Cristina Chuck-HernÃ¡ndez

List of Publications by Year
in descending order

42 papers	971 citations	430442 18 h-index	476904 29 g-index
43 all docs	43 docs citations	43 times ranked	1163 citing authors

#	Article	IF	Citations
1	Inactivation Methods of Trypsin Inhibitor in Legumes: A Review. Journal of Food Science, 2018, 83, 17-29.	1.5	149
2	Microwave and Ultrasound to Enhance Protein Extraction from Peanut Flour under Alkaline Conditions: Effects in Yield and Functional Properties of Protein Isolates. Food and Bioprocess Technology, 2017, 10, 543-555.	2.6	129
3	Evaluation of bioethanol production from five different varieties of sweet and forage sorghums (Sorghum bicolor (L) Moench). Industrial Crops and Products, 2011, 33, 611-616.	2.5	93
4	Phosphoesterification of soybean and peanut proteins with sodium trimetaphosphate (STMP): Changes in structure to improve functionality for food applications. Food Chemistry, 2018, 260, 299-305.	4.2	49
5	Production of bioethanol from steam-flaked sorghum and maize. Journal of Cereal Science, 2009, 50, 131-137.	1.8	37
6	Advances and prospective applications of 3D food printing for health improvement and personalized nutrition. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 5722-5741.	5.9	37
7	Effect of thermal processing and reducing agents on trypsin inhibitor activity and functional properties of soybean and chickpea protein concentrates. LWT - Food Science and Technology, 2018, 98, 629-634.	2.5	32
8	Physicochemical and Functional Properties of Vegetable and Cereal Proteins as Potential Sources of Novel Food Ingredients. Food Technology and Biotechnology, 2015, 53, 269-277.	0.9	28
9	Effect of Ultrasound Application on Protein Yield and Fate of Alkaloids during Lupin Alkaline Extraction Process. Biomolecules, 2020, 10, 292.	1.8	28
10	Legumes Protease Inhibitors as Biopesticides and Their Defense Mechanisms against Biotic Factors. International Journal of Molecular Sciences, 2020, 21, 3322.	1.8	27
11	Addition of protease during starch liquefaction affects free amino nitrogen, fusel alcohols and ethanol production of fermented maize and whole and decorticated sorghum mashes. Biochemical Engineering Journal, 2012, 67, 1-9.	1.8	25
12	Yield and Textural Characteristics of Panela Cheeses Produced with Dairyâ€Vegetable Protein (Soybean) Tj ETQq0 0 0 rgBT /Overlock 10	1.5	24
13	Evaluation of the functionality of five different soybean proteins in yeast-leavened pan breads. Journal of Cereal Science, 2015, 64, 63-69.	1.8	24
14	Nutritional content of edible grasshopper (Sphenarium purpurascens) fed on alfalfa (Medicago sativa) and maize (Zea mays). CYTA - Journal of Food, 2020, 18, 257-263.	0.9	24
15	Non-destructive Assessment of Guava (Psidium guajava L.) Maturity and Firmness Based on Mechanical Vibration Response. Food and Bioprocess Technology, 2016, 9, 1471-1480.	2.6	23
16	Deodorization of Arthrospira platensis biomass for further scaleâ€up food applications. Journal of the Science of Food and Agriculture, 2017, 97, 5123-5130.	1.7	22
17	Hydrostatic High-Pressure Post-Processing of Specimens Fabricated by DLP, SLA, and FDM: An Alternative for the Sterilization of Polymer-Based Biomedical Devices. Materials, 2018, 11, 2540.	1.3	22
18	Importance of Downstream Processing of Natural Astaxanthin for Pharmaceutical Application. Frontiers in Chemical Engineering, 2021, 2, .	1.3	21

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19	Fate of free amino nitrogen during liquefaction and yeast fermentation of maize and sorghums differing in endosperm texture. Food and Bioproducts Processing, 2013, 91, 46-53.	1.8	15
20	Development and Structure of the Corn Kernel. , 2019, , 147-163.		15
21	Methods for the Modification and Evaluation of Cereal Proteins for the Substitution of Wheat Gluten in Dough Systems. Foods, 2021, 10, 118.	1.9	14
22	Conversion into bioethanol of insect (Sitophilus zeamais Motschulsky), mold (Aspergillus flavus Link) and sprout-damaged maize (Zea mays L.) and sorghum (Sorghum bicolor L. Moench). Journal of Cereal Science, 2012, 55, 285-292.	1.8	11
23	Evaluation of the Functionality of Five Different Soybean Proteins in Hotâ€Press Wheat Flour Tortillas. Cereal Chemistry, 2015, 92, 98-104.	1.1	11
24	Impact of Hydrolysis, Acetylation or Succinylation on Functional Properties of Plant-Based Proteins: Patents, Regulations, and Future Trends. Processes, 2022, 10, 283.	1.3	11
25	Selenium in Germinated Chickpea (Cicer arietinum L.) Increases the Stability of Its Oil Fraction. Plants, 2019, 8, 113.	1.6	10
26	Molecular structure characteristics, functional parameters and inÂvitro protein digestion of pressureâ€cooked soya bean flours with different amounts of water. International Journal of Food Science and Technology, 2015, 50, 2490-2497.	1.3	9
27	Functionality and Organoleptic Properties of Maize Tortillas Enriched with Five Different Soybean Proteins. Cereal Chemistry, 2015, 92, 341-349.	1.1	9
28	Food Uses of Lime-Cooked Corn With Emphasis in Tortillas and Snacks. , 2019, , 469-500.		9
29	Physicochemical and Nutritional Evaluation of Bread Incorporated with Ayocote Bean (Phaseolus) Tj ETQq1 1 0.784314 rgBT /Overloc	1.3	9
30	Susceptibility of different types of sorghums during storage to Sitophilus zeamais Motschulsky. Journal of Stored Products Research, 2013, 54, 34-40.	1.2	7
31	Structural prope rties, functional evaluation, and in vitro protein digestibility of black and yellow quinoa (Chenopodium petiolare) protein isolates. CYTA - Journal of Food, 2019, 17, 864-872.	0.9	7
32	Comparison of the processing and quality of tortillas produced from larger grain borer Prostephanus truncatus (Horn.) resistant and susceptible maize genotypes. Journal of Stored Products Research, 2013, 55, 99-105.	1.2	6
33	Functional Effects of Soybean Concentrates Obtained from Sprouted Seeds Enriched in Selenium in Wheat Breadmaking. Cereal Chemistry, 2017, 94, 740-745.	1.1	6
34	Comparison of Physicochemical, Functional and Nutritional Properties between Proteins of Soybean and a Novel Mixture of Soybean-Maize. Applied Sciences (Switzerland), 2020, 10, 6998.	1.3	6
35	Optimization of Soybean Protein Extraction Using By-Products from NaCl Electrolysis as an Application of the Industrial Symbiosis Concept. Applied Sciences (Switzerland), 2022, 12, 3113.	1.3	6
36	Bioconversion into ethanol of decorticated red sorghum (Sorghum bicolor L. Moench) supplemented with its phenolic extract or spent bran. Biotechnology Letters, 2012, 34, 97-102.	1.1	3

#	Article	IF	Citations
37	Protein Isolates From Meat Processing By-Products. , 2019, , 131-162.		3
38	Protein recovery from skipjack tuna (Katsuwonus pelamis) wash water with different pH and temperature combinations. Revista Mexicana De Ingeniera Quimica, 2017, 16, 91-99.	0.2	3
39	Novel Food Ingredients for Food Security. , 2019, , 369-375.		2
40	Effects of Post Anthesis Foliar Application of Sodium Selenite to Soybeans (Glycine max): Lipid Composition and Oil Stability. Biomolecules, 2019, 9, 772.	1.8	2
41	Study of the Electrooxidation of a Zinc Concentrate. Materials, 2021, 14, 2868.	1.3	2
42	Changes induced by high hydrostatic pressure in acidified and nonâ€acidified milk during Oaxaca cheese production. International Journal of Food Science and Technology, 2021, 56, 4639-4649.	1.3	1