

Listado de Productividad de Investigadores Adscritos a las Nuevas Líneas de Generación y Aplicación del Conocimiento

ALIMENTOS FUNCIONALES Y NUTRACEUTICOS.

2017

1. Vázquez-Cabral, B.D., Larrosa-Pérez, M., Gallegos-Infante, J.A., Moreno-Jiménez, M.R., González-Laredo, R.F., Rutiaga-Quiñones, J.G., Gamboa-Gomez C.I., Rocha-Guzmán, N.E. **Oak Kombucha protects against oxidative stress and inflammatory processes.** *Chemico-Biological Interaction* 272 1-9.
2. Breglia, Raffaella; Ruiz-Rodríguez M; Vitriolo, Alessandro; González-Laredo RF; De Gioia, Luca; Greco, Claudio; Bruschi, Maurizio, **Theoretical insights into [NiFe]-hydrogenases oxidation resulting in a slowly reactivating inactive state**, *JBIC Journal of Biological Inorganic Chemistry*, Vol.22, Pag.137-151, Revistas Indizadas

2016

3. Cháirez-Ramírez M.H., Moreno-Jiménez M.R., González-Laredo R.F., Gallegos-Infante J.A., Rocha-Guzmán N.E. (2016). **Lupane-type triterpenes and their anti-cancer activities against most common malignant tumors: A review.** *EXCLI Journal*. 15. 758-771.
4. Díaz-Rivas J.O., Rocha-Guzmán N.E., Gallegos-Infante J.A., Moreno-Jiménez M.R., González-Laredo R.F. (2016). **Gastroprotective activities of *Buddleja scordioides* – Role of polyphenols against inflammation.** *Journal of chemical biology & therapeutics*. 1(2), 1-8.
5. Gamboa-Gómez C.I., González-Laredo R.F., Gallegos-Infante J.A., Larrosa-Pérez M., Moreno-Jimenez M.R., Flores-Rueda A.G., Rocha-Guzmán N.E. (2016). **Antioxidant and angiotensin-converting enzyme inhibitory activity of *Eucalyptus camaldulensis* and *Litsea glaucescens* infusions fermented with Kombucha Consortium.** *Food Technol. Biotechnol.* 54(3) 367-374.
6. Vázquez-Cabral B.D., Valdez-Fragoso A., Rocha-Guzmán N.E., Moreno-Jiménez M.R., González-Laredo R.F., Morales-Martínez P.S., Rojas-Contreras J.A., Mujica-Paz H., Gallegos-Infante J.A. (2016). **Effect of pulsed electric field (PEF)-treated kombucha analogues from *Quercus obtusata* infusions on bioactive and microorganisms.** *Innovative Food Science & Emerging Technologies*. 34. 171-179.
7. Mendoza-Sánchez M.M., Guevara-González R.M., Castaño-Tostado E., Mercado-Silva E.M., Acosta-Gallegos J.A., Rocha-Guzmán N.E., Reynoso-Camacho R. (2016). **Effect of chemical stress on germination of cv *Dalia* bean (*Phaseolus vulgaris* L) as an alternative to increase antioxidant and nutraceutical compounds in sprouts.** *Food Chemistry*. 212, 128 – 137.
8. Rosales-Castro M., González-Laredo R.F., Rocha-Guzmán N.E., Gallegos-Infante J.A., Peralta-Cruz J., Karchesy J.J. (2016). **Evaluación química y capacidad antioxidante de extractos polifenólicos de cortezas.** 15(3). 87 - 105.
9. Gamboa-Gómez C.I., Muñoz-Martínez A., Rocha-Guzmán N.E., Gallegos-Infante J.A., Moreno-Jiménez M.R., González-Herrera S.M., Soto-Cruz N.O., González-Laredo R.F. (2016). **Changes in phytochemical and antioxidant potential of Tempeh common bean flour from two selected cultivars influenced by temperature and fermentation time.** *Journal of food processing and preservation*. 40. 270 – 278.
10. Medina-Torres L., Calderas F., Minjares R., Femenia A., Sanchez-Olivares G., Gonzalez-Laredo R.F., Santiago-Adame R., Ramirez-Nuñez D.M., Rodríguez-Ramírez J., Manero O. (2016) **Structure preservation of *Aloe vera* (*barbadensis* Miller) mucilage in a spray drying process.** *LWT - Food Science and Technology*. 66. 93-100.
11. Minjares-Fuentes R., Femenia A., Comas-Serra F., Rosselló C., Rodríguez-González V.M., González-Laredo R.F., Gallegos-Infante J.A., Medina-Torres L. (2016). **Effect of different drying procedures on physicochemical properties and flow behavior of *Aloe vera* (*Aloe barbadensis* Miller) gel.** *LWT - Food Science and Technology*. 74. 378-386.
12. Breglia R., Ruiz-Rodríguez M., Vitriolo A., González-Laredo R.F., De Gioia L., Greco C., Bruschi M. (2016). **Theoretical insights into [NiFe]-hydrogenases oxidation resulting in a slowly reactivating inactive state.** *JBIC Journal of Biological Inorganic Chemistry* (Online: 21

Nov 2016) <http://dx.doi.org/10.1007/s00775-016-1416-1>

13. Medina-Torres L., Santiago-Adame R., Calderas F., Gallegos-Infante J.A., González-Laredo R.F., Rocha-Guzmán N.E., Núñez-Ramírez D.M., Bernard-Bernard M.J., Manero O. (2016). **Microencapsulation by spray drying of laurel infusions (*Litsea glaucescens*) with maltodextrin.** *Industrial Crops and Products*. 90. 1 – 8.
14. Santiago-Adame R., Medina-Torres L., Gallegos-Infante J.A., Calderas F., González-Laredo R.F., Rocha-Guzmán N.E., Ochoa-Martínez L.A., Bernad-Bernad M.J. (2016). **Spray drying-microencapsulation of cinnamon infusions (*Cinnamomum zeylanicum*) with maltodextrin.** *LWT-Food Science and Technology*. 64(2) 571-577.

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17. Herrera-Carrera E., Moreno-Jiménez M.R., Rocha-Guzmán N.E., Gallegos-Infante J.A., Díaz-Rivas J.O., Gamboa-Gómez C.I., González-Laredo R.F. (2015). **Phenolic composition of selected herbal infusions and their anti-inflammatory effect on a colonic model *in vitro* in HT-29 cells.** *Cogent Food & Agriculture*. 1. 2-15.
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