

Cristina Martnez-Villaluenga

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.

133
papers

4,364
citations

40
h-index

60
g-index

144
ext. papers

5,376
ext. citations

5.2
avg, IF

5.98
L-index

#	Paper	IF	Citations
133	The Effect of Low Doses of Zearalenone (ZEN) on the Bone Marrow Microenvironment and Haematological Parameters of Blood Plasma in Pre-Pubertal Gilts.. <i>Toxins</i> , 2022 , 14,	4.9	1
132	Manufacture of healthy snack bars supplemented with moringa sprout powder. <i>LWT - Food Science and Technology</i> , 2022 , 154, 112828	5.4	0
131	Current evidence on the modulatory effects of food proteins and peptides in inflammation and gut microbiota 2022 , 517-534		0
130	Role of cereal bioactive compounds in the prevention of age-related diseases 2022 , 247-286		
129	The Profile of Polyphenolic Compounds, Contents of Total Phenolics and Flavonoids, and Antioxidant and Antimicrobial Properties of Bee Products.. <i>Molecules</i> , 2022 , 27,	4.8	8
128	Reformulating Bread Using Sprouted Pseudo-cereal Grains to Enhance Its Nutritional Value and Sensorial Attributes. <i>Foods</i> , 2022 , 11, 1541	4.9	0
127	Improving Nutritional and Health Benefits of Biscuits by Optimizing Formulations Based on Sprouted Pseudocereal Grains. <i>Foods</i> , 2022 , 11, 1533	4.9	1
126	Effect of Time and Legume Type on Germination-Induced Proteolysis of Lentils and Faba Beans. <i>Proceedings (mdpi)</i> , 2021 , 70, 4	0.3	
125	Development of Sliced Bread with Better Nutritional Quality: Optimization of Wheat Flour Replacement with Germinated Pseudocereals for Doughs with Better Rheological Properties. <i>Proceedings (mdpi)</i> , 2021 , 70, 12	0.3	
124	Lentil and Fava Bean With Contrasting Germination Kinetics: A Focus on Digestion of Proteins and Bioactivity of Resistant Peptides. <i>Frontiers in Plant Science</i> , 2021 , 12, 754287	6.2	2
123	A Review of Colorectal Cancer in Terms of Epidemiology, Risk Factors, Development, Symptoms and Diagnosis. <i>Cancers</i> , 2021 , 13,	6.6	52
122	A Novel Strategy to Produce a Soluble and Bioactive Wheat Bran Ingredient Rich in Ferulic Acid. <i>Antioxidants</i> , 2021 , 10,	7.1	9
121	Characterizing the Volatile and Sensory Profiles, and Sugar Content of Beeswax, Beebread, Bee Pollen, and Honey. <i>Molecules</i> , 2021 , 26,	4.8	5
120	Characterization of the phenolic acid profile and in vitro bioactive properties of white beetroot products. <i>International Journal of Food Science and Technology</i> , 2021 , 56, 629-638	3.8	3
119	Sprouted oat as a potential gluten-free ingredient with enhanced nutritional and bioactive properties. <i>Food Chemistry</i> , 2021 , 338, 127972	8.5	13
118	Wheat and Oat Brans as Sources of Polyphenol Compounds for Development of Antioxidant Nutraceutical Ingredients. <i>Foods</i> , 2021 , 10,	4.9	11
117	Production and Characterization of a Novel Gluten-Free Fermented Beverage Based on Sprouted Oat Flour. <i>Foods</i> , 2021 , 10,	4.9	6

116	Pasta products enriched with moringa sprout powder as nutritive dense foods with bioactive potential. <i>Food Chemistry</i> , 2021 , 360, 130032	8.5	4
115	Bioprocessed Wheat Ingredients: Characterization, Bioaccessibility of Phenolic Compounds, and Bioactivity During Digestion.. <i>Frontiers in Plant Science</i> , 2021 , 12, 790898	6.2	6
114	Soluble Phenolic Composition Tailored by Germination Conditions Accompany Antioxidant and Anti-inflammatory Properties of Wheat. <i>Antioxidants</i> , 2020 , 9,	7.1	14
113	Application of Autoclave Treatment for Development of a Natural Wheat Bran Antioxidant Ingredient. <i>Foods</i> , 2020 , 9,	4.9	7
112	Sprouted Barley Flour as a Nutritious and Functional Ingredient. <i>Foods</i> , 2020 , 9,	4.9	29
111	A comparative study on the phenolic bioaccessibility, antioxidant and inhibitory effects on carbohydrate-digesting enzymes of maca and mashua powders. <i>LWT - Food Science and Technology</i> , 2020 , 131, 109798	5.4	0
110	Pseudocereal grains: Nutritional value, health benefits and current applications for the development of gluten-free foods. <i>Food and Chemical Toxicology</i> , 2020 , 137, 111178	4.7	71
109	Association Between Mycotoxin Exposure and Dietary Habits in Colorectal Cancer Development Among a Polish Population: A Study Protocol. <i>International Journal of Environmental Research and Public Health</i> , 2020 , 17,	4.6	2
108	Potential of Germination in Selected Conditions to Improve the Nutritional and Bioactive Properties of Moringa (L.). <i>Foods</i> , 2020 , 9,	4.9	4
107	The Application of Lindl. Promotes Aroma Compounds Formation, Sensory Properties, and Antioxidant Activity of Oat and Buckwheat-Based Cookies. <i>Molecules</i> , 2020 , 25,	4.8	4
106	Changes in protein profile, bioactive potential and enzymatic activities of gluten-free flours obtained from hulled and dehulled oat varieties as affected by germination conditions. <i>LWT - Food Science and Technology</i> , 2020 , 134, 109955	5.4	7
105	Enzyme Selection and Hydrolysis under Optimal Conditions Improved Phenolic Acid Solubility, and Antioxidant and Anti-Inflammatory Activities of Wheat Bran. <i>Antioxidants</i> , 2020 , 9,	7.1	12
104	Characterisation of the total phenolic, vitamins C and E content and antioxidant properties of the beebread and honey from the same batch. <i>Czech Journal of Food Sciences</i> , 2020 , 38, 158-163	1.3	9
103	The Impact of the Method Extraction and Different Carrot Variety on the Carotenoid Profile, Total Phenolic Content and Antioxidant Properties of Juices. <i>Plants</i> , 2020 , 9,	4.5	7
102	Effects of a snack enriched with carob and Undaria pinnatifida (wakame) on metabolic parameters in a double blind, randomized clinical trial in obese patients. <i>Nutricion Hospitalaria</i> , 2020 , 34, 465-473	1	1
101	Seed Protein of Lentils: Current Status, Progress, and Food Applications. <i>Foods</i> , 2019 , 8,	4.9	61
100	approach for evaluation of carob by-products as source bioactive ingredients with potential to attenuate metabolic syndrome (Mets). <i>Heliyon</i> , 2019 , 5, e01175	3.6	12
99	The effect of processing and in vitro digestion on the betalain profile and ACE inhibition activity of red beetroot products. <i>Journal of Functional Foods</i> , 2019 , 55, 229-237	5.1	19

98	Release of multifunctional peptides from kiwicha (<i>Amaranthus caudatus</i>) protein under in vitro gastrointestinal digestion. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 1225-1232	4.3	24
97	Pilot-scale produced fermented lentil protects against t-BHP-triggered oxidative stress by activation of Nrf2 dependent on SAPK/JNK phosphorylation. <i>Food Chemistry</i> , 2019 , 274, 750-759	8.5	9
96	Development of a multifunctional yogurt-like product from germinated brown rice. <i>LWT - Food Science and Technology</i> , 2019 , 99, 306-312	5.4	24
95	Effect of Dry Heat Puffing on Nutritional Composition, Fatty Acid, Amino Acid and Phenolic Profiles of Pseudocereals Grains. <i>Polish Journal of Food and Nutrition Sciences</i> , 2018 , 68, 289-297	3.1	19
94	pH-controlled fermentation in mild alkaline conditions enhances bioactive compounds and functional features of lentil to ameliorate metabolic disturbances. <i>Food Chemistry</i> , 2018 , 248, 262-271	8.5	20
93	The effects of boiling and fermentation on betalain profiles and antioxidant capacities of red beetroot products. <i>Food Chemistry</i> , 2018 , 259, 292-303	8.5	47
92	Individual contributions of Savinase and <i>Lactobacillus plantarum</i> to lentil functionalization during alkaline pH-controlled fermentation. <i>Food Chemistry</i> , 2018 , 257, 341-349	8.5	17
91	Updating the research on the chemopreventive and therapeutic role of the peptide lunasin. <i>Journal of the Science of Food and Agriculture</i> , 2018 , 98, 2070-2079	4.3	25
90	Peptides derived from in vitro gastrointestinal digestion of germinated soybean proteins inhibit human colon cancer cells proliferation and inflammation. <i>Food Chemistry</i> , 2018 , 242, 75-82	8.5	99
89	Combination of pH-controlled fermentation in mild acidic conditions and enzymatic hydrolysis by Savinase to improve metabolic health-promoting properties of lentil. <i>Journal of Functional Foods</i> , 2018 , 48, 9-18	5.1	10
88	Response surface optimisation of germination conditions to improve the accumulation of bioactive compounds and the antioxidant activity in quinoa. <i>International Journal of Food Science and Technology</i> , 2018 , 53, 516-524	3.8	24
87	Potential Usefulness of a Wakame/Carob Functional Snack for the Treatment of Several Aspects of Metabolic Syndrome: From In Vitro to In Vivo Studies. <i>Marine Drugs</i> , 2018 , 16,	6	6
86	Peptides and isoflavones in gastrointestinal digests contribute to the anti-inflammatory potential of cooked or germinated desi and kabuli chickpea (<i>Cicer arietinum</i> L.). <i>Food Chemistry</i> , 2018 , 268, 66-76	8.5	43
85	Bioactive Peptides from Germinated Soybean with Anti-Diabetic Potential by Inhibition of Dipeptidyl Peptidase-IV, α -Amylase, and β -Glucosidase Enzymes. <i>International Journal of Molecular Sciences</i> , 2018 , 19,	6.3	54
84	Carob by-products and seaweeds for the development of functional bread. <i>Journal of Food Processing and Preservation</i> , 2018 , 42, e13700	2.1	13
83	Characterization and in vitro evaluation of seaweed species as potential functional ingredients to ameliorate metabolic syndrome. <i>Journal of Functional Foods</i> , 2018 , 46, 185-194	5.1	13
82	Health benefits of oat: current evidence and molecular mechanisms. <i>Current Opinion in Food Science</i> , 2017 , 14, 26-31	9.8	67
81	Using the SPE and Micro-HPLC-MS/MS Method for the Analysis of Betalains in Rat Plasma after Red Beet Administration. <i>Molecules</i> , 2017 , 22,	4.8	16

80	Release of dipeptidyl peptidase IV, α -amylase and α -glucosidase inhibitory peptides from quinoa (<i>Chenopodium quinoa</i> Willd.) during in vitro simulated gastrointestinal digestion. <i>Journal of Functional Foods</i> , 2017 , 35, 531-539	5.1	116
79	Enhancement of biologically active compounds in germinated brown rice and the effect of sun-drying. <i>Journal of Cereal Science</i> , 2017 , 73, 1-9	3.8	29
78	Identification, functional gastrointestinal stability and molecular docking studies of lentil peptides with dual antioxidant and angiotensin I converting enzyme inhibitory activities. <i>Food Chemistry</i> , 2017 , 221, 464-472	8.5	94
77	Optimization of germination time and temperature to maximize the content of bioactive compounds and the antioxidant activity of purple corn (<i>Zea mays</i> L.) by response surface methodology. <i>LWT - Food Science and Technology</i> , 2017 , 76, 236-244	5.4	36
76	Optimizing germination conditions to enhance the accumulation of bioactive compounds and the antioxidant activity of kiwicha (<i>Amaranthus caudatus</i>) using response surface methodology. <i>LWT - Food Science and Technology</i> , 2017 , 76, 245-252	5.4	15
75	Fermented Pulses in Nutrition and Health Promotion 2017 , 385-416		11
74	Sauerkraut 2017 , 557-576		16
73	Bioactive Peptides in Fermented Foods: Production and Evidence for Health Effects 2017 , 23-47		13
72	Betalain profile, content and antioxidant capacity of red beetroot dependent on the genotype and root part. <i>Journal of Functional Foods</i> , 2016 , 27, 249-261	5.1	91
71	High-Pressure-Assisted Enzymatic Release of Peptides and Phenolics Increases Angiotensin Converting Enzyme I Inhibitory and Antioxidant Activities of Pinto Bean Hydrolysates. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 1730-40	5.7	39
70	Effects of germination on the nutritive value and bioactive compounds of brown rice breads. <i>Food Chemistry</i> , 2015 , 173, 298-304	8.5	97
69	Simultaneous release of peptides and phenolics with antioxidant, ACE-inhibitory and anti-inflammatory activities from pinto bean (<i>Phaseolus vulgaris</i> L. var. pinto) proteins by subtilisins. <i>Journal of Functional Foods</i> , 2015 , 18, 319-332	5.1	52
68	Impact of Elicitation on Antioxidant and Potential Antihypertensive Properties of Lentil Sprouts. <i>Plant Foods for Human Nutrition</i> , 2015 , 70, 401-7	3.9	20
67	High-pressure improves enzymatic proteolysis and the release of peptides with angiotensin I converting enzyme inhibitory and antioxidant activities from lentil proteins. <i>Food Chemistry</i> , 2015 , 171, 224-32	8.5	97
66	Fermentation enhances the content of bioactive compounds in kidney bean extracts. <i>Food Chemistry</i> , 2015 , 172, 343-52	8.5	95
65	The future of lupin as a protein crop in Europe. <i>Frontiers in Plant Science</i> , 2015 , 6, 705	6.2	138
64	A multistrategic approach in the development of sourdough bread targeted towards blood pressure reduction. <i>Plant Foods for Human Nutrition</i> , 2015 , 70, 97-103	3.9	23
63	Evaluation of refrigerated storage in nitrogen-enriched atmospheres on the microbial quality, content of bioactive compounds and antioxidant activity of sauerkrauts. <i>LWT - Food Science and Technology</i> , 2015 , 61, 463-470	5.4	8

62	Effect of germination and elicitation on phenolic composition and bioactivity of kidney beans. <i>Food Research International</i> , 2015 , 70, 55-63	7	60
61	Role of elicitation on the health-promoting properties of kidney bean sprouts. <i>LWT - Food Science and Technology</i> , 2014 , 56, 328-334	5.4	32
60	Maximising the phytochemical content and antioxidant activity of Ecuadorian brown rice sprouts through optimal germination conditions. <i>Food Chemistry</i> , 2014 , 152, 407-14	8.5	78
59	Non-Nutritive Compounds in Fabaceae Family Seeds and the Improvement of Their Nutritional Quality by Traditional Processing Review . <i>Polish Journal of Food and Nutrition Sciences</i> , 2014 , 64, 75-89 ^{3.1}		33
58	Assessment on proximate composition, dietary fiber, phytic acid and protein hydrolysis of germinated Ecuadorian brown rice. <i>Plant Foods for Human Nutrition</i> , 2014 , 69, 261-7	3.9	12
57	Phenolic composition, antioxidant and anti-inflammatory activities of extracts from Moroccan <i>Opuntia ficus-indica</i> flowers obtained by different extraction methods. <i>Industrial Crops and Products</i> , 2014 , 62, 412-420	5.9	64
56	Savinase, the most suitable enzyme for releasing peptides from lentil (<i>Lens culinaris</i> var. Castellana) protein concentrates with multifunctional properties. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 4166-74	5.7	56
55	Synthesis of [(77)Se]-methylselenocysteine when preparing sauerkraut in the presence of [(77)Se]-selenite. Metabolic transformation of [(77)Se]-methylselenocysteine in Wistar rats determined by LC-IDA-ICP-MS. <i>Analytical and Bioanalytical Chemistry</i> , 2014 , 406, 7949-58	4.4	6
54	Production and Bioactivity of Oligosaccharides in Plant Foods 2014 , 35-54		4
53	Antioxidant and antihypertensive properties of liquid and solid state fermented lentils. <i>Food Chemistry</i> , 2013 , 136, 1030-7	8.5	132
52	Protein Quality of Traditional Rye Breads and Ginger Cakes as Affected by the Incorporation of Flour with Different Extraction Rates. <i>Polish Journal of Food and Nutrition Sciences</i> , 2013 , 63, 5-10	3.1	4
51	White cabbage fermentation improves ascorbigen content, antioxidant and nitric oxide production inhibitory activity in LPS-induced macrophages. <i>LWT - Food Science and Technology</i> , 2012 , 46, 77-83	5.4	34
50	Multifunctional properties of soy milk fermented by <i>Enterococcus faecium</i> strains isolated from raw soy milk. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 10235-44	5.7	40
49	Se improves indole glucosinolate hydrolysis products content, Se-methylselenocysteine content, antioxidant capacity and potential anti-inflammatory properties of sauerkraut. <i>Food Chemistry</i> , 2012 , 132, 907-914	8.5	46
48	Bioactive compounds, myrosinase activity, and antioxidant capacity of white cabbages grown in different locations of Spain. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 3772-9	5.7	30
47	Study of influential factors on oligosaccharide formation by fructosyltransferase activity during stachyose hydrolysis by Pectinex ultra SP-L. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 10705-11	5.7	10
46	Effect of reaction conditions on lactulose-derived trisaccharides obtained by transgalactosylation with <i>Galactosidase</i> of <i>Kluyveromyces lactis</i> . <i>European Food Research and Technology</i> , 2011 , 233, 89-94	3.4	19
45	Peptides from purified soybean beta-conglycinin inhibit fatty acid synthase by interaction with the thioesterase catalytic domain. <i>FEBS Journal</i> , 2010 , 277, 1481-93	5.7	53

44	Changes in nutritional value and cytotoxicity of garden cress germinated with different selenium solutions. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 2331-6	5.7	14
43	Semolina supplementation with processed lupin and pigeon pea flours improve protein quality of pasta. <i>LWT - Food Science and Technology</i> , 2010 , 43, 617-622	5.4	30
42	Fermentation of soybean meal and its inclusion in diets for newly weaned pigs reduced diarrhea and measures of immunoreactivity in the plasma. <i>Animal Feed Science and Technology</i> , 2010 , 159, 41-49	3	48
41	Fatty acid synthase and in vitro adipogenic response of human adipocytes inhibited by α and β subunits of soybean β -conglycinin hydrolysates. <i>Food Chemistry</i> , 2010 , 119, 1571-1577	8.5	22
40	Time dependence of bioactive compounds and antioxidant capacity during germination of different cultivars of broccoli and radish seeds. <i>Food Chemistry</i> , 2010 , 120, 710-716	8.5	68
39	Low glycinin soymilk ameliorates body fat accumulation and improves serum antioxidant status in overweight men. <i>FASEB Journal</i> , 2010 , 24, 721.3	0.9	0
38	Soy Peptides and Weight Management 2009 , 135-157		
37	Protein hydrolysates from beta-conglycinin enriched soybean genotypes inhibit lipid accumulation and inflammation in vitro. <i>Molecular Nutrition and Food Research</i> , 2009 , 53, 1007-18	5.9	59
36	Effect of flour extraction rate and baking process on vitamin B1 and B2 contents and antioxidant activity of ginger-based products. <i>European Food Research and Technology</i> , 2009 , 230, 119-124	3.4	9
35	Effect of flour extraction rate and baking on thiamine and riboflavin content and antioxidant capacity of traditional rye bread. <i>Journal of Food Science</i> , 2009 , 74, C49-55	3.4	33
34	Influence of fermentation conditions on glucosinolates, ascorbigen, and ascorbic acid content in white cabbage (<i>Brassica oleracea</i> var. capitata cv. Taler) cultivated in different seasons. <i>Journal of Food Science</i> , 2009 , 74, C62-7	3.4	75
33	Antioxidant capacity and polyphenolic content of high-protein lupin products. <i>Food Chemistry</i> , 2009 , 112, 84-88	8.5	38
32	Gas chromatographic-mass spectrometric analysis of galactosyl derivatives obtained by the action of two different β -galactosidases. <i>Food Chemistry</i> , 2009 , 114, 1099-1105	8.5	30
31	Influence of germination with different selenium solutions on nutritional value and cytotoxicity of lupin seeds. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 1319-25	5.7	17
30	Bifidogenic effect and stimulation of short chain fatty acid production in human faecal slurry cultures by oligosaccharides derived from lactose and lactulose. <i>Journal of Dairy Research</i> , 2009 , 76, 317-25	1.6	46
29	Purification, thermal stability, and antigenicity of the immunodominant soybean allergen P34 in soy cultivars, ingredients, and products. <i>Journal of Food Science</i> , 2008 , 73, T106-14	3.4	23
28	Quantification of human IgE immunoreactive soybean proteins in commercial soy ingredients and products. <i>Journal of Food Science</i> , 2008 , 73, T90-9	3.4	16
27	Alpha-galactosides: antinutritional factors or functional ingredients?. <i>Critical Reviews in Food Science and Nutrition</i> , 2008 , 48, 301-16	11.5	107

26	Food safety evaluation of broccoli and radish sprouts. <i>Food and Chemical Toxicology</i> , 2008 , 46, 1635-44	4.7	66
25	Enzymatic synthesis and identification of two trisaccharides produced from lactulose by transgalactosylation. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 557-63	5.7	71
24	Synthesis of oligosaccharides derived from lactulose and pectinex ultra SP-L. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 3328-33	5.7	44
23	Beta-conglycinin embeds active peptides that inhibit lipid accumulation in 3T3-L1 adipocytes in vitro. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 10533-43	5.7	57
22	Immunoreactivity and amino acid content of fermented soybean products. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 99-105	5.7	113
21	Synthesis of galactooligosaccharides with prebiotic potential during hydrolysis of lactose by Lactozym 3000 L HP G. <i>Proceedings of the Nutrition Society</i> , 2008 , 67,	2.9	1
20	Raffinose family oligosaccharides of lupin (<i>Lupinus albus</i> L. cv multolupa) as a potential prebiotic. <i>Proceedings of the Nutrition Society</i> , 2008 , 67,	2.9	2
19	Fermented soyabean products as hypoallergenic food. <i>Proceedings of the Nutrition Society</i> , 2008 , 67,	2.9	9
18	Assessment of protein fractions of three cultivars of <i>Pisum sativum</i> L.: effect of germination. <i>European Food Research and Technology</i> , 2008 , 226, 1465-1478	3.4	24
17	Study of galactooligosaccharide composition in commercial fermented milks. <i>Journal of Food Composition and Analysis</i> , 2008 , 21, 540-544	4.1	27
16	Optimization of conditions for galactooligosaccharide synthesis during lactose hydrolysis by β -galactosidase from <i>Kluyveromyces lactis</i> (Lactozym 3000 L HP G). <i>Food Chemistry</i> , 2008 , 107, 258-264	8.5	125
15	Effect of germination on the protein fraction composition of different lupin seeds. <i>Food Chemistry</i> , 2008 , 107, 830-844	8.5	43
14	Immunoreactivity reduction of soybean meal by fermentation, effect on amino acid composition and antigenicity of commercial soy products. <i>Food Chemistry</i> , 2008 , 108, 571-81	8.5	137
13	Improvement in food intake and nutritive utilization of protein from <i>Lupinus albus</i> var. multolupa protein isolates supplemented with ascorbic acid. <i>Food Chemistry</i> , 2007 , 103, 944-951	8.5	13
12	Biogenic amines and HL60 cytotoxicity of alfalfa and fenugreek sprouts. <i>Food Chemistry</i> , 2007 , 105, 959-967	8.5	17
11	Characterization of bifidobacteria as starters in fermented milk containing raffinose family of oligosaccharides from lupin as prebiotic. <i>International Dairy Journal</i> , 2007 , 17, 116-122	3.5	32
10	Effects of oligosaccharide removing procedure on the protein profiles of lupin seeds. <i>European Food Research and Technology</i> , 2006 , 223, 691-696	3.4	13
9	Kinetics of free protein amino acids, free non-protein amino acids and trigonelline in soybean (<i>Glycine max</i> L.) and lupin (<i>Lupinus angustifolius</i> L.) sprouts. <i>European Food Research and Technology</i> , 2006 , 224, 177-186	3.4	38

8	Influence of lupin (<i>Lupinus luteus</i> L. cv. 4492 and <i>Lupinus angustifolius</i> L. var. zapaton) and fenugreek (<i>Trigonella foenum-graecum</i> L.) germination on microbial population and biogenic amines. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 7391-8	5.7	8
7	Influence of addition of raffinose family oligosaccharides on probiotic survival in fermented milk during refrigerated storage. <i>International Dairy Journal</i> , 2006 , 16, 768-774	3.5	52
6	Functional lupin seeds (<i>Lupinus albus</i> L. and <i>Lupinus luteus</i> L.) after extraction of galactosides. <i>Food Chemistry</i> , 2006 , 98, 291-299	8.5	81
5	Raffinose family oligosaccharides and sucrose contents in 13 Spanish lupin cultivars. <i>Food Chemistry</i> , 2005 , 91, 645-649	8.5	50
4	Products and Biopreparations from Alkaloid-rich Lupin in Animal Nutrition and Ecological Agriculture. <i>Folia Biologica</i> , 2005 , 53, 59-66	0.7	16
3	Raffinose family of oligosaccharides from lupin seeds as prebiotics: application in dairy products. <i>Journal of Food Protection</i> , 2005 , 68, 1246-52	2.5	38
2	Improved method to obtain pure alpha-galactosides from lupin seeds. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 6920-2	5.7	16
1	Soy Protein for the Metabolic Syndrome67-85		