

Arturo Navarro Ocaña

List of Publications by Year in descending order

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34
papers

572
citations

623734

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23
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35
all docs

35
docs citations

35
times ranked

941
citing authors

#	ARTICLE	IF	CITATIONS
1	Application of Metabolic Engineering to the Production of Scopolamine. <i>Molecules</i> , 2008, 13, 1722-1742.	3.8	69
2	Evaluation of extraction methods for preparative scale obtention of mangiferin and lupeol from mango peels (<i>Mangifera indica</i> L.). <i>Food Chemistry</i> , 2014, 159, 267-272.	8.2	68
3	Antioxidant activity, bioactive polyphenols in Mexican goats' milk cheeses on summer grazing. <i>Journal of Dairy Research</i> , 2010, 77, 20-26.	1.4	64
4	Valuable medicinal plants and resins: Commercial phytochemicals with bioactive properties. <i>Industrial Crops and Products</i> , 2010, 31, 476-480.	5.2	39
5	Effect of temperature on antioxidant capacity during drying process of mortiño (<i>Vaccinium</i>) Tj ETQq1 1 0.784314, rgBT /Overlock 10	3.8	39
6	Extraction and Identification of Anthocyanins in Corn Cob and Corn Husk from Cacahuacintle Maize. <i>Journal of Food Science</i> , 2019, 84, 954-962.	3.1	35
7	ANCUT2, an Extracellular Cutinase from <i>Aspergillus nidulans</i> Induced by Olive Oil. <i>Applied Biochemistry and Biotechnology</i> , 2012, 166, 1275-1290.	2.9	27
8	Characterization of polyphenol oxidase from purple sweet potato (<i>Ipomoea batatas</i> L. Lam) and its affinity towards acylated anthocyanins and caffeoylquinic acid derivatives. <i>Food Chemistry</i> , 2021, 356, 129709.	8.2	21
9	New acylated cyanidin glycosides extracted from underutilized potential sources: Enzymatic synthesis, antioxidant activity and thermostability. <i>Food Chemistry</i> , 2020, 309, 125796.	8.2	20
10	ANCUT2, a Thermo-alkaline Cutinase from <i>Aspergillus nidulans</i> and Its Potential Applications. <i>Applied Biochemistry and Biotechnology</i> , 2017, 182, 1014-1036.	2.9	19
11	Growth Inhibition of <i>Streptococcus</i> from the Oral Cavity by \pm -Amyrin Esters. <i>Molecules</i> , 2012, 17, 12603-12611.	3.8	18
12	Plants as a green alternative for alcohol preparation from aromatic aldehydes. <i>Biotechnology and Bioprocess Engineering</i> , 2010, 15, 441-445.	2.6	16
13	Synthesis of Substituted Isoxazoles from (Z)-3-Alkyl-3-Nitro-2-Phenylpropenenitriles using Baker's™ Yeast. <i>Synlett</i> , 1996, 1996, 695-696.	1.8	15
14	Lactic Acid Fermentation of Arabinoxylan From Nejayote by <i>Streptococcus infantarius</i> ssp. <i>infantarius</i> 25124 Isolated From Pozol. <i>Frontiers in Microbiology</i> , 2018, 9, 3061.	3.5	14
15	Preparative scale extraction of mangiferin and lupeol from mango (<i>Mangifera indica</i> L.) leaves and bark by different extraction methods. <i>Journal of Food Science and Technology</i> , 2019, 56, 4625-4631.	2.8	13
16	Synthesis of chiral \pm -hydroxy amides by two sequential enzymatic catalyzed reactions. <i>Applied Microbiology and Biotechnology</i> , 2007, 75, 297-302.	3.6	12
17	Screening of plant cell cultures for their capacity to dimerize eugenol and isoeugenol: Preparation of dehydrodieugenol. <i>Journal of Molecular Catalysis B: Enzymatic</i> , 2011, 72, 102-106.	1.8	10
18	Caffeoylquinic Acid Derivatives of Purple Sweet Potato as Modulators of Mitochondrial Function in Mouse Primary Hepatocytes. <i>Molecules</i> , 2021, 26, 319.	3.8	10

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19	THE REGIOSELECTIVE NITRATION OF $\hat{1},\hat{2}$ -UNSATURATED NITRILES WITH NITROGEN OXIDES. <i>Organic Preparations and Procedures International</i> , 1999, 31, 117-119.	1.3	9
20	Effect of postharvest UV-C treatment on the bacterial diversity of Ataulfo mangoes by PCR-DGGE, survival of <i>E. coli</i> and antimicrobial activity. <i>Frontiers in Microbiology</i> , 2013, 4, 134.	3.5	8
21	Solar drying kinetics and bioactive compounds of blackberry (<i>Rubus fruticosus</i>). <i>Journal of Food Process Engineering</i> , 2019, 42, e13018.	2.9	8
22	Antimutagenic, Antiproliferative and Antioxidant Properties of Sea Grape Leaf Extract Fractions (<i>Coccoloba uvifera</i> L.). <i>Anti-Cancer Agents in Medicinal Chemistry</i> , 2021, 21, 2250-2257.	1.7	6
23	Achiote (<i>Bixa orellana</i>) Lipophilic Extract, Bixin, and $\hat{1}$ -tocotrienol Effects on Lifespan and Stress Resistance in <i>Caenorhabditis elegans</i> . <i>Planta Medica</i> , 2021, 87, 368-374.	1.3	6
24	Differences in biocatalytic behavior between two variants of StcI esterase from <i>Aspergillus nidulans</i> and its potential use in biocatalysis. <i>Journal of Molecular Catalysis B: Enzymatic</i> , 2009, 61, 225-234.	1.8	4
25	Environmentally friendly achiote seed extracts with higher $\hat{1}$ -tocotrienol content have higher in vitro and in vivo antioxidant activity than the conventional extract. <i>Journal of Food Science and Technology</i> , 2021, 58, 2579-2588.	2.8	4
26	Oxoester oxidoreductase activities in new isolates of from apple, grape and cane juices. <i>FEMS Yeast Research</i> , 2005, 5, 685-690.	2.3	3
27	Banana and maize leaf wastes as a green alternative for the preparation of benzyl alcohols used as starting materials for fragrances. <i>Industrial Crops and Products</i> , 2014, 59, 105-108.	5.2	3
28	Antioxidant-mediated protective effect of hawthorn (<i>Crataegus mexicana</i>) peel extract in erythrocytes against oxidative damage. <i>African Journal of Food Science</i> , 2015, 9, 208-222.	0.9	2
29	Quantitative Analysis of the Biologically Active Compounds Present in Leaves of Mexican Sweet Potato Accessions: Phenols, Flavonoids, Anthocyanins, 3,4,5-Tri-Caffeoylquinic Acid and 4-Feruloyl-5-Caffeoylquinic Acid. <i>Plant Foods for Human Nutrition</i> , 2019, 74, 531-537.	3.2	2
30	Extraction of Lipophilic Antioxidants from Native Tomato Using Green Technologies. <i>Food Technology and Biotechnology</i> , 2022, 60, 121-131.	2.1	2
31	Baker's Yeast-Mediated Regioselective Reduction of 2,4-Dinitroacylanilines: Synthesis of 2-Substituted 6-Nitrobenzimidazoles. <i>Synlett</i> , 2005, 2005, 340-342.	1.8	1
32	Waste residues from <i>Opuntia ficus indica</i> for peroxidase-mediated preparation of phenolic dimeric compounds. <i>Biotechnology Reports (Amsterdam, Netherlands)</i> , 2018, 20, e00291.	4.4	1
33	Encapsulation with HDPAF-WP of the hexane fraction of sea grape (<i>Coccoloba uvifera</i> L.) leaf extract by electrospraying. <i>Polymer Bulletin</i> , 2023, 80, 959-975.	3.3	1
34	Effect of Tomato Extract on the Stress Resistance and Lifespan of <i>Caenorhabditis elegans</i> . <i>Revista Brasileira De Farmacognosia</i> , 0, , .	1.4	0