

Mariel CalderÃ³n-Oliver

List of Publications by Year in descending order

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Version: 2024-02-01

13
papers

938
citations

759233

12
h-index

1125743

13
g-index

13
all docs

13
docs citations

13
times ranked

1550
citing authors

#	ARTICLE	IF	CITATIONS
1	Protective effect of sulforaphane against oxidative stress: Recent advances. <i>Experimental and Toxicologic Pathology</i> , 2012, 64, 503-508.	2.1	269
2	Protective effect of sulforaphane pretreatment against cisplatin-induced liver and mitochondrial oxidant damage in rats. <i>Toxicology</i> , 2011, 286, 20-27.	4.2	104
3	Optimization of the antioxidant and antimicrobial response of the combined effect of nisin and avocado byproducts. <i>LWT - Food Science and Technology</i> , 2016, 65, 46-52.	5.2	90
4	Sulforaphane protects against cisplatin-induced nephrotoxicity. <i>Toxicology Letters</i> , 2010, 192, 278-285.	0.8	89
5	Curcumin Protects from Cardiac Reperfusion Damage by Attenuation of Oxidant Stress and Mitochondrial Dysfunction. <i>Cardiovascular Toxicology</i> , 2011, 11, 357-364.	2.7	78
6	Comparative study of the microencapsulation by complex coacervation of nisin in combination with an avocado antioxidant extract. <i>Food Hydrocolloids</i> , 2017, 62, 49-57.	10.7	62
7	Protective effect of sulforaphane against cisplatin-induced mitochondrial alterations and impairment in the activity of NAD(P)H: Quinone oxidoreductase 1 and γ glutamyl cysteine ligase: Studies in mitochondria isolated from rat kidney and in LLC-PK1 cells. <i>Toxicology Letters</i> , 2010, 199, 80-92.	0.8	52
8	The α -mangostin prevention on cisplatin-induced apoptotic death in LLC-PK1 cells is associated to an inhibition of ROS production and p53 induction. <i>Chemico-Biological Interactions</i> , 2010, 188, 144-150.	4.0	48
9	Extract of cactus (<i>Opuntia ficus indica</i>) cladodes scavenges reactive oxygen species in vitro and enhances plasma antioxidant capacity in humans. <i>Journal of Functional Foods</i> , 2014, 10, 13-24.	3.4	48
10	The Role of Microencapsulation in Food Application. <i>Molecules</i> , 2022, 27, 1499.	3.8	37
11	Environmentally Friendly Techniques and Their Comparison in the Extraction of Natural Antioxidants from Green Tea, Rosemary, Clove, and Oregano. <i>Molecules</i> , 2021, 26, 1869.	3.8	29
12	Food Vegetable and Fruit Waste Used in Meat Products. <i>Food Reviews International</i> , 2022, 38, 628-654.	8.4	22
13	Effect of the addition of microcapsules with avocado peel extract and nisin on the quality of ground beef. <i>Food Science and Nutrition</i> , 2020, 8, 1325-1334.	3.4	10