

Mario A Aranda Bustos

List of Publications by Year in descending order

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69
papers

1,947
citations

257450

24
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265206

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docs citations

69
times ranked

2634
citing authors

#	ARTICLE	IF	CITATIONS
1	Variation in antioxidant capacity of quinoa (<i>Chenopodium quinoa</i> Will.) subjected to drought stress. <i>Industrial Crops and Products</i> , 2013, 46, 341-349.	5.2	296
2	Impact of air-drying temperature on nutritional properties, total phenolic content and antioxidant capacity of quinoa seeds (<i>Chenopodium quinoa</i> Willd.). <i>Industrial Crops and Products</i> , 2010, 32, 258-263.	5.2	151
3	Simultaneous determination of riboflavin, pyridoxine, nicotinamide, caffeine and taurine in energy drinks by planar chromatography-multiple detection with confirmation by electrospray ionization mass spectrometry. <i>Journal of Chromatography A</i> , 2006, 1131, 253-260.	3.7	141
4	Automated interface for hyphenation of planar chromatography with mass spectrometry. <i>Rapid Communications in Mass Spectrometry</i> , 2007, 21, 3772-3776.	1.5	86
5	Preliminary evaluation of biogenic amines content in Chilean young varietal wines by HPLC. <i>Food Control</i> , 2012, 23, 251-257.	5.5	66
6	Influence of contrasting environments on seed composition of two quinoa genotypes: nutritional and functional properties. <i>Chilean Journal of Agricultural Research</i> , 2013, 73, 06-07.	1.1	66
7	Simultaneous Determination of Caffeine, Ergotamine, and Metamizol in Solid Pharmaceutical Formulation by HPTLC-UV-FLD with Mass Confirmation by Online HPTLC-ESI-MS. <i>Journal of Chromatographic Science</i> , 2007, 45, 251-255.	1.4	59
8	New method for caffeine quantification by planar chromatography coupled with electrospray ionization mass spectrometry using stable isotope dilution analysis. <i>Rapid Communications in Mass Spectrometry</i> , 2007, 21, 1297-1303.	1.5	55
9	Nutritional value and biological properties of Chilean wild and commercial edible mushrooms. <i>Food Chemistry</i> , 2021, 356, 129651.	8.2	52
10	Effect of high hydrostatic pressure on functional properties and quality characteristics of Aloe vera gel (<i>Aloe barbadensis</i> Miller). <i>Food Chemistry</i> , 2011, 129, 1060-1065.	8.2	50
11	Identification of biogenic amines-producing lactic acid bacteria isolated from spontaneous malolactic fermentation of Chilean red wines. <i>LWT - Food Science and Technology</i> , 2016, 68, 183-189.	5.2	43
12	Nafcillin degradation by heterogeneous electro-Fenton process using Fe, Cu and Fe/Cu nanoparticles. <i>Chemosphere</i> , 2020, 247, 125813.	8.2	43
13	Fast and selective method for biogenic amines determination in wines and beers by ultra high-performance liquid chromatography. <i>Food Chemistry</i> , 2020, 309, 125689.	8.2	43
14	Solid-phase extraction and HPLC determination of Ochratoxin A in cereals products on Chilean market. <i>Food Control</i> , 2009, 20, 631-634.	5.5	42
15	Occurrence of ochratoxin A in roasted and instant coffees in Chilean market. <i>Food Control</i> , 2014, 46, 102-107.	5.5	42
16	Protein and antioxidant composition of quinoa (<i>Chenopodium quinoa</i> Willd.) sprout from seeds submitted to water stress, salinity and light conditions. <i>Industrial Crops and Products</i> , 2017, 107, 558-564.	5.2	42
17	Evaluation of phenolic profiles and antioxidant capacity of maqui (<i>Aristotelia</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 10 and Agriculture, 2018, 98, 4168-4176.	3.5	39
18	Development of a bienzymatic amperometric biosensor to determine uric acid in human serum, based on mesoporous silica (MCM-41) for enzyme immobilization. <i>Sensors and Actuators B: Chemical</i> , 2014, 195, 58-62.	7.8	36

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19	Evaluation of biogenic amines content in Chilean reserve varietal wines. Food and Chemical Toxicology, 2012, 50, 2742-2750.	3.6	35
20	Antifungal activities of secondary metabolites isolated from liquid fermentations of <i>Stereum hirsutum</i> (Sh134-11) against <i>Botrytis cinerea</i> (grey mould agent). Food and Chemical Toxicology, 2017, 109, 1048-1054.	3.6	32
21	Bioaccessibility of different types of phenolic compounds co-encapsulated in alginate/chitosan-coated zein nanoparticles. LWT - Food Science and Technology, 2021, 149, 112024.	5.2	30
22	Occurrence of biogenic amines in beers from Chilean market. Food Control, 2016, 70, 138-144.	5.5	28
23	An improved method for a fast screening of α -glucosidase inhibitors in cherimoya fruit (<i>Annona</i>) by HPLC-MS/MS. Journal of Chromatography A, 2019, 1608, 460415.	3.7	28
24	Water column circulation drives microplastic distribution in the Martínez-Baker channels; A large fjord ecosystem in Chilean Patagonia. Marine Pollution Bulletin, 2020, 160, 111591.	5.0	28
25	Propolis polyphenolic compounds affect the viability and structure of <i>Helicobacter pylori</i> in vitro. Revista Brasileira De Farmacognosia, 2019, 29, 325-332.	1.4	24
26	Antifungal activities of extracts produced by liquid fermentations of Chilean <i>Stereum</i> species against <i>Botrytis cinerea</i> (grey mould agent). Crop Protection, 2016, 89, 95-100.	2.1	22
27	LIPID DAMAGE DURING FROZEN STORAGE OF WHOLE JACK MACKEREL (<i>TRACHURUS SYMMETRICUS</i>) by HPLC-MS/MS. Journal of Chromatography A, 2019, 1608, 460415.	1.0	21
28	Monitoring the dose of florfenicol in medicated salmon feed by planar chromatography (HPTLC). Journal of Planar Chromatography - Modern TLC, 2006, 19, 204-207.	1.2	21
29	Simultaneous degradation of 30 pharmaceuticals by anodic oxidation: Main intermediaries and by-products. Chemosphere, 2021, 269, 128753.	8.2	19
30	Detection and identification of acetylcholinesterase inhibitors in <i>Annona cherimola</i> Mill. by effect-directed analysis using thin-layer chromatography-bioassay-mass spectrometry. Phytochemical Analysis, 2019, 30, 679-686.	2.4	18
31	Chemometric Optimization of QuEChERS Extraction Method for Polyphenol Determination in Beers by Liquid Chromatography with Ultraviolet Detection. Food Analytical Methods, 2019, 12, 448-457.	2.6	18
32	Routine method for quantification of starch by planar chromatography (HPTLC). Journal of Planar Chromatography - Modern TLC, 2005, 18, 285-289.	1.2	17
33	L-DOPA Trends in Different Tissues at Early Stages of <i>Vicia faba</i> Growth: Effect of Tyrosine Treatment. Applied Sciences (Switzerland), 2018, 8, 2431.	2.5	17
34	Effect of the sp^3/sp^2 Ratio in Boron-Doped Diamond Electrodes on the Degradation Pathway of Aniline by Anodic Oxidation. ChemElectroChem, 2019, 6, 4801-4810.	3.4	14
35	Antibiotics florfenicol and flumequine in the water column and sediments of Puyuhuapi Fjord, Chilean Patagonia. Chemosphere, 2021, 275, 130029.	8.2	14
36	ONE-STEP PURIFICATION OF TWO SEMI-SYNTHETIC EPICATECHIN ADDUCTS PREPARED FROM AVOCADO PEELS PROCYANIDINS BY CENTRIFUGAL PARTITION CHROMATOGRAPHY AND EVALUATION OF THEIR ANTI-INFLAMMATORY EFFECTS ON ADENOCARCINOMA GASTRIC CELLS INFECTED WITH <i>Helicobacter pylori</i> . Journal of the Chilean Chemical Society, 2018, 63, 4222-4228.	1.2	12

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37	Evaluation of NIR and Raman spectroscopies for the quality analytical control of a solid pharmaceutical formulation with three active ingredients.. <i>Microchemical Journal</i> , 2020, 154, 104576.	4.5	12
38	Usage of supercritical fluid techniques to obtain bioactive alkaloid-rich extracts from cherimoya peel and leaves: extract profiles and their correlation with antioxidant properties and acetylcholinesterase and β -glucosidase inhibitory activities. <i>Food and Function</i> , 2020, 11, 4224-4235.	4.6	12
39	Development of a Bi enzymatic Amperometric Glucose Biosensor Using Mesoporous Silica (MCM41) for Enzyme Immobilization and Its Application on Liquid Pharmaceutical Formulations. <i>Electroanalysis</i> , 2013, 25, 308-315.	2.9	11
40	Effects of drying processes on composition, microstructure and health aspects from maqui berries. <i>Journal of Food Science and Technology</i> , 2020, 57, 2241-2250.	2.8	11
41	A fast and selective method to determine phenolic compounds in quinoa (<i>Chenopodium quinoa</i> Will) seeds applying ultrasound-assisted extraction and high-performance liquid chromatography. <i>Chemical Papers</i> , 2021, 75, 431-438.	2.2	11
42	Fabrication and Filtration Performance of Aquaporin Biomimetic Membranes for Water Treatment. <i>Separation and Purification Reviews</i> , 2022, 51, 340-357.	5.5	11
43	Invasive diatom <i>Didymosphenia geminata</i> as a source of polysaccharides with antioxidant and immunomodulatory effects on macrophage cell lines. <i>Journal of Applied Phycology</i> , 2020, 32, 93-102.	2.8	10
44	Unsaturated fatty acids and insulin resistance in childhood obesity. <i>Journal of Pediatric Endocrinology and Metabolism</i> , 2014, 27, 503-10.	0.9	9
45	Dynamic of biogenic amines and precursor amino acids during cabernet sauvignon vinification. <i>LWT - Food Science and Technology</i> , 2018, 97, 238-244.	5.2	9
46	Mass Spectrometry Determination of Fining-Related Allergen Proteins in Chilean Wines. <i>Food Analytical Methods</i> , 2019, 12, 827-837.	2.6	8
47	Water-sediment partitioning of flumequine and florfenicol, two antibiotics used in salmon aquaculture in Chile. <i>Marine Pollution Bulletin</i> , 2022, 177, 113480.	5.0	8
48	Fast and Selective Determination of Ochratoxin A in Wines Using an Optimized and Validated Liquid Chromatographic Method. <i>Food Analytical Methods</i> , 2013, 6, 621-629.	2.6	7
49	Bi enzymatic Biosensor for Malic Acid Based on Malate Dehydrogenase and Transaminase Immobilized onto a Glassy Carbon Powder/Carbon Nanotubes/Nad ⁺ Composite Electrode. <i>Electroanalysis</i> , 2017, 29, 238-243.	2.9	7
50	Expanding the chemical space of aryloxy-naphthoquinones as potential anti-Chagasic agents: synthesis and trypanosomicidal activity. <i>Medicinal Chemistry Research</i> , 2021, 30, 2256-2265.	2.4	7
51	LC-MS/MS METHOD FOR L-DOPA QUANTIFICATION IN DIFFERENT TISSUES OF VICIA FABA. <i>Journal of the Chilean Chemical Society</i> , 2019, 64, 4651-4653.	1.2	7
52	New development of a solar electrochemical raceway pond reactor for industrial wastewater treatment. <i>Environmental Research</i> , 2022, 212, 113553.	7.5	7
53	A Selective Chromatographic Method to Determine the Dynamic of Biogenic Amines During Brewing Process. <i>Food Analytical Methods</i> , 2016, 9, 3385-3395.	2.6	6
54	Protocol for maximizing the triglycerides-enriched lipids production from <i>Dunaliella salina</i> ; SA32007 biomass, isolated from the Salar de Atacama (Northern Chile). <i>Advances in Bioscience and Biotechnology (Print)</i> , 2013, 04, 830-839.	0.7	6

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55	EVALUATION OF TEA FUNCTIONALITY: DETERMINATION OF L-THEANINE CONTENT IN GREEN AND BLACK TEAS BY LIQUID CHROMATOGRAPHY. <i>Journal of the Chilean Chemical Society</i> , 2013, 58, 2168-2171.	1.2	5
56	CONFIRMATION OF DEOXYNIVALENOL PRESENCE IN CHILEAN WHEAT BY HIGH-PERFORMANCE THIN-LAYER CHROMATOGRAPHY-MASS SPECTROMETRY. <i>Journal of the Chilean Chemical Society</i> , 2017, 62, 3435-3437.	1.2	5
57	OPTIMIZATION AND VALIDATION OF A LIQUID CHROMATOGRAPHIC METHOD FOR DETERMINATION OF CAPSAICIN IN CHILI PEPPERS. <i>Journal of the Chilean Chemical Society</i> , 2019, 64, 4475-4479.	1.2	5
58	Removal of chloridazon and its metabolites from soil and soil washing water by electrochemical processes. <i>Electrochimica Acta</i> , 2022, 425, 140682.	5.2	5
59	QUANTIFICATION OF PYRITINOL IN SOLID PHARMACEUTICAL FORMULATION BY HIGH-PERFORMANCE THIN-LAYER CHROMATOGRAPHY-ULTRAVIOLET DETECTION AND SELECTIVITY EVALUATION BY MASS SPECTROMETRY. <i>Journal of Liquid Chromatography and Related Technologies</i> , 2010, 33, 957-971.	1.0	4
60	Occurrence of allergen proteins in wines from Chilean market. <i>Food Additives and Contaminants: Part B Surveillance</i> , 2020, 13, 268-274.	2.8	3
61	Highlight report: epoxide hydrolasesâ€™ protection from reactive compounds and risk of cardiovascular disease. <i>Archives of Toxicology</i> , 2015, 89, 2463-2464.	4.2	2
62	Chemometric optimisation of pressurised liquid extraction for the determination of alliin and S-allylcysteine in giant garlic (<i>Allium ampeloprasum</i> L.) by liquid chromatography tandem mass spectrometry. <i>Phytochemical Analysis</i> , 2021, 32, 1051-1058.	2.4	2
63	Next Generation Ingredients Based on Winemaking By-Products and an Approaching to Antiviral Properties. <i>Foods</i> , 2022, 11, 1604.	4.3	2
64	Determination of Available Lysine by Planar Chromatography: A Useful Tool for Protein Quality Evaluation in Fish Feed. <i>Journal of AOAC INTERNATIONAL</i> , 2009, 92, 699-702.	1.5	1
65	EFFECT OF CHEMICAL AND PHYSICAL VARIABLES IN THE PHOTO-ELECTROCHEMICAL REMOVAL OF ESTRIOL (E3) AND 17-ETHINYLESTRADIOL (EE2) IN AQUEOUS SOLUTION. <i>Journal of the Chilean Chemical Society</i> , 2018, 63, 4250-4256.	1.2	1
66	DEVELOPMENT AND CHARACTERIZATION OF A SENSOR BASED ON CARBON NANOFIBERS: APPLICATION TO ACETAZOLAMIDE DETERMINATION IN PHARMACEUTICALS AND BIOLOGICAL FLUIDS. <i>Journal of the Chilean Chemical Society</i> , 2019, 64, 4382-4385.	1.2	1
67	Chemometric optimization of trypsin digestion method applying infrared, microwave and ultrasound energies for determination of caseins and ovalbumin in wines. <i>Journal of Food Science and Technology</i> , 2021, 58, 2914-2923.	2.8	1
68	Anthocyanins from <i>Aristotelia chilensis</i> Prevent Olanzapine-Induced Hepatic-Lipid Accumulation but Not Insulin Resistance in Skeletal Muscle Cells. <i>Molecules</i> , 2021, 26, 6149.	3.8	1
69	Multivariable optimization of ultrasound-assisted extraction for the determination of phenolic and antioxidants compounds from arrayan (<i>Luma apiculata</i> (DC.) Burret) leaves by microplate-based methods and mass spectrometry. <i>Journal of Applied Research on Medicinal and Aromatic Plants</i> , 2021, , 100356.	1.5	0