

Guillermo Niño-Medina

List of Publications by Year in descending order

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#	ARTICLE	IF	CITATIONS
1	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
2	Zinc Oxide Nanoparticles and Zinc Sulfate Impact Physiological Parameters and Boosts Lipid Peroxidation in Soil Grown Coriander Plants (<i>Coriandrum sativum</i>). <i>Molecules</i> , 2021, 26, 1998.	1.7	15
3	Chitosan Functionalized with 2-Methylpyridine Cross-Linker Cellulose to Adsorb Pb(II) from Water. <i>Polymers</i> , 2021, 13, 3166.	2.0	8
4	Agronomic Performance, Capsaicinoids, Polyphenols and Antioxidant Capacity in Genotypes of Habanero Pepper Grown in the Southeast of Coahuila, Mexico. <i>Horticulturae</i> , 2021, 7, 372.	1.2	3
5	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
6	Antagonistic Potential of <i>Macrolepiota</i> sp. Against <i>Alternaria Solani</i> as Causal Agent of Early Blight Disease in Tomato Plants. <i>Gesunde Pflanzen</i> , 2020, 72, 69-76.	1.7	8
7	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
8	Physicochemical characteristics, minerals, phenolic compounds, and antioxidant capacity in fig tree fruits with macronutrient deficiencies. <i>Notulae Botanicae Horti Agrobotanici Cluj-Napoca</i> , 2020, 48, 1585-1599.	0.5	9
9	Foliar Application of Zinc Oxide Nanoparticles and Zinc Sulfate Boosts the Content of Bioactive Compounds in Habanero Peppers. <i>Plants</i> , 2019, 8, 254.	1.6	124
10	Changes in phenolics and antioxidant capacity during short storage of ready-to-drink green tea (<i>Camellia sinensis</i>) beverage at commercial conditions. <i>Bragantia</i> , 2019, 78, 141-145.	1.3	3
11	Feruloylated Arabinoxylans from Nixtamalized Maize Bran Byproduct: A Functional Ingredient in Frankfurter Sausages. <i>Molecules</i> , 2019, 24, 2056.	1.7	12
12	Dietary Fiber from Chickpea (<i>Cicer arietinum</i>) and Soybean (<i>Glycine max</i>) Husk Byproducts as Baking Additives: Functional and Nutritional Properties. <i>Molecules</i> , 2019, 24, 991.	1.7	32
13	Decolorization and Detoxification of Synthetic Dyes by Mexican Strains of <i>Trametes</i> sp.. <i>International Journal of Environmental Research and Public Health</i> , 2019, 16, 4610.	1.2	7
14	THERMAL PROCESSING EFFECTS ON THE MICROBIOLOGICAL, PHYSICOCHEMICAL, MINERAL, AND NUTRACEUTICAL PROPERTIES OF A ROASTED PURPLE MAIZE BEVERAGE. <i>Farmacia</i> , 2019, 67, 587-595.	0.1	5
15	Theoretical study of ferulic acid dimer derivatives: bond dissociation enthalpy, spin density, and HOMO-LUMO analysis. <i>Structural Chemistry</i> , 2018, 29, 1265-1272.	1.0	9
16	Effects of zinc oxide nanoparticles on growth and antioxidant enzymes of <i>Capsicum chinense</i> . <i>Toxicological and Environmental Chemistry</i> , 2018, 100, 560-572.	0.6	21
17	Physicochemical, Functional, and Nutraceutical Properties of Eggplant Flours Obtained by Different Drying Methods. <i>Molecules</i> , 2018, 23, 3210.	1.7	26
18	Physicochemical Parameters, Mineral Composition, and Nutraceutical Properties of Ready-to-Drink Flavored-Colored Commercial Teas. <i>Journal of Chemistry</i> , 2018, 2018, 1-7.	0.9	9

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19	Zinc Oxide Nanoparticles Boosts Phenolic Compounds and Antioxidant Activity of Capsicum annum L. during Germination. Agronomy, 2018, 8, 215.	1.3	83
20	The Effect of Drought Stress on Nutraceutical Properties of Zea mays Bran. Gesunde Pflanzen, 2018, 70, 179-184.	1.7	0
21	Structure and content of phenolics in eggplant (Solanum melongena) - a review. South African Journal of Botany, 2017, 111, 161-169.	1.2	78
22	Contribution of bound phenolic compounds to the total phenol content and antioxidant capacity of oat (Avena sativa) grain fractions. Canadian Journal of Plant Science, 2017, , .	0.3	0
23	Effect of laccase from <i>Trametes maxima</i> CU1 on physicochemical quality of bread. Cogent Food and Agriculture, 2017, 3, 1328762.	0.6	11
24	Chickpea (Cicer arietinum) and Soybean (Glycine max) Hulls: Byproducts with Potential Use as a Source of High Value-Added Food Products. Waste and Biomass Valorization, 2017, 8, 1199-1203.	1.8	29
25	Phenolic Content and Antioxidant Capacity Level in Commercial Mexican Lager Beers. Journal of the American Society of Brewing Chemists, 2017, 75, 156-158.	0.8	3
26	Chromatic, Phenolic and Antioxidant Properties of <i>Sorghum bicolor</i> Genotypes. Notulae Botanicae Horti Agrobotanici Cluj-Napoca, 2015, 43, 366-370.	0.5	28
27	Chromatic, Phenolic and Antioxidant Properties of <i>Sorghum bicolor</i> Genotypes. Notulae Botanicae Horti Agrobotanici Cluj-Napoca, 2015, 43, .	0.5	2
28	Nutritional and Nutraceutical Components of Commercial Eggplant Types Grown in Sinaloa, Mexico. Notulae Botanicae Horti Agrobotanici Cluj-Napoca, 2014, 42, 538-544.	0.5	18
29	LOS ARABINOXILANOS FERULADOS DE CEREALES. UNA REVISIÓN DE SUS CARACTERÍSTICAS FÍSICOQUÍMICAS Y CAPACIDAD GELIFICANTE. Revista Fitotecnia Mexicana, 2013, 36, 439.	0.0	6
30	Non-Starch Polysaccharides in Maize and Oat. , 2011, , 153-159.		3
31	Feruloylated arabinoxylans and arabinoxylan gels: structure, sources and applications. Phytochemistry Reviews, 2010, 9, 111-120.	3.1	111
32	Maize processing waste water arabinoxylans: Gelling capability and cross-linking content. Food Chemistry, 2009, 115, 1286-1290.	4.2	84