

Maria Elisa Caetano-Silva

List of Publications by Year in descending order

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Version: 2024-02-01

11
papers

295
citations

1040018

9
h-index

1281846

11
g-index

11
all docs

11
docs citations

11
times ranked

235
citing authors

#	ARTICLE	IF	CITATIONS
1	Peptide-metal complexes: obtention and role in increasing bioavailability and decreasing the pro-oxidant effect of minerals. <i>Critical Reviews in Food Science and Nutrition</i> , 2021, 61, 1470-1489.	10.3	52
2	Yam (<i>Dioscorea cayennensis</i>) protein concentrate: Production, characterization and in vitro evaluation of digestibility. <i>LWT - Food Science and Technology</i> , 2021, 140, 110771.	5.2	3
3	Ultrasound processing of fruits and vegetables, structural modification and impact on nutrient and bioactive compounds: a review. <i>International Journal of Food Science and Technology</i> , 2021, 56, 4376-4395.	2.7	23
4	Copper- and Zinc-Binding Peptides Attenuate Microglia Inflammation through Suppression of NF- κ B Pathway. <i>Molecular Nutrition and Food Research</i> , 2021, 65, e2100153.	3.3	15
5	Isolation and Sequencing of Cu-, Fe-, and Zn-Binding Whey Peptides for Potential Neuroprotective Applications as Multitargeted Compounds. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 12433-12443.	5.2	6
6	Microencapsulation performance of Fe-peptide complexes and stability monitoring. <i>Food Research International</i> , 2019, 125, 108505.	6.2	14
7	Whey Peptide-Iron Complexes Increase the Oxidative Stability of Oil-in-Water Emulsions in Comparison to Iron Salts. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 1981-1989.	5.2	21
8	Evaluation of in vitro iron bioavailability in free form and as whey peptide-iron complexes. <i>Journal of Food Composition and Analysis</i> , 2018, 68, 95-100.	3.9	50
9	Synthesis of whey peptide-iron complexes: Influence of using different iron precursor compounds. <i>Food Research International</i> , 2017, 101, 73-81.	6.2	35
10	Functional protein hydrolysate from goat by-products: Optimization and characterization studies. <i>Food Bioscience</i> , 2017, 20, 19-27.	4.4	27
11	Iron-binding peptides from whey protein hydrolysates: Evaluation, isolation and sequencing by LC-MS/MS. <i>Food Research International</i> , 2015, 71, 132-139.	6.2	49