

Javier Parada

List of Publications by Year in descending order

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25
papers

1,689
citations

471371

17
h-index

642610

23
g-index

25
all docs

25
docs citations

25
times ranked

2500
citing authors

#	ARTICLE	IF	CITATIONS
1	Chemical Properties of <i>Vitis Vinifera</i> Carm�n's Pomace Extracts Obtained by Hot Pressurized Liquid Extraction, and Their Inhibitory Effect on Type 2 Diabetes Mellitus Related Enzymes. <i>Antioxidants</i> , 2021, 10, 472.	2.2	15
2	Pressurized Hot Liquid Extraction with 15% v/v Glycerol-Water as An Effective Environment-Friendly Process to Obtain <i>Durvillaea incurvata</i> and <i>Lessonia spicata</i> Phlorotannin Extracts with Antioxidant and Antihyperglycemic Potential. <i>Antioxidants</i> , 2021, 10, 1105.	2.2	9
3	Role of maltodextrin and inulin as encapsulating agents on the protection of oleuropein during in vitro gastrointestinal digestion. <i>Food Chemistry</i> , 2020, 310, 125976.	4.2	36
4	Microstructure of starch-based meals with either palm or soybean oils alter in vitro starch digestibility with no major effects on glycaemic responses. <i>International Journal of Food Sciences and Nutrition</i> , 2020, 71, 604-613.	1.3	0
5	Bioactive Polyphenols from Southern Chile Seaweed as Inhibitors of Enzymes for Starch Digestion. <i>Marine Drugs</i> , 2020, 18, 353.	2.2	22
6	Microencapsulation of Anthocyanin Extracted from Purple Flesh Cultivated Potatoes by Spray Drying and Its Effects on In Vitro Gastrointestinal Digestion. <i>Molecules</i> , 2020, 25, 722.	1.7	30
7	Design of low glyceic response foods using polyphenols from seaweed. <i>Journal of Functional Foods</i> , 2019, 56, 33-39.	1.6	24
8	Effect of Three-Component Interactions Among Starch, Lipids and Proteins on the Glycemic Response. , 2019, , 681-686.		0
9	Stability and bioaccessibility of anthocyanins from maqui (<i>Aristotelia chilensis</i> [Mol.] Stuntz) juice microparticles. <i>LWT - Food Science and Technology</i> , 2018, 91, 549-556.	2.5	52
10	Retention and pre-colon bioaccessibility of oleuropein in starchy food matrices, and the effect of microencapsulation by using inulin. <i>Journal of Functional Foods</i> , 2018, 41, 112-117.	1.6	27
11	The Microencapsulation of Maqui (<i>Aristotelia chilensis</i> (Mol.) Stuntz) Juice by Spray-Drying and Freeze-Drying Produces Powders with Similar Anthocyanin Stability and Bioaccessibility. <i>Molecules</i> , 2018, 23, 1227.	1.7	54
12	Leptin/Adiponectin Ratios Using Either Total Or High-Molecular-Weight Adiponectin as Biomarkers of Systemic Insulin Sensitivity in Normoglycemic Women. <i>Journal of Diabetes Research</i> , 2017, 2017, 1-11.	1.0	17
13	Phenolic content of honey reduces in vitro starch digestibility. <i>Czech Journal of Food Sciences</i> , 2016, 34, 217-223.	0.6	3
14	The effect of vacuum frying on starch gelatinization and its in vitro digestibility in starch-gluten matrices. <i>Food Chemistry</i> , 2016, 197, 353-358.	4.2	33
15	Development of alginate microspheres containing thyme essential oil using ionic gelation. <i>Food Chemistry</i> , 2016, 204, 77-83.	4.2	116
16	The impact of cooking and delivery modes of thymol and carvacrol on retention and bioaccessibility in starchy foods. <i>Food Chemistry</i> , 2016, 196, 848-852.	4.2	11
17	Interactions between Starch, Lipids, and Proteins in Foods: Microstructure Control for Glycemic Response Modulation. <i>Critical Reviews in Food Science and Nutrition</i> , 2016, 56, 2362-2369.	5.4	74
18	Copy Number Polymorphism of the Salivary Amylase Gene: Implications in Human Nutrition Research. <i>Journal of Nutrigenetics and Nutrigenomics</i> , 2012, 5, 117-131.	1.8	60

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19	Effect of native crystalline structure of isolated potato starch on gelatinization behavior and consequently on glyceemic response. Food Research International, 2012, 45, 238-243.	2.9	42
20	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
21	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
22	Review: Starch Matrices and the Glyceemic Response. Food Science and Technology International, 2011, 17, 187-204.	1.1	93
23	<i>In vitro</i> Digestibility and Glyceemic Response of Potato Starch is Related to Granule Size and Degree of Gelatinization. Journal of Food Science, 2009, 74, E34-8.	1.5	81
24	RELACIÃ“N ENTRE LA RESPUESTA GLICÃ‰MICA DEL ALMIDÃ“N Y SU ESTADO MICROESTRUCTURAL. Revista Chilena De Nutricion, 2008, 35, .	0.1	5
25	Food Microstructure Affects the Bioavailability of Several Nutrients. Journal of Food Science, 2007, 72, R21-R32.	1.5	792