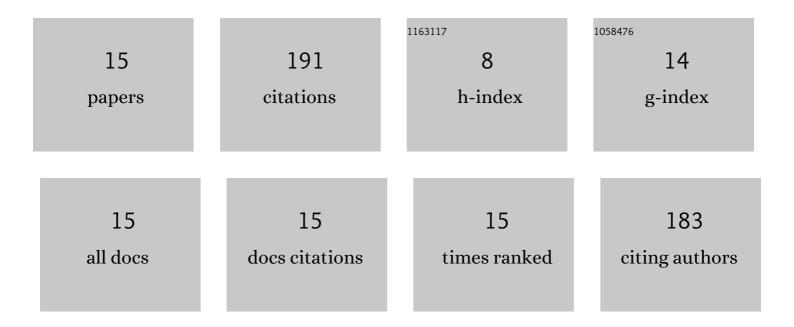
Feliznando Isidro CÃ;rdenas-Torres

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/4518430/publications.pdf Version: 2024-02-01



Feliznando Isidro

#	Article	IF	CITATIONS
1	Assessment of the Route of Exposure to Ovalbumin and Cow's Milk Proteins on the Induction of IgE Responses in BALB/c Mice. Biology, 2022, 11, 542.	2.8	2
2	Prediction of ACE-I Inhibitory Peptides Derived from Chickpea (Cicer arietinum L.): In Silico Assessments Using Simulated Enzymatic Hydrolysis, Molecular Docking and ADMET Evaluation. Foods, 2022, 11, 1576.	4.3	21
3	Prevalence of Wheat/Gluten-Related Disorders and Gluten-Free Diet in Paraguay: An Online Survey-Based Study. Nutrients, 2021, 13, 396.	4.1	9
4	Prevalence of Food-Hypersensitivity and Food-Dependent Anaphylaxis in Colombian Schoolchildren by Parent-Report. Medicina (Lithuania), 2021, 57, 146.	2.0	6
5	Non-Celiac Gluten Sensitivity: An Update. Medicina (Lithuania), 2021, 57, 526.	2.0	38
6	Amaranth-hydrolyzate enriched cookies reduce the systolic blood pressure in spontaneously hypertensive rats. Journal of Functional Foods, 2020, 64, 103613.	3.4	22
7	Characteristics of Allergen Labelling and Precautionary Allergen Labelling in Packaged Food Products Available in Latin America. Nutrients, 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. Healthcare (Switzerland), 2020, 8, 519.	2.0	1
9	Antihypertensive Effect of Amaranth Hydrolysate Is Comparable to the Effect of Low-Intensity Physical Activity. Applied Sciences (Switzerland), 2020, 10, 5706.	2.5	6
10	Pasta Enrichment with an Amaranth Hydrolysate Affects the Overall Acceptability while Maintaining Antihypertensive Properties. Foods, 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. Medicina (Lithuania), 2019, 55, 593.	2.0	7
12	Assessing the Sensitizing and Allergenic Potential of the Albumin and Globulin Fractions from Amaranth (Amaranthus hypochondriacus) Grains before and after an Extrusion Process. Medicina (Lithuania), 2019, 55, 72.	2.0	6
13	Effectiveness of Hydrothermal alcium Chloride Treatment and Chitosan on Quality Retention and Microbial Growth during Storage of Fresh ut Papaya. Journal of Food Science, 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. Food and Bioproducts Processing, 2013, 91, 46-53.	3.6	15
15	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.	2.2	3