the delivery of bioactive compounds from black bean extract with antiproliferative activity in cancer cell lines. <i>Materials Today: Proceedings</i> , 2019, 13, 362-369.	1.8	9
26	Influence of Excipients and Spray Drying on the Physical and Chemical Properties of Nutraceutical Capsules Containing Phytochemicals from Black Bean Extract. <i>Molecules</i> , 2015, 20, 21626-21635.	3.8	7
27	Microencapsulation of steroidal saponins from agave sap concentrate using different carriers in spray drying. <i>Food Science and Technology International</i> , 2021, , 108201322110499.	2.2	1
28	Non-conventional fermentation at laboratory scale of cocoa beans: Using probiotic microorganisms and substitution of mucilage by fruit pulps. <i>International Journal of Food Science and Technology</i> , 2022, 57, 4307-4315.	2.7	1