

Mario O Cortez-Rocha

List of Publications by Year in descending order

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31
papers

617
citations

686830

13
h-index

610482

24
g-index

32
all docs

32
docs citations

32
times ranked

905
citing authors

#	ARTICLE	IF	CITATIONS
1	Phytotoxicity, cytotoxicity, and in vivo antifungal efficacy of chitosan nanobiocomposites on prokaryotic and eukaryotic cells. <i>Environmental Science and Pollution Research</i> , 2021, 28, 3051-3065.	2.7	5
2	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
3	Persistence of the antifungal capacity of a fraction of <i>Jacquinia macrocarpa</i> plant against <i>Fusarium verticillioides</i> after continuous exposure. <i>Indian Journal of Microbiology</i> , 2020, 60, 458-467.	1.5	1
4	Biosorption of copper by immobilized biomass of <i>Aspergillus australensis</i> . Effect of metal on the viability, cellular components, polyhydroxyalkanoates production, and oxidative stress. <i>Environmental Science and Pollution Research</i> , 2020, 27, 28545-28560.	2.7	11
5	Antibacterial activity of essential oils encapsulated in chitosan nanoparticles. <i>Food Science and Technology</i> , 2020, 40, 568-573.	0.8	29
6	Synthesis of chitosan biocomposites loaded with pyrrole-2-carboxylic acid and assessment of their antifungal activity against <i>Aspergillus niger</i> . <i>Applied Microbiology and Biotechnology</i> , 2019, 103, 2985-3000.	1.7	7
7	Control of mycotoxigenic fungi with microcapsules of essential oils encapsulated in chitosan. <i>Food Science and Technology</i> , 2018, 38, 335-340.	0.8	13
8	Evaluation of viscoelastic properties of conditioned wheat kernels and their doughs using a compression test under small strain. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 1235-1243.	1.7	4
9	<i>In vitro</i> Antifungal Activity of Essential oils and Major Components against Fungi Plant Pathogens. <i>Journal of Phytopathology</i> , 2017, 165, 232-237.	0.5	10
10	Activity of chitosan-lysozyme nanoparticles on the growth, membrane integrity, and β -1,3-glucanase production by <i>Aspergillus parasiticus</i> . <i>3 Biotech</i> , 2017, 7, 279.	1.1	11
11	Enhanced Antifungal Effect of Chitosan/Pepper Tree (<i>Schinus molle</i>) Essential Oil Bionanocomposites on the Viability of <i>Aspergillus parasiticus</i> Spores. <i>Journal of Nanomaterials</i> , 2016, 2016, 1-10.	1.5	50
12	Chitosan-Based Bionanocomposites: Development and Perspectives in Food and Agricultural Applications. , 2016, , 315-338.		8
13	Potential of antifungal effect of a mixture of two antifungal fractions obtained from <i>Baccharis glutinosa</i> and <i>Jacquinia macrocarpa</i> plants. <i>Journal of Environmental Science and Health - Part B Pesticides, Food Contaminants, and Agricultural Wastes</i> , 2016, 51, 760-768.	0.7	7
14	Antifungal and antimycotoxigenic activity of essential oils from <i>Eucalyptus globulus</i> , <i>Thymus capitatus</i> and <i>Schinus molle</i> . <i>Food Science and Technology</i> , 2015, 35, 664-671.	0.8	22
15	Comparison of Protein and Starch Content of Substituted and Complete Triticales (<i>XTriticosecale</i> Wittmack): Contribution to Functional Properties. <i>International Journal of Food Properties</i> , 2014, 17, 421-432.	1.3	15
16	Ultrastructural, Morphological, and Antifungal Properties of Micro and Nanoparticles of Chitosan Crosslinked with Sodium Tripolyphosphate. <i>Journal of Polymers and the Environment</i> , 2013, 21, 971-980.	2.4	27
17	Controlled release matrices and micro/nanoparticles of chitosan with antimicrobial potential: development of new strategies for microbial control in agriculture. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 1525-1536.	1.7	112
18	<i>In Vitro</i> Effect of Antifungal Fractions from the Plants <i>Baccharis glutinosa</i> and <i>Jacquinia macrocarpa</i> on Chitin and β -1,3-Glucan Hydrolysis of Maize Phytopathogenic Fungi and on the Fungal β -1,3-Glucanase and Chitinase Activities. <i>Journal of Food Safety</i> , 2013, 33, 526-535.	1.1	15

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19	Effect of Moisture Content on the Viscoelastic Properties of Individual Wheat Kernels Evaluated by the Uniaxial Compression Test Under Small Strain. <i>Cereal Chemistry</i> , 2013, 90, 558-563.	1.1	14
20	Biochemical and kinetic characterization of the digestive trypsin-like activity of the lesser grain borer <i>Rhyzopertha dominica</i> (F.) (Coleoptera: Bostrichidae). <i>Journal of Stored Products Research</i> , 2012, 51, 41-48.	1.2	8
21	Evaluation of Pathological Effects in Broilers During Fumonisin and Clays Exposure. <i>Mycopathologia</i> , 2012, 174, 247-254.	1.3	7
22	Antimicrobial activity of chitosan-based films against <i>Salmonella typhimurium</i> and <i>Staphylococcus aureus</i> . <i>International Journal of Food Science and Technology</i> , 2012, 47, 2127-2133.	1.3	34
23	The effect of <i>Baccharis glutinosa</i> extract on the growth of mycotoxigenic fungi and fumonisin B1 and aflatoxin B1 production. <i>World Journal of Microbiology and Biotechnology</i> , 2011, 27, 1025-1033.	1.7	11
24	Antifungal effect of chitosan on the growth of <i>Aspergillus parasiticus</i> and production of aflatoxin B1. <i>Polymer International</i> , 2011, 60, 937-944.	1.6	51
25	Antimicrobial activity of chitosan nanofibers obtained by electrospinning. <i>Polymer International</i> , 2011, 60, 1663-1669.	1.6	51
26	Antifungal activity in vitro of <i>Baccharis glutinosa</i> and <i>Ambrosia confertiflora</i> extracts on <i>Aspergillus flavus</i> , <i>Aspergillus parasiticus</i> and <i>Fusarium verticillioides</i> . <i>World Journal of Microbiology and Biotechnology</i> , 2009, 25, 2257-2261.	1.7	20
27	Relationship between Chemical and Physical Parameters of Maize Varieties and Susceptibility to <i>Sitophilus zeamais</i> Motschulsky (Coleoptera: Curculionidae). <i>Southwestern Entomologist</i> , 2009, 34, 159-166.	0.1	3
28	Role of fumonisin B1 on the immune system, histopathology, and muscle proteins of white shrimp (<i>Litopenaeus vannamei</i>). <i>Food Chemistry</i> , 2008, 110, 471-479.	4.2	18
29	Isolation and partial characterization of three isoamylases of <i>Rhyzopertha dominica</i> F. (Coleoptera: Bostrichidae). <i>Journal of Economic Entomology</i> , 2008, 99, 153-160.	0.7	11
30	α-Amylase Activity of <i>Rhyzopertha dominica</i> (Coleoptera: Bostrichidae) Reared on Several Wheat Varieties and Its Inhibition with Kernel Extracts. <i>Journal of Economic Entomology</i> , 2006, 99, 2146-2150.	0.8	8
31	α-Amylase Activity of <i>Rhyzopertha dominica</i> (Coleoptera: Bostrichidae) Reared on Several Wheat Varieties and Its Inhibition with Kernel Extracts. <i>Journal of Economic Entomology</i> , 2006, 99, 2146-2150.	0.8	14