Maria Elisa Caetano-Silva

List of Publications by Year
in descending order

11	295	1170033 9	1427216 11
papers	citations	h-index	g-index

11	11	11	252
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Peptide-metal complexes: obtention and role in increasing bioavailability and decreasing the pro-oxidant effect of minerals. Critical Reviews in Food Science and Nutrition, 2021, 61, 1470-1489.	5.4	52
2	Yam (Dioscorea cayennensis) protein concentrate: Production, characterization and in vitro evaluation of digestibility. LWT - Food Science and Technology, 2021, 140, 110771.	2.5	3
3	Ultrasound processing of fruits and vegetables, structural modification and impact on nutrient and bioactive compounds: a review. International Journal of Food Science and Technology, 2021, 56, 4376-4395.	1.3	23
4	Copperâ€Binding Peptides Attenuate Microglia Inflammation through Suppression of NFâ€kB Pathway. Molecular Nutrition and Food Research, 2021, 65, e2100153.	1.5	15
5	Isolation and Sequencing of Cu-, Fe-, and Zn-Binding Whey Peptides for Potential Neuroprotective Applications as Multitargeted Compounds. Journal of Agricultural and Food Chemistry, 2020, 68, 12433-12443.	2.4	6
6	Microencapsulation performance of Fe-peptide complexes and stability monitoring. Food Research International, 2019, 125, 108505.	2.9	14
7	Whey Peptideâ€“Iron Complexes Increase the Oxidative Stability of Oil-in-Water Emulsions in Comparison to Iron Salts. Journal of Agricultural and Food Chemistry, 2018, 66, 1981-1989.	2.4	21
8	Evaluation of in vitro iron bioavailability in free form and as whey peptide-iron complexes. Journal of Food Composition and Analysis, 2018, 68, 95-100.	1.9	50
9	Synthesis of whey peptide-iron complexes: Influence of using different iron precursor compounds. Food Research International, 2017, 101, 73-81.	2.9	35
10	Functional protein hydrolysate from goat by-products: Optimization and characterization studies. Food Bioscience, 2017, 20, 19-27.	2.0	27
11	Iron-binding peptides from whey protein hydrolysates: Evaluation, isolation and sequencing by LCâ€“MS/MS. Food Research International, 2015, 71, 132-139.	2.9	49