Javier Parada

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/1957312/publications.pdf

Version: 2024-02-01

25 papers	1,689 citations	471061 17 h-index	642321 23 g-index
25 all docs	25 docs citations	25 times ranked	2500 citing authors

#	Article	IF	Citations
1	Food Microstructure Affects the Bioavailability of Several Nutrients. Journal of Food Science, 2007, 72, R21-R32.	1.5	792
2	Development of alginate microspheres containing thyme essential oil using ionic gelation. Food Chemistry, 2016, 204, 77-83.	4.2	116
3	Review: Starch Matrices and the Glycemic Response. Food Science and Technology International, 2011, 17, 187-204.	1.1	93
4	In vitro Digestibility and Glycemic Response of Potato Starch is Related to Granule Size and Degree of Gelatinization. Journal of Food Science, 2009, 74, E34-8.	1.5	81
5	Interactions between Starch, Lipids, and Proteins in Foods: Microstructure Control for Glycemic Response Modulation. Critical Reviews in Food Science and Nutrition, 2016, 56, 2362-2369.	5.4	74
6	Copy Number Polymorphism of the Salivary Amylase Gene: Implications in Human Nutrition Research. Journal of Nutrigenetics and Nutrigenomics, 2012, 5, 117-131.	1.8	60
7	Effect of guar gum content on some physical and nutritional properties of extruded products. Journal of Food Engineering, 2011, 103, 324-332.	2.7	58
8	The Microencapsulation of Maqui (Aristotelia chilensis (Mol.) Stuntz) Juice by Spray-Drying and Freeze-Drying Produces Powders with Similar Anthocyanin Stability and Bioaccessibility. Molecules, 2018, 23, 1227.	1.7	54
9	Stability and bioaccessibility of anthocyanins from maqui (Aristotelia chilensis [Mol.] Stuntz) juice microparticles. LWT - Food Science and Technology, 2018, 91, 549-556.	2.5	52
10	Effect of native crystalline structure of isolated potato starch on gelatinization behavior and consequently on glycemic response. Food Research International, 2012, 45, 238-243.	2.9	42
11	Role of maltodextrin and inulin as encapsulating agents on the protection of oleuropein during in vitro gastrointestinal digestion. Food Chemistry, 2020, 310, 125976.	4.2	36
12	Microstructure, mechanical properties, and starch digestibility of a cooked dough made with potato starch and wheat gluten. LWT - Food Science and Technology, 2011, 44, 1739-1744.	2.5	35
13	The effect of vacuum frying on starch gelatinization and its in vitro digestibility in starchâ€“gluten matrices. Food Chemistry, 2016, 197, 353-358.	4.2	33
14	Microencapsulation of Anthocyanin Extracted from Purple Flesh Cultivated Potatoes by Spray Drying and Its Effects on In Vitro Gastrointestinal Digestion. Molecules, 2020, 25, 722.	1.7	30
15	Retention and pre-colon bioaccessibility of oleuropein in starchy food matrices, and the effect of microencapsulation by using inulin. Journal of Functional Foods, 2018, 41, 112-117.	1.6	27
16	Design of low glycemic response foods using polyphenols from seaweed. Journal of Functional Foods, 2019, 56, 33-39.	1.6	24
17	Bioactive Polyphenols from Southern Chile Seaweed as Inhibitors of Enzymes for Starch Digestion. Marine Drugs, 2020, 18, 353.	2.2	22
18	Leptin/Adiponectin Ratios Using Either Total Or High-Molecular-Weight Adiponectin as Biomarkers of Systemic Insulin Sensitivity in Normoglycemic Women. Journal of Diabetes Research, 2017, 2017, 1-11.	1.0	17

#	Article	IF	Citations
19	Chemical Properties of Vitis Vinifera CarmÃ©nÃ¨re Pomace Extracts Obtained by Hot Pressurized Liquid Extraction, and Their Inhibitory Effect on Type 2 Diabetes Mellitus Related Enzymes. Antioxidants, 2021, 10, 472.	2.2	15
20	The impact of cooking and delivery modes of thymol and carvacrol on retention and bioaccessibility in starchy foods. Food Chemistry, 2016, 196, 848-852.	4.2	11
21	Pressurized Hot Liquid Extraction with 15% v/v Glycerol-Water as An Effective Environment-Friendly Process to Obtain Durvillaea incurvata and Lessonia spicata Phlorotannin Extracts with Antioxidant and Antihyperglycemic Potential. Antioxidants, 2021, 10, 1105.	2.2	9
22	RELACIÃ“N ENTRE LA RESPUESTA GLICÃ‰MICA DEL ALMIDÃ“N Y SU ESTADO MICROESTRUCTURAL. Revista Chilena De Nutricion, 2008, 35, .	0.1	5
23	Phenolic content of honey reduces in vitro starch digestibility. Czech Journal of Food Sciences, 2016, 34, 217-223.	0.6	3
24	Effect of Three-Component Interactions Among Starch, Lipids and Proteins onÂthe Glycemic Response. , 2019, , 681-686.		0
25	Microstructure of starch-based meals with either palm or soybean oils alter inÂvitro starch digestibility with no major effects on glycaemic responses. International Journal of Food Sciences and Nutrition, 2020, 71, 604-613.	1.3	0