

Maria Cermeño

List of Publications by Year in descending order

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Version: 2024-02-01

23
papers

611
citations

623574

14
h-index

677027

22
g-index

23
all docs

23
docs citations

23
times ranked

633
citing authors

#	ARTICLE	IF	CITATIONS
1	Application of in silico approaches for the generation of milk protein-derived bioactive peptides. <i>Journal of Functional Foods</i> , 2020, 64, 103636.	1.6	91
2	Peptide identification from a <i>Porphyra dioica</i> protein hydrolysate with antioxidant, angiotensin converting enzyme and dipeptidyl peptidase IV inhibitory activities. <i>Food and Function</i> , 2019, 10, 3421-3429.	2.1	64
3	Current knowledge on the extraction, purification, identification, and validation of bioactive peptides from seaweed. <i>Electrophoresis</i> , 2020, 41, 1694-1717.	1.3	63
4	Characterisation of the in vitro bioactive properties of alkaline and enzyme extracted brewers' spent grain protein hydrolysates. <i>Food Research International</i> , 2019, 121, 524-532.	2.9	59
5	Identification of bioactive peptides from brewers' spent grain and contribution of Leu/Ile to bioactive potency. <i>Journal of Functional Foods</i> , 2019, 60, 103455.	1.6	46
6	Characterisation of the bioactive properties and microstructure of chickpea protein-based oil in water emulsions. <i>Food Research International</i> , 2019, 121, 577-585.	2.9	36
7	Effect of in vitro simulated gastrointestinal digestion on the antioxidant activity of the red seaweed <i>Porphyra dioica</i> . <i>Food Research International</i> , 2020, 136, 109309.	2.9	35
8	Identification of peptides from edible silkworm pupae (<i>Bombyx mori</i>) protein hydrolysates with antioxidant activity. <i>Journal of Functional Foods</i> , 2022, 92, 105052.	1.6	35
9	Role of carbohydrate conjugation on the emulsification and antioxidant properties of intact and hydrolysed whey protein concentrate. <i>Food Hydrocolloids</i> , 2019, 88, 170-179.	5.6	25
10	In vitro antioxidant and immunomodulatory activity of transglutaminase-treated sodium caseinate hydrolysates. <i>International Dairy Journal</i> , 2016, 63, 107-114.	1.5	19
11	Interfacial/foaming properties and antioxidant activity of a silkworm (<i>Bombyx mori</i>) pupae protein concentrate. <i>Food Hydrocolloids</i> , 2020, 103, 105645.	5.6	19
12	Influence of Hydrolysis on the Bioactive Properties and Stability of Chickpea-Protein-Based O/W Emulsions. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 10118-10127.	2.4	17
13	Assessment of the microstructural characteristics and the in vitro bioactive properties of sunflower oil-based emulsions stabilized by fava bean (<i>vicia faba</i>) protein. <i>Food Hydrocolloids</i> , 2019, 97, 105220.	5.6	16
14	Angiotensin converting enzyme and dipeptidyl peptidase-IV inhibitory activities of transglutaminase treated sodium caseinate hydrolysates. <i>International Dairy Journal</i> , 2018, 78, 85-91.	1.5	14
15	Enzymatic Modification of <i>Porphyra dioica</i> -Derived Proteins to Improve their Antioxidant Potential. <i>Molecules</i> , 2020, 25, 2838.	1.7	14
16	Generation of phenolic-rich extracts from brewers' spent grain and characterisation of their in vitro and in vivo activities. <i>Innovative Food Science and Emerging Technologies</i> , 2021, 68, 102617.	2.7	14
17	Effect of enzymatically hydrolysed brewers' spent grain supplementation on the rheological, textural and sensory properties of muffins. <i>Future Foods</i> , 2021, 4, 100085.	2.4	12
18	Structure and in vitro bioactive properties of O/W emulsions generated with fava bean protein hydrolysates. <i>Food Research International</i> , 2021, 150, 110780.	2.9	9

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19	Contribution of in vitro simulated gastrointestinal digestion to the antioxidant activity of <i>Porphyra dioica</i> conchocelis. <i>Algal Research</i> , 2020, 51, 102085.	2.4	8
20	In vitro dipeptidyl peptidase IV inhibitory activity and in situ insulinotropic activity of milk and egg white protein digests. <i>Food and Function</i> , 2021, 12, 12372-12380.	2.1	8
21	The Production of Bioactive Peptides from Milk Proteins. <i>Food Engineering Series</i> , 2021, , 447-497.	0.3	4
22	Enzyme-Assisted Release of Antioxidant Peptides from <i>Porphyra dioica</i> Conchocelis. <i>Antioxidants</i> , 2021, 10, 249.	2.2	3
23	Bioavailability of transglutaminase cross-linked sodium casein hydrolysates. <i>Proceedings of the Nutrition Society</i> , 2015, 74, .	0.4	0