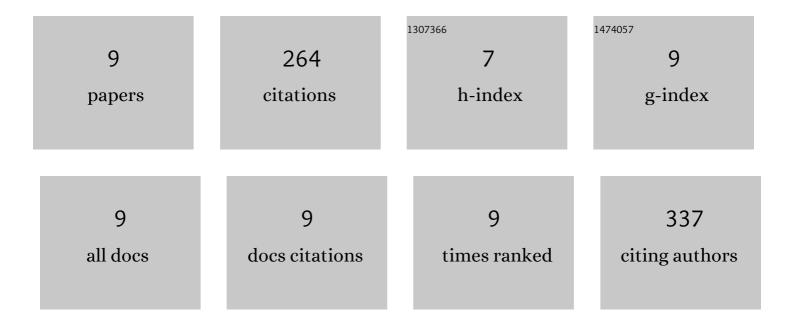
Agustina E Nardo

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/1918242/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Identification and characterization of antioxidant peptides obtained by gastrointestinal digestion of amaranth proteins. Food Chemistry, 2016, 197, 1160-1167.	4.2	95
2	Amaranth peptides with antithrombotic activity released by simulated gastrointestinal digestion. Journal of Functional Foods, 2016, 20, 204-214.	1.6	49
3	In Vitro Modulation of Renin–Angiotensin System Enzymes by Amaranth (<i>Amaranthus) Tj ETQq1 1 0.784314 Journal of Agricultural and Food Chemistry, 2017, 65, 7415-7423.</i>	ł rgBT /Ov 2.4	erlock 10 28
4	Broken Rice as a Potential Functional Ingredient with Inhibitory Activity of Renin and Angiotensin-Converting Enzyme(ACE). Plant Foods for Human Nutrition, 2019, 74, 405-413.	1.4	25
5	Amaranth as a Source of Antihypertensive Peptides. Frontiers in Plant Science, 2020, 11, 578631.	1.7	20
6	Large-scale mapping of bioactive peptides in structural and sequence space. PLoS ONE, 2018, 13, e0191063.	1.1	18
7	Identification of renin inhibitors peptides from amaranth proteins by docking protocols. Journal of Functional Foods, 2020, 64, 103683.	1.6	12
8	Identification and in silico study of a novel dipeptidyl peptidase IV inhibitory peptide derived from green seaweed Ulva spp. hydrolysates. LWT - Food Science and Technology, 2022, 154, 112738.	2.5	9
9	Peptides derived from the gastrointestinal digestion of amaranth 11S globulin: Structure and antioxidant functionality. Food Chemistry Molecular Sciences, 2021, 3, 100053.	0.9	8