

# Nuria Elizabeth Rocha Guzmán

## List of Publications by Year in descending order

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76  
papers

2,204  
citations

186265

28  
h-index

243625

44  
g-index

77  
all docs

77  
docs citations

77  
times ranked

3065  
citing authors

#	ARTICLE	IF	CITATIONS
1	Indigestible fraction of guava fruit: Phenolic profile, colonic fermentation and effect on HT-29 cells. <i>Food Bioscience</i> , 2022, 46, 101566.	4.4	2
2	Microencapsulation of betanins by spray drying with mixtures of sweet potato starch and maltodextrin as wall materials to prepare natural pigments delivery systems. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	2.0	5
3	Ancestral Food Sources Rich in Polyphenols, Their Metabolism, and the Potential Influence of Gut Microbiota in the Management of Depression and Anxiety. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 944-956.	5.2	14
4	Antioxidant and anti-inflammatory polyphenols in ultrasound-assisted extracts from salvilla ( <i>Buddleja scordioides</i> Kunth). <i>Ultrasonics Sonochemistry</i> , 2022, 83, 105917.	8.2	9
5	Chronic Consumption of Cocoa Rich in Procyanidins Has a Marginal Impact on Gut Microbiota and on Serum and Fecal Metabolomes in Male Endurance Athletes. <i>Journal of Agricultural and Food Chemistry</i> , 2022, , .	5.2	4
6	Anthocyanins extraction from <i>Hibiscus sabdariffa</i> and identification of phenolic compounds associated with their stability. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 110-119.	3.5	11
7	Apple Tepache fermented with tibicos: Changes in chemical profiles, antioxidant activity and inhibition of digestive enzymes. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15597.	2.0	4
8	Functional fermented beverage made with apple, tibicos, and pectic polysaccharides from prickly pear ( <i>Opuntia</i> )	2.0	3
9	Influence of vegetable oil, monoglycerides and polyglycerol polyricinoleate into the physical stability of organogel-emulsion (w/o) systems. <i>SN Applied Sciences</i> , 2020, 2, 1.	2.9	9
10	Oak Leaves as a New Potential Source for Functional Beverages: Their Antioxidant Capacity and Monomer Flavonoid Composition. , 2019, , 381-411.		5
11	Dehydrated apple-based snack supplemented with Agave fructans exerts prebiotic effect regulating the production of short-chain fatty acid in mice. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14026.	2.0	5
12	Acetone effects on <i>Buddleja scordioides</i> polyphenol extraction process and assessment of their cellular antioxidant capacity and anti-inflammatory activity. <i>Medicinal Chemistry Research</i> , 2019, 28, 2218-2231.	2.4	7
13	Water-in-oil organogel based emulsions as a tool for increasing bioaccessibility and cell permeability of poorly water-soluble nutraceuticals. <i>Food Research International</i> , 2019, 120, 415-424.	6.2	36
14	Effect of agave fructans on the production of short chain fatty acid in mice. <i>Food Science and Biotechnology</i> , 2019, 28, 1493-1498.	2.6	7
15	Mechanisms associated to apoptosis of cancer cells by phenolic extracts from two canned common beans varieties ( <i>Phaseolus vulgaris</i> ). <i>Journal of Food Biochemistry</i> , 2019, 43, e12680.	2.9	24
16	Absorption and distribution of lupeol in CD-1 mice evaluated by UPLC-APCI-MS/MS. <i>Biomedical Chromatography</i> , 2019, 33, e4432.	1.7	9
17	Mechanisms Associated with the Effect of <i>Hypericum perforatum</i> and <i>Smilax cordifolia</i> Aqueous Extracts on Hepatic Steatosis in Obese Rats: A Lipidomic Approach. <i>European Journal of Lipid Science and Technology</i> , 2019, 121, 1800403.	1.5	2
18	Hydrogen peroxide protects pepper ( <i>Capsicum annum</i> L.) against pepper golden mosaic geminivirus (PepGMV) infections. <i>Physiological and Molecular Plant Pathology</i> , 2019, 106, 23-29.	2.5	25

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19	Empleo de un evaporador de película descendente agitada y su efecto sobre el perfil polifenólico de infusiones de salvilla ( <i>Buddleja scordioides</i> ). <i>Biotecnica</i> , 2019, 21, 106-113.	0.3	1
20	Effect of nitrogen privation on the phenolics contents, antioxidant and antibacterial activities in <i>Moringa oleifera</i> leaves. <i>Industrial Crops and Products</i> , 2018, 114, 45-51.	5.2	25
21	Comprehensive Characterization of Extractable Phenolic Compounds by UPLC-PDA-ESI-QqQ of <i>Buddleja scordioides</i> Plants Elicited with Salicylic Acid. <i>Journal of Chemistry</i> , 2018, 2018, 1-10.	1.9	18
22	Comparative Study of Phenolic Profile and Content in Infusions and Concentrated Infusions of <i>Buddleja Scordioides</i> Treated by High-Intensity Pulsed Electric Fields (HiPEF). <i>Beverages</i> , 2018, 4, 81.	2.8	2
23	Effect of <i>Buddleja scordioides</i> K. leaves infusion on lipid peroxidation in mice with ultraviolet light-induced oxidative stress. <i>Medicinal Chemistry Research</i> , 2018, 27, 2379-2385.	2.4	7
24	Oak kombucha protects against oxidative stress and inflammatory processes. <i>Chemico-Biological Interactions</i> , 2017, 272, 1-9.	4.0	63
25	Hypoglycemic and anti-inflammatory effects of <i>Psacalium paucicapitatum</i> corms infusions. <i>Industrial Crops and Products</i> , 2017, 107, 482-488.	5.2	7
26	Antioxidant, anti-inflammatory and apoptotic effects of <i>Flourensia microphylla</i> on HT-29 colon cancer cells. <i>Industrial Crops and Products</i> , 2017, 107, 472-481.	5.2	11
27	Nutritional characteristics and bioactive compound content of guava purees and their effect on biochemical markers of hyperglycemic and hypercholesterolemic rats. <i>Journal of Functional Foods</i> , 2017, 35, 447-457.	3.4	14
28	In vitro and in vivo assessment of anti-hyperglycemic and antioxidant effects of Oak leaves ( <i>Quercus</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 T 2017, 102, 690-699.	6.2	48
29	Comprehensive characterization by LC-DAD-MS/MS of the phenolic composition of seven <i>Quercus</i> leaf teas. <i>Journal of Food Composition and Analysis</i> , 2017, 63, 38-46.	3.9	44
30	<i>Psacalium paucicapitatum</i> has in vitro antibacterial activity. <i>Industrial Crops and Products</i> , 2017, 107, 489-498.	5.2	4
31	Antioxidant and Angiotensin-Converting Enzyme Inhibitory Activity of <i>Eucalyptus camaldulensis</i> and <i>Litsea glaucescens</i> Infusions Fermented with Kombucha Consortium. <i>Food Technology and Biotechnology</i> , 2016, 54, 367-374.	2.1	50
32	Effect of chemical stress on germination of cv <i>Dalia</i> bean ( <i>Phaseolus vulgaris</i> L.) as an alternative to increase antioxidant and nutraceutical compounds in sprouts. <i>Food Chemistry</i> , 2016, 212, 128-137.	8.2	55
33	Changes in Phytochemical and Antioxidant Potential of Tempeh Common Bean Flour from Two Selected Cultivars Influenced by Temperature and Fermentation Time. <i>Journal of Food Processing and Preservation</i> , 2016, 40, 270-278.	2.0	9
34	Microencapsulation by spray drying of laurel infusions ( <i>Litsea glaucescens</i> ) with maltodextrin. <i>Industrial Crops and Products</i> , 2016, 90, 1-8.	5.2	61
35	Effect of pulsed electric field (PEF)-treated kombucha analogues from <i>Quercus obtusata</i> infusions on bioactives and microorganisms. <i>Innovative Food Science and Emerging Technologies</i> , 2016, 34, 171-179.	5.6	16
36	Lupane-type triterpenes and their anti-cancer activities against most common malignant tumors: A review. <i>EXCLI Journal</i> , 2016, 15, 758-771.	0.7	35

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37	Phenolic composition of selected herbal infusions and their anti-inflammatory effect on a colonic model <i>in vitro</i> in HT-29 cells. <i>Cogent Food and Agriculture</i> , 2015, 1, 1059033.	1.4	11
38	Morphological and release characterization of nanoparticles formulated with poly (dl-lactide-co-glycolide) (PLGA) and lupeol: <i>In vitro</i> permeability and modulator effect on NF- $\kappa$ B in Caco-2 cell system stimulated with TNF- $\alpha$ . <i>Food and Chemical Toxicology</i> , 2015, 85, 2-9.	3.6	20
39	Gastroprotective potential of <i>Buddleja scordioides</i> Kunth <i>Scrophulariaceae</i> infusions; effects into the modulation of antioxidant enzymes and inflammation markers in an <i>in vivo</i> model. <i>Journal of Ethnopharmacology</i> , 2015, 169, 280-286.	4.1	21
40	Antioxidant, anti-inflammatory and anticarcinogenic activities of edible red oak ( <i>Quercus</i> spp.) infusions in rat colon carcinogenesis induced by 1,2-dimethylhydrazine. <i>Food and Chemical Toxicology</i> , 2015, 80, 144-153.	3.6	35
41	Isolation of lupeol from white oak leaves and its anti-inflammatory activity. <i>Industrial Crops and Products</i> , 2015, 77, 827-832.	5.2	23
42	Phenolic composition changes of processed common beans: their antioxidant and anti-inflammatory effects in intestinal cancer cells. <i>Food Research International</i> , 2015, 76, 79-85.	6.2	27
43	Effect of stevia and citric acid on the stability of phenolic compounds and <i>in vitro</i> antioxidant and antidiabetic capacity of a roselle ( <i>Hibiscus sabdariffa</i> L.) beverage. <i>Food Chemistry</i> , 2015, 172, 885-892.	8.2	67
44	Plants with potential use on obesity and its complications. <i>EXCLI Journal</i> , 2015, 14, 809-31.	0.7	63
45	Mexican oaks as a potential non-timber resource for Kombucha beverages. <i>Revista Chapingo, Serie Ciencias Forestales Y Del Ambiente</i> , 2015, XXII, 73-86.	0.2	1
46	Influence of Commercial Saturated Monoglyceride, Mono-/Diglycerides Mixtures, Vegetable Oil, Stirring Speed, and Temperature on the Physical Properties of Organogels. <i>International Journal of Food Science</i> , 2014, 2014, 1-8.	2.0	25
47	Chemical and sensory evaluation of a functional beverage obtained from infusions of oak leaves ( <i>Quercus resinosa</i> ) inoculated with the kombucha consortium under different processing conditions. <i>Nutrafoods</i> , 2014, 13, 169-178.	0.5	30
48	Metabolite Profile, Antioxidant Capacity, and Inhibition of Digestive Enzymes in Infusions of Peppermint ( <i>Mentha piperita</i> ) Grown under Drought Stress. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 12027-12033.	5.2	32
49	Effect of infrared heating on the physicochemical properties of common bean ( <i>Phaseolus</i> ) Tj ETQq1 1 0.784314 <sub>1.9</sub> / Overlock 10 <sub>12</sub>	1.9	12
50	Effect of chemical elicitors on peppermint ( <i>Mentha piperita</i> ) plants and their impact on the metabolite profile and antioxidant capacity of resulting infusions. <i>Food Chemistry</i> , 2014, 156, 273-278.	8.2	76
51	Antioxidant, antimicrobial, antitopoisomerase and gastroprotective effect of herbal infusions from four <i>Quercus</i> species. <i>Industrial Crops and Products</i> , 2013, 42, 57-62.	5.2	57
52	Efecto del procesamiento térmico sobre la capacidad antioxidante de pinole a base de vainas de mezquite ( <i>Prosopis laevigata</i> ). <i>CYTA - Journal of Food</i> , 2013, 11, 162-170.	1.9	8
53	Physicochemical properties and antioxidant capacity of oak ( <i>Quercus resinosa</i> ) leaf infusions encapsulated by spray-drying. <i>Food Bioscience</i> , 2013, 2, 31-38.	4.4	17
54	Mesquite leaves ( <i>Prosopis laevigata</i> ), a natural resource with antioxidant capacity and cardioprotection potential. <i>Industrial Crops and Products</i> , 2013, 44, 336-342.	5.2	29

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55	Drying Parameters of Half-Cut and Ground Figs ( <i>Ficus carica</i> L.) var. Mission and the Effect on Their Functional Properties. <i>Journal of Engineering (United States)</i> , 2013, 2013, 1-8.	1.0	15
56	Effect of extrusion cooking on the antioxidant activity of extruded half product snacks made of yellow corn and pumpkin flours. <i>International Journal of Food Engineering</i> , 2012, 8, .	1.5	4
57	The influence of different time durations of thermal processing on berries quality. <i>Food Control</i> , 2012, 26, 587-593.	5.5	49
58	Antioxidant activity of fractions from <i>Quercus sideroxyla</i> bark and identification of proanthocyanidins by HPLC-DAD and HPLC-MS. <i>Holzforschung</i> , 2012, 66, 577-584.	1.9	25
59	Characterization and Optimization of Extrusion Cooking for the Manufacture of Third-Generation Snacks with Winter Squash ( <i>Cucurbita moschata</i> D.) Flour. <i>Cereal Chemistry</i> , 2012, 89, 65-72.	2.2	30
60	Chemical Evaluation, Antioxidant Capacity, and Consumer Acceptance of Several Oak Infusions. <i>Journal of Food Science</i> , 2012, 77, C162-6.	3.1	18
61	Chromatographic analysis of bioactive proanthocyanidins from <i>Quercus durifolia</i> and <i>Quercus eduardi</i> barks. <i>Acta Chromatographica</i> , 2011, 23, 521-529.	1.3	4
62	Effects of pasteurization on bioactive polysaccharide acemannan and cell wall polymers from <i>Aloe barbadensis</i> Miller. <i>Carbohydrate Polymers</i> , 2011, 86, 1675-1683.	10.2	75
63	Study of the antioxidant properties of extracts obtained from nopal cactus ( <i>Opuntia</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 2011, 91, 1001-1005.	3.5	40
64	Mechanical Properties of Ovalbumin Gels Formed at Different Conditions of Concentration, Ionic Strength, pH, and Aging Time. <i>Food and Bioprocess Technology</i> , 2010, 3, 150-154.	4.7	15
65	Effect of processing on the antioxidant properties of extracts from Mexican barley ( <i>Hordeum</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 2010, 3, 150-154.	8.2	76
66	Quality of spaghetti pasta containing Mexican common bean flour ( <i>Phaseolus vulgaris</i> L.). <i>Food Chemistry</i> , 2010, 119, 1544-1549.	8.2	136
67	Effect of the Addition of Common Bean ( <i>Phaseolus vulgaris</i> L.) Flour on the In Vitro Digestibility of Starch and Undigestible Carbohydrates in Spaghetti. <i>Journal of Food Science</i> , 2010, 75, H151-6.	3.1	28
68	Effect of High-Pressure Homogenization on the Physical and Antioxidant Properties of <i>Quercus resinosa</i> Infusions Encapsulated by Spray-Drying. <i>Journal of Food Science</i> , 2010, 75, N57-61.	3.1	27
69	Antioxidant activity and genotoxic effect on HeLa cells of phenolic compounds from infusions of <i>Quercus resinosa</i> leaves. <i>Food Chemistry</i> , 2009, 115, 1320-1325.	8.2	65
70	Influence of extrusion on the bioactive compounds and the antioxidant capacity of the bean/corn mixtures. <i>International Journal of Food Sciences and Nutrition</i> , 2009, 60, 522-532.	2.8	42
71	Physical Properties of Extruded Products from Three Mexican Common Beans ( <i>Phaseolus vulgaris</i> L.) Cultivars. <i>Plant Foods for Human Nutrition</i> , 2008, 63, 99-104.	3.2	24
72	Comparative Study of Health Properties and Nutritional Value of Durian, Mangosteen, and Snake Fruit: Experiments In vitro and In vivo. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 5842-5849.	5.2	96

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73	Effect of pressure cooking on the antioxidant activity of extracts from three common bean ( <i>Phaseolus vulgaris</i> L.) cultivars. <i>Food Chemistry</i> , 2007, 100, 31-35.	8.2	101
74	Antioxidant effect of oregano ( <i>Lippia berlandieri</i> v. Shauer) essential oil and mother liquors. <i>Food Chemistry</i> , 2007, 102, 330-335.	8.2	51
75	Antioxidant and antimutagenic activity of phenolic compounds in three different colour groups of common bean cultivars ( <i>Phaseolus vulgaris</i> ). <i>Food Chemistry</i> , 2007, 103, 521-527.	8.2	76
76	THE QUALITY OF VEGETABLE OIL FROM THREE VARIETIES OF SUNFLOWER SEEDS ( <i>HELIANTHUS ANNUUS</i> ). <i>Journal of Food Quality</i> , 2007, 30, 413-423.	2.6	2