

Artículos 2015

- 1.- Olivas-Aguirre FJ, López-Díaz JA, **González-Aguilar G.A.**, Álvarez-Parrilla E, de la Rosa L, & Wall-Medrano, A. 2015. Taninos Hidrolizables: bioquímica, aspectos nutricionales y efectos en la salud. *Nutrición Hospitalaria*. 07/2015; 30(5):1-5.
- 2.- Wall-Medrano, A., Olivas-Aguirre, F.J., Velderrain-Rodríguez, G.R., **González-Aguilar, G.A.** de la Rosa. L.A., López-Díaz, J.A. y Álvarez-Parrilla, E. 2015. El mango: Aspectos agroindustriales, valor nutricional/ funcional y efectos en la salud. *Nutrición Hospitalaria*. *Nutr Hosp*. 2015;31(1):67-75.
- 3.- Yong Seo Park, Martin Polovka, Alma Leticia Martinez-Ayala, **Gustavo A. González-Aguilar**, Kyung-Sik Hame, Seong-Gook Kang, Yang-Kyun Park, Buk-Gu Heo, Jacek Namiesnik, Shela Gorinstein. 2015. Fluorescence studies by quenching and protein unfolding on the interaction of bioactive compounds in water extracts of kiwi fruit cultivars with human serum albumin. *Journal of Luminescence* 160 (2015) 71–77.
- 4.- Villa-Rodriguez, J.A., Palafox-Carlos, H., Yahia, E.M., J.F. Ayala-Zavala and **Gonzalez-Aguilar G.A.** 2015. Maintaining antioxidant potential of fresh fruits and vegetables after harvest. *Critical Review in Food Science and Technology*. Volume 55(6):806-822.
- 5.- Gil-Chavez, G.J., Laura Contreras-Angulo, Benigno Valdez-Torres, **Gustavo A. Gonzalez-Aguilar*** and J. Basilio Heredia. 2015. Optimization process for recovery phenolic antioxidant compounds from low quality eggplant (*Solanum melongena* L.) pulp by modified supercritical carbon dioxide extraction." *Separation Science and Technology*. Volume: 50 Issue: 6 Pages: 841-850.
- 6.- Blancas-Benitez, F.J., Mercado-Mercado, G., Quirós-Sauceda, A.E., Montalvo-González, E., **González-Aguilar, G.A.** and Sáyago-Ayerdi, S.G. 2015. Bioaccessibility of polyphenols associated with dietary fiber and in vitro kinetics release of polyphenols in Mexican 'Ataulfo' mango (*Mangifera indica* L) by-products. *Food and Function*. Volume 6(3): 859-868.
- 7.- Velderrain-Rodríguez, G.R., Ovando M., **González-Aguilar, G.A.** 2015. Bioaccessibility of antioxidant synergic combinations of polyphenols from mango cv. Ataulfo peel in edible coating applied in fresh-cut papaya. *Food and Nutrition Science (Special Issue February)*.
- 8.- Dymerski, T., Namiesnik, J., Vearasilp, J., Leontowicz, M., Leontowicz, H., Martinez-Ayala, A.L., **González-Aguilar, G.A.**, Robles-Sánchez, R.M., Shela Gorinstein. 2015. Detection, quantification and properties of some volatiles in berries by two dimensional chromatography, fluorescence and Fourier transform infrared spectroscopy techniques. *BBAGEN-15-80*.
- 9.- Núñez-Gastélum, JA, Alvarez-Parrilla, E., de la Rosa, L.A., Martínez-Ruíz, N.R., **González-Aguilar, G.A.** and Rodrigo-García, J. 2015. Effect of harvest date and storage duration on chemical composition, sugar, and phenolic profile of 'Golden Delicious' apples from Northwest Mexico. *New Zealand Journal of Crop and Horticultural Science*. <http://dx.doi.org/10.1080/01140671.2015.1026358>.

- 10.- Salinas-Hernández, RM, **González-Aguilar G.A**, Tiznado-Hernández, ME. 2015. Utilization of physicochemical variables developed from changes in sensory attributes and consumer acceptability to predict the shelf life of fresh-cut mango fruit. *Journal of Food Science and Technology-MYSORE* Volume: 52(1):63-77. DOI: 10.1007/s13197-013-0992-0.
- 11.- Amaya-Villalva, MF, **González-Aguilar G.A.**, Rouzaud-Sandez, O., Gorinstein, S., Astiazaran-Garcia, H., Robles-Sanchez, M. 2015. Obesity-related indicators and their relationship with serum antioxidant activity levels in Mexican adults. *NUTRICION HOSPITALARIA*. Volume 31(5):1989-1995. DOI: 10.3305/nh.2015.31.5.8524
- 12.- Duarte-Sierra, A., Aispuro-Hernández, E., Vargas-Arispuro, I., Islas-Osuna, M.A., **González-Aguilar G.A.** and M.A. Martínez-Téllez. 2015. Quality and PR gene expression of table grapes treated with ozone and sulfur dioxide to control fungal decay. *Journal of the Science of Food and Agriculture* 06/2015; DOI:10.1002/jsfa.7312
- 13.- Camelo-Méndez, G.A., Ferruzzi, M.G., González-Aguilar, G.A., Bello-Pérez, L.A. 2015. Carbohydrate and Phytochemical Digestibility in Pasta. *Food Engineering Reviews* 01/2015; DOI:10.1007/s12393-015-9117-z
- 14.- Urias-Lugo, D., **González-Aguilar G.A.**, Valdez-Torres, B., Muy-Rangel, M.D., Serna-Saldívar, S. and Basilio-Heredia, B. 2015. Physical, nutrimental and antioxidant properties of native and elite blue maize hybrids (*Zea mays* L.) (In Review).
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- 16.- Agama-Acevedo E.; Sañudo-Barajas J.A., Vélez de la Rocha R., **González-Aguilar G.A.**; Bello-Peréz L.A. 2015. Potential of Plantain Peels Flour (*musa paradisiaca* l.) as a Source of Dietary Fiber and Antioxidant Compounds. *Journal of Food (CYTA)* (In press).
- 17.- Mercado-Mercado, G., Blancas-Benitez, F.J., Montalvo-González, E., Valderrain-Rodríguez, G.R., **González-Aguilar G.A.**, Sáyago-Ayerdi, S. 2015. Bioaccessibility of polyphenols released and associated to dietary fibre in calyces and decoction residues of Roselle (*Hibiscus sabdariffa* L.). *Journal of Functional Foods* (In press).

Book Chapters

- 1.- Alvarez, M.V., Moreira, M.R., Roura, S.I., Ayala-Zavala, J.F. and **González-Aguilar G.A.** 2015. Using natural antimicrobials to enhance the safety and quality of fresh and processed fruits and vegetables: types of antimicrobials. Chapter 13. *Handbook of Natural*

Antimicrobials for Food Safety and Quality. <http://dx.doi.org/10.1016/B978-1-78242-034-7.00013-X>.

2.- Alvarez, M.V., Moreira, M.R., Roura, S.I., Ayala-Zavala, J.F. and **González-Aguilar G.A.** 2015. Using natural antimicrobials to enhance the safety and quality of fresh and processed fruits and vegetables: application techniques and quality issues. Chapter 14. Handbook of Natural Antimicrobials for Food Safety and Quality. <http://dx.doi.org/10.1016/B978-1-78242-034-7.00014-1>.