

# Maria del Mar Yust

## List of Publications by Year in descending order

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Version: 2024-02-01

40  
papers

2,442  
citations

159358

30  
h-index

301761

39  
g-index

40  
all docs

40  
docs citations

40  
times ranked

2498  
citing authors

#	ARTICLE	IF	CITATIONS
1	Lupine protein hydrolysates decrease the inflammatory response and improve the oxidative status in human peripheral lymphocytes. <i>Food Research International</i> , 2019, 126, 108585.	2.9	31
2	Larval dietary protein complexity affects the regulation of muscle growth and the expression of DNA methyltransferases in Senegalese sole. <i>Aquaculture</i> , 2018, 491, 28-38.	1.7	19
3	Biochemistry: Production of High-Added Value Biomolecules for Industrial Uses. <i>BioMed Research International</i> , 2018, 2018, 1-2.	0.9	1
4	Stabilization of Enzymes by Multipoint Covalent Attachment on Aldehyde-Supports: 2-Picoline Borane as an Alternative Reducing Agent. <i>Catalysts</i> , 2018, 8, 333.	1.6	39
5	Bovine trypsin immobilization on agarose activated with divinylsulfone: Improved activity and stability via multipoint covalent attachment. <i>Journal of Molecular Catalysis B: Enzymatic</i> , 2015, 117, 38-44.	1.8	93
6	Characterization of supports activated with divinyl sulfone as a tool to immobilize and stabilize enzymes via multipoint covalent attachment. Application to chymotrypsin. <i>RSC Advances</i> , 2015, 5, 20639-20649.	1.7	104
7	GPETAFLR: A new anti-inflammatory peptide from <i>Lupinus angustifolius</i> L. protein hydrolysate. <i>Journal of Functional Foods</i> , 2015, 18, 358-367.	1.6	39
8	Lupine protein hydrolysates inhibit enzymes involved in the inflammatory pathway. <i>Food Chemistry</i> , 2014, 151, 141-147.	4.2	38
9	Anti-inflammatory activity of lupine ( <i>Lupinus angustifolius</i> L.) protein hydrolysates in THP-1-derived macrophages. <i>Journal of Functional Foods</i> , 2014, 8, 224-233.	1.6	53
10	Hydrolysis of chickpea proteins with Flavourzyme immobilized on glyoxyl-agarose gels improves functional properties. <i>Food Science and Technology International</i> , 2013, 19, 217-223.	1.1	21
11	Hypocholesterolaemic and antioxidant activities of chickpea ( <i>Cicer arietinum</i> L.) protein hydrolysates. <i>Journal of the Science of Food and Agriculture</i> , 2012, 92, 1994-2001.	1.7	59
12	Improvement of functional properties of chickpea proteins by hydrolysis with immobilised Alcalase. <i>Food Chemistry</i> , 2010, 122, 1212-1217.	4.2	120
13	Sunflower Protein Hydrolysates Reduce Cholesterol Micellar Solubility. <i>Plant Foods for Human Nutrition</i> , 2009, 64, 86-93.	1.4	52
14	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.	2.5	34
15	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.	2.5	35
16	Chickpea protein hydrolysate as a substitute for serum in cell culture. <i>Cytotechnology</i> , 2008, 57, 263-272.	0.7	37
17	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.	2.5	82
18	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.	2.9	57

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19	Affinity Purification of Copper Chelating Peptides from Chickpea Protein Hydrolysates. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 3949-3954.	2.4	51
20	Limited Enzymatic Hydrolysis Can Improve the Interfacial and Foaming Characteristics of $\beta^2$ -Conglycinin. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 1536-1545.	2.4	45
21	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, 6503-6508.	2.4	9
22	Affinity Purification of Copper-Chelating Peptides from Sunflower Protein Hydrolysates. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 6509-6514.	2.4	66
23	Interfacial and foaming characteristics of soy globulins as a function of pH and ionic strength. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2007, 309, 202-215.	2.3	117
24	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.	1.6	200
25	Immobilization of Angiotensin-Converting Enzyme on Glyoxyl-Agarose. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 4641-4645.	2.4	41
26	Affinity Purification of Angiotensin Converting Enzyme Inhibitory Peptides Using Immobilized ACE. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 7120-7124.	2.4	42
27	Production of Brassica carinata Protein Hydrolyzates with a High Fischer's Ratio Using Immobilized Proteases. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 7621-7627.	2.4	19
28	BINDING TO CHICKPEA (CICER ARIETINUM L.) PA2 ALBUMIN ENHANCES HEMIN-DEPENDENT OXIDATIVE REACTIONS. <i>Journal of Food Biochemistry</i> , 2006, 30, 444-452.	1.2	7
29	Effect of Enzymatic Treatment of Extracted Sunflower Proteins on Solubility, Amino Acid Composition, and Surface Activity. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 8038-8045.	2.4	52
30	Chickpea pa2 albumin binds hemin. <i>Plant Science</i> , 2005, 168, 1109-1114.	1.7	12
31	Effect of Chickpea Aqueous Extracts, Organic Extracts, and Protein Concentrates on Cell Proliferation. <i>Journal of Medicinal Food</i> , 2004, 7, 122-129.	0.8	27
32	Determination of tryptophan by high-performance liquid chromatography of alkaline hydrolysates with spectrophotometric detection. <i>Food Chemistry</i> , 2004, 85, 317-320.	4.2	172
33	Rapeseed protein hydrolysates: a source of HIV protease peptide inhibitors. <i>Food Chemistry</i> , 2004, 87, 387-392.	4.2	58
34	Brassica carinata protein isolates: chemical composition, protein characterization and improvement of functional properties by protein hydrolysis. <i>Food Chemistry</i> , 2004, 88, 337-346.	4.2	135
35	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, 1928-1932.	2.4	195
36	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.	1.5	44

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37	Production of ace inhibitory peptides by digestion of chickpea legumin with alcalase. Food Chemistry, 2003, 81, 363-369.	4.2	192
38	Stabilizationâ€“immobilization of carboxypeptidase A to aldehydeâ€“agarose gels. Enzyme and Microbial Technology, 2002, 31, 711-718.	1.6	36
39	Obtention and uses of protein hydrolysates. Grasas Y Aceites, 2001, 52, .	0.3	8
40	Production and uses of protein concentrates and isolates. Grasas Y Aceites, 2001, 52, .	0.3	0