

# Ana Aguilar-Galvez

## List of Publications by Year in descending order

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Version: 2024-02-01

21  
papers

394  
citations

933264

10  
h-index

752573

20  
g-index

21  
all docs

21  
docs citations

21  
times ranked

580  
citing authors

#	ARTICLE	IF	CITATIONS
1	Comparison of conventional and ultrasound-assisted extractions of polyphenols from <i>Clinopodium bolivianum</i> and their characterization using UPLC-PDA/Q/TOF-MS technique. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	0.9	2
2	Multifunctional in vitro bioactive properties: Antioxidant, antidiabetic, and antihypertensive of protein hydrolyzates from tarwi ( <i>Lupinus mutabilis</i> Sweet) obtained by enzymatic biotransformation. <i>Cereal Chemistry</i> , 2021, 98, 423-433.	1.1	10
3	Metabolites, volatile compounds and in vitro functional properties during growth and commercial harvest of Peruvian lucuma ( <i>Pouteria lucuma</i> ). <i>Food Bioscience</i> , 2021, 40, 100882.	2.0	1
4	Postharvest maturation of <i>Pouteria lucuma</i> : Effect of storage conditions on physicochemical components, metabolites and antioxidant and hypoglycemic capacity. <i>Scientia Agropecuaria</i> , 2021, 12, 411-419.	0.5	0
5	Vacuum impregnation of apple slices with Yacon ( <i>Smallanthus sonchifolius</i> Poepp. & Endl) fructooligosaccharides to enhance the functional properties of the fruit snack. <i>International Journal of Food Science and Technology</i> , 2021, 56, 392-401.	1.3	14
6	Proteomic analysis of mashua ( <i>Tropaeolum tuberosum</i> ) tubers subjected to postharvest treatments. <i>Food Chemistry</i> , 2020, 305, 125485.	4.2	10
7	Bioactive compounds and antioxidant activity from harvest to edible ripeness of avocado cv. Hass ( <i>Persea americana</i> ) throughout the harvest seasons. <i>International Journal of Food Science and Technology</i> , 2020, 55, 2208-2218.	1.3	24
8	Physico-chemical characterization, metabolomic profile and in vitro antioxidant, antihypertensive, antiobesity and antidiabetic properties of Andean elderberry ( <i>Sambucus nigra</i> subsp. <i>peruviana</i> ). <i>Journal of Berry Research</i> , 2020, 10, 193-208.	0.7	12
9	In vitro antioxidant and angiotensin converting enzyme inhibitory properties of enzymatically hydrolyzed quinoa ( <i>Chenopodium quinoa</i> ) and kiwicha ( <i>Amaranthus caudatus</i> ) proteins. <i>Cereal Chemistry</i> , 2020, 97, 949-957.	1.1	25
10	Relevant physicochemical properties and metabolites with functional properties of two commercial varieties of Peruvian <i>Pouteria lucuma</i> . <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14479.	0.9	3
11	Chemical characterization of odour-active volatile compounds during lucuma ( <i>Pouteria</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock 10 T5	0.9	9
12	Absorption of polycyclic aromatic hydrocarbons onto depolymerized lignocellulosic wastes by <i>Streptomyces viridosporus</i> T7A. <i>Biotechnology Research and Innovation</i> , 2019, 3, 131-143.	0.3	2
13	Postharvest storage and cooking techniques affect the stability of glucosinolates and myrosinase activity of Andean mashua tubers ( <i>Tropaeolum tuberosum</i> ). <i>International Journal of Food Science and Technology</i> , 2019, 54, 2387-2395.	1.3	9
14	Obtaining of peptides with in vitro antioxidant and angiotensin converting enzyme inhibitory activities from cañihua protein ( <i>Chenopodium pallidicaule</i> Aellen). <i>Journal of Cereal Science</i> , 2018, 83, 139-146.	1.8	29
15	Effect of Yacon ( <i>Smallanthus sonchifolius</i> ) fructooligosaccharide purification technique using activated charcoal or ion exchange fixed bed column on recovery, purity and sugar content. <i>International Journal of Food Science and Technology</i> , 2017, 52, 2637-2646.	1.3	11
16	Impact of Roasting on Fatty Acids, Tocopherols, Phytosterols, and Phenolic Compounds Present in <i>Plukenetia huayllabambana</i> Seed. <i>Journal of Chemistry</i> , 2016, 2016, 1-10.	0.9	22
17	Stability of fructooligosaccharides, sugars and colour of yacon ( <i>Smallanthus sonchifolius</i> ) roots during blanching and drying. <i>International Journal of Food Science and Technology</i> , 2016, 51, 1177-1185.	1.3	24
18	Potential of tara ( <i>Caesalpinia spinosa</i> ) gallotannins and hydrolysates as natural antibacterial compounds. <i>Food Chemistry</i> , 2014, 156, 301-304.	4.2	34

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19	Prebiotic effects of yacon ( <i>Smallanthus sonchifolius</i> Poepp. & Endl), a source of fructooligosaccharides and phenolic compounds with antioxidant activity. <i>Food Chemistry</i> , 2012, 135, 1592-1599.	4.2	136
20	Genetic determination and localization of multiple bacteriocins produced by <i>Enterococcus faecium</i> CWBI-B1430 and <i>Enterococcus mundtii</i> CWBI-B1431. <i>Food Science and Biotechnology</i> , 2011, 20, 289-296.	1.2	9
21	The influence of growth conditions on enterocin-like production by <i>Enterococcus faecium</i> CWBI-B1430 and <i>Enterococcus mundtii</i> CWBI-B1431 isolates from artisanal Peruvian cheeses. <i>Annals of Microbiology</i> , 2011, 61, 955-964.	1.1	8