Guillermo NiÃ±o-Medina

List of Publications by Year
in descending order

32 papers	801 citations	623734 14 h-index	501196 28 g-index
33 all docs	33 docs citations	33 times ranked	1047 citing authors

#	Article	IF	Citations
1	Foliar Application of Zinc Oxide Nanoparticles and Zinc Sulfate Boosts the Content of Bioactive Compounds in Habanero Peppers. Plants, 2019, 8, 254.	3.5	124
2	Feruloylated arabinoxylans and arabinoxylan gels: structure, sources and applications. Phytochemistry Reviews, 2010, 9, 111-120.	6.5	111
3	Maize processing waste water arabinoxylans: Gelling capability and cross-linking content. Food Chemistry, 2009, 115, 1286-1290.	8.2	84
4	Zinc Oxide Nanoparticles Boosts Phenolic Compounds and Antioxidant Activity of Capsicum annuum L. during Germination. Agronomy, 2018, 8, 215.	3.0	83
5	Structure and content of phenolics in eggplant (Solanum melongena) - a review. South African Journal of Botany, 2017, 111, 161-169.	2.5	78
6	Dietary Fiber from Chickpea (Cicer arietinum) and Soybean (Glycine max) Husk Byproducts as Baking Additives: Functional and Nutritional Properties. Molecules, 2019, 24, 991.	3.8	32
7	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.	3.4	29
8	Chromatic, Phenolic and Antioxidant Properties of <i style='mso-bidi-font-style:normal'>Sorghum bicolor</i> Genotypes. Notulae Botanicae Horti Agrobotanici Cluj-Napoca, 2015, 43, 366-370.	1.1	28
9	Alkali-Extracted Feruloylated Arabinoxylans from Nixtamalized Maize Bran Byproduct: A Synonymous with Soluble Antioxidant Dietary Fiber. Waste and Biomass Valorization, 2020, 11, 403-409.	3.4	27
10	Chromatic, Nutritional and Nutraceutical Properties of Pigmented Native Maize (Zea mays L.) Genotypes from the Northeast of Mexico. Arabian Journal for Science and Engineering, 2020, 45, 95-112.	3.0	27
11	Physicochemical, Functional, and Nutraceutical Properties of Eggplant Flours Obtained by Different Drying Methods. Molecules, 2018, 23, 3210.	3.8	26
12	Effects of zinc oxide nanoparticles on growth and antioxidant enzymes of Capsicum chinense. Toxicological and Environmental Chemistry, 2018, 100, 560-572.	1.2	21
13	Nutritional and Nutraceutical Components of Commercial Eggplant Types Grown in Sinaloa, Mexico. Notulae Botanicae Horti Agrobotanici Cluj-Napoca, 2014, 42, 538-544.	1.1	18
14	Zinc Oxide Nanoparticles and Zinc Sulfate Impact Physiological Parameters and Boosts Lipid Peroxidation in Soil Grown Coriander Plants (Coriandrum sativum). Molecules, 2021, 26, 1998.	3.8	15
15	Feruloylated Arabinoxylans from Nixtamalized Maize Bran Byproduct: A Functional Ingredient in Frankfurter Sausages. Molecules, 2019, 24, 2056.	3.8	12
16	Effect of laccase from Trametes maxima CU1 on physicochemical quality of bread. Cogent Food and Agriculture, 2017, 3, 1328762.	1.4	11
17	Theoretical study of ferulic acid dimer derivatives: bond dissociation enthalpy, spin density, and HOMO-LUMO analysis. Structural Chemistry, 2018, 29, 1265-1272.	2.0	9
18	Physicochemical Parameters, Mineral Composition, and Nutraceutical Properties of Ready-to-Drink Flavored-Colored Commercial Teas. Journal of Chemistry, 2018, 2018, 1-7.	1.9	9

#	Article	IF	Citations
19	Physicochemical characteristics, minerals, phenolic compounds, and antioxidant capacity in fig tree fruits with macronutrient deficiencies. Notulae Botanicae Horti Agrobotanici Cluj-Napoca, 2020, 48, 1585-1599.	1.1	9
20	Antagonistic Potential of Macrolepiota sp. Against Alternaria Solani as Causal Agent of Early Blight Disease in Tomato Plants. Gesunde Pflanzen, 2020, 72, 69-76.	3.0	8
21	Chitosan Functionalized with 2-Methylpyridine Cross-Linker Cellulose to Adsorb Pb(II) from Water. Polymers, 2021, 13, 3166.	4.5	8
22	Decolorization and Detoxification of Synthetic Dyes by Mexican Strains of Trametes sp.. International Journal of Environmental Research and Public Health, 2019, 16, 4610.	2.6	7
23	LOS ARABINOXILANOS FERULADOS DE CEREALES. UNA REVISIÃ“N DE SUS CARACTERÃSTICAS FISICOQUÃMICAS Y CAPACIDAD GELIFICANTE. Revista Fitotecnia Mexicana, 2013, 36, 439.	0.1	6
24	THERMAL PROCESSING EFFECTS ON THE MICROBIOLOGICAL, PHYSICOCHEMICAL, MINERAL, AND NUTRACEUTICAL PROPERTIES OF A ROASTED PURPLE MAIZE BEVERAGE. Farmacia, 2019, 67, 587-595.	0.4	5
25	Non-Starch Polysaccharides in Maize and Oat. , 2011, , 153-159.		3
26	Phenolic Content and Antioxidant Capacity Level in Commercial Mexican Lager Beers. Journal of the American Society of Brewing Chemists, 2017, 75, 156-158.	1.1	3
27	Changes in phenolics and antioxidant capacity during short storage of ready-to-drink green tea (Camellia sinensis) beverage at commercial conditions. Bragantia, 2019, 78, 141-145.	1.3	3
28	Agronomic Performance, Capsaicinoids, Polyphenols and Antioxidant Capacity in Genotypes of Habanero Pepper Grown in the Southeast of Coahuila, Mexico. Horticulturae, 2021, 7, 372.	2.8	3
29	Chromatic, Phenolic and Antioxidant Properties of <i style='mso-bidi-font-style:normal'>Sorghum bicolor</i> Genotypes. Notulae Botanicae Horti Agrobotanici Cluj-Napoca, 2015, 43, .	1.1	2
30	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, , .	0.9	0
31	The Effect of Drought Stress on Nutraceutical Properties of Zea mays Bran. Gesunde Pflanzen, 2018, 70, 179-184.	3.0	0
32	Efecto de termosonicaciÃ³n y pasteurizaciÃ³n sobre propiedades fisicoquÃmicas, microbiolÃ³gicas y nutracÃ©uticas en bebidas de maÃz. Biotecnia, 2021, 23, 92-101.	0.3	0