

Productos del programa de Doctorado en Ciencias en las LGAC

6 de junio de 2020

Las Líneas de Generación y Aplicación del Conocimiento (LGAC) de programa de Doctorado en Ciencias son

- **LGAC 1.-** Físicoquímica de materiales y química sostenible
- **LGAC 2.-** Aplicaciones biotecnológicas en salud y ambiente
- **LGAC 3.-** Procesamiento, conservación y componentes de los alimentos

Los productos listados a continuación fueron recopilados con ayuda de la base de datos Scopus y posteriormente clasificados de acuerdo con las LGAC del programa.

1. Relación de productos de las LGAC de los estudiantes y profesores del NAB

Aquí se presentan los productos de los estudiantes y profesores del NAB para cada LGAC

1.1. LGAC 1. Físicoquímica de materiales y química sostenible

- **Estudiantes:** Isuí Abril García Montoya.
Profesores: Quintín Rascón Cruz, María Elena Fuentes Montero y Luz María Rodríguez Valdez[1].

- **Estudiantes:** Luis Ángel Soto Salcido.
Profesores: María de Lourdes Ballinas Casarrubias y Guadalupe Virginia Nevarez Moorillón[2].

- **Estudiantes:** Luis Ángel Soto Salcido.
Profesores: María de Lourdes Ballinas Casarrubias[3].

- **Estudiantes:** Ana Selene Márquez Rodríguez.
Profesores: María Elena Fuentes Montero, Luz María Rodríguez Valdez, Erika Salas Muñoz[4]

1.2. LGAC 2. Aplicaciones biotecnológicas en salud y ambiente

- **Estudiantes:** Blanca Flor Iglesias Figueroa.
Profesores: Quintín Rascón Cruz[5, 6, 7, 8].

1.3. LGAC 3. Procesamiento, conservación y componentes de los alimentos

- **Estudiantes:** José Rafael Linares Morales.
Profesores: Néstor Gutiérrez Méndez y Guadalupe Virginia Nevarez Moorillón[9].

- **Estudiantes:** Dely Rubí Chácez Garay.
Profesores: Néstor Gutiérrez Méndez[10].

- **Estudiantes:** Anahí Levario Gómez,
Profesores: Néstor Gutiérrez Méndez y Guadalupe Virginia Nevarez Moorillón[11]

- **Estudiantes:** Yanira Ivonne Sánchez García.
Profesores: Néstor Gutiérrez Méndez[12]

- [1] I. A. García-Montoya, N. R. Flores-Holguín, L.-L. Landeros-Martínez, M. Alvarado-González, Q. Rascón-Cruz, M.E. Fuentes-Montero, P. Palomares-Báez, and L.M. Rodríguez-Valdez. Analysis of the molecular interactions between cytochromes p450 3a4 and 1a2 and aflatoxins: A docking study. *Applied Sciences (Switzerland)*, 9(12), 2019. cited By 1.
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2. Relación de productos de las LGAC por año

Artículos - 2020 - LGAC 1

- [1] K. F. Chacon-Vargas, V. G. Domínguez-Méndez, B. Noguera-Torres, D. Chávez-Flores, A. A. Camacho-Dávila, L. E. Sánchez-Torres, and J. C. Espinoza-Hicks. O-geranylchalcones: synthesis and metabolic inhibition against *leishmania mexicana* and *trypanosoma cruzi*. *Medicinal Chemistry Research*, 29(1):156–165, 2020. cited By 0. URL: <https://www.scopus.com/inward/record.uri?eid=2-s2.0-85075196822&doi=10.1007%2fs00044-019-02469-4&partnerID=40&md5=4dde9d5a5f13385f8ecc725ef3d35bfb>, doi: 10.1007/s00044-019-02469-4.

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