

# Feliznando Isidro Cárdenas-Torres

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/4518430/publications.pdf>

Version: 2024-02-01

15  
papers

191  
citations

1163117

8  
h-index

1058476

14  
g-index

15  
all docs

15  
docs citations

15  
times ranked

183  
citing authors

| #  | ARTICLE   | IF  | CITATIONS |
|----|---|-----|-----------|
| 1  | Assessment of the Route of Exposure to Ovalbumin and Cowâ€™s Milk Proteins on the Induction of IgE Responses in BALB/c Mice. <i>Biology</i> , 2022, 11, 542.  | 2.8 | 2         |
| 2  | Prediction of ACE-I Inhibitory Peptides Derived from Chickpea ( <i>Cicer arietinum</i> L.): In Silico Assessments Using Simulated Enzymatic Hydrolysis, Molecular Docking and ADMET Evaluation. <i>Foods</i> , 2022, 11, 1576.                | 4.3 | 21        |
| 3  | Prevalence of Wheat/Gluten-Related Disorders and Gluten-Free Diet in Paraguay: An Online Survey-Based Study. <i>Nutrients</i> , 2021, 13, 396.  | 4.1 | 9         |
| 4  | Prevalence of Food-Hypersensitivity and Food-Dependent Anaphylaxis in Colombian Schoolchildren by Parent-Report. <i>Medicina (Lithuania)</i> , 2021, 57, 146.   | 2.0 | 6         |
| 5  | Non-Celiac Gluten Sensitivity: An Update. <i>Medicina (Lithuania)</i> , 2021, 57, 526.  | 2.0 | 38        |
| 6  | Amaranth-hydrolyzate enriched cookies reduce the systolic blood pressure in spontaneously hypertensive rats. <i>Journal of Functional Foods</i> , 2020, 64, 103613.   | 3.4 | 22        |
| 7  | Characteristics of Allergen Labelling and Precautionary Allergen Labelling in Packaged Food Products Available in Latin America. <i>Nutrients</i> , 2020, 12, 2698.   | 4.1 | 12        |
| 8  | Design, Assessment, and Validation of a Questionnaire to Estimate Food-Dependent Exercise-Induced Anaphylaxis Prevalence in Latin American Population. <i>Healthcare (Switzerland)</i> , 2020, 8, 519.  | 2.0 | 1         |
| 9  | Antihypertensive Effect of Amaranth Hydrolysate Is Comparable to the Effect of Low-Intensity Physical Activity. <i>Applied Sciences (Switzerland)</i> , 2020, 10, 5706.   | 2.5 | 6         |
| 10 | Pasta Enrichment with an Amaranth Hydrolysate Affects the Overall Acceptability while Maintaining Antihypertensive Properties. <i>Foods</i> , 2019, 8, 282.   | 4.3 | 19        |
| 11 | Translation, Cultural Adaptation, and Evaluation of a Brazilian Portuguese Questionnaire to Estimate the Self-Reported Prevalence of Gluten-Related Disorders and Adherence to Gluten-Free Diet. <i>Medicina (Lithuania)</i> , 2019, 55, 593. | 2.0 | 7         |
| 12 | Assessing the Sensitizing and Allergenic Potential of the Albumin and Globulin Fractions from Amaranth ( <i>Amaranthus hypochondriacus</i> ) Grains before and after an Extrusion Process. <i>Medicina (Lithuania)</i> , 2019, 55, 72.        | 2.0 | 6         |
| 13 | Effectiveness of Hydrothermalâ€™Calcium Chloride Treatment and Chitosan on Quality Retention and Microbial Growth during Storage of Freshâ€™Cut Papaya. <i>Journal of Food Science</i> , 2015, 80, C594-601.                                  | 3.1 | 24        |
| 14 | Fate of free amino nitrogen during liquefaction and yeast fermentation of maize and sorghums differing in endosperm texture. <i>Food and Bioproducts Processing</i> , 2013, 91, 46-53.  | 3.6 | 15        |
| 15 | Bioconversion into ethanol of decorticated red sorghum ( <i>Sorghum bicolor</i> L. Moench) supplemented with its phenolic extract or spent bran. <i>Biotechnology Letters</i> , 2012, 34, 97-102.   | 2.2 | 3         |