Cristina FernÃ;ndez-Fraguas

List of Publications by Year in descending order

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1163117 1281871 12 333 11 8 citations h-index g-index papers 12 12 12 405 docs citations times ranked citing authors all docs

#	Article	IF	CITATIONS
1	Iron-binding ability of melanoidins from food and model systems?. Food Chemistry, 2005, 90, 821-827.	8.2	135
2	Effect of substituent pattern and molecular weight of cellulose ethers on interactions with different bile salts. Food and Function, 2015, 6, 730-739.	4.6	42
3	Wet fractionation process to produce high protein and high fiber products from brewer's spent grain. Food and Bioproducts Processing, 2019, 117, 266-274.	3.6	41
4	Effect of thermal and high-pressure processing on the thermo-rheological and functional properties of common bean (Phaseolus vulgaris L.) flours. LWT - Food Science and Technology, 2020, 127, 109325.	5.2	32
5	Manipulation of the dry bean (Phaseolus vulgaris L.) matrix by hydrothermal and high-pressure treatments: Impact on in vitro bile salt-binding ability. Food Chemistry, 2020, 310, 125699.	8.2	23
6	Retention of primary bile salts by dry beans (Phaseolus vulgaris L.) during in vitro digestion: Role of bean components and effect of food processing. Food Research International, 2020, 137, 109337.	6.2	17
7	Protein production from brewer's spent grain via wet fractionation: process optimization and techno-economic analysis. Food and Bioproducts Processing, 2021, 126, 234-244.	3.6	16
8	Bulk and interfacial interactions between hydroxypropyl-cellulose and bile salts: Impact on the digestion of emulsified lipids. Food Hydrocolloids, 2020, 106, 105867.	10.7	10
9	Novel Electrospun Pullulan Fibers Incorporating Hydroxypropyl-Î ² -Cyclodextrin: Morphology and Relation with Rheological Properties. Polymers, 2020, 12, 2558.	4.5	9
10	Proteinâ€rich product recovered from brewer's spent grain can partially replace fishmeal in diets of Pacific white shrimp, <i>Litopenaeus vannamei</i> . Aquaculture Research, 2020, 51, 3284-3296.	1.8	7
11	A fast and simple ion-pair high performance liquid chromatography method for analysis of primary bile salts in in vitro digested bean samples. MethodsX, 2021, 8, 101389.	1.6	1
12	Impact of Processing and Genotype on Concentration and Bioaccessibility of Fe in Fufu Produced from Yellow-Fleshed Cassava (Manihot esculenta crantz) Roots (P02-010-19). Current Developments in Nutrition, 2019, 3, nzz029.P02-010-19.	0.3	0