

J Bautista

List of Publications by Year in descending order

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76
papers

2,717
citations

172386

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182361

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78
all docs

78
docs citations

78
times ranked

2926
citing authors

#	ARTICLE	IF	CITATIONS
1	Adverse Health Effects in Women Farmers Indirectly Exposed to Pesticides. <i>International Journal of Environmental Research and Public Health</i> , 2021, 18, 5909.	1.2	10
2	Impact of Pesticide Exposure among Rural and Urban Female Population. An Overview. <i>International Journal of Environmental Research and Public Health</i> , 2021, 18, 9907.	1.2	17
3	Nutritional Quality of the Most Consumed Varieties of Raw and Cooked Rice in Spain Submitted to an In Vitro Digestion Model. <i>Foods</i> , 2021, 10, 2584.	1.9	3
4	Chitinase Production by <i>Trichoderma harzianum</i> Grown on a Chitin-Rich Mushroom Byproduct Formulated Medium. <i>Waste and Biomass Valorization</i> , 2019, 10, 2915-2923.	1.8	12
5	Tentative identification of the composition of <i>Agaricus bisporus</i> aqueous enzymatic extracts with antiviral activity against HCV: A study by liquid chromatography-tandem mass spectrometry in high resolution mode. <i>Journal of Functional Foods</i> , 2016, 24, 403-419.	1.6	29
6	White button mushroom ergothioneine aqueous extracts obtained by the application of enzymes and membrane technology. <i>Food Bioscience</i> , 2015, 10, 42-47.	2.0	10
7	Role of diabetes mellitus on hepatic encephalopathy. <i>Metabolic Brain Disease</i> , 2013, 28, 277-279.	1.4	30
8	Antiproliferative and immunoactivatory ability of an enzymatic extract from rice bran. <i>Food Chemistry</i> , 2013, 136, 526-531.	4.2	19
9	Protection Against Free Radicals (UVB Irradiation) of a Water-Soluble Enzymatic Extract from Rice Bran. Study Using Human Keratinocyte Monolayer and Reconstructed Human Epidermis. , 2013, , 215-225.		0
10	Extraction, purification and characterization of the plant-produced HPV16 subunit vaccine candidate E7 GGG. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2012, 880, 19-26.	1.2	31
11	Metformin Inhibits Glutaminase Activity and Protects against Hepatic Encephalopathy. <i>PLoS ONE</i> , 2012, 7, e49279.	1.1	55
12	Preparation and characterisation of selenium-enriched mushroom aqueous enzymatic extracts (MAEE) obtained from the white button mushroom (<i>Agaricus bisporus</i>). <i>Food Chemistry</i> , 2012, 133, 1538-1543.	4.2	25
13	Proteomic Approaches to Identifying Carbonylated Proteins in Brain Tissue. <i>Journal of Proteome Research</i> , 2011, 10, 1719-1727.	1.8	26
14	155 THDP-17 INHIBITS SELECTIVELY THE K-TYPE INTESTINAL GLUTAMINASE, BUT NOT THE TYPE-L IN VITRO AND IN VIVO. <i>Journal of Hepatology</i> , 2011, 54, S67.	1.8	0
15	Brain biomolecules oxidation in portacaval-shunted rats. <i>Liver International</i> , 2011, 31, 964-969.	1.9	15
16	QUALITY CHANGES OF COOKED CRAYFISH (<i>PROCAMBARUS CLARKII</i>) TAILS WITHOUT ADDITIVES DURING STORAGE UNDER PROTECTIVE ATMOSPHERES. <i>Journal of Food Processing and Preservation</i> , 2011, 35, 898-906.	0.9	4
17	Enzymatic production of an organic soil biostimulant from wheat-condensed distiller solubles: Effects on soil biochemistry and biodiversity. <i>Process Biochemistry</i> , 2010, 45, 1127-1133.	1.8	54
18	Enzymatic Vegetable Organic Extracts as Soil Biochemical Biostimulants and Atrazine Extenders. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 9697-9704.	2.4	17

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19	Protection against free radicals (UVB irradiation) of a water-soluble enzymatic extract from rice bran. Study using human keratinocyte monolayer and reconstructed human epidermis. <i>Food and Chemical Toxicology</i> , 2010, 48, 83-88.	1.8	22
20	161 THDP-17 INHIBITS THE GLUTAMINASE ACTIVITY IN CACO-2 CELL CULTURES. <i>Journal of Hepatology</i> , 2010, 52, S70-S71.	1.8	0
21	519 IGF-1 REPLACEMENT THERAPY IN RATS WITH HEPATIC ENCEPHALOPATHY INDUCED BY PORTACAVAL SHUNT. <i>Journal of Hepatology</i> , 2010, 52, S208-S209.	1.8	0
22	Nutraceutical composition, antioxidant activity and hypocholesterolemic effect of a water-soluble enzymatic extract from rice bran. <i>Food Research International</i> , 2009, 42, 387-393.	2.9	78
23	Production of a carob enzymatic extract: Potential use as a biofertilizer. <i>Bioresource Technology</i> , 2008, 99, 2312-2318.	4.8	118
24	Enzymatic vegetable extract with bioactive components: Influence of fertiliser on the colour and anthocyanins of red grapes. <i>Journal of the Science of Food and Agriculture</i> , 2007, 87, 2310-2318.	1.7	55
25	Bioconversion of corn distiller's dried grains with solubles (CDDGS) to extracellular proteases and peptones. <i>Process Biochemistry</i> , 2007, 42, 1492-1497.	1.8	33
26	Nutritional treatment of cancer cachexia in rats. <i>European Journal of Nutrition</i> , 2007, 46, 347-353.	1.8	7
27	Lipophilic Hydroxytyrosyl Esters. Antioxidant Activity in Lipid Matrices and Biological Systems. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 3779-3785.	2.4	116
28	182 Protein oxidation in astrocyte of porto-caval shunted rats: Role of oxidative stress in hepatic encephalopathy. <i>Journal of Hepatology</i> , 2006, 44, S76.	1.8	0
29	Preparation of a rice bran enzymatic extract with potential use as functional food. <i>Food Chemistry</i> , 2006, 98, 742-748.	4.2	139
30	Lack of gastrointestinal symptoms in a 60-year-old patient with MNGIE. <i>Neurology</i> , 2004, 63, 1536-1537.	1.5	28
31	Intestinal glutaminase activity is increased in liver cirrhosis and correlates with minimal hepatic encephalopathy. <i>Journal of Hepatology</i> , 2004, 41, 49-54.	1.8	96
32	Prevention of brain protein and lipid oxidation elicited by a water-soluble oryzanol enzymatic extract derived from rice bran. <i>European Journal of Nutrition</i> , 2003, 42, 307-314.	1.8	61
33	Isolation and characterization of carotenoproteins from crayfish (<i>Procambarus clarkii</i>). <i>Food Chemistry</i> , 2003, 82, 559-566.	4.2	47
34	Processing of Crawfish (<i>Procambarus clarkii</i>) for the Preparation of Carotenoproteins and Chitin. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 5468-5472.	2.4	34
35	Preparation of crayfish chitin by in situ lactic acid production. <i>Process Biochemistry</i> , 2001, 37, 229-234.	1.8	64
36	Factors affecting their in vitro protein digestibility of chickpea albumins. <i>Journal of the Science of Food and Agriculture</i> , 2000, 80, 79-84.	1.7	68

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37	Sunflower protein hydrolysates for dietary treatment of patients with liver failure. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2000, 77, 121-126.	0.8	27
38	Brain Mitochondrial Complex I Inactivation by Oxidative Modification. <i>Biochemical and Biophysical Research Communications</i> , 2000, 275, 890-894.	1.0	29
39	Protein isolates from chickpea (<i>Cicer arietinum</i> L.): chemical composition, functional properties and protein characterization. <i>Food Chemistry</i> , 1999, 64, 237-243.	4.2	227
40	Protein quality of chickpea (<i>Cicer arietinum</i> L.) protein hydrolysates. <i>Food Chemistry</i> , 1999, 67, 269-274.	4.2	103
41	Production and characterization of an extensive rapeseed protein hydrolysate. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 1999, 76, 819-823.	0.8	81
42	Peptide characteristics of sunflower protein hydrolysates. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 1999, 76, 1455-1460.	0.8	58
43	Interaction of Chickpea (<i>Cicer arietinum</i> L.) Legumin with Oxidized Linoleic Acid. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 813-818.	2.4	14
44	Purification and Partial Characterization of Chickpea 2S Albumin. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 1405-1409.	2.4	43
45	Production of an extensive sunflower protein hydrolysate by sequential hydrolysis with endo- and exo-proteases.. <i>Grasas Y Aceites</i> , 1999, 50, 472-476.	0.3	40
46	Effect of cooking on protein quality of chickpea (<i>Cicer arietinum</i>) seeds. <i>Food Chemistry</i> , 1998, 62, 1-6.	4.2	70
47	Effect of processing on water absorption and softening kinetics in chickpea (<i>Cicer arietinum</i> L) seeds. <i>Journal of the Science of Food and Agriculture</i> , 1998, 78, 169-174.	1.7	29
48	Neutral lipids of chickpea flour and protein isolates. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 1998, 75, 851-855.	0.8	7
49	Polar lipids of defatted chickpea (<i>Cicer arietinum</i> L.) flour and protein isolates. <i>Food Chemistry</i> , 1998, 63, 357-361.	4.2	30
50	Immunological Detection and Quantification of Oxidized Proteins by Labelling with Digoxigenin.. <i>Bioscience, Biotechnology and Biochemistry</i> , 1998, 62, 419-423.	0.6	25
51	Comparative Study of Chickpea and Pea Pa2 Albumins. <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 3609-3613.	2.4	27
52	Effect of processing on water absorption and softening kinetics in chickpea (<i>Cicer arietinum</i> L) seeds. <i>Journal of the Science of Food and Agriculture</i> , 1998, 78, 169-174.	1.7	1
53	Streptokinase Recovery by Cross-Flow Microfiltration: Study of Enzyme Denaturation. <i>Bioscience, Biotechnology and Biochemistry</i> , 1997, 61, 1240-1243.	0.6	7
54	Chemical composition of extracted dried olive pomaces containing two and three phases. <i>Food Biotechnology</i> , 1997, 11, 273-291.	0.6	39

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55	Obtenci3n y caracterizaci3n de aislados proteicos de colza. <i>Grasas Y Aceites</i> , 1997, 48, 282-289.	0.3	14
56	Low Molecular Weight Sunflower Protein Hydrolysate with Low Concentration in Aromatic Amino Acids. <i>Journal of Agricultural and Food Chemistry</i> , 1996, 44, 967-971.	2.4	43
57	Study of the loss of streptokinase activity during cross-flow microfiltration: I. Immunologic approach. <i>Enzyme and Microbial Technology</i> , 1995, 17, 911-914.	1.6	2
58	Study of neutral lipids of <i>Lupinus mutabilis</i> meal and isolates. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 1995, 72, 467-471.	0.8	4
59	Immobilization3n Stabilization of Kerase, a Serine Protease from <i>Streptomyces fradiae</i> , by Covalent Attachment to Porous Glass. <i>Bioscience, Biotechnology and Biochemistry</i> , 1995, 59, 906-907.	0.6	4
60	Kerase immobilization by covalent attachment to porous glass. <i>Process Biochemistry</i> , 1995, 30, 735-741.	1.8	8
61	Study of Lipid Components of <i>Lupinus mutabilis</i> Meal and Isolates. <i>Bioscience, Biotechnology and Biochemistry</i> , 1994, 58, 2258-2260.	0.6	5
62	Microfiltration of streptococcal fermentation broths: Study of the factors affecting the concentration effect. <i>Biotechnology and Bioengineering</i> , 1994, 44, 270-275.	1.7	7
63	Characterization of enzymic sunflower protein hydrolyzates. <i>Journal of Agricultural and Food Chemistry</i> , 1993, 41, 1821-1825.	2.4	41
64	Sunflower peptones: use as nitrogen source for the formulation of fermentation media. <i>Process Biochemistry</i> , 1993, 28, 109-113.	1.8	23
65	Protein Enrichment of Sunflower Lignocellulosic Fraction by <i>Trichoderma harzianum</i> S/G2431 in Low Moisture Content Media. <i>Bioscience, Biotechnology and Biochemistry</i> , 1993, 57, 317-318.	0.6	5
66	Product concentration during tangential-flow microfiltration. <i>Biotechnology Letters</i> , 1992, 6, 511-516.	0.5	2
67	Production of soluble enzymic protein hydrolyzate from industrially defatted nondehulled sunflower meal. <i>Journal of Agricultural and Food Chemistry</i> , 1991, 39, 447-450.	2.4	59
68	Recovery of streptokinase by immunoprecipitation with anti-SK polyclonal antibodies bound to porous glass beads (SIKUGR). <i>Biotechnology Letters</i> , 1990, 4, 181.	0.5	2
69	Composition and fractionation of sunflower meal: Use of the lignocellulosic fraction as substrate in solid-state fermentation. <i>Biological Wastes</i> , 1990, 32, 225-233.	0.3	21
70	Implication of Lysine Residues in the Loss of Enzymatic Activity in Rat Liver 6-Phosphogluconate Dehydrogenase Found in Aging. <i>Journal of Biological Chemistry</i> , 1989, 264, 17024-17028.	1.6	35
71	Implication of lysine residues in the loss of enzymatic activity in rat liver 6-phosphogluconate dehydrogenase found in aging. <i>Journal of Biological Chemistry</i> , 1989, 264, 17024-8.	1.6	26
72	Effects of furfural and 5-hydroxymethylfurfural on the fermentation of <i>Saccharomyces cerevisiae</i> and biomass production from <i>Candida guilliermondii</i> . <i>Enzyme and Microbial Technology</i> , 1988, 10, 315-318.	1.6	207

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73	Effects of discharged fraction in repeated batch culture for hyaluronate lyase production. Journal of Fermentation Technology, 1986, 64, 419-424.	0.6	3
74	Cell removal from fermentation broth by flocculation + sedimentation. Biotechnology Letters, 1986, 8, 315-318.	1.1	14
75	Ultrafiltration as concentration step in hyaluronate lyase production. Biotechnology Letters, 1986, 8, 553-556.	1.1	1
76	Increase of hyaluronate lyase productivity by repeated batch fermentation. Biotechnology Letters, 1985, 7, 913-917.	1.1	5