

Gustavo A Gonzalez-Aguilar

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/5961892/publications.pdf>

Version: 2024-02-01

91
papers

3,595
citations

159525

30
h-index

143943

57
g-index

93
all docs

93
docs citations

93
times ranked

5017
citing authors

#	ARTICLE	IF	CITATIONS
1	Fouquieria splendens: A source of phenolic compounds with antioxidant and antiproliferative potential. <i>European Journal of Integrative Medicine</i> , 2022, 49, 102084.	0.8	5
2	A Melatonin Treatment Delays Postharvest Senescence, Maintains Quality, Reduces Chilling Injury, and Regulates Antioxidant Metabolism in Mango Fruit. <i>Journal of Food Quality</i> , 2022, 2022, 1-18.	1.4	15
3	The role of ion channels on the physiology of the neurovascular unit and the regulation of cerebral blood flow. <i>Journal of Cellular Neuroscience and Oxidative Stress</i> , 2022, 13, 1004-1013.	0.1	1
4	An Exogenous Pre-Storage Melatonin Alleviates Chilling Injury in Some Mango Fruit Cultivars, by Acting on the Enzymatic and Non-Enzymatic Antioxidant System. <i>Antioxidants</i> , 2022, 11, 384.	2.2	22
5	Sweet Potato (<i>Ipomoea batatas</i> L.) Phenotypes: From Agroindustry to Health Effects. <i>Foods</i> , 2022, 11, 1058.	1.9	22
6	Mango "Ataulfo" Peel Extract Improves Metabolic Dysregulation in Prediabetic Wistar Rats. <i>Life</i> , 2022, 12, 532.	1.1	5
7	Phenolic compounds of <i>Phellinus</i> spp. with antibacterial and antiviral activities. <i>Brazilian Journal of Microbiology</i> , 2022, 53, 1187-1197.	0.8	5
8	Relevance of tracking the diversity of <i>Escherichia coli</i> pathotypes to reinforce food safety. <i>International Journal of Food Microbiology</i> , 2022, 374, 109736.	2.1	13
9	Phenolic compounds can induce systemic and central immunomodulation, which result in a neuroprotective effect. <i>Journal of Food Biochemistry</i> , 2022, 46, .	1.2	5
10	<i>Annona muricata</i> Leaves as a Source of Bioactive Compounds: Extraction and Quantification Using Ultrasound. <i>Horticulturae</i> , 2022, 8, 560.	1.2	9
11	Phenolic Compounds Promote Diversity of Gut Microbiota and Maintain Colonic Health. <i>Digestive Diseases and Sciences</i> , 2021, 66, 3270-3289.	1.1	22
12	Neuroprotective effects of mango cv. "Ataulfo" peel and pulp against oxidative stress in streptozotocin-induced diabetic rats. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 497-504.	1.7	12
13	Quality, bioactive compounds and antioxidant capacity of raspberries cultivated in northern Mexico. <i>International Journal of Food Properties</i> , 2021, 24, 603-614.	1.3	9
14	Optimization of germination of white sorghum by response surface methodology for preparing porridges with biological potential. <i>CYTA - Journal of Food</i> , 2021, 19, 49-55.	0.9	6
15	Antioxidant Properties and Industrial Uses of Edible Polyporales. <i>Journal of Fungi (Basel)</i> , 2021, 7, 1075.	1.5	7
16	Curcumin Loaded and Co-loaded Nanosystems: A Review from a Biological Activity Enhancement Perspective. <i>Pharmaceutical Nanotechnology</i> , 2021, 9, 85-100.	0.6	5
17	Quality, Bioactive Compounds, Antioxidant Capacity, and Enzymes of Raspberries at Different Maturity Stages, Effects of Organic vs. Conventional Fertilization. <i>Foods</i> , 2021, 10, 953.	1.9	21
18	Modelling the Effects of Roselle Extract, Potato Peel Flour, and Beef Fat on the Sensory Properties and Heterocyclic Amines Formation of Beef Patties Studied by Using Response Surface Methodology. <i>Foods</i> , 2021, 10, 1184.	1.9	5

#	ARTICLE	IF	CITATIONS
19	Interfacial activity of phenolic-rich extracts from avocado fruit waste: Influence on the colloidal and oxidative stability of emulsions and nanoemulsions. <i>Innovative Food Science and Emerging Technologies</i> , 2021, 69, 102665.	2.7	14
20	Contribution of Bioactive Compounds to the Antioxidant Capacity of the Edible Mushroom <i>Neolentinus lepideus</i> . <i>Chemistry and Biodiversity</i> , 2021, 18, e2100085.	1.0	7
21	Valorization of Fermented Shrimp Waste with Supercritical CO ₂ Conditions: Extraction of Astaxanthin and Effect of Simulated Gastrointestinal Digestion on Its Antioxidant Capacity. <i>Molecules</i> , 2021, 26, 4465.	1.7	7
22	Maltodextrin encapsulation improves thermal and pH stability of green tea extract catechins. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15729.	0.9	9
23	Avocado paste from industrial byproducts as an unconventional source of bioactive compounds: characterization, in vitro digestion and in silico interactions of its main phenolics with cholesterol. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 5460-5476.	1.6	5
24	Use of nanosystems to improve the anticancer effects of curcumin. <i>Beilstein Journal of Nanotechnology</i> , 2021, 12, 1047-1062.	1.5	6
25	Changes in the activity of proline-metabolising enzymes is associated with increased cultivar-dependent chilling tolerance in mangos, in response to pre-storage melatonin application. <i>Postharvest Biology and Technology</i> , 2021, 182, 111702.	2.9	26
26	Phenolic compounds from Hass™ avocado peel are retained in the indigestible fraction after an in vitro gastrointestinal digestion. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 1982-1990.	1.6	7
27	Phenolic compounds that cross the blood-brain barrier exert positive health effects as central nervous system antioxidants. <i>Food and Function</i> , 2021, 12, 10356-10369.	2.1	33
28	Sub-chronic consumption of a phenolic-rich avocado paste extract induces GLP-1, leptin, and adiponectin-mediated satiety in Wistar rats. <i>Journal of Food Biochemistry</i> , 2021, 45, e13957.	1.2	3
29	Plant-Derived Substances with Antibacterial, Antioxidant, and Flavoring Potential to Formulate Oral Health Care Products. <i>Biomedicines</i> , 2021, 9, 1669.	1.4	9
30	Ripening of Hass™ avocado mesocarp alters its phytochemical profile and the in vitro cytotoxic activity of its methanolic extracts. <i>South African Journal of Botany</i> , 2020, 128, 1-8.	1.2	24
31	Evaluation of metabolic changes in liver and serum of streptozotocin-induced diabetic rats after Mango diet supplementation. <i>Journal of Functional Foods</i> , 2020, 64, 103695.	1.6	15
32	Phenolic composition and antioxidant activity of <i>Bursera microphylla</i> A. Gray. <i>Industrial Crops and Products</i> , 2020, 152, 112412.	2.5	23
33	Gallotannins are uncompetitive inhibitors of pancreatic lipase activity. <i>Biophysical Chemistry</i> , 2020, 264, 106409.	1.5	28
34	Inhibition of Glucosyltransferase Activity and Glucan Production as an Antibiofilm Mechanism of Lemongrass Essential Oil against <i>Escherichia coli</i> O157:H7. <i>Antibiotics</i> , 2020, 9, 102.	1.5	21
35	Effects and interactions of roselle (<i>Hibiscus sabdariffa</i> L.), potato peel flour, and beef fat on quality characteristics of beef patties studied by response surface methodology. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14659.	0.9	11
36	Individual and Combined Coatings of Chitosan and Carnauba Wax with Oregano Essential Oil to Avoid Water Loss and Microbial Decay of Fresh Cucumber. <i>Coatings</i> , 2020, 10, 614.	1.2	45

#	ARTICLE	IF	CITATIONS
37	First-Pass Metabolism of Polyphenols from Selected Berries: A High-Throughput Bioanalytical Approach. <i>Antioxidants</i> , 2020, 9, 311.	2.2	11
38	Sorghum bran supplementation ameliorates dyslipidemia, glucose dysregulation, inflammation and stress oxidative induced by a high-fat diet in rats. <i>CYTA - Journal of Food</i> , 2020, 18, 20-30.	0.9	6
39	Preharvest nitrogen application affects quality and antioxidant status of two tomato cultivars. <i>Bragantia</i> , 2020, 79, 134-144.	1.3	8
40	Effects of Roselle Extract, Potato Peel Flour, and Beef Fat on the Formation of HCA of Beef Patties Studied by Response Surface Methodology. <i>Proceedings (mdpi)</i> , 2020, 70, .	0.2	0
41	<i>In vitro</i> digestibility and release of a mango peel extract encapsulated within water-in-oil-in-water (W ₁ /O/W ₂) emulsions containing sodium carboxymethyl cellulose. <i>Food and Function</i> , 2019, 10, 6110-6120.	2.1	23
42	Antimicrobial, antioxidant, and sensorial impacts of oregano and rosemary essential oils over broccoli florets. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e13889.	0.9	32
43	Antimicrobial activity and thermal stability of rosemary essential oil: β -cyclodextrin capsules applied in tomato juice. <i>LWT - Food Science and Technology</i> , 2019, 111, 837-845.	2.5	40
44	The Gastrointestinal Tract as Prime Site for Cardiometabolic Protection by Dietary Polyphenols. <i>Advances in Nutrition</i> , 2019, 10, 999-1011.	2.9	16
45	Formulation and characterization of an optimized functional beverage from hibiscus (<i>Hibiscus</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 2019, 25, 547-561.	1.1	20
46	Encapsulation and stability of a phenolic-rich extract from mango peel within water-in-oil-in-water emulsions. <i>Journal of Functional Foods</i> , 2019, 56, 65-73.	1.6	50
47	Effects of ripening on the <i>in vitro</i> antioxidant capacity and bioaccessibility of mango cv. <i>Ataulfo</i> TM phenolics. <i>Journal of Food Science and Technology</i> , 2019, 56, 2073-2082.	1.4	15
48	Mango phenolics increase the serum apolipoprotein A1/B ratio in rats fed high cholesterol and sodium cholate diets. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 1604-1612.	1.7	9
49	Interactions between four common plant-derived phenolic acids and pectin, and its effect on antioxidant capacity. <i>Journal of Food Measurement and Characterization</i> , 2018, 12, 992-1004.	1.6	14
50	Bioaccessibility of hydroxycinnamic acids and antioxidant capacity from sorghum bran thermally processed during simulated <i>in vitro</i> gastrointestinal digestion. <i>Journal of Food Science and Technology</i> , 2018, 55, 2021-2030.	1.4	22
51	Proanthocyanidins with a Low Degree of Polymerization are Good Inhibitors of Digestive Enzymes Because of their Ability to form Specific Interactions: A Hypothesis. <i>Journal of Food Science</i> , 2018, 83, 2895-2902.	1.5	33
52	Yield, Quality and Phytochemicals of Organic and Conventional Raspberry Cultivated in Chihuahua, Mexico. <i>Notulae Botanicae Horti Agrobotanici Cluj-Napoca</i> , 2018, 47, 522-530.	0.5	10
53	Effect of hydrophilic and lipophilic antioxidants from mango peel (<i>Mangifera indica</i> L. cv.) Tj ETQq1 1 0.784314 rgBT /Overlock 2018, 21, 100-107.	0.9	21
54	Comparison of Single and Combined Use of Catechin, Protocatechuic, and Vanillic Acids as Antioxidant and Antibacterial Agents against Uropathogenic <i>Escherichia Coli</i> at Planktonic and Biofilm Levels. <i>Molecules</i> , 2018, 23, 2813.	1.7	30

#	ARTICLE	IF	CITATIONS
55	Using Sensory Evaluation to Determine the Highest Acceptable Concentration of Mango Seed Extract as Antibacterial and Antioxidant Agent in Fresh-Cut Mango. <i>Foods</i> , 2018, 7, 120.	1.9	12
56	Gallic Acid Content and an Antioxidant Mechanism Are Responsible for the Antiproliferative Activity of "Ataulfo"™ Mango Peel on LS180 Cells. <i>Molecules</i> , 2018, 23, 695.	1.7	94
57	Intestinal Permeability and Cellular Antioxidant Activity of Phenolic Compounds from Mango (<i>Mangifera indica</i> cv. Ataulfo) Peels. <i>International Journal of Molecular Sciences</i> , 2018, 19, 514.	1.8	51
58	Gastrointestinal interactions, absorption, splanchnic metabolism and pharmacokinetics of orally ingested phenolic compounds. <i>Food and Function</i> , 2017, 8, 15-38.	2.1	128
59	<i>In vitro</i> digestibility of phenolic compounds from edible fruits: could it be explained by chemometrics?. <i>International Journal of Food Science and Technology</i> , 2017, 52, 2040-2048.	1.3	11
60	Radical scavenging and anti-proliferative capacity of three freeze-dried tropical fruits. <i>International Journal of Food Science and Technology</i> , 2017, 52, 1699-1709.	1.3	16
61	Carvacrol as potential quorum sensing inhibitor of <i>Pseudomonas aeruginosa</i> and biofilm production on stainless steel surfaces. <i>Food Control</i> , 2017, 75, 255-261.	2.8	89
62	Combination of <i>Cymbopogon citratus</i> and <i>Allium cepa</i> essential oils increased antibacterial activity in leafy vegetables. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 2166-2173.	1.7	32
63	The Antidiabetic Mechanisms of Polyphenols Related to Increased Glucagon-Like Peptide-1 (GLP1) and Insulin Signaling. <i>Molecules</i> , 2017, 22, 903.	1.7	83
64	Lipidomic and Antioxidant Response to Grape Seed, Corn and Coconut Oils in Healthy Wistar Rats. <i>Nutrients</i> , 2017, 9, 82.	1.7	12
65	Processing "Ataulfo"™ Mango into Juice Preserves the Bioavailability and Antioxidant Capacity of Its Phenolic Compounds. <i>Nutrients</i> , 2017, 9, 1082.	1.7	34
66	Ferulic Acid on Glucose Dysregulation, Dyslipidemia, and Inflammation in Diet-Induced Obese Rats: An Integrated Study. <i>Nutrients</i> , 2017, 9, 675.	1.7	41
67	In Vitro Inhibition of Pancreatic Lipase by Polyphenols: A Kinetic, Fluorescence Spectroscopy and Molecular Docking Study. <i>Food Technology and Biotechnology</i> , 2017, 55, 519-530.	0.9	106
68	The Extrusion Process as an Alternative for Improving the Biological Potential of Sorghum Bran: Phenolic Compounds and Antiradical and Anti-Inflammatory Capacity. <i>Evidence-based Complementary and Alternative Medicine</i> , 2016, 2016, 1-8.	0.5	29
69	Modulation of PPAR Expression and Activity in Response to Polyphenolic Compounds in High Fat Diets. <i>International Journal of Molecular Sciences</i> , 2016, 17, 1002.	1.8	53
70	Cyanidin-3-O-glucoside: Physical-Chemistry, Foodomics and Health Effects. <i>Molecules</i> , 2016, 21, 1264.	1.7	196
71	Effect of dietary fiber on the bioaccessibility of phenolic compounds of mango, papaya and pineapple fruits by an in vitro digestion model. <i>Food Science and Technology</i> , 2016, 36, 188-194.	0.8	49
72	Oregano (<i>Lippia graveolens</i>) essential oil added within pectin edible coatings prevents fungal decay and increases the antioxidant capacity of treated tomatoes. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 3772-3778.	1.7	73

#	ARTICLE	IF	CITATIONS
73	Ripening of <i>Pithecellobium dulce</i> (Roxb.) Benth. [GuamÃ©chil] Fruit: Physicochemical, Chemical and Antioxidant Changes. <i>Plant Foods for Human Nutrition</i> , 2016, 71, 396-401.	1.4	7
74	A 1H NMR Investigation of the Interaction between Phenolic Acids Found in Mango (<i>Manguifera indica</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Radicals. <i>PLoS ONE</i> , 2015, 10, e0140242.	1.1	75
75	Influence of Sorghum Kafirin on Serum Lipid Profile and Antioxidant Activity in Hyperlipidemic Rats (In Tj ETQq1 1 0.784314 rgBT /Overlock 22	0.9	22
76	Bioaccessibility of polyphenols associated with dietary fiber and in vitro kinetics release of polyphenols in Mexican â€ˆAtaulfoâ€™ mango (<i>Mangifera indica</i> L.) by-products. <i>Food and Function</i> , 2015, 6, 859-868.	2.1	77
77	Antioxidant Capacity and Bioaccessibility of Synergic Mango (cv. Ataulfo) Peel Phenolic Compounds in Edible Coatings Applied to Fresh-Cut Papaya. <i>Food and Nutrition Sciences (Print)</i> , 2015, 06, 365-373.	0.2	8
78	Oregano essential oil-pectin edible films as anti-quorum sensing and food antimicrobial agents. <i>Frontiers in Microbiology</i> , 2014, 5, 699.	1.5	84
79	Effect of edible coatings on bioactive compounds and antioxidant capacity of tomatoes at different maturity stages. <i>Journal of Food Science and Technology</i> , 2014, 51, 2706-2712.	1.4	44
80	Potential of Medicinal Plants as Antimicrobial and Antioxidant Agents in Food Industry: A Hypothesis. <i>Journal of Food Science</i> , 2014, 79, R129-37.	1.5	89
81	Antioxidant Enrichment and Antimicrobial Protection of Fresh-Cut Mango Applying Bioactive Extracts from Their Seeds By-Products. <i>Food and Nutrition Sciences (Print)</i> , 2013, 04, 197-203.	0.2	15
82	Antioxidant Interactions between Major Phenolic Compounds Found in â€ˆAtaulfoâ€™ Mango Pulp: Chlorogenic, Gallic, Protocatechuic and Vanillic Acids. <i>Molecules</i> , 2012, 17, 12657-12664.	1.7	150
83	Antioxidant and antifungal potential of methanol extracts of <i>Phellinus</i> spp. from Sonora, Mexico. <i>Revista Iberoamericana De Micologia</i> , 2012, 29, 132-138.	0.4	25
84	Polar Fractionation Affects the Antioxidant Properties of Methanolic Extracts from Species of Genus <i>Phellinus</i> Quel. (Higher Basidiomycetes). <i>International Journal of Medicinal Mushrooms</i> , 2012, 14, 563-573.	0.9	4
85	Effect of maturity stage on the content of fatty acids and antioxidant activity of â€ˆHassâ€™ avocado. <i>Food Research International</i> , 2011, 44, 1231-1237.	2.9	172
86	Influence of whole and fresh-cut mango intake on plasma lipids and antioxidant capacity of healthy adults. <i>Food Research International</i> , 2011, 44, 1386-1391.	2.9	47
87	The Role of Dietary Fiber in the Bioaccessibility and Bioavailability of Fruit and Vegetable Antioxidants. <i>Journal of Food Science</i> , 2011, 76, R6-R15.	1.5	504
88	Optimizing the Use of Garlic Oil as Antimicrobial Agent on Freshâ€™Cut Tomato through a Controlled Release System. <i>Journal of Food Science</i> , 2010, 75, M398-405.	1.5	77
89	Effect of minimal processing on bioactive compounds and antioxidant activity of fresh-cut â€ˆKentâ€™ mango (<i>Mangifera indica</i> L.). <i>Postharvest Biology and Technology</i> , 2009, 51, 384-390.	2.9	109
90	Enhancing Safety and Aroma Appealing of Freshâ€™Cut Fruits and Vegetables Using the Antimicrobial and Aromatic Power of Essential Oils. <i>Journal of Food Science</i> , 2009, 74, R84-91.	1.5	116

#	ARTICLE	IF	CITATIONS
91	Sustratos y Ácido indol-3-butírico en la propagación de frambuesa. Terra Latinoamericana, 0, 39, .	0.3	0