Maria CermeÃ±o

List of Publications by Year
in descending order

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	Identification of peptides from edible silkworm pupae (Bombyx mori) protein hydrolysates with antioxidant activity. Journal of Functional Foods, 2022, 92, 105052.	1.6	35
2	The Production of Bioactive Peptides from Milk Proteins. Food Engineering Series, 2021, , 447-497.	0.3	4
3	Enzyme-Assisted Release of Antioxidant Peptides from Porphyra dioica Conchocelis. Antioxidants, 2021, 10, 249.	2.2	3
4	Generation of phenolic-rich extracts from brewers' spent grain and characterisation of their in vitro and in vivo activities. Innovative Food Science and Emerging Technologies, 2021, 68, 102617.	2.7	14
5	Effect of enzymatically hydrolysed brewersâ€™ spent grain supplementation on the rheological, textural and sensory properties of muffins. Future Foods, 2021, 4, 100085.	2.4	12
6	Structure and in vitro bioactive properties of O/W emulsions generated with fava bean protein hydrolysates. Food Research International, 2021, 150, 110780.	2.9	9
7	In vitro dipeptidyl peptidase IV inhibitory activity and in situ insulinotropic activity of milk and egg white protein digests. Food and Function, 2021, 12, 12372-12380.	2.1	8
8	Application of in silico approaches for the generation of milk protein-derived bioactive peptides. Journal of Functional Foods, 2020, 64, 103636.	1.6	91
9	Interfacial/foaming properties and antioxidant activity of a silkworm (Bombyx mori) pupae protein concentrate. Food Hydrocolloids, 2020, 103, 105645.	5.6	19
10	Contribution of in vitro simulated gastrointestinal digestion to the antioxidant activity of Porphyra dioica conchocelis. Algal Research, 2020, 51, 102085.	2.4	8
11	Influence of Hydrolysis on the Bioactive Properties and Stability of Chickpea-Protein-Based O/W Emulsions. Journal of Agricultural and Food Chemistry, 2020, 68, 10118-10127.	2.4	17
12	Effect of in vitro simulated gastrointestinal digestion on the antioxidant activity of the red seaweed Porphyra dioica. Food Research International, 2020, 136, 109309.	2.9	35
13	Enzymatic Modification of Porphyra dioica-Derived Proteins to Improve their Antioxidant Potential. Molecules, 2020, 25, 2838.	1.7	14
14	Current knowledge on the extraction, purification, identification, and validation of bioactive peptides from seaweed. Electrophoresis, 2020, 41, 1694-1717.	1.3	63
15	Identification of bioactive peptides from brewersâ€™ spent grain and contribution of Leu/Ile to bioactive potency. Journal of Functional Foods, 2019, 60, 103455.	1.6	46
16	Assessment of the microstructural characteristics and the in vitro bioactive properties of sunflower oil-based emulsions stabilized by fava bean (vicia faba) protein. Food Hydrocolloids, 2019, 97, 105220.	5.6	16
17	Peptide identification from aPorphyra dioicaprotein hydrolysate with antioxidant, angiotensin converting enzyme and dipeptidyl peptidase IV inhibitory activities. Food and Function, 2019, 10, 3421-3429.	2.1	64
18	Characterisation of the bioactive properties and microstructure of chickpea protein-based oil in water emulsions. Food Research International, 2019, 121, 577-585.	2.9	36

#	Article	IF	Citations
19	Characterisation of the in vitro bioactive properties of alkaline and enzyme extracted brewers' spent grain protein hydrolysates. Food Research International, 2019, 121, 524-532.	2.9	59
20	Role of carbohydrate conjugation on the emulsification and antioxidant properties of intact and hydrolysed whey protein concentrate. Food Hydrocolloids, 2019, 88, 170-179.	5.6	25
21	Angiotensin converting enzyme and dipeptidyl peptidase-IV inhibitory activities of transglutaminase treated sodium caseinate hydrolysates. International Dairy Journal, 2018, 78, 85-91.	1.5	14
22	InÂvitro antioxidant and immunomodulatory activity of transglutaminase-treated sodium caseinate hydrolysates. International Dairy Journal, 2016, 63, 107-114.	1.5	19
23	Bioavailability of transglutaminase cross-linked sodium casein hydrolysates. Proceedings of the Nutrition Society, 2015, 74, .	0.4	0