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List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Ferulic Acid on Glucose Dysregulation, Dyslipidemia, and Inflammation in Diet-Induced Obese Rats: An Integrated Study. Nutrients, 2017, 9, 675.	1.7	41
2	Phenolic compounds that cross the blood–brain barrier exert positive health effects as central nervous system antioxidants. Food and Function, 2021, 12, 10356-10369.	2.1	33
3	Contribution and Interactions of Hydroxycinnamic Acids Found in Bran and Wholegrain Sorghum (<i>Sorghum bicolor</i> L. Moench): Effects on the Antioxidant Capacity and Inhibition of Human Erythrocyte Hemolysis. Oxidative Medicine and Cellular Longevity, 2017, 2017, 1-8.	1.9	15
4	Phenolic compounds from â€~Hass' avocado peel are retained in the indigestible fraction after an in vitro gastrointestinal digestion. Journal of Food Measurement and Characterization, 2021, 15, 1982-1990.	1.6	7
5	Use of nanosystems to improve the anticancer effects of curcumin. Beilstein Journal of Nanotechnology, 2021, 12, 1047-1062.	1.5	6
6	Sorghum bran supplementation ameliorates dyslipidemia, glucose dysregulation, inflammation and stress oxidative induced by a high-fat diet in rats. CYTA - Journal of Food, 2020, 18, 20-30.	0.9	6
7	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. Journal of Food Measurement and Characterization, 2021, 15, 5460-5476.	1.6	5
8	Phenolic compounds can induce systemic and central immunomodulation, which result in a neuroprotective effect. Journal of Food Biochemistry, 2022, 46, .	1.2	5
9	Subâ€chronic consumption of a phenolicâ€rich avocado paste extract induces GLPâ€lâ€, leptinâ€, and adiponectinâ€mediated satiety in Wistar rats. Journal of Food Biochemistry, 2021, 45, e13957.	1.2	3