Rosa MarÃ-a Oliart-Ros

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/7757674/publications.pdf

Version: 2024-02-01

45 papers 1,262 citations

16 h-index 35 g-index

46 all docs

46 docs citations

46 times ranked

1866 citing authors

#	Article	IF	Citations
1	Antioxidant activity, phenolic compounds and anthocyanins content of eighteen strains of Mexican maize. LWT - Food Science and Technology, 2009, 42, 1187-1192.	2.5	245
2	Screening, purification and characterization of the thermoalkalophilic lipase produced by Bacillus thermoleovorans CCR11. Enzyme and Microbial Technology, 2005, 37, 648-654.	1.6	186
3	Reclassification of Geobacillus pallidus (Scholz et al. 1988) Banat et al. 2004 as Aeribacillus pallidus gen. nov., comb. nov International Journal of Systematic and Evolutionary Microbiology, 2010, 60, 1600-1604.	0.8	96
4	Synthesis of flavor and fragrance esters using Candida antarctica lipase. Applied Microbiology and Biotechnology, 2004, 65, 373-376.	1.7	94
5	Effects of fish oil on hypertension, plasma lipids, and tumor necrosis factor-α in rats with sucrose-induced metabolic syndrome. Journal of Nutritional Biochemistry, 2004, 15, 350-357.	1.9	87
6	Effect of microwaves and ultrasound on bioactive compounds and microbiological quality of blackberry juice. LWT - Food Science and Technology, 2018, 87, 47-53.	2.5	49
7	Purification and characterization of cell wall-bound peroxidase from vanilla bean. LWT - Food Science and Technology, 2008, 41, 1372-1379.	2.5	40
8	Antioxidant and antiproliferative activity of blue corn and tortilla from native maize. Chemistry Central Journal, $2017, 11, 110$.	2.6	36
9	Nutritional composition of new Peanut (Arachis hypogaea L.) cultivars. Grasas Y Aceites, 2009, 60, 161-167.	0.3	32
10	Immobilization in the presence of Triton X-100: modifications in activity and thermostability of Geobacillus thermoleovorans CCR11 lipase. Journal of Industrial Microbiology and Biotechnology, 2008, 35, 1687-1693.	1.4	30
11	Gene Cloning, Expression, and Characterization of the GeobacillusÂThermoleovorans CCR11 Thermoalkaliphilic Lipase. Molecular Biotechnology, 2009, 42, 75-83.	1.3	30
12	Blue Maize Extract Improves Blood Pressure, Lipid Profiles, and Adipose Tissue in High-Sucrose Diet-Induced Metabolic Syndrome in Rats. Journal of Medicinal Food, 2017, 20, 110-115.	0.8	30
13	Thermophilic bacteria from Mexican thermal environments: isolation and potential applications. Environmental Technology (United Kingdom), 2010, 31, 957-966.	1.2	25
14	Induction of Cd36 expression elicited by fish oil PUFA in spontaneously hypertensive rats. Journal of Nutritional Biochemistry, 2006, 17, 760-765.	1.9	23
15	Dietary anhydrous milk fat naturally enriched with conjugated linoleic acid and vaccenic acid modify cardiovascular risk biomarkers in spontaneously hypertensive rats. International Journal of Food Sciences and Nutrition, 2013, 64, 575-586.	1.3	21
16	Anthocyanins of Blue Corn and Tortilla Arrest Cell Cycle and Induce Apoptosis on Breast and Prostate Cancer Cells. Nutrition and Cancer, 2020, 72, 768-777.	0.9	19
17	Dietary fatty acids effects on sucrose-induced cardiovascular syndrome in rats. Journal of Nutritional Biochemistry, 2001, 12, 207-212.	1.9	16
18	Plants as a green alternative for alcohol preparation from aromatic aldehydes. Biotechnology and Bioprocess Engineering, 2010, 15, 441-445.	1.4	16

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19	Synthesis of chiral α-hydroxy amides by two sequential enzymatic catalyzed reactions. Applied Microbiology and Biotechnology, 2007, 75, 297-302.	1.7	12
20	Effect of High Hydrostatic Pressure on the Physiology of Manila Mango. Plant Foods for Human Nutrition, 2013, 68, 137-144.	1.4	12
21	Genetic polymorphism of the human sex hormone-binding globulin: Evidence of an isoelectric focusing variant with normal androgen-binding affinities. The Journal of Steroid Biochemistry, 1990, 36, 541-548.	1.3	11
22	Immunohistochemical Demonstration of Androgen-Binding Protein in the Rat Prostatic Gland 1. Biology of Reproduction, 1991, 45, 417-423.	1.2	11
23	Significant improvement of Geobacillus thermoleovorans CCR11 thermoalkalophilic lipase production using Response Surface Methodology. New Biotechnology, 2011, 28, 761-766.	2.4	11
24	Gene Cloning and Characterization of the Geobacillus thermoleovorans CCR11 Carboxylesterase CaesCCR11, a New Member of Family XV. Molecular Biotechnology, 2016, 58, 37-46.	1.3	11
25	Dietary n-3 polyunsaturated fatty acids modify fatty acid composition in hepatic and abdominal adipose tissue of sucrose-induced obese rats. Journal of Physiology and Biochemistry, 2011, 67, 595-604.	1.3	10
26	Fatty acid composition and some physicochemical characteristics of Sterculia apetala seed oils. Grasas Y Aceites, 2014, 65, e039.	0.3	10
27	Preventive Action of Sterculic Oil on Metabolic Syndrome Development on a Fructose-Induced Rat Model. Journal of Medicinal Food, 2020, 23, 305-311.	0.8	10
28	Improved expression and immobilization of <i>Geobacillus thermoleovorans</i> CCR11 thermostable recombinant lipase. Biotechnology and Applied Biochemistry, 2017, 64, 62-69.	1.4	9
29	Beneficial effects of an algal oil rich in ï‰-3 polyunsaturated fatty acids on locomotor function and D2 dopamine receptor in haloperidol-induced parkinsonism. Nutritional Neuroscience, 2020, , 1-11.	1.5	9
30	A Canola Oil-Supplemented Diet Prevents Type I Diabetes-Caused Lipotoxicity and Renal Dysfunction in a Rat Model. Journal of Medicinal Food, 2016, 19, 1041-1047.	0.8	8
31	Behavioral Effect of <i> Sterculia apetala </i> Seed Oil Consumption in Male Zucker Rats. Journal of Medicinal Food, 2017, 20, 1133-1139.	0.8	8
32	Utilizaci \tilde{A}^3 n de microorganismos de ambientes extremos y sus productos en el desarrollo biotecnol \tilde{A}^3 gico. CienciaUAT, 2016, 11, 79.	0.3	8
33	Bitter taste perception and <i>TAS2R38</i> genotype: effects on taste sensitivity, food consumption and anthropometry in Mexican adults. Flavour and Fragrance Journal, 2016, 31, 310-318.	1.2	7
34	Polypropylene as a selective support for the immobilization of lipolytic enzymes: hyperâ€activation, purification and biotechnological applications. Journal of Chemical Technology and Biotechnology, 2022, 97, 436-445.	1.6	7
35	Beneficial Effects of Fructooligosaccharides Esterified with Lauric Acid in a Metabolic Syndrome Model Induced by a High-Fat and High-Carbohydrate Diet in Wistar Rats. Journal of Medicinal Food, 2022, 25, 828-835.	0.8	7
36	Enzymatic reactions and synthesis ofnâ€butyl caproate: esterification, transesterification and aminolysis using a recombinant lipase fromGeobacillus thermoleovoransCCR11. Environmental Technology (United Kingdom), 2010, 31, 1101-1106.	1.2	5

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37	HIGH HYDROSTATIC PRESSURE INDUCES SYNTHESIS OF HEATâ€5HOCK PROTEINS AND TREHALOSEâ€6â€PHOS SYNTHASE IN <i>Anastrepha ludens</i> LARVAE. Archives of Insect Biochemistry and Physiology, 2013, 82, 196-212.	PHATE 0.6	5
38	Inhibition of Stearoyl-CoA Desaturase by Sterculic Oil Reduces Proliferation and Induces Apoptosis in Prostate Cancer Cell Lines. Nutrition and Cancer, 2022, 74, 1308-1321.	0.9	4
39	Comparative Effect between Sardine Oil and Fish Oil Rich in Omega-3 Fatty Acids on Hypertension and the Membrane Composition of Adipocytes in SHR Rats. Journal of Nutritional Science and Vitaminology, 2018, 64, 179-184.	0.2	3
40	Mechanochemo-enzymatic Synthesis of Aromatic Aldehyde Oxime Esters. Natural Product Communications, 2018, 13, 1934578X1801300.	0.2	2
41	Diversity of Bacterioplankton and Bacteriobenthos from the Veracruz Reef System, Southwestern Gulf of Mexico. Microorganisms, 2021, 9, 619.	1.6	2
42	Effect of physical refining on chemical and sensory quality of coconut oil. Grasas Y Aceites, 2009, 60, .	0.3	1
43	Impact of blackberry juice on biochemical and histopathological profile in Wistar rats fed with a high-sucrose and high-colesterol diet. CYTA - Journal of Food, 2020, 18, 359-366.	0.9	O
44	Metagenomic Approach to Bacterial Diversity and Lipolytic Enzymes' Genes from a Steam Soil of Los Humeros Geothermal Field (Puebla, México). Geomicrobiology Journal, 2021, 38, 304-314.	1.0	0
45	Presence of antinutritional factors in legumes. Revista De Ingenieria Innovativa, 0, , 6-13.	0.0	0