Cristiana Pedrosa

List of Publications by Year
in descending order

11	481	933447 10	1281871 11
papers	citations	h-index	g-index

11	11	11	599
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Functional Properties of Purified Vicilins from Cowpea (Vigna unguiculata) and Pea (Pisum sativum) and Cowpea Protein Isolate. Journal of Agricultural and Food Chemistry, 2003, 51, 5792-5797.	5.2	110
2	Comparison of Î±-tocopherol microparticles produced with different wall materials: pea protein a new interesting alternative. Journal of Microencapsulation, 2007, 24, 201-213.	2.8	74
3	Legumes seeds protein isolates in the production of ascorbic acid microparticles. Food Research International, 2009, 42, 115-121.	6.2	59
4	Selective Neoglycosylation Increases the Structural Stability of Vicilin, the 7S Storage Globulin from Pea Seeds. Archives of Biochemistry and Biophysics, 2000, 382, 203-210.	3.0	46
5	Vitamin A Modulates the Expression of Genes Involved in Iron Bioavailability. Biological Trace Element Research, 2012, 149, 64-70.	3.5	46
6	Biological evaluation of a protein isolate from cowpea (Vigna unguiculata) seeds. Food Chemistry, 2004, 87, 491-499.	8.2	42
7	Deterministic Pressure-Induced Dissociation of Vicilin, the 7S Storage Globulin from Pea Seeds: Effects of pH and Cosolvents on Oligomer Stability. Biochemistry, 1994, 33, 4046-4055.	2.5	34
8	Effects of Glycosylation on Functional Properties of Vicilin, the 7S Storage Globulin from Pea (Pisumsativum). Journal of Agricultural and Food Chemistry, 1997, 45, 2025-2030.	5.2	32
9	Pea Protein Provides a Promising Matrix for Microencapsulating Iron. Plant Foods for Human Nutrition, 2013, 68, 333-339.	3.2	21
10	Highly Stable Microparticles of Cashew Apple (Anacardium occidentale L.) Juice with Maltodextrin and Chemically Modified Starch. Food and Bioprocess Technology, 2019, 12, 2107-2119.	4.7	11
11	Aceitabilidade de feijÃ£o preto (Phaseolus vulgaris L.), fortificado com micropartÃculas de ferro. Revista Ceres, 2011, 58, 548-553.	0.4	6