## Mario A Aranda Bustos

List of Publications by Year in descending order

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69 papers 1,947 citations

257450 24 h-index 265206 42 g-index

69 all docs

69 docs citations

69 times ranked 2634 citing authors

#	Article	IF	CITATIONS
1	Fabrication and Filtration Performance of Aquaporin Biomimetic Membranes for Water Treatment. Separation and Purification Reviews, 2022, 51, 340-357.	5.5	11
2	Water-sediment partitioning of flumequine and florfenicol, two antibiotics used in salmon aquaculture in Chile. Marine Pollution Bulletin, 2022, 177, 113480.	5.0	8
3	Next Generation Ingredients Based on Winemaking By-Products and an Approaching to Antiviral Properties. Foods, 2022, 11, 1604.	4.3	2
4	New development of a solar electrochemical raceway pond reactor for industrial wastewater treatment. Environmental Research, 2022, 212, 113553.	7.5	7
5	Removal of chloridazon and its metabolites from soil and soil washing water by electrochemical processes. Electrochimica Acta, 2022, 425, 140682.	5.2	5
6	Simultaneous degradation of 30 pharmaceuticals by anodic oxidation: Main intermediaries and by-products. Chemosphere, 2021, 269, 128753.	8.2	19
7	Chemometric optimization of trypsin digestion method applying infrared, microwave and ultrasound energies for determination of caseins and ovalbumin in wines. Journal of Food Science and Technology, 2021, 58, 2914-2923.	2.8	1
8	A fast and selective method to determine phenolic compounds in quinoa (Chenopodium quinoa Will) seeds applying ultrasound-assisted extraction and high-performance liquid chromatography. Chemical Papers, 2021, 75, 431-438.	2.2	11
9	Chemometric optimisation of pressurised liquid extraction for the determination of alliin and Sâ€allylâ€cysteine in giant garlic ( <scp><i>Allium ampeloprasum</i></scp> L.) by liquid chromatography tandem mass spectrometry. Phytochemical Analysis, 2021, 32, 1051-1058.	2.4	2
10	Antibiotics florfenicol and flumequine in the water column and sediments of Puyuhuapi Fjord, Chilean Patagonia. Chemosphere, 2021, 275, 130029.	8.2	14
11	Nutritional value and biological properties of Chilean wild and commercial edible mushrooms. Food Chemistry, 2021, 356, 129651.	8.2	52
12	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
13	Anthocyanins from Aristotelia chilensis Prevent Olanzapine-Induced Hepatic-Lipid Accumulation but Not Insulin Resistance in Skeletal Muscle Cells. Molecules, 2021, 26, 6149.	3.8	1
14	Expanding the chemical space of aryloxy-naphthoquinones as potential anti-Chagasic agents: synthesis and trypanosomicidal activity. Medicinal Chemistry Research, 2021, 30, 2256-2265.	2.4	7
15	Multivariable optimization of ultrasound-assisted extraction for the determination of phenolic and antioxidants compounds from arrayan (Luma apiculata (DC.) Burret) leaves by microplate-based methods and mass spectrometry. Journal of Applied Research on Medicinal and Aromatic Plants, 2021, , 100356.	1.5	O
16	Nafcillin degradation by heterogeneous electro-Fenton process using Fe, Cu and Fe/Cu nanoparticles. Chemosphere, 2020, 247, 125813.	8.2	43
17	Fast and selective method for biogenic amines determination in wines and beers by ultra high-performance liquid chromatography. Food Chemistry, 2020, 309, 125689.	8.2	43
18	Invasive diatom Didymosphenia geminata as a source of polysaccharides with antioxidant and immunomodulatory effects on macrophage cell lines. Journal of Applied Phycology, 2020, 32, 93-102.	2.8	10

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19	Evaluation of NIR and Raman spectroscopies for the quality analytical control of a solid pharmaceutical formulation with three active ingredients Microchemical Journal, 2020, 154, 104576.	4.5	12
20	Water column circulation drives microplastic distribution in the MartÃnez-Baker channels; A large fjord ecosystem in Chilean Patagonia. Marine Pollution Bulletin, 2020, 160, 111591.	5.0	28
21	Effects of drying processes on composition, microstructure and health aspects from maqui berries. Journal of Food Science and Technology, 2020, 57, 2241-2250.	2.8	11
22	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 î±-glucosidase inhibitory activities. Food and Function, 2020, 11, 4224-4235.	4.6	12
23	Occurrence of allergen proteins in wines from Chilean market. Food Additives and Contaminants: Part B Surveillance, 2020, 13, 268-274.	2.8	3
0.4	An improved method for a fast screening of α-glucosidase inhibitors in cherimoya fruit (Annona) Tj ETQq0 0 0 rgB		
24	chromatography-bioassay-mass spectrometry. Journal of Chromatography A, 2019, 1608, 460415.	3.7	28
25	Effect of the sp <sup>3</sup> /sp <sup>2</sup> Ratio in Boronâ€Doped Diamond Electrodes on the Degradation Pathway of Aniline by Anodic Oxidation. ChemElectroChem, 2019, 6, 4801-4810.	3.4	14
26	Detection and identification of acetylcholinesterase inhibitors in <scp><i>Annona cherimola</i></scp> Mill. by effectâ€directed analysis using thinâ€layer chromatographyâ€bioassayâ€mass spectrometry. Phytochemical Analysis, 2019, 30, 679-686.	2.4	18
27	Propolis polyphenolic compounds affect the viability and structure of Helicobacter pylori in vitro. Revista Brasileira De Farmacognosia, 2019, 29, 325-332.	1.4	24
28	DEVELOPMENT AND CHARACTERIZATION OF A SENSOR BASED ON CARBON NANOFIBERS: APPLICATION TO ACETAZOLAMIDE DETERMINATION IN PHARMACEUTICALS AND BIOLOGICAL FLUIDS. Journal of the Chilean Chemical Society, 2019, 64, 4382-4385.	1.2	1
29	Mass Spectrometry Determination of Fining-Related Allergen Proteins in Chilean Wines. Food Analytical Methods, 2019, 12, 827-837.	2.6	8
30	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
31	OPTIMIZATION AND VALIDATION OF A LIQUID CHROMATOGRAPHIC METHOD FOR DETERMINATION OF CAPSAICIN IN CHILI PEPPERS. Journal of the Chilean Chemical Society, 2019, 64, 4475-4479.	1.2	5
32	LC-MS/MS METHOD FOR L-DOPA QUANTIFICATION IN DIFFERENT TISSUES OF VICIA FABA. Journal of the Chilean Chemical Society, 2019, 64, 4651-4653.	1.2	7
33	Evaluation of phenolic profiles and antioxidant capacity of maqui ( <scp><i>Aristotelia) Tj ETQq1 1 0.784314 rgBT and Agriculture, 2018, 98, 4168-4176.</i></scp>		10 Tf 50 <mark>18</mark> 39
34	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 Helicobacter pylori. Journal of the Chilean Chemical Society, 2018, 63, 4222-4228.	1.2	12
35	EFFECT OF CHEMICAL AND PHYSICAL VARIABLES IN THE PHOTO-ELECTROCHEMICAL REMOVAL OF ESTRIOL (E3) AND 17 α-ETHINYLESTRADIOL (EE2) IN AQUEOUS SOLUTION. Journal of the Chilean Chemical Society, 2018, 63, 4250-4256.	1.2	1
36	L-DOPA Trends in Different Tissues at Early Stages of Vicia faba Growth: Effect of Tyrosine Treatment. Applied Sciences (Switzerland), 2018, 8, 2431.	2.5	17

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37	Dynamic of biogenic amines and precursor amino acids during cabernet sauvignon vinification. LWT - Food Science and Technology, 2018, 97, 238-244.	5.2	9
38	Antifungal activities of secondary metabolites isolated from liquid fermentations of Stereum hirsutum (Sh134-11) against Botrytis cinerea (grey mould agent). Food and Chemical Toxicology, 2017, 109, 1048-1054.	3.6	32
39	Protein and antioxidant composition of quinoa (Chenopodium quinoa Willd.) sprout from seeds submitted to water stress, salinity and light conditions. Industrial Crops and Products, 2017, 107, 558-564.	5.2	42
40	Bienzymatic Biosensor for Malic Acid Based on Malate Dehydrogenase and Transaminase Immobilized onto a Glassy Carbon Powder/Carbon Nanotubes/Nad <sup>+</sup> Composite Electrode. Electroanalysis, 2017, 29, 238-243.	2.9	7
41	CONFIRMATION OF DEOXYNIV ALENOL PRESENCE IN CHILEAN WHEAT BY HIGH-PERFORMANCE THIN-LAYER CHROMATOGRAPHY-MASS SPECTROMETRY. Journal of the Chilean Chemical Society, 2017, 62, 3435-3437.	1.2	5
42	Antifungal activities of extracts produced by liquid fermentations of Chilean Stereum species against Botrytis cinerea (grey mould agent). Crop Protection, 2016, 89, 95-100.	2.1	22
43	A Selective Chromatographic Method to Determine the Dynamic of Biogenic Amines During Brewing Process. Food Analytical Methods, 2016, 9, 3385-3395.	2.6	6
44	Occurrence of biogenic amines in beers from Chilean market. Food Control, 2016, 70, 138-144.	5 <b>.</b> 5	28
45	Identification of biogenic amines-producing lactic acid bacteria isolated from spontaneous malolactic fermentation of chilean red wines. LWT - Food Science and Technology, 2016, 68, 183-189.	5.2	43
46	Highlight report: epoxide hydrolasesâ€"protection from reactive compounds and risk of cardiovascular disease. Archives of Toxicology, 2015, 89, 2463-2464.	4.2	2
47	Unsaturated fatty acids and insulin resistance in childhood obesity. Journal of Pediatric Endocrinology and Metabolism, 2014, 27, 503-10.	0.9	9
48	Development of a bienzymatic amperometric biosensor to determine uric acid in human serum, based on mesoporous silica (MCM-41) for enzyme immobilization. Sensors and Actuators B: Chemical, 2014, 195, 58-62.	7.8	36
49	Occurrence of ochratoxin A in roasted and instant coffees in Chilean market. Food Control, 2014, 46, 102-107.	5.5	42
50	Fast and Selective Determination of Ochratoxin A in Wines Using an Optimized and Validated Liquid Chromatographic Method. Food Analytical Methods, 2013, 6, 621-629.	2.6	7
51	Development of a Bienzymatic Amperometric Glucose Biosensor Using Mesoporous Silica (MCMâ€41) for Enzyme Immobilization and Its Application on Liquid Pharmaceutical Formulations. Electroanalysis, 2013, 25, 308-315.	2.9	11
52	Variation in antioxidant capacity of quinoa (Chenopodium quinoa Will) subjected to drought stress. Industrial Crops and Products, 2013, 46, 341-349.	5.2	296
53	Influence of contrasting environments on seed composition of two quinoa genotypes: nutritional and functional properties. Chilean Journal of Agricultural Research, 2013, 73, 06-07.	1.1	66
54	EVALUATION OF TEA FUNCTIONALITY: DETERMINATION OF L-THEANINE CONTENT IN GREEN AND BLACK TEAS BY LIQUID CHROMATOGRAPHY. Journal of the Chilean Chemical Society, 2013, 58, 2168-2171.	1.2	5

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55	Protocol for maximizing the triglycerides-enriched lipids production from & amp;lt;i>Dunaliella salina SA32007 biomass, isolated from the Salar de Atacama (Northern Chile). Advances in Bioscience and Biotechnology (Print), 2013, 04, 830-839.	0.7	6
56	Evaluation of biogenic amines content in chilean reserve varietal wines. Food and Chemical Toxicology, 2012, 50, 2742-2750.	3.6	35
57	Preliminary evaluation of biogenic amines content in Chilean young varietal wines by HPLC. Food Control, 2012, 23, 251-257.	5.5	66
58	Effect of high hydrostatic pressure on functional properties and quality characteristics of Aloe vera gel (Aloe barbadensis Miller). Food Chemistry, 2011, 129, 1060-1065.	8.2	50
59	Impact of air-drying temperature on nutritional properties, total phenolic content and antioxidant capacity of quinoa seeds (Chenopodium quinoa Willd.). Industrial Crops and Products, 2010, 32, 258-263.	5.2	151
60	QUANTIFICATION OF PYRITINOL IN SOLID PHARMACEUTICAL FORMULATION BY HIGH-PERFORMANCE THIN-LAYER CHROMATOGRAPHY-ULTRAVIOLET DETECTION AND SELECTIVITY EVALUATION BY MASS SPECTROMETRY. Journal of Liquid Chromatography and Related Technologies, 2010, 33, 957-971.	1.0	4
61	Determination of Available Lysine by Planar Chromatography: A Useful Tool for Protein Quality Evaluation in Fish Feed. Journal of AOAC INTERNATIONAL, 2009, 92, 699-702.	1.5	1
62	Solid-phase extraction and HPLC determination of Ochratoxin A in cereals products on Chilean market. Food Control, 2009, 20, 631-634.	5.5	42
63	Simultaneous Determination of Caffeine, Ergotamine, and Metamizol in Solid Pharmaceutical Formulation by HPTLC-UV-FLD with Mass Confirmation by Online HPTLC-ESI-MS. Journal of Chromatographic Science, 2007, 45, 251-255.	1.4	59
64	New method for caffeine quantification by planar chromatography coupled with electropray ionization mass spectrometry using stable isotope dilution analysis. Rapid Communications in Mass Spectrometry, 2007, 21, 1297-1303.	1.5	55
65	Automated interface for hyphenation of planar chromatography with mass spectrometry. Rapid Communications in Mass Spectrometry, 2007, 21, 3772-3776.	1.5	86
66	LIPID DAMAGE DURING FROZEN STORAGE OF WHOLE JACK MACKEREL (TRACHURUS SYMMETRICUS) Tj ETQq0	0 Q.rgBT	/Overlock 10 1
67	Simultaneous determination of riboflavin, pyridoxine, nicotinamide, caffeine and taurine in energy drinks by planar chromatography-multiple detection with confirmation by electrospray ionization mass spectrometry. Journal of Chromatography A, 2006, 1131, 253-260.	3.7	141
68	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
69	Routine method for quantification of starch by planar chromatography (HPTLC). Journal of Planar Chromatography - Modern TLC, 2005, 18, 285-289.	1.2	17