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List of Publications by Year in descending order

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1937685 1588992 10 87 4 8 citations h-index g-index papers 11 11 11 101 docs citations times ranked citing authors all docs

#	Article	IF	CITATIONS
1	Contrast Study on Secondary Metabolite Profile between Pastas Made from Three Single Varietal Common Bean (<i>Phaseolus vulgaris</i> L.) and Durum Wheat (<i>Triticum durum</i>) . ACS Food Science & Technology, 2022, 2, 895-904.	2.7	2
2	Black Bean Pasta Meals with Varying Protein Concentrations Reduce Postprandial Glycemia and Insulinemia Similarly Compared to White Bread Control in Adults. Foods, 2022, 11, 1652.	4.3	4
3	Genetic variability of cooking time in dry beans (Phaseolus vulgaris L.) related to seed coat thickness and the cotyledon cell wall. Food Research International, 2021, 141, 109886.	6.2	24
4	Elucidation of the low resistant starch phenotype in Phaseolus vulgaris exhibited in the yellow bean Cebo Cela. Journal of Food Science, 2021, 86, 3975-3986.	3.1	3
5	Black Bean Pasta Meals Significantly Reduce Glycemic Response More Than Control in Young Adults. Current Developments in Nutrition, 2020, 4, nzaa052_059.	0.3	O
6	Development and quality evaluation of bananaâ€riceâ€bean porridge as weaning food for older infants and young children. , 2020, 2, e41.		5
7	Processing white or yellow dry beans (Phaseolus vulgaris L.) into a heat treated flour enhances the iron bioavailability of bean-based pastas. Journal of Functional Foods, 2020, 71, 104018.	3.4	13
8	Single Varietal Dry Bean (Phaseolus vulgaris L.) Pastas: Nutritional Profile and Consumer Acceptability. Plant Foods for Human Nutrition, 2019, 74, 342-349.	3.2	19
9	Carbohydrate Profile of a Dry Bean (Phaseolus vulgarisL.) Panel Encompassing Broad Genetic Variability for Cooking Time. Cereal Chemistry, 2017, 94, 135-141.	2.2	14
10	Registration of â€~Samurai' Otebo Bean. Journal of Plant Registrations, 2016, 10, 109-114.	0.5	1