

TECNOLOGÍAS ÓMICAS (TO) 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-Gómez C.I., Rocha-Guzmán N.E. (2017). **Oak kombucha protects against oxidative stress and inflammatory processes.** *Chemico-Biological Interactions.* 272. 1-9.
2. García-Villalba R., Espín J.C., Tomás-Barberán F.A., Rocha-Guzmán N.E. (2017). **Comprehensive characterization by LC-DAD-MS/MS of phenolic composition of seven *Quercus* leaf teas.** *Journal of Food Composition and Analysis.* 63, 38-46.
3. Pérez-Beltrán Y.E., Becerra-Verdín E.M., Sáyago-Ayerdi S.G., Rocha-Guzmán N.E., García-López E.G., Castañeda-Martínez A., Montalvo-González R., Rodríguez-Aguayo C., Montalvo-González E. (2017). **Nutritional characteristics and bioactive compound content of guava purees and their effect on biochemical markers of hyperglycemic and hypercholesterolemic rats.** *Journal of functional foods.* 35, 447-457.
4. Jasso de Rodríguez D., García-Hernández L.C., Rocha-Guzmán N.E., Moreno-Jiménez M.R., Rodríguez-García R., Díaz-Jiménez M.L.V., Sáenz-Galindo A., Villarreal-Quintanilla J.A., Peña-Ramos F.M., Flores-López M.L., Carrillo-Lomelí D.A. (2017). ***Psacalium paucicapitatum* has *in vitro* antibacterial activity.** *Industrial Crops & Products.* (aceptado).
5. Jasso de Rodríguez D., Carrillo-Lomelí D.A., Rocha-Guzmán N.E., Moreno-Jiménez M.R., Rodríguez-García R., Díaz-Jiménez M.L.V., Flores-López M.L., Villarreal-Quintanilla J.A. (2017). **Antioxidant, anti-inflammatory and apoptotic effects of *Fluorensia microphylla* on HT-29 colon cancer cells.** *Industrial Crops & Products.* (aceptado).
6. Minjares-Fuentes R., Rodríguez-González V.M., González-Laredo R.F., Eim V., González-Centeno A.F. (2017). **Effect of different drying procedures on the bioactive polysaccharide acemannan from *Aloe vera* (*Aloe Barbadensis* Miller).** *Carbohydrate Polymers.* 168. 237-336.
7. Rosales-Castro M., González-Laredo R.F., Rivas-Arreola M.J., Karchesy J.J., **Chemical analysis of polyphenols with antioxidant capacity from *Pinus durangensis* bark.** *Journal of Wood Chemistry Technology.* 0:1-12.
8. Fregoso-Madueño J.N., Goche-Télles J.R., Rutiaga-Quiñones J.G., González-Laredo R.F., Bocanegra-Salazar M., Chávez-Simental J.A. (2017). **Alternative uses of sawmill industry waste.** *Revista Chapingo Serie Ciencias Forestales y del Ambiente.* 23(2), 243-260.
9. Ruíz-Rodríguez M.A., Vedani A., Flores-Mireles A.L., Cháirez-Ramírez M.H., Gallegos-Infante J.A., González-Laredo R.F. (2017). **In silico prediction of the toxic potential of lupeol.** *Chemical Research in Toxicology.* 30(8), 1562-1571.

2016

1. 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.
2. González-Herrera S.M., Rutiaga-Quiñones O.M., Aguilar C.N., Rodríguez Herrera R., López M.G., Ochoa Martínez, L.A., Contreras Esquivel, J.C., Rodríguez Herrera, R. (2016). **Dehydrated apple matrix supplemented with agave fructans, inulin, and oligofructose.** LWT - Food Science and Technology 65, 1059-1065.
 3. 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.
 4. 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.
 5. 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.
 6. 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.
 7. 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.
 8. 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.
 9. 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.
 10. Breglia R., Ruiz-Rodríguez M., Vitriolo A., Gonzalez-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>

2015

1. Cháirez-Ramírez, M.H., Sánchez-Burgos, J.A., Gomes C., Moreno-Jiménez, M.R., González-Laredo, R.F., Bernad-Bernad, M. J., Medina-Torres, L., Ramírez-Mares, M.V., Gallegos-Infante, J.A., Rocha-Guzmán, N.E. (2015). **Morphological and release characterization of nanoparticles formulated with poly (dl-lactide-co-glycolide) (PLGA) and lupeol: *In vitro***

- permeability and modulator effect on NF- κ B in CaCo-2 cell system stimulated with TNF α .** *Food and Chemical Toxicology*. 85. 2 – 9.
2. Sánchez-Burgos J.A., Ramírez-Mares M.V., Gallegos-Infante J.A., González-Laredo R.F., Moreno-Jiménez M.R., Cháirez-Ramírez M.H., Medina-Torres L., Rocha-Guzmán N.E. (2015). **Isolation of Lupeol from Species of White Oak and their anti-inflammatory activity.** *Industrial Crops & Products*. 77. 827-832.
 3. 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.
 4. Rosales-Castro M., Honorato-Salazar J.A., Reyes-Navarrete M.G., González-Laredo R.F. (2015). **Antioxidant phenolic compounds of ethanolic and aqueous extracts from pink cedar (*Acrocarpus fraxinifolius* Whight & Arn.) bark at two tree ages.** *Journal of Wood Chemistry and Technology* 35(4). 270-279.
 5. Moreno-Jiménez M.R., Trujillo-Esquivel F., Gallegos-Corona M.A., Reynoso-Camacho R., González-Laredo R.F., Gallegos-Infante J.A., Rocha-Guzmán N.E., Ramos-Gomez M. (2015). **Antioxidant, anti-inflammatory and anticarcinogenic activities of edible red oak (*Quercus* spp.) infusions in rat colon carcinogenesis induced by 1,2-dimethylhydrazine.** *Food and Chemical Toxicology*. 80. 144-153.
 6. Narváz-Flores M., Sánchez-Madrigal M.A., Quintero-Ramos A., Paredes-Lizárraga M.A., González-Laredo R.F., Ruiz-Gutiérrez M.G., Piñón-Castillo H.A., Meléndez-Pizarro C.O. (2015) **Ultrasound assisted extraction modeling of fructans from agave (*Agave tequilana* Weber var. Azul) at different temperatures and ultrasound powers.** *Food and Bioprocess Processing*. 96. 232–239.
 7. Gamboa-Gómez C.I., Rocha-Guzmán N.E., Gallegos-Infante J.A., Moreno-Jiménez M.R., Vázquez-Cabral B.D., González-Laredo R.F. (2015). **Plants with potential use on obesity and its complications.** *EXCLI Journal*. 14. 809-831.
 8. Díaz-Rivas J.O., Herrera-Carrera E., Gallegos-Infante J.A., Rocha-Guzmán N.E., González-Laredo R.F., Moreno-Jiménez M.R., Ramos-Gómez M., Reynoso-Camacho R., Larrosa-Pérez M., Gallegos-Corona M.A. (2015). **Gastroprotective potential of *Buddleja scordioides* Kunth *Scrophulariaceae* infusions; effects into the modulation of antioxidant enzymes and inflammation markers in an *in vivo* model.** *Journal of Ethnopharmacology* 169. 280–286.
 9. González-Herrera S.M., Rodríguez-Herrera R., López M.G., Rutiaga O.M., Aguilar C.N., Contreras-Esquivel J.C., Ochoa-Martínez L.A. (2015). **Inulin in food products: prebiotic and functional ingredient.** *British Food Journal*. 117(1). 371 – 387.
 10. Pérez-Ramírez I.F., Castaño-Tostado E., Rocha-Guzmán N.E., Ramírez-de León J.A., and Reynoso-Camacho R. (2015). **Effect of stevia and citric acid on the stability of phenolic compounds and *in vitro* antioxidant and antidiabetic capacity of a roselle (*Hibiscus sabdariffa* L.) beverage.** *Food Chemistry* 172, 885-892.
 11. Camarena-Tello J.C., Rocha-Guzmán N.E., Gallegos-Infante J.A., González-Laredo R.F., Pedraza-Bucio F.E., López-Albarrán P., Herrera-Bucio R., Rutiaga-Quiñones J.G., (2015). **Chemical composition of biomass generated in the Guava tree pruning.** *EXCLI Journal*. 14. 204-212.
 12. Moreno-Jiménez M.R., Cervantes-Cardoza V., Gallegos-Infante J.A., González-Laredo R.F.,

Estrella I., García-Gasca T. De J., Herrera-Carrera E., Díaz-Rivas O., Rocha-Guzmán N.E. (2015). **Chemical composition changes of processed beans: their antioxidant and anti-inflammatory effect in intestinal cancer cells.** *Food Research International*. 76. 79-85.

13. González-Laredo R.F., Rosales-Castro M., Rocha-Guzmán N.E., Gallegos-Infante JA, Moreno-Jiménez M.R., Karchesy J.J. (2015). **Wood preservation using natural products.** *Madera y Bosques* 21(num. esp.):63-76.

2014

1. Figueroa-Pérez M., Rocha-Guzmán N., Pérez-Ramírez I., Mercado-Silva E., Reynoso-Camacho R. (2014). **Metabolite profile, antioxidant capacity, and inhibition of digestive enzymes in infusions of peppermint (*Mentha piperita*) grown under drought stress.** *Journal of Agricultural and Food Chemistry*. 62. 12027-12033.
2. Figueroa-Pérez M.G., Rocha-Guzmán N.E., Mercado-Silva E., Loarca-Piña G., Reynoso-Camacho R. (2014). **Effect of chemical elicitors on peppermint (*Mentha piperita*) plants and their impact on the metabolite**
3. Vázquez-Cabral B.D., González-Herrera S.M., González-Laredo R.F., Moreno-Jiménez M.R., Córdova-Moreno I.T., Gallegos-Infante J.A., Rocha-Guzmán N.E. (2014). **Chemical and sensory evaluation of a functional beverage obtained from infusions of oak leaves (*Quercus resinosa*) inoculated with the Kombucha consortium at different processing conditions.** *Nutrafoods*. 13. 169-178.