

Laura A De La Rosa

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

47
papers

1,605
citations

21
h-index

40
g-index

51
ext. papers

1,907
ext. citations

4.9
avg, IF

4.59
L-index

#	Paper	IF	Citations
47	Synergistic Interactions between Tocol and Phenolic Extracts from Different Tree Nut Species against Human Cancer Cell Lines. <i>Molecules</i> , 2022 , 27, 3154	4.8	0
46	Interaction of N-succinyl-diaminopimelate desuccinylase with flavonoids. <i>Biochimie</i> , 2020 , 177, 198-212	4.6	2
45	Chemical Composition and Bioaccessibility of Antioxidant Phytochemicals from Selected Edible Nuts. <i>Nutrients</i> , 2019 , 11,	6.7	11
44	Is Chickpea a Potential Substitute for Soybean? Phenolic Bioactives and Potential Health Benefits. <i>International Journal of Molecular Sciences</i> , 2019 , 20,	6.3	37
43	Sw. (Ramā): An Alternative to Improve the Nutritional Properties and Functional Potential of the Wheat Flour Tortilla. <i>Foods</i> , 2019 , 8,	4.9	8
42	Mango phenolics increase the serum apolipoprotein A1/B ratio in rats fed high cholesterol and sodium cholate diets. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 1604-1612	4.3	8
41	Inhibition of αamylase by flavonoids: Structure activity relationship (SAR). <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2019 , 206, 437-447	4.4	69
40	Effect of Elicitors in the Nutritional and Sensorial Quality of Fruits and Vegetables 2018 , 71-91		2
39	Proanthocyanidins with a Low Degree of Polymerization are Good Inhibitors of Digestive Enzymes Because of their Ability to Form Specific Interactions: A Hypothesis. <i>Journal of Food Science</i> , 2018 , 83, 2895-2902	3.4	24
38	Radical scavenging and anti-proliferative capacity of three freeze-dried tropical fruits. <i>International Journal of Food Science and Technology</i> , 2017 , 52, 1699-1709	3.8	14
37	Proanthocyanidins from the kernel and shell of pecan (<i>Carya illinoensis</i>): Average degree of polymerization and effects on carbohydrate, lipid, and peptide hydrolysis in a simulated human digestive system. <i>Journal of Functional Foods</i> , 2017 , 28, 227-234	5.1	14
36	Effect of Different Elicitors and Preharvest Day Application on the Content of Phytochemicals and Antioxidant Activity of Butterhead Lettuce (<i>Lactuca sativa</i> var. <i>capitata</i>) Produced under Hydroponic Conditions. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 5244-5254	5.7	8
35	Estimation of the Mean Degree of Polymerization of Condensed Tannins from the Kernel and Shell of <i>Carya illinoensis</i> by HPLC/MS and Spectrophotometric Methods. <i>Food Analytical Methods</i> , 2017 , 10, 3023-3031	3.4	9
34	Phytochemical Changes during Minimal Processing of Fresh Fruits and Vegetables 2017 , 629-648		
33	Biological Actions of Phenolic Compounds 2017 , 125-138		2
32	Flavonoids and Their Relation to Human Health 2017 , 139-154		
31	Inhibition of Pancreatic Lipase by Polyphenols: A Kinetic, Fluorescence Spectroscopy and Molecular Docking Study. <i>Food Technology and Biotechnology</i> , 2017 , 55, 519-530	2.1	59

30	The Antidiabetic Mechanisms of Polyphenols Related to Increased Glucagon-Like Peptide-1 (GLP1) and Insulin Signaling. <i>Molecules</i> , 2017 , 22,	4.8	56
29	Lipidomic and Antioxidant Response to Grape Seed, Corn and Coconut Oils in Healthy Wistar Rats. <i>Nutrients</i> , 2017 , 9,	6.7	7
28	Polyphenolic Compounds and Digestive Enzymes: In Vitro Non-Covalent Interactions. <i>Molecules</i> , 2017 , 22,	4.8	106
27	Infrared Spectroscopy as a Tool to Study the Antioxidant Activity of Polyphenolic Compounds in Isolated Rat Enterocytes. <i>Oxidative Medicine and Cellular Longevity</i> , 2016 , 2016, 9245150	6.7	20
26	Modulation of PPAR Expression and Activity in Response to Polyphenolic Compounds in High Fat Diets. <i>International Journal of Molecular Sciences</i> , 2016 , 17,	6.3	35
25	Cyanidin-3-O-glucoside: Physical-Chemistry, Foodomics and Health Effects. <i>Molecules</i> , 2016 , 21,	4.8	131
24	Inhibition of Urease by Disulfiram, an FDA-Approved Thiol Reagent Used in Humans. <i>Molecules</i> , 2016 , 21,	4.8	23
23	Effect of the smoking process and firewood type in the phytochemical content and antioxidant capacity of red Jalapeño pepper during its transformation to chipotle pepper. <i>Food Research International</i> , 2015 , 76, 654-660	7	15
22	The pecan nut (<i>Carya illinoensis</i>) and its oil and polyphenolic fractions differentially modulate lipid metabolism and the antioxidant enzyme activities in rats fed high-fat diets. <i>Food Chemistry</i> , 2015 , 168, 529-37	8.5	48
21	Content of major classes of polyphenolic compounds, antioxidant, antiproliferative, and cell protective activity of pecan crude extracts and their fractions. <i>Journal of Functional Foods</i> , 2014 , 7, 219-228	5.1	40
20	Structural Stability and Viability of Microencapsulated Probiotic Bacteria: A Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2013 , 12, 614-628	16.4	131
19	Influence of Growing Location on the Phytochemical Content of Pecan (<i>Carya illinoensis</i>) Oil. <i>Journal of Food Research</i> , 2013 , 2, 143	1.3	5
18	Protective effect of fresh and processed Jalapeño and Serrano peppers against food lipid and human LDL cholesterol oxidation. <i>Food Chemistry</i> , 2012 , 133, 827-834	8.5	30
17	Phenolic compounds and antioxidant activity of kernels and shells of Mexican pecan (<i>Carya illinoensis</i>). <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 152-62	5.7	101
16	Influence of whole and fresh-cut mango intake on plasma lipids and antioxidant capacity of healthy adults. <i>Food Research International</i> , 2011 , 44, 1386-1391	7	36
15	Antioxidant activity of fresh and processed Jalapeño and Serrano peppers. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 163-73	5.7	150
14	Daily consumption of apple, pear and orange juice differently affects plasma lipids and antioxidant capacity of smoking and non-smoking adults. <i>International Journal of Food Sciences and Nutrition</i> , 2010 , 61, 369-80	3.7	39
13	Peach polyphenol oxidase inhibition by β -cyclodextrin and 4-hexylresorcinol is substrate dependent La inhibición de la polifenoloxidasas de durazno por β -ciclodextrina y 4-hexilresorcinol es dependiente del sustrato. <i>CYTA - Journal of Food</i> , 2010 , 8, 87-93	2.3	7

12	Physiological and biochemical changes of different fresh-cut mango cultivars stored at 5 °C. <i>International Journal of Food Science and Technology</i> , 2008 , 43, 91-101	3.8	83
11	Complexation of Apple Antioxidants: Chlorogenic Acid, Quercetin and Rutin by β -Cyclodextrin (ECD). <i>Journal of Inclusion Phenomena and Macrocyclic Chemistry</i> , 2005 , 53, 121-129		63
10	The Cl-HCO ₃ ⁻ exchanger slows the recovery of acute pH _i changes in rat mast cells. <i>Biochemical Pharmacology</i> , 2003 , 65, 389-96	6	3
9	Three-in-one Complexes Formed by Anionic Guests and Monosubstituted Cationic Alkyldiamino β -Cyclodextrin Derivatives. <i>Supramolecular Chemistry</i> , 2003 , 15, 207-211	1.8	4
8	Azaspiracid-1, a potent, nonapoptotic new phycotoxin with several cell targets. <i>Cellular Signalling</i> , 2002 , 14, 703-16	4.9	63
7	Modulation of cytosolic calcium levels of human lymphocytes by yessotoxin, a novel marine phycotoxin. <i>Biochemical Pharmacology</i> , 2001 , 61, 827-33	6	101
6	Modulation of thapsigargin-induced calcium mobilisation by cyclic AMP-elevating agents in human lymphocytes is insensitive to the action of the protein kinase A inhibitor H-89. <i>Cellular Signalling</i> , 2001 , 13, 441-9	4.9	17
5	Flavonoids and Their Relation to Human Health 155-175		1
4	Phytochemical Changes in the Postharvest and Minimal Processing of Fresh Fruits and Vegetables 309-339		2
3	Biochemistry of Maitotoxin 55-73		1
2	Bioactive components and health effects of pecan nuts and their byproducts: a review. <i>Journal of Food Bioactives: an Official Scientific Publication of the International Society of Nutraceuticals and Functional Foods (ISNFF)</i> , 1,	3.7	17
1	Phytochemical Composition and Health Aspects of Peach Products 309-324		0