

Beatriz Andrea Acosta-Estrada

List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

9

papers

776

citations

8

h-index

10

g-index

10

ext. papers

926

ext. citations

4.7

avg, IF

4.48

L-index

#	Paper	IF	Citations
9	Bound phenolics in foods, a review. <i>Food Chemistry</i> , 2014 , 152, 46-55	8.5	607
8	Improvement of dietary fiber, ferulic acid and calcium contents in pan bread enriched with nejayote food additive from white maize (<i>Zea mays</i>). <i>Journal of Cereal Science</i> , 2014 , 60, 264-269	3.8	51
7	Cellular antioxidant activity and in vitro inhibition of α -glucosidase, α -amylase and pancreatic lipase of oregano polyphenols under simulated gastrointestinal digestion. <i>Food Research International</i> , 2019 , 116, 676-686	7	47
6	Chemopreventive effects of feruloyl putrescines from wastewater (Nejayote) of lime-cooked white maize (<i>Zea mays</i>). <i>Journal of Cereal Science</i> , 2015 , 64, 23-28	3.8	24
5	Effects of solid-state fungi fermentation on phenolic content, antioxidant properties and fiber composition of lime cooked maize by-product (nejayote). <i>Journal of Cereal Science</i> , 2019 , 90, 102837	3.8	15
4	Microencapsulation of Corn Wastewater (Nejayote) Phytochemicals by Spray Drying and Their Release Under Simulated Gastrointestinal Digestion. <i>Journal of Food Science</i> , 2017 , 82, 1726-1734	3.4	11
3	Nutritional content of edible grasshopper (<i>Sphenarium purpurascens</i>) fed on alfalfa (<i>Medicago sativa</i>) and maize (<i>Zea mays</i>). <i>CYTA - Journal of Food</i> , 2020 , 18, 257-263	2.3	9
2	Benefits and Challenges in the Incorporation of Insects in Food Products. <i>Frontiers in Nutrition</i> , 2021 , 8, 687712	6.2	8
1	Minor Constituents and Phytochemicals of the Kernel 2019 , 369-403		4