

PRODUCTOS ACADÉMICOS MCYTAF 2022

ARTÍCULOS DE INVESTIGACIÓN

Gallegos-Infante, J. A., Galindo-Galindo, M. D. P., Moreno-Jiménez, M. R., Rocha-Guzmán, N. E., & González-Laredo, R. F. (2022). Effect of Aqueous Extracts of *Quercus resinosa* on the Mechanical Behavior of Bigels. *Scientia Pharmaceutica*, 90(4), 73.

Victoria-Campos, C. I., de Jesús Ornelas-Paz, J., Rocha-Guzmán, N. E., Gallegos-Infante, J. A., Failla, M. L., Pérez-Martínez, J. D., & Ibarra-Junquera, V. (2022). Gastrointestinal metabolism and bioaccessibility of selected anthocyanins isolated from commonly consumed fruits. *Food Chemistry*, 383, 132451

Márquez-Montes, C. A., Gallegos-Infante, J. A., Rodrigo, G., Rocha-Guzmán, E., & Ochoa-Martínez, L. A. (2022). Centrifugal Cryoconcentration of Prickly Pear Juice: Effect on the Polyphenolic Content and their Antioxidant Activity. *Nanobioletters*. In Press.

Moreno-Jiménez MR., Rocha-Guzmán NE., Larrosa M., Bressa C., Segura-Sánchez CA., Macías-Salas A., Díaz-Rivas JO., Flores-Rodríguez P. Constituents of *Quercus eduardii* leaf infusion: Their interaction with gut microbiota communities and therapeutic role in colorectal cancer. *Journal of Functional Foods*. 2022, 97, 105258.

Herrera-Rocha KM., Rocha-Guzmán NE., Gallegos-Infante JA., González-Laredo RF., Larrosa-Pérez M., Moreno-Jiménez MR. Phenolic acids and flavonoids in acetonic extract from Quince (*Cydonia oblonga* Mill.): Nutraceuticals with antioxidant and anti-inflammatory potential. *Molecules*. 2022, 27, 2462. (Impact Factor: 4.412)

Álvarez SA., Rocha-Guzmán NE., González-Laredo RF., Gallegos-Infante JA., Moreno-Jiménez MR., Bravo-Muñoz M. Ancestral food sources rich in polyphenols, their metabolism, and the potential influence of gut microbiota in the management of depression and anxiety. *Journal of Agricultural and Food Chemistry*. 2022, 70(4), 944-956. (Impact Factor: 5.279)

Tabone M., García-Merino JA., Bressa C., Rocha-Guzmán NE., Herrera-Rocha K., Chu-Van E., Castelli FA., Fenaille F., Larrosa M. Chronic consumption of cocoa rich in procyanidins has a marginal impact on gut microbiota and on serum and fecal metabolomes in male endurance athletes. *Journal of Agriculture and Food Chemistry*. 2022, 70(6), 1878-1889. (Impact Factor: 5.279)

Castellanos-Jiménez AK., Reynoso-Camacho R., Rocha-Guzmán N., Corella-Madueño MA., de los Ríos EA. Salgado LM. Effect of herbal decoctions used in Mexican traditional medicine attenuate the adverse effects of a hypercaloric diet. *Phytomedicine Plus*. 2022, 2(1). 100213. (Impact Factor: 1.714)

Blancas-Benitez FJ., Pérez-Jiménez J., Sañudo-Barajas JA., Rocha-Guzmán NE., González-Aguilar G., Tovar J., Sáyago-Ayerdi SG. Indigestible fraction of guava fruit: Phenolic profile, colonic fermentation and effect on HT-29 cells. *Food Bioscience*. 2022, 46, 101566. (Impact Factor: 4.240)

Victoria-Campos CI., Ornelas-Paz J de J., Rocha-Guzmán NE., Gallegos-Infante JA., Failla ML., Pérez-Martínez JD., Rios-Velasco C., Ibarra-Junquera V. Gastrointestinal metabolism and bioaccessibility of selected anthocyanins isolated from commonly consumed fruits. *Food Chemistry*. 2022, 383, 132541. (Impact Factor: 7.514)

Macías-Cortés E., Gallegos-Infante JA., Rocha-Guzmán NE., Moreno-Jiménez MR., Cervantes-Cardoza V., Castillo-Herrera GA., González-Laredo RF. Antioxidant and anti-inflammatory polyphenols in ultrasound-assisted extracts from salvilla (*Buddleja scordioides* Kunth). *Ultrasonics Sonochemistry*. 2022, 83, 105917. (Impact Factor: 7.491)

Rosales-Villarreal MC., Rocha-Guzmán NE., Gallegos-Infante JA., Moreno-Jiménez MR., Reynoso-Camacho R., Pérez-Ramírez IF., Rong T., González-Laredo RF. Antioxidant phytochemicals and modulation of oxidative stress from infusions and ultrasound assisted extractions of *Coffea* leaves. *Revista Chapingo Serie Ciencias Forestales*. 2022, 28(1). 119-137. (Impact Factor: 0.712)

Núñez-García, I.C.; Rodríguez-Flores, L.G.; Guadiana-De-Dios, M.H.; González-Hernández, M.D.; Martínez-Ávila, G.C.G.; Gallegos-Infante, J.A.; González-Laredo, R.; Rosas-Flores, W.; Martínez-Gómez, V.J.; Rojas, R.; Villanueva-Fierro, I.; Rutiaga-Quiñones, O.M. Candelilla Wax Extracted by Traditional Method, and an Ecofriendly Process: Assessment of Its Chemical, Structural and Thermal Properties. *Molecules* 2022, 27, 3735. <https://doi.org/10.3390/molecules27123735>

Angela Mariela Gonzalez-Montemayor, José Fernando Solanilla-Duque, Adriana C. Flores-Gallego, Lilia E. Serrato-Villegas, Juliana Morales-Castro, Silvia Marina Gonzalez-Herrera, Raul Rodriguez-Herrera. 2022. Temperature effect on sensory attributes, thermal and rheological properties of concentrated aguamiel syrups of two Agave species. *Measurement: Food*. 7:100041. [antihttps://doi.org/10.1016/j.meaf00.2022.100041](https://doi.org/10.1016/j.meaf00.2022.100041)

Wendy Guadalupe García-Villalba, Raúl Rodríguez Herrera, Luz Araceli Ochoa-Martínez, Olga Miriam Rutiaga-Quiñones, José Alberto Gallegos-Infante, Silvia Marina González Herrera. (2022). Agave fructans: a review of their technological functionality and extraction processes. Food Science and technology. <https://doi.org/10.1007/s13197-022-05375-7>. Electronic ISSN 0975-8402 Print ISSN 0022-1155.

Contreras-Ramírez JI, Patel AR, Gallegos-Infante JA, Toro-Vázquez JF, Pérez-Martínez JD, Rosas-Flores W, González-Laredo RF. Organogel-Based Emulsified Systems, Food Applications, Microstructural and Rheological Features – A Review. *Biointerface Research in Applied Chemistry* 12(2):1601-1627. 2022
<https://doi.org/10.33263/BRIAC122.16011627>

Rosales-Villarreal MC, Rocha-Guzmán NE, Gallegos-Infante JA, Moreno-Jiménez MR, Reynoso-Camacho R, Pérez-Ramírez IF, Tsao R, González-Laredo RF. Antioxidant phytochemicals and modulation of oxidative stress from infusions and ultrasound-assisted extractions of Coffea leaves. *Revista Chapingo Serie Ciencias Forestales y del Ambiente* 28(1):119-137. 2022
<http://dx.doi.org/10.5154/r.rchscfa.2021.05.026>

Pérez-Salas JL, Medina-Torres L, Rocha-Guzmán NE, Calderas F, González-Laredo RF, Bernad-Bernad MJ, Moreno-Jiménez MR, Gallegos-Infante JA. A water in oil gelled emulsion as a topical release vehicle for curcumin. *Starch* 2200006. 2022
<https://doi.org/10.1002/star.202200006>

Soto-Quiñones MC, Ochoa-Martínez LA, González-Herrera SM, Rutiaga-Quiñones OM, González-Laredo RF. Chemical and functional characterization of raw and cooked bean flours from the Pinto Saltillo and Black varieties, from the State of Durango. *Biotecnica* 24(3),94-100. 2022
<https://doi.org/10.18633/biotecnica.v24i3.1532>

Reyes-De Los Santos JG, Femenia-Marroig A, González-Laredo RF, Olivas-Calderón EH, Rodríguez-González VM. Principales factores de contaminación por E. coli en carne bovina, alternativas de detección y control de calidad. *Revista Mexicana de Industria y Salud* 2(15):19-33. 2022