Arturo Navarro Ocaña

List of Publications by Year in descending order

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623734 642732 14 34 572 23 citations g-index h-index papers 35 35 35 941 docs citations times ranked citing authors all docs

#	Article	IF	CITATIONS
1	Encapsulation with HDPAF-WP of the hexane fraction of sea grape (Coccoloba uvifera L.) leaf extract by electrospraying. Polymer Bulletin, 2023, 80, 959-975.	3.3	1
2	Extraction of Lipophilic Antioxidants from Native Tomato Using Green Technologies. Food Technology and Biotechnology, 2022, 60, 121-131.	2.1	2
3	Environmentally friendly achiote seed extracts with higher l´-tocotrienol content have higher in vitro and in vivo antioxidant activity than the conventional extract. Journal of Food Science and Technology, 2021, 58, 2579-2588.	2.8	4
4	Antimutagenic, Antiproliferative and Antioxidant Properties of Sea Grape Leaf Extract Fractions (Coccoloba uvifera L.). Anti-Cancer Agents in Medicinal Chemistry, 2021, 21, 2250-2257.	1.7	6
5	Characterization of polyphenol oxidase from purple sweet potato (Ipomoea batatas L. Lam) and its affinity towards acylated anthocyanins and caffeoylquinic acid derivatives. Food Chemistry, 2021, 356, 129709.	8.2	21
6	Caffeoylquinic Acid Derivatives of Purple Sweet Potato as Modulators of Mitochondrial Function in Mouse Primary Hepatocytes. Molecules, 2021, 26, 319.	3.8	10
7	Achiote (Bixa orellana) Lipophilic Extract, Bixin, and Î-tocotrienol Effects on Lifespan and Stress Resistance in Caenorhabditis elegans. Planta Medica, 2021, 87, 368-374.	1.3	6
8	New acylated cyanidin glycosides extracted from underutilized potential sources: Enzymatic synthesis, antioxidant activity and thermostability. Food Chemistry, 2020, 309, 125796.	8.2	20
9	Preparative scale extraction of mangiferin and lupeol from mango (Mangifera indica L.) leaves and bark by different extraction methods. Journal of Food Science and Technology, 2019, 56, 4625-4631.	2.8	13
10	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. Plant Foods for Human Nutrition, 2019, 74, 531-537.	3.2	2
11	Solar drying kinetics and bioactive compounds of blackberry (Rubus fruticosus). Journal of Food Process Engineering, 2019, 42, e13018.	2.9	8
12	Extraction and Identification of Anthocyanins in Corn Cob and Corn Husk from Cacahuacintle Maize. Journal of Food Science, 2019, 84, 954-962.	3.1	35
13	Waste residues from Opuntia ficus indica for peroxidase-mediated preparation of phenolic dimeric compounds. Biotechnology Reports (Amsterdam, Netherlands), 2018, 20, e00291.	4.4	1
14	Lactic Acid Fermentation of Arabinoxylan From Nejayote by Streptococcus infantarius ssp. infantarius 25124 Isolated From Pozol. Frontiers in Microbiology, 2018, 9, 3061.	3.5	14
15	Effect of temperature on antioxidant capacity during drying process of mortiño (Vaccinium) Tj ETQq1 1 0.78431	14 rgBT /O	verlock 10 T
16	ANCUT2, a Thermo-alkaline Cutinase from Aspergillus nidulans and Its Potential Applications. Applied Biochemistry and Biotechnology, 2017, 182, 1014-1036.	2.9	19
17	Antioxidant-mediated protective effect of hawthorn (Crataegus mexicana) peel extract in erythrocytes against oxidative damage. African Journal of Food Science, 2015, 9, 208-222.	0.9	2
18	Evaluation of extraction methods for preparative scale obtention of mangiferin and lupeol from mango peels (Mangifera indica L.). Food Chemistry, 2014, 159, 267-272.	8.2	68

#	Article	IF	Citations
19	Banana and maize leaf wastes as a green alternative for the preparation of benzyl alcohols used as starting materials for fragrances. Industrial Crops and Products, 2014, 59, 105-108.	5.2	3
20	Effect of postharvest UV-C treatment on the bacterial diversity of Ataulfo mangoes by PCR-DGGE, survival of E. coli and antimicrobial activity. Frontiers in Microbiology, 2013, 4, 134.	3.5	8
21	Growth Inhibition of Streptococcus from the Oral Cavity by α-Amyrin Esters. Molecules, 2012, 17, 12603-12611.	3.8	18
22	ANCUT2, an Extracellular Cutinase from Aspergillus nidulans Induced by Olive Oil. Applied Biochemistry and Biotechnology, 2012, 166, 1275-1290.	2.9	27
23	Screening of plant cell cultures for their capacity to dimerize eugenol and isoeugenol: Preparation of dehydrodieugenol. Journal of Molecular Catalysis B: Enzymatic, 2011, 72, 102-106.	1.8	10
24	Plants as a green alternative for alcohol preparation from aromatic aldehydes. Biotechnology and Bioprocess Engineering, 2010, 15, 441-445.	2.6	16
25	Valuable medicinal plants and resins: Commercial phytochemicals with bioactive properties. Industrial Crops and Products, 2010, 31, 476-480.	5. 2	39
26	Antioxidant activity, bioactive polyphenols in Mexican goats' milk cheeses on summer grazing. Journal of Dairy Research, 2010, 77, 20-26.	1.4	64
27	Differences in biocatalytic behavior between two variants of Stcl esterase from Aspergillus nidulans and its potential use in biocatalysis. Journal of Molecular Catalysis B: Enzymatic, 2009, 61, 225-234.	1.8	4
28	Application of Metabolic Engineering to the Production of Scopolamine. Molecules, 2008, 13, 1722-1742.	3.8	69
29	Synthesis of chiral α-hydroxy amides by two sequential enzymatic catalyzed reactions. Applied Microbiology and Biotechnology, 2007, 75, 297-302.	3.6	12
30	Oxoester oxidoreductase activities in new isolates of from apple, grape and cane juices. FEMS Yeast Research, 2005, 5, 685-690.	2.3	3
31	Baker's Yeast-Mediated Regioselective Reduction of 2,4-Dinitroacylanilines: Synthesis of 2-Substituted 6-Nitrobenzimidazoles. Synlett, 2005, 2005, 340-342.	1.8	1
32	THE REGIOSELECTIVE NITRATION OF $\hat{l}\pm,\hat{l}^2$ -UNSATURATED NITRILES WITH NITROGEN OXIDES. Organic Preparations and Procedures International, 1999, 31, 117-119.	1.3	9
33	Synthesis of Substituted Isoxazoles from (Z)-3-Alkyl-3-Nitro-2-Phenylpropenenitriles using Baker's Yeast. Synlett, 1996, 1996, 695-696.	1.8	15
34	Effect of Tomato Extract on the Stress Resistance and Lifespan of Caenorhabditis elegans. Revista Brasileira De Farmacognosia, 0, , .	1.4	0