

# Antonieta Ruiz

## List of Publications by Year in descending order

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Version: 2024-02-01

22  
papers

721  
citations

623734

14  
h-index

677142

22  
g-index

22  
all docs

22  
docs citations

22  
times ranked

848  
citing authors

#	ARTICLE	IF	CITATIONS
1	The effect of arbuscular mycorrhizal fungi on the phenolic compounds profile, antioxidant activity and grain yields in wheat cultivars growing under hydric stress. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 407-416.	3.5	8
2	Shifts in biochemical and physiological responses by the inoculation of arbuscular mycorrhizal fungi in <i>Triticum aestivum</i> growing under drought conditions. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 1927-1938.	3.5	9
3	Metabolic and antioxidant effects of inoculation with arbuscular mycorrhizal fungi in crops of flesh-coloured <i>Solanum tuberosum</i> treated with fungicides. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 2270-2280.	3.5	8
4	Effect of Inoculation with Arbuscular Mycorrhizal Fungi and Fungicide Application on the Secondary Metabolism of <i>Solanum tuberosum</i> Leaves. <i>Plants</i> , 2022, 11, 278.	3.5	14
5	Salinity Eustress Increases the Biosynthesis and Accumulation of Phenolic Compounds That Improve the Functional and Antioxidant Quality of Red Lettuce. <i>Agronomy</i> , 2022, 12, 598.	3.0	20
6	Stability of phenolic compounds, antioxidant activity and colour parameters of a coloured extract obtained from coloured-flesh potatoes. <i>LWT - Food Science and Technology</i> , 2021, 136, 110370.	5.2	20
7	Noticeable Quantities of Functional Compounds and Antioxidant Activities Remain after Cooking of Colored Fleshed Potatoes Native from Southern Chile. <i>Molecules</i> , 2021, 26, 314.	3.8	10
8	Stability of antioxidant compounds and activities of a natural dye from coloured-flesh potatoes in dairy foods. <i>LWT - Food Science and Technology</i> , 2021, 144, 111252.	5.2	8
9	Influence of Organic and Chemical Fertilisation on Antioxidant Compounds Profiles and Activities in Fruits of <i>Fragaria ananassa</i> var. Camarosa. <i>Journal of Soil Science and Plant Nutrition</i> , 2020, 20, 715-724.	3.4	12
10	Efficiency of two arbuscular mycorrhizal fungal inocula to improve saline stress tolerance in lettuce plants by changes of antioxidant defense mechanisms. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 1577-1587.	3.5	55
11	Influence of Profiles and Concentrations of Phenolic Compounds in the Coloration and Antioxidant Properties of <i>Gaultheria poeppigii</i> Fruits from Southern Chile. <i>Plant Foods for Human Nutrition</i> , 2020, 75, 532-539.	3.2	11
12	Silicon Modulates the Production and Composition of Phenols in Barley under Aluminum Stress. <i>Agronomy</i> , 2020, 10, 1138.	3.0	21
13	Antioxidant Responses of Phenolic Compounds and Immobilization of Copper in <i>Imperata cylindrica</i> , a Plant with Potential Use for Bioremediation of Cu Contaminated Environments. <i>Plants</i> , 2020, 9, 1397.	3.5	27
14	Changes in the content of anthocyanins, flavonols, and antioxidant activity in <i>Fragaria ananassa</i> var. Camarosa fruits under traditional and organic fertilization. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 2404-2410.	3.5	19
15	Effect of fertilization and arbuscular mycorrhizal fungal inoculation on antioxidant profiles and activities in <i>Fragaria ananassa</i> fruit. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 1397-1404.	3.5	46
16	Effect of the frying process on the composition of hydroxycinnamic acid derivatives and antioxidant activity in flesh colored potatoes. <i>Food Chemistry</i> , 2018, 268, 577-584.	8.2	25
17	Hydroxycinnamic acids and flavonols in native edible berries of South Patagonia. <i>Food Chemistry</i> , 2015, 167, 84-90.	8.2	37
18	Flavonols, Alkaloids, and Antioxidant Capacity of Edible Wild <i>Berberis</i> Species from Patagonia. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 12407-12417.	5.2	32

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19	Isolation and Structural Elucidation of Anthocyanidin 3,7- <i>O</i> -Diglucosides and Caffeoyl-glucaric Acids from Calafate Berries. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 6918-6925.	5.2	30
20	Anthocyanin profiles in south Patagonian wild berries by HPLC-DAD-ESI-MS/MS. <i>Food Research International</i> , 2013, 51, 706-713.	6.2	98
21	Analysis of hydroxycinnamic acids derivatives in calafate ( <i>Berberis microphylla</i> G. Forst) berries by liquid chromatography with photodiode array and mass spectrometry detection. <i>Journal of Chromatography A</i> , 2013, 1281, 38-45.	3.7	51
22	Polyphenols and Antioxidant Activity of Calafate ( <i>Berberis microphylla</i> ) Fruits and Other Native Berries from Southern Chile. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 6081-6089.	5.2	160