Cristina MartÃ-nez-Villaluenga

List of Publications by Year
in descending order

140 papers	6,562 citations	46918 47 h-index	76769 74 g-index
144 all docs	144 docs citations	144 times ranked	6257 citing authors

#	ARTICLE	IF	CITATIONS
1	Manufacture of healthy snack bars supplemented with moringa sprout powder. LWT - Food Science and Technology, 2022, 154, 112828.	2.5	2
2	Current evidence on the modulatory effects of food proteins and peptides in inflammation and gut microbiota. , 2022, , 517-534.		2
3	Role of cereal bioactive compounds in the prevention of age-related diseases. , 2022, , 247-286.		1
4	The Effect of Low Doses of Zearalenone (ZEN) on the Bone Marrow Microenvironment and Haematological Parameters of Blood Plasma in Pre-Pubertal Gilts. Toxins, 2022, 14, 105.	1.5	4
5	The Profile of Polyphenolic Compounds, Contents of Total Phenolics and Flavonoids, and Antioxidant and Antimicrobial Properties of Bee Products. Molecules, 2022, 27, 1301.	1.7	39
6	Free and conjugated phenolic compounds profile and antioxidant activities of honeybee products of polish origin. European Food Research and Technology, 2022, 248, 2263-2273.	1.6	7
7	Reformulating Bread Using Sprouted Pseudo-cereal Grains to Enhance Its Nutritional Value and Sensorial Attributes. Foods, 2022, 11, 1541.	1.9	8
8	Improving Nutritional and Health Benefits of Biscuits by Optimizing Formulations Based on Sprouted Pseudocereal Grains. Foods, 2022, 11, 1533.	1.9	5
9	Peptides for Health Benefits 2020. International Journal of Molecular Sciences, 2022, 23, 6699.	1.8	0
10	Performance of Thermoplastic Extrusion, Germination, Fermentation, and Hydrolysis Techniques on Phenolic Compounds in Cereals and Pseudocereals. Foods, 2022, 11, 1957.	1.9	8
11	Impact of Protein Content on the Antioxidants, Anti-Inflammatory Properties and Glycemic Index of Wheat and Wheat Bran. Foods, 2022, 11, 2049.	1.9	17
12	Characterization of the phenolic acid profile and <i>in vitro</i> bioactive properties of white beetroot products. International Journal of Food Science and Technology, 2021, 56, 629-638.	1.3	6
13	Sprouted oat as a potential gluten-free ingredient with enhanced nutritional and bioactive properties. Food Chemistry, 2021, 338, 127972.	4.2	41
14	Wheat and Oat Brans as Sources of Polyphenol Compounds for Development of Antioxidant Nutraceutical Ingredients. Foods, 2021, 10, 115.	1.9	30
15	Production and Characterization of a Novel Gluten-Free Fermented Beverage Based on Sprouted Oat Flour. Foods, 2021, 10, 139.	1.9	21
16	A Review of Colorectal Cancer in Terms of Epidemiology, Risk Factors, Development, Symptoms and Diagnosis. Cancers, 2021, 13, 2025.	1.7	299
17	A Novel Strategy to Produce a Soluble and Bioactive Wheat Bran Ingredient Rich in Ferulic Acid. Antioxidants, 2021, 10, 969.	2.2	22
18	Characterizing the Volatile and Sensory Profiles, and Sugar Content of Beeswax, Beebread, Bee Pollen, and Honey. Molecules, 2021, 26, 3410.	1.7	21

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19	A Novel Sprouted Oat Fermented Beverage: Evaluation of Safety and Health Benefits for Celiac Individuals. Nutrients, 2021, 13, 2522.	1.7	7
20	Pasta products enriched with moringa sprout powder as nutritive dense foods with bioactive potential. Food Chemistry, 2021, 360, 130032.	4.2	16
21	Lentil and Fava Bean With Contrasting Germination Kinetics: A Focus on Digestion of Proteins and Bioactivity of Resistant Peptides. Frontiers in Plant Science, 2021, 12, 754287.	1.7	17
22	Development of Antioxidant and Nutritious Lentil (Lens culinaris) Flour Using Controlled Optimized Germination as a Bioprocess. Foods, 2021, 10, 2924.	1.9	10
23	Development of Sliced Bread with Better Nutritional Quality: Optimization of Wheat Flour Replacement with Germinated Pseudocereals for Doughs with Better Rheological Properties. Proceedings (mdpi), 2021, 70, 12.	0.2	0
24	Bioprocessed Wheat Ingredients: Characterization, Bioaccessibility of Phenolic Compounds, and Bioactivity During in vitro Digestion. Frontiers in Plant Science, 2021, 12, 790898.	1.7	23
25	Potential of Germination in Selected Conditions to Improve the Nutritional and Bioactive Properties of Moringa (Moringa oleifera L.). Foods, 2020, 9, 1639.	1.9	11
26	The Application of Lamiaceae Lindl. Promotes Aroma Compounds Formation, Sensory Properties, and Antioxidant Activity of Oat and Buckwheat-Based Cookies. Molecules, 2020, 25, 5626.	1.7	8
27	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. LWT - Food Science and Technology, 2020, 134, 109955.	2.5	17
28	Enzyme Selection and Hydrolysis under Optimal Conditions Improved Phenolic Acid Solubility, and Antioxidant and Anti-Inflammatory Activities of Wheat Bran. Antioxidants, 2020, 9, 984.	2.2	25
29	Characterisation of the total phenolic, vitamins C and E content and antioxidant properties of the beebread and honey from the same batch. Czech Journal of Food Sciences, 2020, 38, 158-163.	0.6	11
30	The Impact of the Method Extraction and Different Carrot Variety on the Carotenoid Profile, Total Phenolic Content and Antioxidant Properties of Juices. Plants, 2020, 9, 1759.	1.6	20
31	Soluble Phenolic Composition Tailored by Germination Conditions Accompany Antioxidant and Anti-Inflammatory Properties of Wheat. Antioxidants, 2020, 9, 426.	2.2	25
32	Application of Autoclave Treatment for Development of a Natural Wheat Bran Antioxidant Ingredient. Foods, 2020, 9, 781.	1.9	20
33	Advances in Production, Properties and Applications of Sprouted Seeds. Foods, 2020, 9, 790.	1.9	18
34	Sprouted Barley Flour as a Nutritious and Functional Ingredient. Foods, 2020, 9, 296.	1.9	69
35	A comparative study on the phenolic bioaccessibility, antioxidant and inhibitory effects on carbohydrate-digesting enzymes of maca and mashua powders. LWT - Food Science and Technology, 2020, 131, 109798.	2.5	6
36	Pseudocereal grains: Nutritional value, health benefits and current applications for the development of gluten-free foods. Food and Chemical Toxicology, 2020, 137, 111178.	1.8	161

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37	Association Between Mycotoxin Exposure and Dietary Habits in Colorectal Cancer Development Among a Polish Population: A Study Protocol. International Journal of Environmental Research and Public Health, 2020, 17, 698.	1.2	3
38	Peptides for Health Benefits 2019. International Journal of Molecular Sciences, 2020, 21, 2543.	1.8	15
39	Effect of Time and Legume Type on Germination-Induced Proteolysis of Lentils and Faba Beans. Proceedings (mdpi), 2020, 70, .	0.2	1
40	Effects of a snack enriched with carob and Undaria pinnatifida (wakame) on metabolic parameters in a double blind, randomized clinical trial in obese patients. Nutricion Hospitalaria, 2020, 34, 465-473.	0.2	4
41	Release of multifunctional peptides from kiwicha (<i>Amaranthus caudatus</i>) protein under <i>in vitro</i> gastrointestinal digestion. Journal of the Science of Food and Agriculture, 2019, 99, 1225-1232.	1.7	41
42	Seed Protein of Lentils: Current Status, Progress, and Food Applications. Foods, 2019, 8, 391.	1.9	157
43	InÂvitro approach for evaluation of carob by-products as source bioactive ingredients with potential to attenuate metabolic syndrome (MetS). Heliyon, 2019, 5, e01175.	1.4	28
44	The effect of processing and in vitro digestion on the betalain profile and ACE inhibition activity of red beetroot products. Journal of Functional Foods, 2019, 55, 229-237.	1.6	31
45	Pilot-scale produced fermented lentil protects against t-BHP-triggered oxidative stress by activation of Nrf2 dependent on SAPK/JNK phosphorylation. Food Chemistry, 2019, 274, 750-759.	4.2	10
46	Development of a multifunctional yogurt-like product from germinated brown rice. LWT - Food Science and Technology, 2019, 99, 306-312.	2.5	46
47	CHAPTER 9. Impact of Fermentation on the Nutritional Quality, Bioactive Compounds and Potential Health Properties of Legumes. Food Chemistry, Function and Analysis, 2019, , 196-214.	0.1	0
48	Effect of Dry Heat Puffing on Nutritional Composition, Fatty Acid, Amino Acid and Phenolic Profiles of Pseudocereals Grains. Polish Journal of Food and Nutrition Sciences, 2018, 68, 289-297.	0.6	34
49	pH-controlled fermentation in mild alkaline conditions enhances bioactive compounds and functional features of lentil to ameliorate metabolic disturbances. Food Chemistry, 2018, 248, 262-271.	4.2	31
50	The effects of boiling and fermentation on betalain profiles and antioxidant capacities of red beetroot products. Food Chemistry, 2018, 259, 292-303.	4.2	76
51	Individual contributions of Savinase and Lactobacillus plantarum to lentil functionalization during alkaline pH-controlled fermentation. Food Chemistry, 2018, 257, 341-349.	4.2	29
52	Updating the research on the chemopreventive and therapeutic role of the peptide lunasin. Journal of the Science of Food and Agriculture, 2018, 98, 2070-2079.	1.7	37
53	Peptides derived from in vitro gastrointestinal digestion of germinated soybean proteins inhibit human colon cancer cells proliferation and inflammation. Food Chemistry, 2018, 242, 75-82.	4.2	139
54	Response surface optimisation of germination conditions to improve the accumulation of bioactive compounds and the antioxidant activity in quinoa. International Journal of Food Science and Technology, 2018, 53, 516-524.	1.3	39

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55	Potential Usefulness of a Wakame/Carob Functional Snack for the Treatment of Several Aspects of Metabolic Syndrome: From In Vitro to In Vivo Studies. Marine Drugs, 2018, 16, 512.	2.2	10
56	Peptides and isoflavones in gastrointestinal digests contribute to the anti-inflammatory potential of cooked or germinated desi and kabuli chickpea (Cicer arietinum L.). Food Chemistry, 2018, 268, 66-76.	4.2	67
57	Bioactive Peptides from Germinated Soybean with Anti-Diabetic Potential by Inhibition of Dipeptidyl Peptidase-IV, Î±-Amylase, and Î±-Glucosidase Enzymes. International Journal of Molecular Sciences, 2018, 19, 2883.	1.8	112
58	Carob by-products and seaweeds for the development of functional bread. Journal of Food Processing and Preservation, 2018, 42, e13700.	0.9	15
59	Characterization and in vitro evaluation of seaweed species as potential functional ingredients to ameliorate metabolic syndrome. Journal of Functional Foods, 2018, 46, 185-194.	1.6	17
60	Combination of pH-controlled fermentation in mild acidic conditions and enzymatic hydrolysis by Savinase to improve metabolic health-promoting properties of lentil. Journal of Functional Foods, 2018, 48, 9-18.	1.6	17
61	Health benefits of oat: current evidence and molecular mechanisms. Current Opinion in Food Science, 2017, 14, 26-31.	4.1	111
62	Release of dipeptidyl peptidase IV, Î±-amylase and Î±-glucosidase inhibitory peptides from quinoa (Chenopodium quinoa Willd.) during in vitro simulated gastrointestinal digestion. Journal of Functional Foods, 2017, 35, 531-539.	1.6	174
63	Enhancement of biologically active compounds in germinated brown rice and the effect of sun-drying. Journal of Cereal Science, 2017, 73, 1-9.	1.8	53
64	Identification, functional gastrointestinal stability and molecular docking studies of lentil peptides with dual antioxidant and angiotensin I converting enzyme inhibitory activities. Food Chemistry, 2017, 221, 464-472.	4.2	114
65	Optimization of germination time and temperature to maximize the content of bioactive compounds and the antioxidant activity of purple corn (Zea mays L.) by response surface methodology. LWT - Food Science and Technology, 2017, 76, 236-244.	2.5	59
66	Optimizing germination conditions to enhance the accumulation of bioactive compounds and the antioxidant activity of kiwicha (Amaranthus caudatus) using response surface methodology. LWT - Food Science and Technology, 2017, 76, 245-252.	2.5	25
67	Fermented Pulses in Nutrition and Health Promotion. , 2017, , 385-416.		16
68	Sauerkraut. , 2017, , 557-576.		24
69	Bioactive Peptides in Fermented Foods. , 2017, , 23-47.		23
70	Food Bioactive Compounds against Diseases of the 21st Century 2016. BioMed Research International, 2017, 2017, 1-2.	0.9	7
71	Using the SPE and Micro-HPLC-MS/MS Method for the Analysis of Betalains in Rat Plasma after Red Beet Administration. Molecules, 2017, 22, 2137.	1.7	18
72	Betalain profile, content and antioxidant capacity of red beetroot dependent on the genotype and root part. Journal of Functional Foods, 2016, 27, 249-261.	1.6	120

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73	High-Pressure-Assisted Enzymatic Release of Peptides and Phenolics Increases Angiotensin Converting Enzyme I Inhibitory and Antioxidant Activities of Pinto Bean Hydrolysates. Journal of Agricultural and Food Chemistry, 2016, 64, 1730-1740.	2.4	52
74	The future of lupin as a protein crop in Europe. Frontiers in Plant Science, 2015, 6, 705.	1.7	203
75	A Multistrategic Approach in the Development of Sourdough Bread Targeted Towards Blood Pressure Reduction. Plant Foods for Human Nutrition, 2015, 70, 97-103.	1.4	32
76	Evaluation of refrigerated storage in nitrogen-enriched atmospheres on the microbial quality, content of bioactive compounds and antioxidant activity of sauerkrauts. LWT - Food Science and Technology, 2015, 61, 463-470.	2.5	11
77	Effect of germination and elicitation on phenolic composition and bioactivity of kidney beans. Food Research International, 2015, 70, 55-63.	2.9	70
78	Effects of germination on the nutritive value and bioactive compounds of brown rice breads. Food Chemistry, 2015, 173, 298-304.	4.2	137
79	Simultaneous release of peptides and phenolics with antioxidant, ACE-inhibitory and anti-inflammatory activities from pinto bean (Phaseolus vulgaris L. var. pinto) proteins by subtilisins. Journal of Functional Foods, 2015, 18, 319-332.	1.6	72
80	Impact of Elicitation on Antioxidant and Potential Antihypertensive Properties of Lentil Sprouts. Plant Foods for Human Nutrition, 2015, 70, 401-407.	1.4	30
81	High-pressure improves enzymatic proteolysis and the release of peptides with angiotensin I converting enzyme inhibitory and antioxidant activities from lentil proteins. Food Chemistry, 2015, 171, 224-232.	4.2	140
82	Fermentation enhances the content of bioactive compounds in kidney bean extracts. Food Chemistry, 2015, 172, 343-352.	4.2	125
83	Synthesis of [77Se]-methylselenocysteine when preparing sauerkraut in the presence of [77Se]-selenite. Metabolic transformation of [77Se]-methylselenocysteine in Wistar rats determined by LCâ€“IDAâ€“ICPâ€“MS. Analytical and Bioanalytical Chemistry, 2014, 406, 7949-7958.	1.9	6
84	Role of elicitation on the health-promoting properties of kidney bean sprouts. LWT - Food Science and Technology, 2014, 56, 328-334.	2.5	53
85	Maximising the phytochemical content and antioxidant activity of Ecuadorian brown rice sprouts through optimal germination conditions. Food Chemistry, 2014, 152, 407-414.	4.2	106
86	Non-Nutritive Compounds in Fabaceae Family Seeds and the Improvement of Their Nutritional Quality by Traditional Processing â€“ a Review. Polish Journal of Food and Nutrition Sciences, 2014, 64, 75-89.	0.6	40
87	Assessment on Proximate Composition, Dietary Fiber, Phytic Acid and Protein Hydrolysis of Germinated Ecuatorian Brown Rice. Plant Foods for Human Nutrition, 2014, 69, 261-267.	1.4	24
88	Phenolic composition, antioxidant and anti-inflammatory activities of extracts from Moroccan Opuntia ficus-indica flowers obtained by different extraction methods. Industrial Crops and Products, 2014, 62, 412-420.	2.5	91
89	Savinase, the Most Suitable Enzyme for Releasing Peptides from Lentil (<i>Lens culinaris</i> var.) Tj ETQq1 1 0.784314 rgBT /Overlock Chemistry, 2014, 62, 4166-4174.	2.4	81
90	Antioxidant and antihypertensive properties of liquid and solid state fermented lentils. Food Chemistry, 2013, 136, 1030-1037.	4.2	173

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91	Protein Quality of Traditional Rye Breads and Ginger Cakes as Affected by the Incorporation of Flour with Different Extraction Rates. Polish Journal of Food and Nutrition Sciences, 2013, 63, 5-10.	0.6	8
92	White cabbage fermentation improves ascorbigen content, antioxidant and nitric oxide production inhibitory activity in LPS-induced macrophages. LWT - Food Science and Technology, 2012, 46, 77-83.	2.5	40
93	Multifunctional Properties of Soy Milk Fermented by Enterococcus faecium Strains Isolated from Raw Soy Milk. Journal of Agricultural and Food Chemistry, 2012, 60, 10235-10244.	2.4	54
94	Se improves indole glucosinolate hydrolysis products content, Se-methylselenocysteine content, antioxidant capacity and potential anti-inflammatory properties of sauerkraut. Food Chemistry, 2012, 132, 907-914.	4.2	53
95	Bioactive Compounds, Myrosinase Activity, and Antioxidant Capacity of White Cabbages Grown in Different Locations of Spain. Journal of Agricultural and Food Chemistry, 2011, 59, 3772-3779.	2.4	35
96	Study of Influential Factors on Oligosaccharide Formation by Fructosyltransferase Activity during Stachyose Hydrolysis by Pectinex Ultra SP-L. Journal of Agricultural and Food Chemistry, 2011, 59, 10705-10711.	2.4	10
97	Effect of reaction conditions on lactulose-derived trisaccharides obtained by transgalactosylation with Î²-galactosidase of Kluyveromyces lactis. European Food Research and Technology, 2011, 233, 89-94.	1.6	20
98	Fatty acid synthase and in vitro adipogenic response of human adipocytes inhibited by Î± and Î±â€² subunits of soybean Î²-conglycinin hydrolysates. Food Chemistry, 2010, 119, 1571-1577.	4.2	26
99	Time dependence of bioactive compounds and antioxidant capacity during germination of different cultivars of broccoli and radish seeds. Food Chemistry, 2010, 120, 710-716.	4.2	81
100	Peptides from purified soybean Î²â€conglycinin inhibit fatty acid synthase by interaction with the thioesterase catalytic domain. FEBS Journal, 2010, 277, 1481-1493.	2.2	64
101	Changes in Nutritional Value and Cytotoxicity of Garden Cress Germinated with Different Selenium Solutions. Journal of Agricultural and Food Chemistry, 2010, 58, 2331-2336.	2.4	17
102	Semolina supplementation with processed lupin and pigeon pea flours improve protein quality of pasta. LWT - Food Science and Technology, 2010, 43, 617-622.	2.5	38
103	Fermentation of soybean meal and its inclusion in diets for newly weaned pigs reduced diarrhea and measures of immunoreactivity in the plasma. Animal Feed Science and Technology, 2010, 159, 41-49.	1.1	67
104	Low glycinin soymilk ameliorates body fat accumulation and improves serum antioxidant status in overweight men. FASEB Journal, 2010, 24, 721.3.	0.2	1
105	Protein hydrolysates from Î²â€conglycinin enriched soybean genotypes inhibit lipid accumulation and inflammation <i>in vitro</i>. Molecular Nutrition and Food Research, 2009, 53, 1007-1018.	1.5	75
106	Effect of flour extraction rate and baking process on vitamin B1 and B2 contents and antioxidant activity of ginger-based products. European Food Research and Technology, 2009, 230, 119-124.	1.6	11
107	Effect of Flour Extraction Rate and Baking on Thiamine and Riboflavin Content and Antioxidant Capacity of Traditional Rye Bread. Journal of Food Science, 2009, 74, C49-55.	1.5	36
108	Influence of Fermentation Conditions on Glucosinolates, Ascorbigen, and Ascorbic Acid Content in White Cabbage (<i>Brassica oleracea</i> var. <i>capitata</i> cv. Taler) Cultivated in Different Seasons. Journal of Food Science, 2009, 74, C62-7.	1.5	84

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109	Antioxidant capacity and polyphenolic content of high-protein lupin products. Food Chemistry, 2009, 112, 84-88.	4.2	55
110	Gas chromatographicâ€“mass spectrometric analysis of galactosyl derivatives obtained by the action of two different Î²-galactosidases. Food Chemistry, 2009, 114, 1099-1105.	4.2	33
111	Influence of Germination with Different Selenium Solutions on Nutritional Value and Cytotoxicity of Lupin Seeds. Journal of Agricultural and Food Chemistry, 2009, 57, 1319-1325.	2.4	25
112	Bifidogenic effect and stimulation of short chain fatty acid production in human faecal slurry cultures by oligosaccharides derived from lactose and lactulose. Journal of Dairy Research, 2009, 76, 317-325.	0.7	53
113	Assessment of protein fractions of three cultivars of Pisum sativum L.: effect of germination. European Food Research and Technology, 2008, 226, 1465-1478.	1.6	38
114	Study of galactooligosaccharide composition in commercial fermented milks. Journal of Food Composition and Analysis, 2008, 21, 540-544.	1.9	32
115	Optimization of conditions for galactooligosaccharide synthesis during lactose hydrolysis by Î²-galactosidase from Kluyveromyces lactis (Lactozym 3000 L HP G). Food Chemistry, 2008, 107, 258-264.	4.2	135
116	Effect of germination on the protein fraction composition of different lupin seeds. Food Chemistry, 2008, 107, 830-844.	4.2	65
117	Immunoreactivity reduction of soybean meal by fermentation, effect on amino acid composition and antigenicity of commercial soy products. Food Chemistry, 2008, 108, 571-581.	4.2	171
118	Purification, Thermal Stability, and Antigenicity of the Immunodominant Soybean Allergen P34 in Soy Cultivars, Ingredients, and Products. Journal of Food Science, 2008, 73, T106-14.	1.5	28
119	Quantification of Human IgE Immunoreactive Soybean Proteins in Commercial Soy Ingredients and Products. Journal of Food Science, 2008, 73, T90-9.	1.5	17
120	Alpha-Galactosides: Antinutritional Factors or Functional Ingredients?. Critical Reviews in Food Science and Nutrition, 2008, 48, 301-316.	5.4	140
121	Food safety evaluation of broccoli and radish sprouts. Food and Chemical Toxicology, 2008, 46, 1635-1644.	1.8	84
122	Enzymatic Synthesis and Identification of Two Trisaccharides Produced from Lactulose by Transgalactosylation. Journal of Agricultural and Food Chemistry, 2008, 56, 557-563.	2.4	77
123	Synthesis of Oligosaccharides Derived from Lactulose and Pectinex Ultra SP-L. Journal of Agricultural and Food Chemistry, 2008, 56, 3328-3333.	2.4	47
124	Î²-Conglycinin Embeds Active Peptides That Inhibit Lipid Accumulation in 3T3-L1 Adipocytes in Vitro. Journal of Agricultural and Food Chemistry, 2008, 56, 10533-10543.	2.4	65
125	Immunoreactivity and Amino Acid Content of Fermented Soybean Products. Journal of Agricultural and Food Chemistry, 2008, 56, 99-105.	2.4	152
126	Synthesis of galactooligosaccharides with prebiotic potential during hydrolysis of lactose by Lactozym 3000 L HP G. Proceedings of the Nutrition Society, 2008, 67, .	0.4	1

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127	Raffinose family oligosaccharides of lupin (<i>Lupinus albus</i> L. cv multolupa) as a potential prebiotic. Proceedings of the Nutrition Society, 2008, 67, .	0.4	3
128	Fermented soyabean products as hypoallergenic food. Proceedings of the Nutrition Society, 2008, 67, .	0.4	12
129	Characterization of bifidobacteria as starters in fermented milk containing raffinose family of oligosaccharides from lupin as prebiotic. International Dairy Journal, 2007, 17, 116-122.	1.5	37
130	Improvement in food intake and nutritive utilization of protein from Lupinus albus var. multolupa protein isolates supplemented with ascorbic acid. Food Chemistry, 2007, 103, 944-951.	4.2	15
131	Biogenic amines and HL60 citotoxicity of alfalfa and fenugreek sprouts. Food Chemistry, 2007, 105, 959-967.	4.2	25
132	Influence of Lupin (Lupinus luteusL. cv. 4492 andLupinus angustifoliusL. var.zapaton) and Fenugreek (Trigonella foenum-graecumL.) Germination on Microbial Population and Biogenic Amines. Journal of Agricultural and Food Chemistry, 2006, 54, 7391-7398.	2.4	8
133	Influence of addition of raffinose family oligosaccharides on probiotic survival in fermented milk during refrigerated storage. International Dairy Journal, 2006, 16, 768-774.	1.5	61
134	Functional lupin seeds (Lupinus albus L. and Lupinus luteus L.) after extraction of Î±-galactosides. Food Chemistry, 2006, 98, 291-299.	4.2	107
135	Effects of oligosaccharide removing procedure on the protein profiles of lupin seeds. European Food Research and Technology, 2006, 223, 691-696.	1.6	19
136	Kinetics of free protein amino acids, free non-protein amino acids and trigonelline in soybean (Glycine) Tj ETQq0 0 0 rgBT /Overlock 10 T 224, 177-186.	1.6	46
137	Raffinose family oligosaccharides and sucrose contents in 13 Spanish lupin cultivars. Food Chemistry, 2005, 91, 645-649.	4.2	57
138	Products and Biopreparations from Alkaloid-rich Lupin in Animal Nutrition and Ecological Agriculture. Folia Biologica, 2005, 53, 59-66.	0.1	19
139	Raffinose Family of Oligosaccharides from Lupin Seeds as Prebiotics: Application in Dairy Products. Journal of Food Protection, 2005, 68, 1246-1252.	0.8	44
140	Improved Method To Obtain Pure Î±-Galactosides from Lupin Seeds. Journal of Agricultural and Food Chemistry, 2004, 52, 6920-6922.	2.4	18