

Guillermo Niño-Medina

List of Publications by Year in descending order

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32
papers

801
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623734

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docs citations

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1047
citing authors

| # | 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. | 0.3 | 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. | 3.8 | 15 |
| 3 | Chitosan Functionalized with 2-Methylpyridine Cross-Linker Cellulose to Adsorb Pb(II) from Water. <i>Polymers</i> , 2021, 13, 3166. | 4.5 | 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. | 2.8 | 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. | 3.4 | 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. | 3.0 | 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. | 3.0 | 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. | 1.1 | 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. | 3.5 | 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. | 3.8 | 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. | 3.8 | 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. | 2.6 | 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. | 0.4 | 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. | 2.0 | 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. | 1.2 | 21 |
| 17 | Physicochemical, Functional, and Nutraceutical Properties of Eggplant Flours Obtained by Different Drying Methods. <i>Molecules</i> , 2018, 23, 3210. | 3.8 | 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. | 1.9 | 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. | 3.0 | 83 |
| 20 | The Effect of Drought Stress on Nutraceutical Properties of Zea mays Bran. Gesunde Pflanzen, 2018, 70, 179-184. | 3.0 | 0 |
| 21 | Structure and content of phenolics in eggplant (Solanum melongena) - a review. South African Journal of Botany, 2017, 111, 161-169. | 2.5 | 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, , . | 0.9 | 0 |
| 23 | Effect of laccase from <i>Trametes maxima</i> CU1 on physicochemical quality of bread. Cogent Food and Agriculture, 2017, 3, 1328762. | 1.4 | 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. | 3.4 | 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. | 1.1 | 3 |
| 26 | Chromatic, Phenolic and Antioxidant Properties of <i>Sorghum bicolor</i> Genotypes. Notulae Botanicae Horti Agrobotanici Cluj-Napoca, 2015, 43, 366-370. | 1.1 | 28 |
| 27 | Chromatic, Phenolic and Antioxidant Properties of <i>Sorghum bicolor</i> Genotypes. Notulae Botanicae Horti Agrobotanici Cluj-Napoca, 2015, 43, . | 1.1 | 2 |
| 28 | 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 |
| 29 | LOS ARABINOXILANOS FERULADOS DE CEREALES. UNA REVISIÓN DE SUS CARACTERÍSTICAS FÍSICOQUÍMICAS Y CAPACIDAD GELIFICANTE. Revista Fitotecnia Mexicana, 2013, 36, 439. | 0.1 | 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. | 6.5 | 111 |
| 32 | Maize processing waste water arabinoxylans: Gelling capability and cross-linking content. Food Chemistry, 2009, 115, 1286-1290. | 8.2 | 84 |