

Relación de Artículos Científicos en Revistas de Alto Impacto (JCR) de Profesores asociados a la LGAC Tecnología y Nanotecnología de Alimentos (2017-Presente)

Profesora o profesor	Producto
García, H.S.	Ochoa-Flores, A. A., Hernández-Becerra, J. A., Cavazos-Garduño, A., Soto-Rodríguez, I., Sanchez-Otero, M. A., Vernon-Carter, E. J. y García, H. S. (2017). Enhanced bioavailability of curcumin nanoemulsions stabilized with phosphatidylcholine modified with medium chain fatty acids. <i>Current drug delivery</i> , 14, 377-385. https://doi.org/10.2174/1567201813666160919142811
García, H.S.	Anaya-Esparza, L. M., Velázquez-Estrada, R. M., Roig, A. X., García, H. S., Sayago-Ayerdi, S. G., Montalvo-González, E. (2017). Thermosonication: An alternative processing for fruit and vegetable juices. <i>Trends in Food Science & Technology</i> , 61, 26-37. https://doi.org/10.1016/j.tifs.2016.11.020
García, H.S.	Beltrán-Barrientos, L. M., García, H. S., Torres-Llanez, M. J., González -Córdova, A. F., Hernández-Mendoza, A. y Vallejo-Cordoba, B. (2017). Safety of milk-derived bioactive peptides. <i>International Journal of Dairy Technology</i> , 69, 1-7. https://doi.org/10.1111/1471-0307.12338
García, H.S.	Villalpando, D. M., Navarro, R., Del Campo, L., Largo, C., Muñoz, D., Taberero, M., Baeza, R., Otero, C., García, H. S. y Ferrer, M. (2017). Docosahexanoic Acid Supplemented diet influences the orchidectomy- induced vascular dysfunction in rat mesenteric arteries. <i>PloS ONE</i> , 12(1), e0168841. https://doi.org/10.1371/journal.pone.0168841
García, H.S.	Aguilar-Toalá, J. E., Santiago-López, L., C.M. Peres, C. Peres, García, H. S., Vallejo-Cordoba, B., González-Córdova, A. F. y Hernández-Mendoza, A. (2017). Assessment of multifunctional activity of bioactive peptides derived from fermented milk by specific <i>Lactobacillus plantarum</i> strains. <i>Journal of Dairy Science</i> , 100, 65-75. https://doi.org/10.3168/jds.2016-11846
García, H.S.	Leal-Castañeda, E. J., Hernández-Becerra, J. A., Rodríguez-Estrada, M. T. y García, H. S. (2017). Formation of cholesterol oxides in lipid medium during microwave heating. <i>European Journal of Lipid Science and Technology</i> , 119, 1-13. https://doi.org/10.1002/ejlt.201500597
García, H.S. Cano-Sarmiento, C.	Esperón-Rojas, A. A., Baeza-Jiménez, R., Cano-Sarmiento, C. y García, H. S. (2017). Structured mono- and diacylglycerols with a high content of medium chain fatty acids. <i>Journal of Oleo Science</i> , 66, 991-996. https://doi.org/10.5650/jos.ess17010
García, H.S.	Correa-Leyva, C., Tejeda-Mansir, A., Martín-García, A. R., García, H. S. y Noriega-Rodríguez, J. A. (2017). Kinetics of the enzymatic esterification of N-3-polyunsaturated fatty acids to glycerol: Multi-substrate multi-product ping-pong mechanism. <i>Revista Mexicana de Ingeniería Química</i> , 16, 805-812. http://rmiq.org/ojs311/index.php/rmiq/article/view/939/331

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García, H.S.	Villalpando, D. M., Rojas, M. M., García, H. S. y Ferrer, M. (2017). Dietary docosahexaenoic acid supplementation prevents the formation of cholesterol oxidation products in arteries from orchidectomized rats. <i>PLoS ONE</i> , 12(10), e0185805. https://doi.org/10.1371/journal.pone.0185805
García, H.S.	Chávez-Zamudio, R., Ochoa-Flores, A. A., Soto-Rodríguez, I., Garcia-Varela, R. y García, H. S. (2017). Preparation, characterization and bioavailability by oral administration of O/W curcumin nanoemulsions stabilized with lysophosphatidylcholine. <i>Food & Function</i> , 8, 3346-3352. DOI: 10.1039/c7fo00933j
García, H.S.	León-García, E., Vela-Gutiérrez, G., Del Ángel-Coronel, O. A., Torres-Palacios, C., De La Cruz-Medina, J., Gómez-Lim, M. A. y García, H. S. (2017). Increased postharvest life of TomLox B silenced mutants of tomato (<i>Solanum lycopersicum</i>) Var. TA234. <i>Plant Foods for human Nutrition</i> , 7272, 380-387. https://doi.org/10.1007/s11130-017-0629-y
García, H.S.	Sánchez-Otero, M. G., Méndez-Santiago, C. N., Luna-Vázquez, F., Soto-Rodríguez, I., García, H. S. y Serrano-Niño, J. C. (2017). Assessment of the dietary intake of acrylamide by young adults in Mexico. <i>Journal of Food and Nutrition Research</i> , 12, 894-899. DOI: 10.12691/jfnr-5-12-3
García, H.S.	Ochoa-Flores, A. A., Hernández-Becerra, J. A., Cavazos-Garduño, A., Vernon-Carter, E. J. y García, H. S. (2017). Optimization of the synthesis of structured phosphatidylcholine with medium chain fatty acid. <i>Journal of Oleo Science</i> , 66, 1207-1215. DOI: 10.5650/jos.ess17087
González-Ríos, O. Suárez-Quiroz, M. L.	Broissin-Vargas, L. M., Snell-Castro, R., Godon, J. J., González-Ríos, O. y Suárez-Quiroz, M. L. (2017). Impact of storage conditions on fungal community composition of green coffee beans <i>Coffea arabica</i> L. stored in jute sacks during 1 year. <i>Journal of Applied Microbiology</i> , 124, 547-558. https://doi.org/10.1111/jam.13656
Hernández-Estrada, Z.J.	Escalante-Aburto, A., Figueroa-Cárdenas, J. D., Véles-Medina, J. J., Ponce-García, N., Hernández-Estrada, Z. J., Rayas-Duarte, P. y Simsek, S. (2017). Viscoelastic properties of tablets from Osborne fractions, pentosans, flour and bread evaluated by creep tests. <i>International Agrophysics</i> , 31, 307-315. DOI: 10.1515/intag-2016-0062
Hernández-Estrada, Z.J.	Hernández-Estrada, Z. J., Rayas-Duarte, P. y Figueroa-Cárdenas, J. D. (2017). Creep recovery of wet gluten and high-molecular-weight glutenin subunit composition: Relationship with viscoelasticity of dough and breadmaking quality of hard red winter wheat. <i>Cereal Chemistry</i> , 94(2), 223-229. https://doi.org/10.1094/CCHEM-03-16-0049-R
García, H.S.	Del Angel-Coronel, O. A., León-García, E., Vela-Gutiérrez, G., Rojas-Reyes, J. O., Gómez-Lim, M. A. y García, H. S. (2018). Lipxygenase activity associated to fruit ripening and senescence in chayote (<i>Sechium edule</i> Jacq. Sw. cv. "virens levis"). <i>Journal of Food Biochemistry</i> , 2017, e12438. DOI: 10.1111/jfbc.12438

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García, H.S.	Sánchez de la Concha, B. B., Agama-Acevedo, E., Nuñez-Santiago, M. C., Bello-Pérez, L. A., García, H. S. y Alvarez-Ramirez, J. (2018). Acid hydrolysis of waxy starches with different granule size for nanocrystal production. <i>Journal of Cereal Science</i> , 79, 193-200. DOI: 10.1016/j.jcs.2017.10.018
García, H.S.	Hoyos-Leyva, J. D., Bello-Pérez, L. A., Alvarez-Ramírez, J. y García, H. S. (2018). Microencapsulation using starch as wall material: A review. <i>Food Reviews international</i> , 34(2), 148-161. http://dx.doi.org/10.1080/87559129.2016.1261298
García, H.S.	Leal-Castaneda, E. J., García-Tejeda, Y., Hernández-Sánchez, H., Alamilla-Beltran, L., Tellez-Medina, D. I., Calderon-Domínguez, G., García, H. S., Gutierrez-López, G. F. (2018). Pickering emulsions stabilized with native and lauroylated amaranth starch. <i>Food Hydrocolloids</i> , 80, 177-185. https://doi.org/10.1016/j.foodhyd.2018.01.043
García, H.S.	Aguilar-Toalá, J. E., Garcia-Varela, R., García, H. S., Mata-Harod, V., González-Córdova, A. F., Vallejo-Cordoba, B., A. y Hernández-Mendoza, A. (2018). Postbiotics: An evolving term within the functional foods field. <i>Trends in Food Science & Technology</i> , 75, 105-114. https://doi.org/10.1016/j.tifs.2018.03.009
García, H.S. Cano-Sarmiento, C. Figueroa-Hernández, C. Y	Cano-Sarmiento, C., Téllez-Medina, D. I., Viveros-Contreras, R., Cornejo-Mazón, M., Figueroa-Hernández, C. Y., García-Armenta, E., Alamilla-Beltrán, L., García, H. S. y Gutiérrez-López, G. F. (2018). Zeta Potential of Food Matrices. <i>Food Engineering Reviews</i> , 10, 113–138. DOI: 10.1007/s12393-018-9176
García, H.S.	López-García, G., Baeza-Jiménez, R., Garcia-Galindo, H. S., Dublán-García O. y Lopez-Martinez, L. X. (2018). Cooking treatments effect on bioactive compounds and antioxidant activity of quintonil (<i>Amaranthus hybridus</i>) harvested in spring and fall seasons. <i>CyTA - Journal of Food</i> , 16(1), 707-714. https://doi.org/10.1080/19476337.2018.1475422
García, H.S.	Martínez-Ruiz, A., Tovar-Castro, L., García, H. S., Saucedo-Castañeda, G. Favela-Torres, E. (2018). Continuous ethyl oleate synthesis by lipases produced by solid-state fermentation by <i>Rhizopus microsporus</i> . <i>Bioresource Technology</i> , 265, 52-58. https://doi.org/10.1016/j.biortech.2018.05.080
García, H.S.	López-Velasco, A., De La Cruz-Medina, J., León-García, E., García, H. S.-Galindo y Marcos V. Vázquez-Hernández (2018). Application of hydrothermal, fungicide and wax treatments on the superficial darkening of soursop. <i>Revista Mexicana de Ciencias Agrícolas</i> , 9(5), 1075-1081. https://doi.org/10.29312/remexca.v9i5.1511
García, H.S. Cano-Sarmiento, C.	Esperón-Rojas, A. A., Cristóbal Torres-Palacios, Santos-Luna, D., Baeza-Jiménez, R., Cano-Sarmiento, C. y García, H. S. (2018). A specific thin layer chromatography method for the identification and separation on medium chain acylglycerols. <i>Journal of Oleo Science</i> , 67(11). DOI: 10.5650/jos.ess18081

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González-Ríos, O. Suárez-Quiroz, M. L.	González-Ríos O., Suárez-Quiroz M. L., Winkler, R. y Ramírez-Hernández, A. (2018). Chemical characterization in green and toasted grain of a new variety of <i>Coffea arabica</i> L. harvested in 2016 Huatusco, Veracruz - Mexico. <i>Revista Colombiana de Investigaciones Agroindustriales</i> , 5(2), 86-97. http://dx.doi.org/10.23850/24220582.1596
González-Ríos, O.	Fierro-Cabral, N., Contreras-Oliva, A., González-Ríos, O., Rosas-Mendoza, E.S., Morales-Ramos, V. (2018). Chemical and nutritional characterization of coffee pulp (<i>Coffea arabica</i> L). <i>Agroproductividad</i> , 11(4), 9-13. ISSN: 2448-7546
Hernández-Estrada, Z.J.	Chompoorat, P., Rayas-Duarte, P., Hernández-Estrada, Z. J., Phetcharat C. y Khamsee, Y. (2018). Effect of heat treatment on rheological properties of red kidney bean gluten free cake batter and its relationship with cupcake quality. <i>Journal of Food Science and Technology</i> , 55, 4937-4944. https://doi.org/10.1007/s13197-018-3428-z
Hernández-Estrada, Z.J.	Chompoorat, P., Hernández-Estrada, Z. J., Mulvaney, S. J., Payton, M. E., Lavine, B. K. Fasasi, A. y Rayas-Duarte, P. (2018). Comparison of rheological properties of wet gluten: Creep-recovery and biaxial compression. <i>LWT- Food Science and Technology</i> , 98, 197-203. https://doi.org/10.1016/j.lwt.2018.08.036
García, H.S. Cano-Sarmiento, C.	Trujillo-Cárdenas L., Camacho-Bárron M., Cano-Sarmiento C., Duarte-Vázquez M.A., Viveros-Contreras R. y Rosado J.L. (2018). Optimization of the spray drying process for the development of an infant formula high in alpha-lactalbumin with only a2 beta-casein, designed to resemble the protein composition of human milk. <i>Revista Mexicana de Ingeniería Química</i> , 18(1), 215-229. https://doi.org/10.24275/uam/izt/dcbi/revmexingquim/2019v18n1/Trujillo
García, H.S. Cano-Sarmiento, C.	Domínguez-Cañedo I.L., Cano Sarmiento C. y Viveros Contreras, R. (2018). Propiedades termodinámicas de la oleoresina de chile habanero (<i>Capsicum chinense</i>) microencapsulada en b-ciclodextrina. <i>Nova Scientia</i> , 10(1), 305-327. https://doi.org/10.21640/ns.v10i20.1332
García, H.S.	Becerra-Verdín, E. M, Morales Ávila, U. M., García, H. S.-Galindo, Montalvo-González, R., Castañeda-Martínez, A. y Montalvo-González, E. (2019). Evaluation of biochemical markers in diabetic rats fed diets supplemented with fruit purees. <i>CyTA - Journal of Food</i> , 17(1), 307-315. https://doi.org/10.1080/19476337.2019.1578267
García, H.S.	Alvarado-López, A. N., Gómez-Oliván, L. M., Heredia, J. B., Baeza-Jiménez, R., García, H. S. y Lopez-Martinez, L. X. (2019). Nutritional and bioactive characteristics of Ayocote bean (<i>Phaseolus coccienus</i> L.): An underutilized legume harvested in Mexico. <i>CyTA - Journal of Food</i> , 17(1), 199-206. https://doi.org/10.1080/19476337.2019.1571530
García, H.S.	Beltrán-Barrientos, L. M., García, H. S., Reyes-Díaz, R., Estrada-Montoya, M. C., Torres-Llanez, M. J., Hernández-Mendoza, A., González-Córdova, A. F. y Vallejo-Cordoba, B. (2019). Cooperation between <i>Lactococcus lactis</i> NRRL B-50571 and NRRL B-50572 for aroma formation in fermented milk. <i>Foods</i> , 8(12), 645. DOI: 10.3390/foods8120645

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García, H.S.	Virgen-Ceceña, L. J., Anaya-Esparza, L. M., Coria-Téllez, A. V., García-Magaña, M. de L., García, H. S., Yahia E. y Montalvo-González, E. (2019). Evaluation of nutritional characteristics and bioactive compounds of soursop-yoghurt and soursop-frozen dessert. <i>Food Science and Biotechnology</i> , 28, 1337–1347. https://doi.org/10.1007/s10068-019-00584-x
García, H.S.	Aguilar-Toalá, J. E., M.C. Estrada-Montoya, A.M. Liceaga, García, H. S., G.A. González-Aguilar, Vallejo-Cordoba, B., González-Córdova, A. F. y Hernández-Mendoza, A. (2019). An insight on antioxidant properties of the intracellular content of <i>Lactobacillus casei</i> CRL-431. <i>LWT - Food Science and Technology</i> , 102, 58-62. https://doi.org/10.1016/j.lwt.2018.12.015
García, H.S. Cano-Sarmiento, C.	Acevedo-Estupiñan, M. V., Gutierrez-Lopez, G. F., Cano-Sarmiento, C., Parra-Escudero, C. O., María T. Rodríguez-Estrada, García-Varela, R. y García, H. S. (2019). Stability and characterization of O/W free phytosterols nanoemulsions formulated with an enzymatically modified emulsifier. <i>LWT - Food Science and Technology</i> , 107, 151-157. https://doi.org/10.1016/j.lwt.2019.03.004
García, H.S.	Aguilar-Toalá, J. E., H. Astiazarán-García, M.C. Estrada-Montoya, García, H. S., Vallejo-Cordoba, B., González-Córdova, A. F. y Hernández-Mendoza, A. (2019). Modulatory effect of the intracellular content of <i>Lactobacillus casei</i> CRL 431 against the aflatoxin B1-induced oxidative stress in rat. <i>Probiotics and Antimicrobial Proteins</i> , 11, 470-477. https://doi.org/10.1007/s12602-018-9433-8
González-Ríos, O. Suárez-Quiroz, M. L. Hernández-Estrada, Z. J.	Figuroa-Hernández, C., Mota-Gutierrez, J., Ferrocino, I., Hernández-Estrada, Z. J., González-Ríos, O., Cocolin, L. y Suárez-Quiroz, M. L. (2019). The challenges and perspectives of the selection of starter cultures for fermented cocoa beans. <i>International Journal of Food Microbiology</i> , 301, 41-50. https://doi.org/10.1016/j.ijfoodmicro.2019.05.002
González-Ríos, O. Suárez-Quiroz, M. L.	Ruesgas-Ramón, M., Figuroa-Espinoza, M. C., Durand, E., Suárez-Quiroz, M. L., González-Ríos, O., Rocher, A., Reversat, G., ercauterer, J., Oger, C., Galano, J-M., Durand, T. y Vigor, C. (2019). Identification and quantification of phytoprostanes and phytofurans of coffee and cocoa by- and co-products. <i>Food & Function</i> , 10(10), 6882-6891. https://doi.org/10.1039/C9FO01528K
González-Ríos, O. Suárez-Quiroz, M. L.	Gamboa-Becerra, R., Hernández-Hernández, M. C., González-Ríos, O., Suárez-Quiroz, M. L., Gálvez-Ponce, E., Ordaz-Ortiz, J. J. y Robert Winkler (2019). Metabolomic markers for the early selection of <i>Coffea canephora</i> plants with desirable cup quality traits. <i>Metabolites</i> , 9(10), 214. https://doi.org/10.3390/metabo9100214
García, H.S.	Esperón-Rojas, A. A., Baeza-Jiménez, R. y García, H. S. (2020). Preparation of curcumin-carrying nanoemulsions using mono- and diacylglycerides enzymatically structured with bioactive fatty acids. <i>Biocatalysis and Biotransformation</i> , 38, 1-11. https://doi.org/10.1080/10242422.2019.1646254

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García, H.S.	Navarro C., Civera, R., Arjona, O., Rivera-Perez, C., García, H. S., Hurtado-Oliva, M. A. y Palacios E. (2020). Stress response and lipid composition in shrimp <i>Litopenaeus vannamei</i> fed diets enriched with squid or scallop viscera meal. <i>Aquaculture Research</i> , 51(4), 1602-1622. DOI: 10.1111/are.14508
García, H.S.	Álvarez-Segovia, K., García-Varela, R., García, H. S., Aguilar-Toalá, J. E., Estrada-Montoya, M. del C., Vallejo-Cordoba, B., González-Córdova, A. F. y Hernández-Mendoza, A. (2020). Determination of AFB1 in clear lager beer samples from Mexico and the possible correlation between physicochemical parameters and AFB1 levels. <i>Journal of Consumer Protection and Food Safety</i> , 15, 121-133. https://doi.org/10.1007/s00003-019-01238-0
García, H.S.	Esperón-Rojas, A. A., Baeza-Jiménez, R., Santos-Luna, D., Velasco, L. C.-Rodríguez, Ochoa-Rodríguez, L. R. y García, H. S. (2020). Bioavailability of curcumin in nanoemulsions stabilized with mono- and diacylglycerols structured with conjugated linoleic acid and n-3 fatty acids. <i>Biocatalysis and Agricultural Biotechnology</i> , 26, 101638. https://doi.org/10.1016/j.bcab.2020.101638
García, H.S. Cano-Sarmiento, C.	Agame-Lagunes, B., Monserrat Alegria-Rivadeneira, Quintana-Castro, R., Torres-Palacios, C., Grube-Pagola, P., Cano-Sarmiento, C., Garcia-Varela, R., Alexander-Aguilera, A. y García, H. S. (2020). Curcumin nanoemulsions stabilized with modified phosphatidylcholine on skin carcinogenesis protocol. <i>Current Drug Metabolism</i> , 21(3), 226 - 234. https://doi.org/10.2174/1389200221666200429111928
García, H.S.	Rojas, M. M., Villalpando, D. M., Ferrer, M., Alexander-Aguilera, A. y García, H. S. (2020). Conjugated linoleic acid supplemented diet influences serum markers in orchidectomized Sprague-Dawley rats. <i>European Journal of Lipid Science and Technology</i> , 122(3), 1900098. https://doi.org/10.1002/ejlt.201900098
García, H.S. Cano-Sarmiento, C.	Bravo-Alfaro, D. A., Muñoz-Correa, M. A. O. F., Santos-Luna, D. Toro-Vazquez, J. F., Cano-Sarmiento, C., García-Varela, R. y García, H. S. (2020). Encapsulation of an insulin-modified phosphatidylcholine complex in a self-nanoemulsifying drug delivery system (SNEDDS) for oral insulin delivery. <i>Journal of Drug Delivery Science and Technology</i> , 57, 101622. https://doi.org/10.1016/j.jddst.2020.101622
García, H.S. Cano-Sarmiento, C.	Luis A. González-Ortega, Andrés A. Acosta-Osorio, Grube-Pagola, P. Carolina Palmeros-Exsome, Cano-Sarmiento, C., García-Varela, R. y García, H. S. (2020). Anti-inflammatory Activity of Curcumin in Gel Carriers on Mice with Atrial Edema. <i>Journal of Oleo Science</i> , 69(2), 123-131. DOI: 10.5650/jos.ess19212
García, H.S.	P.F. Cuevas-González, Aguilar-Toalá, J. E., García, H. S., González-Córdova, A. F., Vallejo-Cordoba, B. y Hernández-Mendoza, A. (2020). Protective effect of the intracellular content from potential probiotic bacteria against oxidative damage induced by acrylamide in human erythrocytes. <i>Probiotics and Antimicrobial Proteins</i> , 12, 1459–1470. https://doi.org/10.1007/s12602-020-09636-9

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García, H.S.	Muñoz-Correa, M. O. F., Bravo-Alfaro, D. A., García, H. S. y García-Varela, R. (2020). Development of a self-nanoemulsifying drug delivery system (SNEDDS) from an insulin complex with modified phosphatidylcholine and mucoadhesive polysaccharide coating as a potential non-invasive treatment for diabetes. <i>Revista Mexicana de Ingeniería Química</i> , 19(1), 49-58. https://doi.org/10.24275/rmiq/Bio454
García, H.S.	González-González, J. N., Vallejo-Cordoba, B., González-Córdova, A. F., Beltrán-Barrientos, L. M., García, H. S. y Hernández-Mendoza, A. (2020). Effect of the intracellular content from <i>Lactobacillus casei</i> CRL-431 on the antioxidant properties of breast milk: Randomized double-blind controlled trial. <i>LWT - Food Science and Technology</i> , 130, 109672. https://doi.org/10.1016/j.lwt.2020.109672
García, H.S.	Aguilar-Toalá, J. E., Hall, F. G., Urbizo-Reyes, U. C., García, H. S., Vallejo-Cordoba, B., González-Córdova, A. F., Hernández-Mendoza, A. y A.M. Liceaga (2020). In silico prediction and in vitro assessment of multifunctional properties of postbiotics obtained from two probiotic bacteria. <i>Probiotics and Antimicrobial Proteins</i> , 12, 608-622. https://doi.org/10.1007/s12602-019-09568-z
García, H.S.	J.E. Lopez-Martinez, Rubi Romero, Reyna Natividad, Carlos F. Torres, García, H. S. y R. Baeza-Jimenez (2020). Enzymatic preparation of structured triacylglycerides containing g-linolenic acid. <i>Biocatalysis and Agricultural Biotechnology</i> , 26, 101680. https://doi.org/10.1016/j.cbab.2020.101680
García, H.S. De La Cruz-Medina, J.	Velázquez-López, A. A., De La Cruz-Medina, J., García, H. S., Vela-Gutiérrez, G., Cristóbal Torres-Palacios y León-García, E. (2020). Lipoxigenase and its Relationship with Ethylene during Ripening of Genetically Modified Tomato (<i>Solanum lycopersicum</i>). <i>Food Technology & Biotechnology</i> , 58(2), 223-229. https://dx.doi.org/10.17113%2Fftb.58.02.20.6207
García, H.S.	Cuevas-González, P. F., González-Córdova, A. F., Vallejo-Cordoba, B., Aguilar-Toalá, J. E., Hall, F. G., Urbizo-Reyes, U. C., A.M. Liceaga, Hernández-Mendoza, A. y García, H. S. (2020). Protective role of lactic acid bacteria and yeasts as dietary carcinogen-binding agents – a review. <i>Critical Reviews in Food Science and Nutrition</i> , 136, art. no. 109502. DOI: 10.1080/10408398.2020.1813685
García, H.S.	Castro-López, C., Santiago-López, L., Vallejo-Cordoba, B., González-Córdova, A. F., Liceaga, A. M., García, H. S. y Hernandez-Mendoza, A (2020). An insight to fermented edible insects: a global perspective and prospective. <i>Food Research International</i> , 137, 109750. https://doi.org/10.1016/j.foodres.2020.109750
González-Ríos, O. Suárez-Quiroz, M. L.	Ruesgas-Ramón, M., Suárez-Quiroz, M. L., González-Ríos, O., Baréa, B., Cazals, G., Figueroa-Espinoza, M. C. y Durand, E. (2020). Biomolecules extraction from coffee and cocoa by- and co-products using deep eutectic solvents. <i>Journal of the Science of Food and Agriculture</i> , 100(1), 81-91. DOI: 10.1002/jsfa.9996
Hernández-Estrada, Z.J.	Chompoorat, P., Kantanet, N., Hernández-Estrada, Z. J. y Rayas-Duarte, P. (2020). Physical and Dynamic Oscillatory Shear Properties of Gluten-Free Red Kidney Bean Batter and Cupcakes affected by rice flour addition. <i>Foods</i> , 9(5), 616. DOI: 10.3390/foods9050616

Profesora o profesor	Producto
García, H.S. Cano-Sarmiento, C.	Sosa-Gutiérrez D.S., Toro-Vázquez J.F., Cano-Sarmiento C, Grube-Pagola P., Aparicio-Saguilan, A., Acosta-Osorio A.A., Torres-Palacio, C. y García, H.S. (2021). Betulinic acid nanogels: rheological, microstructural characterization and evaluation of their anti-inflammatory activity. <i>Current Drug Delivery</i> , 18(2), 212-223. https://doi.org/10.2174/1567201817999200817154003
García, H.S.	Montiel-Sánchez, M., García-Cayuela, T., Gómez-Maqueo, A., García, H. S. y Cano, P. (2021). In vitro gastrointestinal stability, bioaccessibility and potential biological activities of betalains and phenolic compounds of cactus berry fruits (<i>Myrtillocactus geometrizans</i>). <i>Food Chemistry</i> , 342, 128087. https://doi.org/10.1016/j.foodchem.2020.128087
García, H.S. Cano-Sarmiento, C.	Agame-Lagunes, B., Alegria-Rivadeneira M., Alexander-Aguilera A., Quintana-Castro R., Torres-Palacios C., Grube-Pagola P., Cano-Sarmiento C., García-Varela, R. y García, H. S. (2021). Evaluation of the bioactivity of betulinic acid nanoemulsions on carcinogenesis in transgenic mice K14E6. <i>Grasas y Aceites</i> , 72 (4), e433. https://doi.org/10.2174/1389200221666200429111928
García, H.S.	Castro-López, C., García, H. S., Martínez-Ávila, G. C. G., González-Córdova, A. F., Vallejo-Cordoba, B. y Hernández-Mendoza, A. (2021). Genomics-based approaches to identify and predict the health-promoting and safety activities of promising probiotic strains – a probiogenomics review. <i>Trends in Food Science & Technology</i> , 108, 148-163. https://doi.org/10.1016/j.tifs.2020.12.017
García, H.S.	Guerrero-Encinas, I., González-González, J. N., Santiago-López, L., Muhlia-Almazán, A. T., García, H. S., Mazorra-Manzano, M. A., Vallejo-Cordoba, B., González-Córdova, A. F. y Hernández-Mendoza, A. (2021). Protective effect of postbiotics on mitochondrial function and oxidative status in rats with aflatoxin B1-induced oxidative stress. <i>Probiotics and Antimicrobial Proteins</i> , 13(4):1033-1043. https://doi.org/10.1007/s12602-021-09747-x
García, H.S.	Beltrán-Barrientos, L. M., García, H. S., Hernández-Mendoza, A., Aaron F. González-Córdova y Vallejo-Cordoba, B. (2021). Invited Review: Effect of Antihypertensive Fermented Milks on Gut Microbiota. <i>Journal of Dairy Science</i> , 104, 3779-3788. https://doi.org/10.3168/jds.2020-19466
García, H.S.	Agame-Lagunes, B., Grube-Pagola, P., García-Varela, R., Alexander-Aguilera, A. y García, H. S. (2021). Effect of curcumin nano-emulsions stabilized with MAG & DAG-MCFAs in a fructose-induced hepatic steatosis rat model. <i>Pharmaceutics</i> , 13(4), 509. https://doi.org/10.3390/pharmaceutics13040509
García, H.S.	Sardiñas-Valdez, M., Hernandez-Becerra, J.A., García-Galindo, H.S., Chay-Canul, A.J., Velazquez-Martinez, J.R. y Ochoa-Flores, A. A. (2021). Investigation of physicochemical and sensory properties of Manchego-type cheese fortified with nano-emulsified curcumin. <i>International Food Research Journal</i> , 28(2), 326-336. https://doi.org/10.3390/foods10071579

Profesora o profesor	Producto
García, H.S.	Velasco, L. C., Rascón, M. P., Calvo, M. V., Montalvo, R. M., Fontecha, J. y García, H. S. (2021). Krill lecithin as surfactant for preparation of oil/water nanoemulsions as curcumin carriers. <i>European Journal of Lipid Science and Technology</i> , 2000238. https://doi.org/10.1002/ejlt.202000238
García, H.S.	Torres-Gregorio, M., Santiago-López, L., Vallejo-Cordoba, B., González-Córdova, A. F., García, H. S. y Hernandez-Mendoza, A. (2021). Evaluation of acrylamide-removing properties of bacterial consortia under simulated gastrointestinal. <i>Journal of the Science of Food and Agriculture</i> , 11149. https://doi.org/10.1002/jsfa.11149
González-Ríos, O. Suárez-Quiroz, M. L. Hernández-Estrada, Z. J. Figueroa-Hernández, C.	Huerta-Conde, J.A., Schorr-Galindo, S., Figueroa-Hernández, C., Z.J. Hernández-Estrada, Suárez-Quiroz, M. L. y González-Ríos, O. (2021). Isolation of autochthonous microorganisms to formulate a defined inoculum for small-scale cocoa fermentation. <i>Revista Mexicana de Ingeniería Química</i> , 20(1), 239-256. https://doi.org/10.24275/rmiq/Bio1869
González-Ríos, O. Suárez-Quiroz, M. L. Hernández-Estrada, Z. J.	Rosas-Sánchez, G. A., Hernández-Estrada, Z. J., Suárez-Quiroz, M. L., González-Ríos, O. y Rayas-Duarte, P. (2021). Coffee Cherry Pulp by-product as a potential fiber source for bread production: A fundamental and empirical rheological approach. <i>Foods</i> , 10(4), 742. https://doi.org/10.3390/foods10040742
González-Ríos, O. Suárez-Quiroz, M. L.	Mota-Gutierrez, J., Ferrocino, I., Giordano, M., Suárez-Quiroz, M. L., González-Ríos, O. y Cocolin L. (2021). Influence of Taxonomic and functional content of microbial communities on the quality of fermented cocoa-pulp-bean mass. <i>Applied and Environmental Microbiology</i> , 87(14). https://doi.org/10.1128/AEM.00425-21
Hernández-Estrada, Z.J.	Palacios-Pola, G., Perales-Rivera, H., Figueroa-Cárdenas, J. D. y Hernández-Estrada, Z. J. (2021). Changes in the physical, chemical, and sensory properties from three native corn landraces from Chiapas using two nixtamalization times. <i>International Journal of Gastronomy and Food Science</i> , 25, 100373. https://doi.org/10.1016/j.ijgfs.2021.100373
Cano-Sarmiento, C. Figueroa-Hernández, C. Y	Hernández-Sánchez, H., Fajardo-Espinoza, F. S., Gutiérrez-López, G. F., Ávila-Reyes S. V., Cano-Sarmiento, C. y Figueroa-Hernández, C. Y. (2021). ACE-inhibitory and metal-binding activity produced during milk fermentation by three probiotic potential LAB strains isolated from Chiapas double cream cheese. <i>Revista Mexicana de Ingeniería Química</i> , 20(1), 97-112. https://doi.org/10.24275/rmiq/Alim1395

Relación de Artículos Científicos en Revistas de Alto Impacto (JCR) de Profesores/as asociados a la LGAC Aplicaciones de la Biología Molecular en Ingeniería Metabólica, Biocatálisis y Control Biológico (2017-Presente)

Profesoras o Profesores	Producto
Oliart-Ros, RM.	Badillo-Zeferino GL, Ruiz-López II, Oliart-Ros RM, Sánchez-Otero MG. 2017. Improved expression and immobilization of <i>Geobacillus thermoleovorans</i> CCR11 thermostable recombinant lipase. <i>Biotechnol Appl Biochem.</i> 64(1):62-69. 10.1002/bab.1444
Peña-Montes, C.	Bermúdez-García, E., Peña-Montes, C., Castro-Rodríguez, J. A., González-Canto, A., Navarro-Ocaña, A., Farrés, A. 2017. ANCUT2, a thermo-alkaline cutinase from <i>Aspergillus nidulans</i> and its potential applications. <i>Appl Biochem Biotechnol.</i> 182(3): 1014-1036. 10.1007/s12010-016-2378-z
Valerio-Alfaro G.	Sánchez-Carvajal AL, Alatorre-Santamaría S, Valerio-Alfaro G, Hernández-Vázquez L, Navarro-Ocaña A. 2018. Waste residues from <i>Opuntia ficus indica</i> for peroxidase-mediated preparation of phenolic dimeric compounds. <i>Biotechnol Reports.</i> 20: e00291. 10.1016/j.btre.2018.e00291
Oliart-Ros R.M. Valerio-Alfaro G.	Arthur-Santiago M.A., Oliart-Ros R.M., Sánchez-Otero M.G., Valerio-Alfaro G. 2018. Mechanochemo-enzymatic synthesis of aromatic aldehyde oxime esters. <i>Natural Products Communications.</i> 13(7): 875-878. 10.1177/1934578X1801300723
Peña-Montes C.	Peña-Montes C, Bermúdez-García E, Morales-García SL, Farrés A. 2018. Las cutinasas como una herramienta valiosa para la descontaminación de residuos plásticos. <i>Mens. Bioquim.</i> 42: 24-35.
Valerio-Alfaro G.	Valerio-Alfaro G, Castillo-Carrasco HP, Castellanos-Onorio OP and Bautista-Naranjos J. 2019. Highly Efficient Lipase Catalyzed Monoaminolysis Reaction of Diesters with Benzylamine. <i>Natural Product Commun.</i> 14(6): 1-5. 10.1177/1934578X19859980
Peña-Montes, C.	Bermúdez-García, E., Peña-Montes, C., Martins, I., Pais, J., Pereira, C. S., Sánchez, S., Farrés, A. 2019. Regulation of the cutinases expressed by <i>Aspergillus nidulans</i> and evaluation of their role in cutin degradation. <i>Appl Microbiol Biotechnol.</i> 103(9): 3863-3874. 10.1007/s00253-019-09712-3
Oliart Ros R.M. Valerio Alfaro, G.	Castillo-Morales, M., Oliart Ros R.M., González-Arno, M.T., Valerio Alfaro, G., Flores -Andrade, E. 2018. Detección de lipasas producidas por células en suspensión de <i>Carica papaya</i> cv Maradol. <i>Journal CIM.</i> 6(1): 1117-1124
Peña-Montes C, Valerio-Alfaro G Oliart-Ros RM.	Mora-González PC, Espinosa-Luna G, Ramírez-Higuera A, Peña-Montes C, Valerio-Alfaro G, Sánchez-Flores A, Quintana-Castro R, Sánchez-Otero MG, Oliart-Ros RM. 2020. Metagenomic approach to bacterial diversity and lipolytic enzymes' genes from a steam soil of Los Humeros geothermal field (Puebla, México). <i>Geomicrobiology Journal.</i> 38(4):304-314
Oliart-Ros RM.	Rodríguez-Gómez C., Durán-Riveroll LM., Okolodkov YB., Oliart-Ros RM., García-Casillas AM., Cembella AD. 2021. Diversity of bacterioplankton and bacteriobenthos from the Veracruz Reef System, southwestern Gulf of Mexico. <i>Microorganism.</i> 9(3), 619

Relación de Artículos Científicos en Revistas de Alto Impacto (JCR) de Profesores/as asociados a la LGAC Estudios nutrigenéticos, funcionales y toxicológicos de alimentos (2017-Presente)

Profesoras o Profesores	Producto
Oliart-Ros, RM.	Guzmán-Gerónimo, RI., Alarcón-Zavaleta, TM., Oliart-Ros, RM., Meza-Alvarado, E., Herrera-Meza, S., Chávez-Servia, JL. 2017. Blue maize extract improves blood pressure, lipid profiles, and adipose tissue in high-sucrose diet-induced metabolic syndrome in rats. <i>J Med Food</i> . 20(2):110-115. 10.1089/jmf.2016.0087
Oliart-Ros, RM.	Alexander-Aguilera, A., Angulo-Guerrero, O., Quintana-Castro, R., Soto-Rodríguez, I., Sánchez-Otero, G., Oliart-Ros, RM. 2017. CD36 gene expression induced by fish oil in abdominal adipose tissue of rats with metabolic syndrome. <i>J. Food Nutr. Disord</i> . 6(2). 10.4172/2324-9323.1000220
Oliart-Ros, RM.	Herrera-Meza S, Rodríguez-Landa JF, Martínez AJ, Herrera-Meza G, Fernández-Demeneghi R, Reyes-Saldaña K, Oliart-Ros RM. 2017. Behavioral effect of Sterculia apetala seed oil consumption in male Zucker rats. <i>J Med Food</i> . 20(11):1133-1139. 10.1089/jmf.2017.0006
García-Galindo, H.S. Oliart-Ros, R.M.	Herrera-Sotero, M. Y., Cruz-Hernández, C.D., Trujillo-Carretero, C., Rodríguez-Dorantes, M., García-Galindo, H.S., Chávez-Servia, J.L., Oliart-Ros, R.M., Guzmán-Gerónimo, R.I. 2017. Antioxidant and antiproliferative activity of blue corn and tortilla from native maize. <i>Chemistry Central Journal</i> . 11(1):110-118. 10.1186/s13065-017-0341-x
Oliart-Ros, RM.	Pérez-Grijalva, B., Herrera-Sotero, M., Mora-Escobedo, R., Zebadúa-García, J.C., Silva-Hernández, E., Oliart-Ros, RM., Pérez-Cruz, C., Guzmán-Gerónimo, R. 2018. Effect of microwaves and ultrasound on bioactive compounds and microbiological quality of blackberry juice. <i>LWT-Food Science and Technology</i> . 87: 47-53. 10.1016/j.lwt.2017.08.059
Oliart-Ros, RM.	Oliart-Ros, RM., Soto-Rodríguez, I., Sánchez-Otero, MG., López-Gil, O., Escobar-Sagastume, I., Alexander-Aguilera, A. 2018. Comparative effect between sardine oil and fish oil rich in Omega-3 fatty acids on hypertension and the membrane composition of adipocytes in SHR rats. <i>A. J Nutr Sci Vitaminol</i> . 64(3): 179–184. 10.3177/jnsv.64.179
Oliart-Ros, R.M.	Hernández-Carbajal. G.R., Martínez-Herrera, D.I., Pardío-Sedas, V.T., Quintana-Castro, R., Morales-Álvarez, F., López-Hernández, K.M., Oliart-Ros, R.M., Villagómez-Cortés, J.A., Huerta-Peña, J.C. 2018. Identificación de <i>Brucella abortus</i> a partir de queso fresco artesanal de vaca en Veracruz, México. <i>Agrociencia</i> . 52:55-66. ISSN 1405-3195
Valerio-Alfaro G	Cen-Pacheco F, Valerio-Alfaro G, Santos-Luna D, Fernández JJ. 2019. Sclerin, a New Cytotoxic Cyclonapeptide from <i>Annona scleroderma</i> . <i>Molecules</i> . 24(3): 1420-3049. 10.3390/molecules24030554
Valerio-Alfaro G	Cen-Pacheco F, Ortiz-Celiceo A, Peniche-Cardena A, Bravo-Ruiz O, López-Fentanes FC, Valerio-Alfaro G, Fernández JJ. 2019. Studies on the Bioactive Flavonoids Isolated from <i>Azadirachta indica</i> . <i>Nat Prod Res</i> . 5:1-9. 10.1080/14786419.2019.1579808
Oliart-Ros, R.M.	Herrera-Sotero, M.Y., Cruz-Hernández, C.D., Oliart-Ros, R.M., Chávez-Servia, J.L., Guzmán-Gerónimo, R.I., Gonzalez-Covarrubias, V., Cruz-Burgos, M., Rodríguez-Dorantes, M. 2020. Anthocyanins of blue corn and tortilla arrest cell cycle and induce apoptosis on breast and prostate cancer cells. <i>Nutrition</i>

	and Cancer: An International Journal. 72(5): 768–777. 10.1080/01635581.2019.1654529
Peña-Montes, C. Valerio-Alfaro, G., Oliart-Ros RM	Ramírez-Higuera, A., Peña-Montes, C., Herrera-Meza, S., Mendoza-López, R., Valerio-Alfaro, G., Oliart-Ros RM. 2020. Preventive action of sterculic oil on metabolic syndrome development on a fructose-induced rat model. J Med Food. 23(3): 305-311. 10.1089/jmf.2019.0177
Oliart Ros RM	Alarcón Elvira F, Pardío Sedas VT, Martínez Herrera D, Quintana Castro R, Oliart Ros RM, López Hernández K Flores Primo A and Ramírez Elvira K. 2020. Comparative Survival and the Cold-Induced Gene Expression of Pathogenic and Nonpathogenic <i>Vibrio Parahaemolyticus</i> from Tropical Eastern Oysters during Cold Storage. Int. J. Environ. Res. Public Health. 17(6): 1836. 10.3390/ijerph17061836
Oliart-Ros RM.	Guzmán-Gerónimo RI., Herrera-Sotero M., Pérez-Grijalva B., Oliart-Ros RM., Meza-Alvarado E., Martínez-Chacón A., Acosta-Mesa HG., Herrera-Meza S. 2020. Impact of blackberry juice on biochemical and histopathological profile in Wistar rats fed with a high- sucrose and high-colesterol diet. CyTA - Journal of Food. 18(1): 359-366. 10.1080/19476337.2020.1762747
Peña-Montes C. Oliart-Ros RM.	Barroso-Hernández A, Ramírez-Higuera A, Peña-Montes C, Cortés-Ramírez SA, Rodríguez-Dorantes M, López-Franco O, Oliart-Ros RM. 2020. Beneficial effects of an algal oil rich in ω -3 polyunsaturated fatty acids on locomotor function and D2 dopamine receptor in haloperidol-induced parkinsonism. 2020. Nutritional Neuroscience. Publicado en línea 18 de mayo 2020. 10.1080/1028415X.2020.1764293
Peña-Montes C.	Olivares-García, C. A., Mata-Rosas, M., Peña-Montes, C., Quiroz-Figueroa, F., Segura-Cabrera, A., Shannon, L. M., ... & Ruiz-May, E. (2020). Phenylpropanoids are connected to cell wall fortification and stress tolerance in avocado somatic embryogenesis. International journal of molecular sciences, 21(16), 5679. doi.org/10.3390/ijms21165679
Peña-Montes C. Oliart-Ros RM.	Contreras-López EF, Cruz-Hernández CD, Cortés-Ramírez SA, Ramírez-Higuera A, Peña-Montes C, Rodríguez-Dorantes M, Oliart-Ros RM. 2021. Inhibition of steraroyl-CoA desaturase by sterculic oil reduces proliferation and induces apoptosis in prostate cancer cell lines. Nutrition and Cancer: an International Journal. Published online: 20 Jul 2021. 10.1080/01635581.2021.1952442
Valerio-Alfaro G.	Ortiz-Celiseo A, Valerio-Alfaro G, Sosa-Rueda J, López-Fentane F, Domínguez-Melendez V, Cen-Pacheco F. 2021. Ectyoplasin, a Novel Cytotoxic Cyclic peptide from Ectyoplasia ferox sponge. Natural Product Research. 10.1080/14786419.2021.1902326.

Relación de Artículos Científicos en Revistas de Alto Impacto (JCR) de Profesoras del Doctorado asociados a la LGAC: Ingeniería y Tecnología de Procesos Biológicos (2017-Presente)

Profesora(s)	Producto
Torrestiana-Sánchez B., Aguilar-Uscanga, M.G.	Martínez-Alvarado J.C., Torrestiana-Sánchez B., Aguilar-Uscanga, M.G. (2017) Isolation of steviol glycosides by a two-step membrane process operating under sustainable flux. Food and Bioproducts Processing. 101, 223-230. https://doi.org/10.1016/j.fbp.2016.11.013
Aguilar-Uscanga M.G.	Partida-Sedas, G., N. Montes-García, O. Carvajal-Zarrabal, L. López-Zamora, J. Gómez-Rodríguez, Aguilar-Uscanga M.G. (2017). Optimization of Hydrolysis Process to Obtain Fermentable Sugars from Sweet Sorghum Bagasse Using a Box–Behnken Design. Sugar Tech. 19-3. Doi 0.1007/s12355-016-0461-y
Torrestiana-Sánchez B.	Tacias-Pascacio V.G., J.J. Virgen-Ortíz, M. Jiménez-Pérez, M. Yates, B. Torrestiana-Sánchez, A. Rosales-Quintero, R. Fernandez-Lafuente (2017). Evaluation of different lipase biocatalysts in the production of biodiesel from used cooking oil: Critical role of the immobilization support. Fuel, 200, 1-10. https://doi.org/10.1016/j.fuel.2017.03.054
Torrestiana-Sánchez B.	Virgen-Ortíz J.J., V.G.Tacias-Pascacio, D.B. Hirata, B. Torrestiana-Sánchez, A. Rosales-Quintero, R. Fernandez-Lafuente. Relevance of substrates and products on the desorption of lipases on hydrophobic supports. Enzyme and Microbial Technology. 96, 30-35. https://doi.org/10.1016/j.enzmictec.2016.09.010
Torrestiana-Sánchez B.	Hernández-Cruz M. C., Meza-Gordillo R., Torrestiana-Sánchez B., Rosales-Quintero A., Ventura-Canseco L.M.C., Castañón-González J.H (2017). Chicken fat and biodiesel viscosity modification with additives for the formulation of biolubricants. Fuel 198, 42-48. https://doi.org/10.1016/j.fuel.2016.12.039
Aguilar-Uscanga, M.G.	Díaz-Nava L.E., Montes-García N., Domínguez-González J.M. y Aguilar-Uscanga, M.G. Effect of carbon sources on the growth and ethanol production of native yeast <i>Pichia kudriavzevii</i> ITV-S42 isolated from sweet sorghum juice. Bioprocess and Biosystems Engineering. 449-017-1769-z. https://doi.org/10.1007/s00
Torrestiana-Sánchez B.	Carpintero Tepole V., Brito de la Fuente E., Torrestiana-Sánchez B. Microfiltration of oil in water emulsions: Effect of membrane microstructure and surface properties. Chemical Engineering Research and Design. 126 (2017) 286-296. https://doi.org/10.1016/j.cherd.2017.08.023
Aguilar-Uscanga, M.G.	Miranda-Medina Anilú, Hayward-Jones Patricia Margaret, Carvajal-Zarrabal Octavio, Ladrón de Guevara-Vela Luz del Alba, Ramírez-Villagomez Yeric David, Barradas-Dermitz Dulce María, Luna-Carrillo Georgina, Aguilar-Uscanga M. G. (2018). Optimization of <i>Hibiscus sabdariffa</i> L., anthocyanin aqueous-ethanol extraction parameters using response surface methodology. Chemistry & Chemical Engineering, Biotechnology, Food Industry. 19 : (1) 053 – 062. ID CSCC6: 201801V01S01A0006
Aguilar-Uscanga, M.G.	del Moral S.T., D. M. Barradas-Dermitz, M. G. Aguilar-Uscanga (2018). Production and biochemical characterization of α -glucosidase from <i>Aspergillus niger</i> ITV-01 isolated from sugar cane bagasse. 3Biotech. January, 8:7 https://doi.org/10.1007/s13205-017-1029-6
Aguilar-Uscanga, M.G.	Corro-Herrera V. A., Javier Gómez-Rodríguez, Patricia Margaret Hayward-Jones, Dulce María Barradas-Dermitz, Anne Christine Gschaedler-Mathis and María Guadalupe Aguilar-Uscanga (2018) Real-time monitoring of ethanol production during <i>Pichia stipitis</i> NRRL Y-7124 alcoholic fermentation using transflection near infrared spectroscopy. Engineering in life sciences. 18, 643–653. DOI: 10.1002/elsc.201700189
Torrestiana-Sánchez B.	Tacias-Pascacio V.G., B. Torrestiana-Sánchez, L. Dal Magro, J. J. Virgen-Ortíz, FJ Suárez-Ruíz, R.C. Rodrigues, R. Fernandez-Lafuente (2019). Comparison of acid, basic and the enzymatic catalysis on the production of biodiesel after RSM optimization. Renewable Energy. 135 (2019) 1-9. https://doi.org/10.1016/j.rene.2018.11.107
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