Cristina FernÃ¡ndez-Fraguas

List of Publications by Year
in descending order

12 papers	333 citations	1163117 8 h-index	1281871 11 g-index

12 all docs	12 docs citations	12 times ranked	405 citing authors

#	Article	IF	Citations
1	Protein production from brewerâ€™s spent grain via wet fractionation: process optimization and techno-economic analysis. Food and Bioproducts Processing, 2021, 126, 234-244.	3.6	16
2	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
3	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
4	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
5	Novel Electrospun Pullulan Fibers Incorporating Hydroxypropyl-Î²-Cyclodextrin: Morphology and Relation with Rheological Properties. Polymers, 2020, 12, 2558.	4.5	9
6	Proteinâ€rich product recovered from brewer's spent grain can partially replace fishmeal in diets of Pacific white shrimp,Litopenaeus vannamei. Aquaculture Research, 2020, 51, 3284-3296.	1.8	7
7	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
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	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
10	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
11	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
12	Iron-binding ability of melanoidins from food and model systems?. Food Chemistry, 2005, 90, 821-827.	8.2	135