

Benjamin Rojano

List of Publications by Year in descending order

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34
papers

420
citations

840776

11
h-index

752698

20
g-index

34
all docs

34
docs citations

34
times ranked

615
citing authors

#	ARTICLE	IF	CITATIONS
1	Experimental and theoretical determination of the antioxidant properties of isoespintanol (2-isopropyl-3,6-dimethoxy-5-methylphenol). Journal of Molecular Structure, 2008, 877, 1-6.	3.6	51
2	Degradation of polyphenols during the cocoa drying process. Journal of Food Engineering, 2016, 189, 99-105.	5.2	47
3	Self-Bonding Boards From Plantain Fiber Bundles After Enzymatic Treatment: Adhesion Improvement of Lignocellulosic Products by Enzymatic Pre-Treatment. Journal of Polymers and the Environment, 2011, 19, 182-188.	5.0	45
4	Structure-Activity Relationship in the Interaction of Substituted Perinaphthenones with Mycosphaerella fijiensis. Journal of Agricultural and Food Chemistry, 2009, 57, 7417-7421.	5.2	36
5	Antioxidant Capacity of Pure Compounds and Complex Mixtures Evaluated by the ORAC-Pyrogallol Red Assay in the Presence of Triton X-100 Micelles. Molecules, 2010, 15, 6152-6167.	3.8	24
6	Constituents of Oxandra cf. xylopioides with Anti-inflammatory Activity. Journal of Natural Products, 2007, 70, 835-838.	3.0	23
7	Antioxidant Activity and Cardioprotective Effect of a Nonalcoholic Extract of <i>Vaccinium meridionale</i> Swartz during Ischemia-Reperfusion in Rats. Evidence-based Complementary and Alternative Medicine, 2013, 2013, 1-10.	1.2	22
8	Mango de azúcar (Mangifera indica), variedad de Colombia: características antioxidantes, nutricionales y sensoriales. Revista Chilena De Nutricion, 2014, 41, 312-318.	0.3	20
9	Radical Scavenging Capacity of 2,4-Dihydroxy-9-phenyl-1H-phenalen-1-one: A Functional Group Exclusion Approach. Organic Letters, 2013, 15, 3542-3545.	4.6	18
10	Development of frankfurter-type sausages with healthy lipid formulation and their nutritional, sensory and stability properties. European Journal of Lipid Science and Technology, 2015, 117, 122-131.	1.5	13
11	Effect of Seminal Plasma Components on the Quality of Fresh and Cryopreserved Stallion Semen. Journal of Equine Veterinary Science, 2017, 58, 103-111.	0.9	12
12	Isoespintanol, a monoterpene isolated from oxandra cf xylopioides, ameliorates the myocardial ischemia-reperfusion injury by AKT/PKC/μ/eNOS-dependent pathways. Naunyn-Schmiedeberg's Archives of Pharmacology, 2020, 393, 629-638.	3.0	11
13	Cryoprotective Effects of Ergothioneine and Isoespintanol on Canine Semen. Animals, 2021, 11, 2757.	2.3	11
14	Hydrodynamic stress and limonoid production in Azadirachta indica cell culture. Biochemical Engineering Journal, 2017, 122, 75-84.	3.6	10
15	Effect of storage time on physicochemical, sensorial, and antioxidant characteristics, and composition of mango (cv. Azúcar) juice. Emirates Journal of Food and Agriculture, 2017, , 1.	1.0	10
16	Correlation of the inhibitory activity of phospholipase A2 snake venom and the antioxidant activity of Colombian plant extracts. Revista Brasileira De Farmacognosia, 2010, 20, 910-916.	1.4	9
17	Efecto del Tostado Sobre los Metabolitos Secundarios y la Actividad Antioxidante de Clones de Cacao Colombiano. Revista Facultad Nacional De Agronomia Medellin, 2015, 68, 7497-7507.	0.5	9
18	Evolution of the porous structure of cocoa beans during microwave drying. Drying Technology, 2020, 38, 1313-1322.	3.1	8

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19	Anti-Inflammatory Activity of Berenjenol and Related Compounds. <i>Planta Medica</i> , 2009, 75, 18-23.	1.3	6
20	A New Model for Predicting Sorption Isotherm of Water in Foods. <i>International Journal of Food Engineering</i> , 2011, 7, .	1.5	6
21	Participation of NO in the vasodilatory action of isoespintanol. <i>Vitae</i> , 2019, 26, 78-83.	0.8	6
22	The effect of pressure filtration coffee preparation methods (<i>Coffea arabica</i> L. var. Castillo) on antioxidant content and activity, and beverage acceptance. <i>DYNA (Colombia)</i> , 2019, 86, 261-270.	0.4	5
23	Mycelial Submerged Culture of New Medicinal Mushroom, <i>Humphreya coffeata</i> (Berk.) Stey. (Aphyllphoromycetidae) for the Production of Valuable Bioactive Metabolites with Cytotoxicity, Genotoxicity, and Antioxidant Activity. <i>International Journal of Medicinal Mushrooms</i> , 2009, 11, 335-350.	1.5	4
24	Effect of three storage methods on physical and chemical properties of colostrum from <i>Bos indicus</i> cows. <i>Ciencia Rural</i> , 2022, 52, .	0.5	3
25	Inhibitory effects of <i>Swietenia macrophylla</i> on myotoxic phospholipases A2. <i>Revista Brasileira De Farmacognosia</i> , 2013, 23, 885-894.	1.4	2
26	EFFECTO DEL TIEMPO DE ALMACENAMIENTO SOBRE PROPIEDADES FISICOQUÍMICAS Y ANTIOXIDANTES DE PRODUCTOS DERIVADOS DEL FRUTO AGRAZ (<i>VACCINIUM MERIDIONALE SWARTZ</i>). <i>Vitae</i> , 2016, 23, 184-193.	0.8	2
27	Behavior of bioactive compounds and antioxidant activity of mango (<i>Azucar cultivar</i>) juice during storage at 4 °C. <i>Revista Facultad Nacional De Agronomía Medellín</i> , 2019, 72, 8743-8750.	0.5	2
28	Microwave-assisted forced convection drying effect on bioactive compounds of the Canadian blueberry leaves (<i>Vaccinium corymbosum</i>). <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15455.	2.0	2
29	Apoptotic activity of isoespintanol derivatives in human polymorphonuclear cells. <i>Vitae</i> , 2016, 23, .	0.8	2
30	Proposal of a method to evaluate the <i>in-situ</i> oxidation of polyphenolic during the cocoa drying. <i>Drying Technology</i> , 2022, 40, 559-570.	3.1	1
31	Supplementation with seminal plasma and relationship of its components with the quality of frozen-thawed semen of donkeys (<i>Equus asinus</i>). <i>Revista Mexicana De Ciencias Pecuarias</i> , 2017, 8, 233-242.	0.4	0
32	Oxidative stability of a Colombian Criollo mango (<i>Mangifera indica</i>) drink fortified with peel. <i>Vitae</i> , 2019, 26, 84-93.	0.8	0
33	Evaluation of the effect of conventional and natural antifungals on motility and kinetics of cooled stallion semen. <i>Reproduction in Domestic Animals</i> , 2022, , .	1.4	0
34	Analysis of Gravity-Filtration Preparation Methods™ Antioxidant Content, Capacity, and Coffee Beverage Acceptance. <i>Ciencia Tecnología Agropecuaria</i> , 2022, 23, .	0.3	0