Agustina E Nardo

List of Publications by Year in descending order

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1307366 1474057 9 264 9 7 citations g-index h-index papers 9 9 9 337 docs citations times ranked citing authors all docs

#	Article	IF	Citations
1	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
2	Peptides derived from the gastrointestinal digestion of amaranth 11S globulin: Structure and antioxidant functionality. Food Chemistry Molecular Sciences, 2021, 3, 100053.	0.9	8
3	Identification of renin inhibitors peptides from amaranth proteins by docking protocols. Journal of Functional Foods, 2020, 64, 103683.	1.6	12
4	Amaranth as a Source of Antihypertensive Peptides. Frontiers in Plant Science, 2020, 11, 578631.	1.7	20
5	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
6	Large-scale mapping of bioactive peptides in structural and sequence space. PLoS ONE, 2018, 13, e0191063.	1.1	18
7	In Vitro Modulation of Renin–Angiotensin System Enzymes by Amaranth (<i>Amaranthus) Tj ETQq1 1 0.78431 Journal of Agricultural and Food Chemistry, 2017, 65, 7415-7423.</i>	.4 rgBT /0 2.4	Overlock 10 Tf 28
8	Identification and characterization of antioxidant peptides obtained by gastrointestinal digestion of amaranth proteins. Food Chemistry, 2016, 197, 1160-1167.	4.2	95
9	Amaranth peptides with antithrombotic activity released by simulated gastrointestinal digestion. Journal of Functional Foods, 2016, 20, 204-214.	1.6	49