

Eduardo Castaño-Tostado

List of Publications by Year in descending order

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papers

1,391
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304368

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39
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1949
citing authors

#	ARTICLE	IF	CITATIONS
1	Chemical Components with Health Implications in Wild and Cultivated Mexican Common Bean Seeds (<i>Phaseolus vulgaris</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 2045-2052.	2.4	169
2	Innovative applications of high-intensity ultrasound in the development of functional food ingredients: Production of protein hydrolysates and bioactive peptides. <i>Food Research International</i> , 2015, 77, 685-696.	2.9	127
3	Influence of probiotic strains added to cottage cheese on generation of potentially antioxidant peptides, anti-listerial activity, and survival of probiotic microorganisms in simulated gastrointestinal conditions. <i>International Dairy Journal</i> , 2013, 33, 191-197.	1.5	93
4	Antimutagenic effects of natural phenolic compounds in beans. <i>Mutation Research - Genetic Toxicology and Environmental Mutagenesis</i> , 1999, 441, 1-9.	0.9	88
5	Impact of ultrasound pretreatment on whey protein hydrolysis by vegetable proteases. <i>Innovative Food Science and Emerging Technologies</i> , 2016, 37, 84-90.	2.7	72
6	Effect of stevia and citric acid on the stability of phenolic compounds and in vitro antioxidant and antidiabetic capacity of a roselle (<i>Hibiscus sabdariffa</i> L.) beverage. <i>Food Chemistry</i> , 2015, 172, 885-892.	4.2	67
7	Effect of chemical stress on germination of cv Dalia bean (<i>Phaseolus vulgaris</i> L.) as an alternative to increase antioxidant and nutraceutical compounds in sprouts. <i>Food Chemistry</i> , 2016, 212, 128-137.	4.2	55
8	Improved functional properties of pasta: Enrichment with amaranth seed flour and dried amaranth leaves. <i>Journal of Cereal Science</i> , 2016, 72, 84-90.	1.8	52
9	Antiradical Capacity and Induction of Apoptosis on HeLa Cells by a <i>Phaseolus vulgaris</i> Extract. <i>Plant Foods for Human Nutrition</i> , 2008, 63, 35-40.	1.4	49
10	Quality Parameters and Antioxidant and Antibacterial Properties of Some Mexican Honeys. <i>Journal of Food Science</i> , 2012, 77, C121-7.	1.5	44
11	Evaluation of electrolyzed water as cleaning and disinfection agent on stainless steel as a model surface in the dairy industry. <i>Food Control</i> , 2016, 60, 320-328.	2.8	43
12	Bactericidal effect of underwater shock waves on <i>Escherichia coli</i> ATCC 10536 suspensions. <i>Innovative Food Science and Emerging Technologies</i> , 2002, 3, 321-327.	2.7	42
13	Antioxidant Capacity and Antimutagenic Activity of Anthocyanin and Carotenoid Extracts from Nixtamalized Pigmented Creole Maize Races (<i>Zea mays</i> L.). <i>Plant Foods for Human Nutrition</i> , 2012, 67, 442-449.	1.4	40
14	Effect of temperature, pH and film thickness on nisin release from antimicrobial whey protein isolate edible films. <i>Journal of the Science of Food and Agriculture</i> , 2009, 89, 2492-2497.	1.7	39
15	Relationship Among Antimutagenic, Antioxidant and Enzymatic Activities of Methanolic Extract from Common Beans (<i>Phaseolus vulgaris</i> L.). <i>Plant Foods for Human Nutrition</i> , 2006, 61, 161-168.	1.4	37
16	Enhanced Shock Wave-Assisted Transformation of <i>Escherichia coli</i> . <i>Ultrasound in Medicine and Biology</i> , 2011, 37, 502-510.	0.7	36
17	The main beneficial effect of roselle (<i>Hibiscus sabdariffa</i>) on obesity is not only related to its anthocyanin content. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 596-605.	1.7	35
18	Inactivation of <i>Escherichia coli</i> O157:H7, <i>Salmonella</i> Typhimurium and <i>Listeria monocytogenes</i> by underwater shock waves. <i>Innovative Food Science and Emerging Technologies</i> , 2004, 5, 459-463.	2.7	29

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19	Protein Hydrolysis by Subcritical Water: A New Perspective on Obtaining Bioactive Peptides. <i>Molecules</i> , 2021, 26, 6655.	1.7	26
20	Physicochemical Characterization of Extruded Blends of Corn Starch and Whey Protein Concentrate and Agave tequilana Fiber. <i>Food and Bioprocess Technology</i> , 2011, 4, 797-808.	2.6	25
21	DUAL PULSE SHOCK WAVE LITHOTRIPSY: IN VITRO AND IN VIVO STUDY. <i>Journal of Urology</i> , 2005, 174, 2388-2392.	0.2	24
22	Effect of drought on polyamine metabolism, yield, protein content and in vitro protein digestibility in tepary (<i>Phaseolus acutifolius</i>) and common (<i>Phaseolus vulgaris</i>) bean seeds. <i>Journal of the Science of Food and Agriculture</i> , 2003, 83, 1022-1030.	1.7	22
23	Flaxseed (<i>Linum usitatissimum</i> L.) and Its Total Non-digestible Fraction Influence the Expression of Genes Involved in Azoxymethane-induced Colon Cancer in Rats. <i>Plant Foods for Human Nutrition</i> , 2013, 68, 259-267.	1.4	18
24	Percutaneous Renal Access: The Learning Curve of a Simplified Approach. <i>Journal of Endourology</i> , 2010, 24, 457-460.	1.1	17
25	CT Attenuation Value and Shockwave Fragmentation. <i>Journal of Endourology</i> , 2005, 19, 5-10.	1.1	15
26	Chemical characterization, antioxidant and antimutagenic evaluations of pigmented corn. <i>Journal of Food Science and Technology</i> , 2019, 56, 3177-3184.	1.4	15
27	In-Vivo Relation between CT Attenuation Value and Shockwave Fragmentation. <i>Journal of Endourology</i> , 2007, 21, 343-346.	1.1	13
28	Interaction of Shockwaves with Infected Kidney Stones: Is There a Bactericidal Effect?. <i>Journal of Endourology</i> , 2008, 22, 1629-1638.	1.1	13
29	Modeling of Enzymatic Hydrolysis of Whey Proteins. <i>Food and Bioprocess Technology</i> , 2012, 5, 2596-2601.	2.6	13
30	Effect of Microbial Transglutaminase on Dough Proteins of Hard and Soft (<i>Triticum aestivum</i>) and Durum (<i>Triticum durum</i>) Wheat Cultivars. <i>Cereal Chemistry</i> , 2009, 86, 127-132.	1.1	12
31	Improvement of covalent immobilization procedure of β -galactosidase from <i>Kluyveromyces lactis</i> for galactooligosaccharides production: Modeling and kinetic study. <i>Biotechnology Progress</i> , 2017, 33, 1568-1578.	1.3	12
32	Improvement of physicochemical properties and phenolic compounds bioavailability by concentrating dietary fiber of peach (<i>Prunus persica</i>) juice by-product. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 3109-3118.	1.7	11
33	Anthocyanins extraction from <i>Hibiscus sabdariffa</i> and identification of phenolic compounds associated with their stability. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 110-119.	1.7	11
34	Effect of Microwave Irradiation on Acid Hydrolysis of Faba Bean Starch: Physicochemical Changes of the Starch Granules. <i>Molecules</i> , 2022, 27, 3528.	1.7	9
35	Addition of glycomacropeptide as fat replacer in sugar-reduced Greek style yoghurt. <i>International Journal of Dairy Technology</i> , 2020, 73, 718-725.	1.3	6
36	Kriging model to study the dynamics of a bubble subjected to tandem shock waves as used in biomedical applications. <i>Ultrasonics</i> , 2019, 91, 10-18.	2.1	5

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37	Optimal designs for estimating a choice hierarchy by a general nested multinomial logit model. Communications in Statistics - Theory and Methods, 2019, 48, 5877-5888.	0.6	4
38	Differential evolutionary algorithm in the construction process of optimal experimental designs. Communications in Statistics Part B: Simulation and Computation, 2017, 46, 7733-7743.	0.6	2
39	Non-Targeted Metabolomic Analysis Reveals Serum Phospholipid Alterations in Patients with Early Stages of Diabetic Foot Ulcer. Biomarker Insights, 2020, 15, 117727192095482.	1.0	1