

Javier Vioque

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

117
papers

4,206
citations

37
h-index

61
g-index

119
ext. papers

4,639
ext. citations

4.5
avg, IF

5.06
L-index

#	Paper	IF	Citations
117	Nutritional Characteristics of the Seed Protein in 23 Mediterranean Legumes. <i>Agronomy</i> , 2022 , 12, 400	3.6	2
116	Purification, Characterization, and Antiproliferative Activity of a Single-Chain Lectin from <i>Vicia palaestina</i> (Fabaceae) Seeds. <i>Chemistry and Biodiversity</i> , 2021 , 18, e2000827	2.5	
115	Characterization of <i>Vicia ervilia</i> (bitter vetch) seed proteins, free amino acids, and polyphenols. <i>Journal of Food Biochemistry</i> , 2020 , 44, e13271	3.3	2
114	Polyphenols associated to pectic polysaccharides account for most of the antiproliferative and antioxidant activities in olive extracts. <i>Journal of Functional Foods</i> , 2019 , 62, 103530	5.1	12
113	Purification and partial characterization of seed lectins from <i>Vicias</i> belonging to subgenus <i>Vicilla</i> section <i>Cracca</i> . <i>Biocatalysis and Agricultural Biotechnology</i> , 2019 , 19, 101121	4.2	3
112	Pectin-rich extracts from olives inhibit proliferation of Caco-2 and THP-1 cells. <i>Food and Function</i> , 2019 , 10, 4844-4853	6.1	7
111	Characterization of <i>Vicia</i> (Fabaceae) seed water extracts with potential immunomodulatory and cell antiproliferative activities. <i>Journal of Food Biochemistry</i> , 2018 , 42, e12578	3.3	7
110	Antibacterial, Antioxidant, and Antiproliferative Activities of and the Essential Oils of Eight Species. <i>Medicines (Basel, Switzerland)</i> , 2018 , 5,	4.1	10
109	Purification of free arginine from chickpea (<i>Cicer arietinum</i>) seeds. <i>Food Chemistry</i> , 2016 , 192, 114-8	8.5	14
108	Purification of canavanine from the legume <i>Vicia disperma</i> . <i>Biocatalysis and Agricultural Biotechnology</i> , 2016 , 5, 150-154	4.2	3
107	Isoflavones in chickpea (<i>Cicer arietinum</i>) protein concentrates. <i>Journal of Functional Foods</i> , 2016 , 21, 186-192	5.1	22
106	A Comprehensive Approach to Antioxidant Activity in the Seeds of Wild Legume Species of Tribe Fabaeae. <i>Journal of Botany</i> , 2016 , 2016, 1-6	0	
105	Polyphenol composition and in vitro antiproliferative effect of corm, tepal and leaf from <i>Crocus sativus</i> L. on human colon adenocarcinoma cells (Caco-2). <i>Journal of Functional Foods</i> , 2016 , 24, 18-25	5.1	33
104	Free amino acids, including canavanine, in the seeds from 32 <i>Vicia</i> species belonging to subgenus <i>Vicilla</i> . <i>Biocatalysis and Agricultural Biotechnology</i> , 2016 , 8, 126-129	4.2	8
103	Influence of peptides-phenolics interaction on the antioxidant profile of protein hydrolysates from <i>Brassica napus</i> . <i>Food Chemistry</i> , 2015 , 178, 346-57	8.5	39
102	Determination of the Neurotoxin 3-N-Oxalyl-2,3-Diaminopropionic Acid and Other Free Amino Acids in <i>Lathyrus cicera</i> and <i>L. sativus</i> Seeds by Reversed-Phase High-Performance Liquid Chromatography. <i>Food Analytical Methods</i> , 2015 , 8, 1953-1961	3.4	6
101	Determination of L-canavanine and other free amino acids in <i>Vicia disperma</i> (Fabaceae) seeds by precolumn derivatization using diethyl ethoxymethylenemalonate and reversed-phase high-performance liquid chromatography. <i>Talanta</i> , 2015 , 131, 95-8	6.2	14

100	Antioxidant and Antiproliferative Activities of the Essential Oils from <i>Thymbra capitata</i> and <i>Thymus</i> Species Grown in Portugal. <i>Evidence-based Complementary and Alternative Medicine</i> , 2015 , 2015, 851721	2.3	21
99	Antioxidant and Chelating Activity of Nontoxic <i>Jatropha curcas</i> L. Protein Hydrolysates Produced by In Vitro Digestion Using Pepsin and Pancreatin. <i>Journal of Chemistry</i> , 2015 , 2015, 1-9	2.3	10
98	Structure-mechanism relationship of antioxidant and ACE I inhibitory peptides from wheat gluten hydrolysate fractionated by pH. <i>Food Research International</i> , 2015 , 69, 216-223	7	47
97	Identification and characterization of antioxidant peptides from chickpea protein hydrolysates. <i>Food Chemistry</i> , 2015 , 180, 194-202	8.5	116
96	Chemical composition, nutritional and antioxidant properties of the red edible seaweed <i>Porphyra columbina</i> . <i>International Journal of Food Sciences and Nutrition</i> , 2014 , 65, 299-305	3.7	57
95	Anti-oxidant, Anti-inflammatory and Anti-proliferative Activities of Moroccan Commercial Essential Oils. <i>Natural Product Communications</i> , 2014 , 9, 1934578X1400900	0.9	9
94	Chickpea chelating peptides inhibit copper-mediated lipid peroxidation. <i>Journal of the Science of Food and Agriculture</i> , 2014 , 94, 3181-8	4.3	18
93	Determination of β -Cyano-L-alanine, β -Glutamyl- β -cyano-L-alanine, and Common Free Amino Acids in <i>Vicia sativa</i> (Fabaceae) Seeds by Reversed-Phase High-Performance Liquid Chromatography. <i>Journal of Analytical Methods in Chemistry</i> , 2014 , 2014, 409089	2	8
92	Protein and amino acid composition of select wild legume species of tribe Fabeae. <i>Food Chemistry</i> , 2014 , 163, 97-102	8.5	20
91	Anti-oxidant, anti-inflammatory and anti-proliferative activities of Moroccan commercial essential oils. <i>Natural Product Communications</i> , 2014 , 9, 587-94	0.9	19
90	Enzyme proteolysis enhanced extraction of ACE inhibitory and antioxidant compounds (peptides and polyphenols) from <i>Porphyra columbina</i> residual cake. <i>Journal of Applied Phycology</i> , 2013 , 25, 1197-1206	3.2	58
89	Physical and nutritional properties of extruded products based on whole grain with the addition of wild legumes (<i>Vicia lutea</i> subsp. <i>lutea</i> var. <i>hirta</i> and <i>Vicia sativa</i> subsp. <i>sativa</i>). <i>International Journal of Food Science and Technology</i> , 2013 , 48, 1949-1955	3.8	9
88	Angiotensin-converting enzyme-inhibitory activity in protein hydrolysates from normal and anthracnose disease-damaged <i>Phaseolus vulgaris</i> seeds. <i>Journal of the Science of Food and Agriculture</i> , 2013 , 93, 961-6	4.3	15
87	Nutritional and functional characteristics of <i>Erophaca baetica</i> seeds, a legume endemic to the Mediterranean region. <i>Grasas Y Aceites</i> , 2013 , 64, 229-236	1.3	
86	Hemagglutinating activity of polyphenols extracts from six grain legumes. <i>Food and Chemical Toxicology</i> , 2012 , 50, 1951-4	4.7	7
85	Nutritional quality of protein in the leaves of eleven Asphodeline species (Liliaceae) from Turkey. <i>Food Chemistry</i> , 2012 , 135, 1360-4	8.5	15
84	Antioxidant and metal chelating activities of peptide fractions from phaseolin and bean protein hydrolysates. <i>Food Chemistry</i> , 2012 , 135, 1789-95	8.5	136
83	Antioxidant and metal chelating activities of <i>Phaseolus vulgaris</i> L. var. <i>Jamapa</i> protein isolates, phaseolin and lectin hydrolysates. <i>Food Chemistry</i> , 2012 , 131, 1157-1164	8.5	93

82	Nutritional and functional properties of Vicia faba protein isolates and related fractions. <i>Food Chemistry</i> , 2012 , 132, 67-72	8.5	87
81	Iron-chelating activity of chickpea protein hydrolysate peptides. <i>Food Chemistry</i> , 2012 , 134, 1585-8	8.5	87
80	Determination of β -glutamyl-S-ethenyl-cysteine in narbon vetch (<i>Vicia narbonensis</i> L.) seeds by high performance liquid chromatography. <i>Animal Feed Science and Technology</i> , 2011 , 165, 125-130	3	4
79	Nutritional characteristics of seed proteins in 15 Lathyrus species (fabaceae) from Southern Spain. <i>LWT - Food Science and Technology</i> , 2011 , 44, 1059-1064	5.4	16
78	ANTIOXIDATIVE ACTIVITY IN THE SEEDS OF 28 VICIA SPECIES FROM SOUTHERN SPAIN. <i>Journal of Food Biochemistry</i> , 2011 , 35, 1373-1380	3.3	20
77	Nutritional characteristics of seed proteins in 28 Vicia species (Fabaceae) from Southern Spain. <i>Journal of Food Science</i> , 2011 , 76, C1118-24	3.4	21
76	A colorimetric method for determination of β -glutamyl-S-ethenyl-cysteine in narbon vetch (<i>Vicia narbonensis</i> L.) seeds. <i>Analytical Biochemistry</i> , 2011 , 418, 180-3	3.1	7
75	Antioxidant and chelating activity of <i>Jatropha curcas</i> L. protein hydrolysates. <i>Journal of the Science of Food and Agriculture</i> , 2011 , 91, 1618-24	4.3	24
74	Affinity purification and characterisation of chelating peptides from chickpea protein hydrolysates. <i>Food Chemistry</i> , 2011 , 129, 485-490	8.5	81
73	Effects of the addition of wild legumes (<i>Lathyrus annuus</i> and <i>Lathyrus clymenum</i>) on the physical and nutritional properties of extruded products based on whole corn and brown rice. <i>Food Chemistry</i> , 2011 , 128, 961-967	8.5	51
72	Effect of chickpea protein hydrolysates on cell proliferation and in vitro bioavailability. <i>Food Research International</i> , 2010 , 43, 1365-1370	7	38
71	ANTIOXIDANT ACTIVITY IN THE SEEDS OF FOUR WILD LUPINUS SPECIES FROM SOUTHERN SPAIN. <i>Journal of Food Biochemistry</i> , 2010 , 34, 149-160	3.3	6
70	Health-promoting activities of ultra-filtered okara protein hydrolysates released by in vitro gastrointestinal digestion: identification of active peptide from soybean lipoxygenase. <i>European Food Research and Technology</i> , 2010 , 230, 655-663	3.4	37
69	Protein isolates from two Mediterranean legumes: <i>Lathyrus clymenum</i> and <i>Lathyrus annuus</i> . Chemical composition, functional properties and protein characterisation. <i>Food Chemistry</i> , 2010 , 122, 533-538	8.5	24
68	Sunflower protein hydrolysates reduce cholesterol micellar solubility. <i>Plant Foods for Human Nutrition</i> , 2009 , 64, 86-93	3.9	44
67	Chemical Composition and Nutritional Characteristics of the Seed Oil of Wild Lathyrus, Lens and Pisum Species from Southern Spain. <i>JAOCs, Journal of the American Oil Chemists Society</i> , 2009 , 86, 329-335	1.8	11
66	Fatty Acid Distribution in the Seed Flour of Wild Vicia Species from Southern Spain. <i>JAOCs, Journal of the American Oil Chemists Society</i> , 2009 , 86, 977-983	1.8	18
65	Chelating, antioxidant and antiproliferative activity of <i>Vicia sativa</i> polyphenol extracts. <i>European Food Research and Technology</i> , 2009 , 230, 353-359	3.4	40

64	Analytical nutritional characteristics of seed proteins in six wild <i>Lupinus</i> species from Southern Spain. <i>Food Chemistry</i> , 2009 , 117, 466-469	8.5	29
63	Purification of angiotensin converting enzyme inhibitory peptides from sunflower protein hydrolysates by reverse-phase chromatography following affinity purification. <i>LWT - Food Science and Technology</i> , 2009 , 42, 228-232	5.4	31
62	Antioxidant activity of seed polyphenols in fifteen wild <i>Lathyrus</i> species from South Spain. <i>LWT - Food Science and Technology</i> , 2009 , 42, 705-709	5.4	30
61	Stability of sunflower protein hydrolysates in simulated gastric and intestinal fluids and Caco-2 cell extracts. <i>LWT - Food Science and Technology</i> , 2009 , 42, 1496-1500	5.4	25
60	Production of copper-chelating peptides after hydrolysis of sunflower proteins with pepsin and pancreatin. <i>LWT - Food Science and Technology</i> , 2008 , 41, 1973-1977	5.4	67
59	Chickpea protein hydrolysate as a substitute for serum in cell culture. <i>Cytotechnology</i> , 2008 , 57, 263-72	2.2	24
58	Affinity purification of copper chelating peptides from chickpea protein hydrolysates. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 3949-54	5.7	45
57	Partial purification and immobilization/stabilization on highly activated glyoxyl-agarose supports of different proteases from flavourzyme. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 6503-8	5.7	8
56	Affinity purification of copper-chelating peptides from sunflower protein hydrolysates. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 6509-14	5.7	48
55	Effect of the support and experimental conditions in the intensity of the multipoint covalent attachment of proteins on glyoxyl-agarose supports: Correlation between enzyme-support linkages and thermal stability. <i>Enzyme and Microbial Technology</i> , 2007 , 40, 1160-1166	3.8	179
54	Electrophoretic characterization of <i>Amaranthus</i> L. seed proteins and its systematic implications. <i>Botanical Journal of the Linnean Society</i> , 2007 , 155, 57-63	2.2	23
53	Obtaining of <i>Brassica carinata</i> protein hydrolysates enriched in bioactive peptides using immobilized digestive proteases. <i>Food Research International</i> , 2007 , 40, 931-938	7	53
52	Biochemical and physiological characteristics of transgenic CaMV 35S::iaaM tomato 2007 , 443-444		
51	Immobilization of angiotensin-converting enzyme on glyoxyl-agarose. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 4641-5	5.7	37
50	Affinity purification of angiotensin converting enzyme inhibitory peptides using immobilized ACE. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 7120-4	5.7	34
49	Production of <i>Brassica carinata</i> protein hydrolysates with a high Fischer's ratio using immobilized proteases. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 7621-7	5.7	18
48	BINDING TO CHICKPEA (<i>CICER ARIETINUM</i> L.) PA2 ALBUMIN ENHANCES HEMIN-DEPENDENT OXIDATIVE REACTIONS. <i>Journal of Food Biochemistry</i> , 2006 , 30, 444-452	3.3	6
47	Chickpea pa2 albumin binds hemin. <i>Plant Science</i> , 2005 , 168, 1109-1114	5.3	12

46	Production of <i>Lupinus angustifolius</i> protein hydrolysates with improved functional properties. <i>Grasas Y Aceites</i> , 2005 , 56,	1.3	20
45	Effect of chickpea aqueous extracts, organic extracts, and protein concentrates on cell proliferation. <i>Journal of Medicinal Food</i> , 2004 , 7, 122-9	2.8	20
44	Amino acids composition of <i>Teucrium nutlet</i> proteins and their systematic significance. <i>Annals of Botany</i> , 2004 , 94, 615-21	4.1	11
43	Determination of tryptophan by high-performance liquid chromatography of alkaline hydrolysates with spectrophotometric detection. <i>Food Chemistry</i> , 2004 , 85, 317-320	8.5	147
42	Rapeseed protein hydrolysates: a source of HIV protease peptide inhibitors. <i>Food Chemistry</i> , 2004 , 87, 387-392	8.5	48
41	<i>Brassica carinata</i> protein isolates: chemical composition, protein characterization and improvement of functional properties by protein hydrolysis. <i>Food Chemistry</i> , 2004 , 88, 337-346	8.5	103
40	Purification of an ACE inhibitory peptide after hydrolysis of sunflower (<i>Helianthus annuus</i> L.) protein isolates. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 1928-32	5.7	174
39	Production and characterization of casein hydrolysates with a high amino acid Fischer's ratio using immobilized proteases. <i>International Dairy Journal</i> , 2004 , 14, 527-533	3.5	36
38	Utilisation of rapeseed protein isolates for production of peptides with angiotensin I-converting enzyme (ACE)-inhibitory activity. <i>Grasas Y Aceites</i> , 2004 , 55,	1.3	3
37	Interaction of <i>Lupinus angustifolius</i> L. and α -glutamins with 13-hydroperoxide-11,9-octadecadienoic acid. <i>Food Chemistry</i> , 2003 , 80, 517-523	8.5	8
36	Production of ace inhibitory peptides by digestion of chickpea legumin with alcalase. <i>Food Chemistry</i> , 2003 , 81, 363-369	8.5	165
35	Utilisation of chickpea protein isolates for production of peptides with angiotensin I-converting enzyme (ACE)-inhibitory activity. <i>Journal of the Science of Food and Agriculture</i> , 2002 , 82, 960-965	4.3	133
34	<i>Lupinus angustifolius</i> protein isolates: chemical composition, functional properties and protein characterization. <i>Food Chemistry</i> , 2002 , 76, 349-356	8.5	116
33	Stabilization/immobilization of carboxypeptidase A to aldehydeagarose gels. <i>Enzyme and Microbial Technology</i> , 2002 , 31, 711-718	3.8	35
32	Alcalase rapeseed inhibitors: purification and partial characterization. <i>Journal of Enzyme Inhibition and Medicinal Chemistry</i> , 2001 , 16, 81-7		
31	Obtention and uses of protein hydrolysates. <i>Grasas Y Aceites</i> , 2001 , 52,	1.3	2
30	Factors affecting the in vitro protein digestibility of chickpea albumins. <i>Journal of the Science of Food and Agriculture</i> , 2000 , 80, 79-84	4.3	53
29	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	1.8	24

28	Effect of Alcalase on olive pomace protein extraction. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2000 , 77, 181-185	1.8	12
27	Partially hydrolyzed rapeseed protein isolates with improved functional properties. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2000 , 77, 447-450	1.8	119
26	Protein isolates from chickpea (<i>Cicer arietinum</i> L.): chemical composition, functional properties and protein characterization. <i>Food Chemistry</i> , 1999 , 64, 237-243	8.5	188
25	Protein quality of chickpea (<i>Cicer arietinum</i> L.) protein hydrolysates. <i>Food Chemistry</i> , 1999 , 67, 269-274	8.5	89
24	THE MALATE DEHYDROGENASE GENE FROM <i>BOTRYOCOCCLUS BRAUNII</i> (CHLOROPHYTA, CHLOROPHYCEAE): CLONING, SEQUENCE ANALYSIS, AND EXPRESSION IN <i>ESCHERICHIA COLI</i> . <i>Journal of Phycology</i> , 1999 , 35, 121-127	3	2
23	Production and characterization of an extensive rapeseed protein hydrolysate. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 1999 , 76, 819-823	1.8	64
22	Peptide characteristics of sunflower protein hydrolysates. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 1999 , 76, 1455-1460	1.8	53
21	Interaction of chickpea (<i>Cicer arietinum</i> L.) legumin with oxidized linoleic acid. <i>Journal of Agricultural and Food Chemistry</i> , 1999 , 47, 813-8	5.7	11
20	Production of extensive chickpea (<i>Cicer arietinum</i> L.) protein hydrolysates with reduced antigenic activity. <i>Journal of Agricultural and Food Chemistry</i> , 1999 , 47, 3776-81	5.7	58
19	Purification and partial characterization of chickpea 2S albumin. <i>Journal of Agricultural and Food Chemistry</i> , 1999 , 47, 1405-9	5.7	37
18	Production of an extensive sunflower protein hydrolysate by sequential hydrolysis with endo- and exo-proteases.. <i>Grasas Y Aceites</i> , 1999 , 50, 472-476	1.3	31
17	Effect of cooking on protein quality of chickpea (<i>Cicer arietinum</i>) seeds. <i>Food Chemistry</i> , 1998 , 62, 1-6	8.5	56
16	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	4.3	20
15	Neutral lipids of chickpea flour and protein isolates. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 1998 , 75, 851-855	1.8	6
14	Polar lipids of defatted chickpea (<i>Cicer arietinum</i> L.) flour and protein isolates. <i>Food Chemistry</i> , 1998 , 63, 357-361	8.5	24
13	Comparative Study of Chickpea and Pea Pa2 Albumins. <i>Journal of Agricultural and Food Chemistry</i> , 1998 , 46, 3609-3613	5.7	24
12	Effect of processing on water absorption and softening kinetics in chickpea (<i>Cicer arietinum</i> L) seeds 1998 , 78, 169		1
11	Chemical composition of extracted dried olive pomaces containing two and three phases. <i>Food Biotechnology</i> , 1997 , 11, 273-291	2.2	33

10	Resolution and purification of an aldehyde-generating and an alcohol-generating fatty acyl-CoA reductase from pea leaves (<i>Pisum sativum</i> L.). <i>Archives of Biochemistry and Biophysics</i> , 1997 , 340, 64-72	4.1	95
9	Obtenci3n y caracterizaci3n de aislados proteicos de colza. <i>Grasas Y Aceites</i> , 1997 , 48, 282-289	1.3	10
8	Leaf wax ketones in the genus <i>Coincya</i> . <i>Phytochemistry</i> , 1996 , 42, 1047-1050	4	5
7	Sterol composition in <i>Coincya</i> (Brassicaceae). <i>JAOCS, Journal of the American Oil Chemists Society</i> , 1995 , 72, 493-495	1.8	4
6	Fatty acids of leaf wax esters in <i>Coincya Rouy</i> (Brassicaceae). <i>Botanical Journal of the Linnean Society</i> , 1995 , 118, 69-76	2.2	
5	Leaf wax alkanes in the genus <i>coincya</i> . <i>Phytochemistry</i> , 1994 , 36, 349-352	4	14
4	Leaf wax alcohols in <i>Coincya</i> (Brassicaceae). <i>JAOCS, Journal of the American Oil Chemists Society</i> , 1994 , 71, 671-673	1.8	10
3	Chemotaxonomic study of seed glucosinolate composition in <i>Coincya Rouy</i> (Brassicaceae). <i>Botanical Journal of the Linnean Society</i> , 1994 , 116, 343-350	2.2	7
2	Leaf waxes in <i>Coincya Rouy</i> (Brassicaceae). <i>Botanical Journal of the Linnean Society</i> , 1994 , 114, 147-152	2.2	4
1	Fatty acid composition of seed oil triglycerides in <i>Coincya</i> (Brassicaceae). <i>JAOCS, Journal of the American Oil Chemists Society</i> , 1993 , 70, 1157-1158	1.8	6