

J Basilio Heredia

List of Publications by Year in descending order

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85
papers

3,160
citations

279487

23
h-index

161609

54
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93
all docs

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docs citations

93
times ranked

5176
citing authors

#	ARTICLE	IF	CITATIONS
1	Technologies for Extraction and Production of Bioactive Compounds to be Used as Nutraceuticals and Food Ingredients: An Overview. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2013, 12, 5-23.	5.9	500
2	The Folin-Ciocalteu assay revisited: improvement of its specificity for total phenolic content determination. <i>Analytical Methods</i> , 2013, 5, 5990.	1.3	467
3	Essential Oils of Oregano: Biological Activity beyond Their Antimicrobial Properties. <i>Molecules</i> , 2017, 22, 989.	1.7	235
4	Flavonoids as Cytokine Modulators: A Possible Therapy for Inflammation-Related Diseases. <i>International Journal of Molecular Sciences</i> , 2016, 17, 921.	1.8	221
5	Flavonoids and Phenolic Acids from Oregano: Occurrence, Biological Activity and Health Benefits. <i>Plants</i> , 2018, 7, 2.	1.6	146
6	The effect of exogenous ethylene and methyl jasmonate on pal activity, phenolic profiles and antioxidant capacity of carrots (<i>Daucus carota</i>) under different wounding intensities. <i>Postharvest Biology and Technology</i> , 2009, 51, 242-249.	2.9	133
7	The effects of exogenous ethylene and methyl jasmonate on the accumulation of phenolic antioxidants in selected whole and wounded fresh produce. <i>Food Chemistry</i> , 2009, 115, 1500-1508.	4.2	94
8	Phenolic compounds: Natural alternative in inflammation treatment. A Review. <i>Cogent Food and Agriculture</i> , 2016, 2, .	0.6	93
9	Cellular antioxidant activity and in vitro inhibition of α -glucosidase, α -amylase and pancreatic lipase of oregano polyphenols under simulated gastrointestinal digestion. <i>Food Research International</i> , 2019, 116, 676-686.	2.9	80
10	Structure and content of phenolics in eggplant (<i>Solanum melongena</i>) - a review. <i>South African Journal of Botany</i> , 2017, 111, 161-169.	1.2	78
11	Protective role of terpenes and polyphenols from three species of Oregano (<i>Lippia graveolens</i> , <i>Lippia</i>) Tj ETQq1 1 0.784314 rgBT /Ove 264.7 macrophage cells. <i>Journal of Ethnopharmacology</i> , 2016, 187, 302-312.	2.0	76
12	Effect of cooking and germination on bioactive compounds in pulses and their health benefits. <i>Journal of Functional Foods</i> , 2017, 38, 624-634.	1.6	72
13	Anthocyanins and Phenolic Acids of Hybrid and Native Blue Maize (<i>Zea mays</i> L.) Extracts and Their Antiproliferative Activity in Mammary (MCF7), Liver (HepG2), Colon (Caco2 and HT29) and Prostate (PC3) Cancer Cells. <i>Plant Foods for Human Nutrition</i> , 2015, 70, 193-199.	1.4	71
14	Low temperature and ultraviolet-B radiation affect chlorophyll content and induce the accumulation of UV-B-absorbing and antioxidant compounds in bell pepper (<i>Capsicum annuum</i>) plants. <i>Environmental and Experimental Botany</i> , 2017, 139, 143-151.	2.0	62
15	Chemical characterization, antioxidant and antibacterial activities of six Agave species from Sinaloa, Mexico. <i>Industrial Crops and Products</i> , 2013, 49, 143-149.	2.5	55
16	Extending the shelf-life of bananas with 1-ethylcyclopropene and a chitosan-based edible coating. <i>Journal of the Science of Food and Agriculture</i> , 2009, 89, 2343-2349.	1.7	47
17	Total phenolics, total anthocyanins and antioxidant capacity of native and elite blue maize hybrids (<i>Zea mays</i> L.). <i>CYTA - Journal of Food</i> , 2015, 13, 336-339.	0.9	43
18	Effect of <i>In Vitro</i> Digestion on the Total Antioxidant Capacity and Phenolic Content of 3 Species of Oregano (<i>Hedeoma patens</i> , <i>Lippia graveolens</i> , <i>Lippia palmeri</i>). <i>Journal of Food Science</i> , 2017, 82, 2832-2839.	1.5	39

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19	The antibacterial effect of chitosan-based edible coating incorporated with a lytic bacteriophage against <i>Escherichia coli</i> O157:H7 on the surface of tomatoes. <i>Journal of Food Safety</i> , 2018, 38, e12571.	1.1	30
20	Antioxidant Capacity of Lignin and Phenolic Compounds from Corn Stover. <i>Waste and Biomass Valorization</i> , 2019, 10, 95-102.	1.8	28
21	Protective Role of Flavonoids and Lipophilic Compounds from <i>Jatropha platyphylla</i> on the Suppression of Lipopolysaccharide (LPS)-Induced Inflammation in Macrophage Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 1899-1909.	2.4	27
22	Alkali-Extracted Feruloylated Arabinoxylans from Nixtamalized Maize Bran Byproduct: A Synonymous with Soluble Antioxidant Dietary Fiber. <i>Waste and Biomass Valorization</i> , 2020, 11, 403-409.	1.8	27
23	Chromatic, Nutritional and Nutraceutical Properties of Pigmented Native Maize (<i>Zea mays</i> L.) Genotypes from the Northeast of Mexico. <i>Arabian Journal for Science and Engineering</i> , 2020, 45, 95-112.	1.7	27
24	Anthocyanin Induction by Drought Stress in the Calyx of Roselle Cultivars. <i>Molecules</i> , 2020, 25, 1555.	1.7	27
25	Plants of the Genus <i>Terminalia</i> : An Insight on Its Biological Potentials, Pre-Clinical and Clinical Studies. <i>Frontiers in Pharmacology</i> , 2020, 11, 561248.	1.6	26
26	Korean traditional foods as antiviral and respiratory disease prevention and treatments: A detailed review. <i>Trends in Food Science and Technology</i> , 2021, 116, 415-433.	7.8	26
27	Plant Alkaloids: Structures and Bioactive Properties. , 2020, , 85-117.		22
28	Effect of dietary intake of phenolic compounds from mango peel extract on growth, lipid peroxidation and antioxidant enzyme activities in zebrafish (<i>Danio rerio</i>). <i>Latin American Journal of Aquatic Research</i> , 2019, 47, 602-611.	0.2	22
29	Effect of hydrophilic and lipophilic antioxidants from mango peel (<i>Mangifera indica</i> L. cv.) Tj ETQq1 1 0.784314 rgBT /Overlock 0.9 21		21
30	Cellular antioxidant activity and <i>in vitro</i> intestinal permeability of phenolic compounds from four varieties of mango bark (<i>Mangifera indica</i> L.). <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 3481-3489.	1.7	19
31	Antioxidant and anti-inflammatory properties of novel peptides from <i>Moringa oleifera</i> Lam. leaves. <i>South African Journal of Botany</i> , 2021, 141, 466-473.	1.2	19
32	Fatty Acid Profile, Total Carotenoids, and Free Radical-Scavenging from the Lipophilic Fractions of 12 Native Mexican Avocado Accessions. <i>Plant Foods for Human Nutrition</i> , 2019, 74, 501-507.	1.4	17
33	Nutritional and bioactive characteristics of Ayocote bean (<i>Phaseolus coccineus</i> L.): An underutilized legume harvested in Mexico. <i>CYTA - Journal of Food</i> , 2019, 17, 199-206.	0.9	17
34	Galangal, the multipotent super spices: A comprehensive review. <i>Trends in Food Science and Technology</i> , 2020, 101, 50-62.	7.8	17
35	Solanum Fruits: Phytochemicals, Bioaccessibility and Bioavailability, and Their Relationship With Their Health-Promoting Effects. <i>Frontiers in Nutrition</i> , 2021, 8, 790582.	1.6	17
36	Prebiotic compounds from agro-industrial by-products. <i>Journal of Food Biochemistry</i> , 2019, 43, e12711.	1.2	16

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37	Vegetable oils as green solvents for carotenoid extraction from pumpkin (<i>Cucurbita</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 507 2021, 86, 3122-3136.	1.5	15
38	Biochemistry and Cell Wall Changes Associated with Noni (<i>Morinda citrifolia</i> L.) Fruit Ripening. Journal of Agricultural and Food Chemistry, 2016, 64, 302-309.	2.4	14
39	Analysis by UPLC-ESI-MS of Phenolic Compounds and HPLC-DAD-Based Determination of Carotenoids in Noni (<i>Morinda citrifolia</i> L.) Bagasse. Journal of Agricultural and Food Chemistry, 2019, 67, 7365-7377.	2.4	12
40	Peptides in Colorectal Cancer: Current State of Knowledge. Plant Foods for Human Nutrition, 2020, 75, 467-476.	1.4	12
41	Cactus: Chemical, nutraceutical composition and potential bio-pharmacological properties. Phytotherapy Research, 2021, 35, 1248-1283.	2.8	12
42	Biodisponibilidad de compuestos fenólicos dietéticos: Revisión. Revista Española De Nutrición Humana Y Dietética, 2016, 20, 140.	0.1	12
43	Phenolic profiles, antioxidant and antimutagenic activities of <i>Solanum lycopersicum</i> var. <i>cerasiforme</i> accessions from Mexico. CYTA - Journal of Food, 2018, 16, 715-722.	0.9	11
44	Extraction Processes Affect the Composition and Bioavailability of Flavones from Lamiaceae Plants: A Comprehensive Review. Processes, 2021, 9, 1675.	1.3	11
45	Roselle (<i>Hibiscus sabdariffa</i> L.) cultivars calyx produced hydroponically: Physicochemical and nutritional quality. Chilean Journal of Agricultural Research, 2018, 78, 478-485.	0.4	9
46	Microencapsulation of blue maize (<i>Zea mays</i> L.) polyphenols in two matrices: their stability during storage and in vitro digestion release. Journal of Food Measurement and Characterization, 2019, 13, 892-900.	1.6	9
47	Physical Properties and Chemical Characterization of Macro- and Micro-Nutrients of Elite Blue Maize Hybrids (<i>Zea mays</i> L.). Cereal Research Communications, 2015, 43, 295-306.	0.8	8
48	Inclusion of Moringa Leaf Powder (<i>Moringa oleifera</i>) in Fodder for Feeding Japanese Quail (<i>Coturnix</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 507	0.3	8
49	Morphological variability and oil content of <i>Jatropha platyphylla</i> Arg. germplasm as determined using multivariate analysis. Scientia Horticulturae, 2020, 261, 108968.	1.7	7
50	Valorization of Fermented Shrimp Waste with Supercritical CO ₂ Conditions: Extraction of Astaxanthin and Effect of Simulated Gastrointestinal Digestion on Its Antioxidant Capacity. Molecules, 2021, 26, 4465.	1.7	7
51	Supercritical CO ₂ extraction of oregano (<i>Lippia graveolens</i>) phenolic compounds with antioxidant, α -amylase and α -glucosidase inhibitory capacity. Journal of Food Measurement and Characterization, 2021, 15, 3480-3490.	1.6	6
52	Flavones and Flavonols: Bioactivities and Responses Under Light Stress in Herbs. , 2020, , 91-115.		6
53	Bioprocessing of Shrimp Waste Using Novel Industrial By-Products: Effects on Nutrients and Lipophilic Antioxidants. Fermentation, 2021, 7, 312.	1.4	6
54	Feeding value of nontoxic <i>Jatropha curcas</i> seed cake for partially replacing dry-rolled corn and soybean meal in lambs fed finishing diets. Animal Feed Science and Technology, 2014, 198, 107-116.	1.1	5

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55	Chemical composition and antioxidant activity of Lippia alba essential oil obtained by supercritical CO ₂ and hydrodistillation. African Journal of Biotechnology, 2017, 16, 962-970.	0.3	5
56	Corn husk extracts as an antioxidant additive in diets for Nile tilapia (Oreochromis niloticus) fingerlings: Effect on growth performance, feed intake and toxicity//Extractos de hoja de mazorca de maíz como aditivo antioxidante en dietas para juveniles de tilapia del Nilo (Oreochromis niloticus): Efectos sobre el crecimiento, el consumo de alimento y la toxicidad. Biotecnia, 2020, 22, 147-154.	0.1	5
57	THERMAL PROCESSING EFFECTS ON THE MICROBIOLOGICAL, PHYSICOCHEMICAL, MINERAL, AND NUTRACEUTICAL PROPERTIES OF A ROASTED PURPLE MAIZE BEVERAGE. Farmacia, 2019, 67, 587-595.	0.1	5
58	Optimization of the Process for Recovering Phenolic Antioxidant Compounds from Low-Quality Eggplant (Solanum melongenaL.) Pulp by Modified Supercritical Carbon Dioxide Extraction. Separation Science and Technology, 2015, 50, 841-850.	1.3	4
59	Effects of pomegranate juice and pomegranate peel powders on quality properties and antioxidant activity of pork sausage. Journal of Food Processing and Preservation, 2021, 45, e15755.	0.9	4
60	Corn Husk Phenolics Modulate Hepatic Antioxidant Response in Nile Tilapia (Oreochromis niloticus) Exposed to Hypoxia. Molecules, 2021, 26, 6161.	1.7	4
61	Comparison of the Effect of Hydrostatic and Dynamic High Pressure Processing on the Enzymatic Activity and Physicochemical Quality Attributes of Ataulfo™ Mango Nectar. Molecules, 2022, 27, 1190.	1.7	4
62	Spray-Dried Microencapsulation of Oregano (Lippia graveolens) Polyphenols with Maltodextrin Enhances Their Stability during In Vitro Digestion. Journal of Chemistry, 2022, 2022, 1-10.	0.9	4
63	Gene expression of an arabinogalactan lysine-rich protein CaAGP18 during vegetative and reproductive development of bell pepper (Capsicum annuum L.). 3 Biotech, 2018, 8, 5.	1.1	3
64	DIFFERENCES IN PHYSICOCHEMICAL, MINERAL AND NUTRACEUTICAL PROPERTIES BETWEEN REGULAR, LIGHT AND ZERO BEERS. Farmacia, 2018, 66, 697-701.	0.1	3
65	Phenolics from Agro-industrial By-Products. , 2020, , 331-346.		3
66	Phenology, productivity, and chemical characterization of Jatropha curcas L. as tool for selecting non-toxic elite germplasm. African Journal of Biotechnology, 2012, 11, 15988-15993.	0.3	2
67	Biotechnology for Extraction of Plant Phenolics. , 2020, , 39-67.		2
68	Optimizing feedstock mixtures of livestock farming wastes to enhance methane yield in biogas production by co-digestion. Journal of Renewable and Sustainable Energy, 2018, 10, 053105.	0.8	1
69	EFFECT OF GENOTYPE AND CALCIUM SALTS ON THE QUALITY OF FRESH-CUT TOMATOES. Revista Chapingo, Serie Horticultura, 2011, XVII, 39-45.	1.1	1
70	Polyphenolic Extracts from Spent Coffee Grounds Prevent H ₂ O ₂ -Induced Oxidative Stress in Centropomus viridis Brain Cells. Molecules, 2021, 26, 6195.	1.7	1
71	PROTEÍNAS G HETEROTRIMÉRICAS: SEÑALIZACIÓN DE PLANTAS EN CONDICIONES DE ESTRÉS AMBIENTAL. Revista Fitotecnia Mexicana, 2017, 40, 169-180.	0.0	1
72	LEAF MORPHOLOGY AND ANATOMY OF VARIETIES OF TURNERA DIFFUSA VAR. DIFFUSA AND TURNERA DIFFUSA VAR. APHRODISIACA (WARD) URB. Tropical Journal of Obstetrics and Gynaecology, 2017, 15, 110.	0.3	1

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73	Pharmacognostic Study of Leaves of <i>Hedeoma patens</i> . <i>Pharmacognosy Journal</i> , 2018, 10, 921-924.	0.3	1
74	Effect of Essential Fatty Acid Proportion in Feed on Productive and Reproductive Performance of Japanese Quail (<i>Coturnix coturnix japonica</i>). <i>Brazilian Journal of Poultry Science</i> , 2020, 22, .	0.3	1
75	Plant Phenolics and Postharvesting Technologies. , 2020, , 347-366.		1
76	Salmonella Saintpaul Outbreak: Export and Trade Economic Impact. , 2012, , .		0
77	Plant Alkaloids with Antidiabetic Potential. , 2021, , 251-266.		0
78	Efecto de termosonicación y pasteurización sobre propiedades fisicoquímicas, microbiológicas y nutraceuticas en bebidas de maíz. <i>Biotecnia</i> , 2021, 23, 92-101.	0.1	0
79	Cereal By-products as Source of Dietary Fiber. , 2021, , 161-174.		0
80	Anticancer Properties of Medicinal Plants Listed in the Herbal Pharmacopoeia of the United Mexican States. , 2019, , 217-233.		0
81	Peptides. , 2021, , 113-126.		0
82	Antioxidant Properties of Moringa Species. , 2021, , 127-155.		0
83	Antioxidant capacity and evaluation of total phenolic content of optimized blueberry (<i>Vaccinium</i>) Tj ETQq1 1 0.784314 rgBT /Overloc	0.4	0
84	Genetic Diversity in <i>Jatropha platyphylla</i> ; Accessions Based on Morphological Traits and Inter-Simple Sequence Repeats Molecular Markers. <i>American Journal of Plant Sciences</i> , 2021, 12, 1658-1672.	0.3	0
85	Enzyme-aided extraction of bioactive compounds from crustaceans by-products. , 2022, , 321-332.		0