Guadalupe Miroslava Suárez-Jiméne

List of Publications by Year in descending order

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1163117 1058476 15 396 14 8 citations h-index g-index papers 15 15 15 695 docs citations all docs times ranked citing authors

#	Article	IF	CITATIONS
1	Bioactive Peptides and Depsipeptides with Anticancer Potential: Sources from Marine Animals. Marine Drugs, 2012, 10, 963-986.	4.6	234
2	Effect of ultrasound on physicochemical and foaming properties of a protein concentrate from giant squid (Dosidicus gigas) mantle. LWT - Food Science and Technology, 2020, 121, 108954.	5.2	40
3	In vitro antioxidant, antimutagenic and antiproliferative activities of collagen hydrolysates of jumbo squid (Dosidicus gigas) byproducts. Food Science and Technology, 2015, 35, 421-427.	1.7	23
4	Shrimp Lipids: A Source of Cancer Chemopreventive Compounds. Marine Drugs, 2013, 11, 3926-3950.	4.6	20
5	Role of Endogenous and Exogenous Tocopherols in the Lipid Stability of Marine Oil Systems: A Review. International Journal of Molecular Sciences, 2016, 17, 1968.	4.1	16
6	Relationship between lysyl oxidase activity, pyridinoline content and muscle texture during ice storage of jumbo squid (<i>Dosidicus gigas</i>). International Journal of Food Science and Technology, 2015, 50, 2700-2706.	2.7	14
7	Bioactive peptides from collagen hydrolysates from squid (<i>Dosidicus gigas</i>) byâ€products fractionated by ultrafiltration. International Journal of Food Science and Technology, 2019, 54, 1054-1061.	2.7	13
8	Physicochemical Changes of Connective Tissue Proteins in Jumbo Squid (<i>Dosidicus gigas</i>) Muscle During Ice Storage. Journal of Food Processing and Preservation, 2017, 41, e12794.	2.0	12
9	Occurrence of Fumonisin B1 and Hydrolyzed Fumonisin B1 in Mexican Nixtamalized Cornmeal. Bulletin of Environmental Contamination and Toxicology, 2005, 74, 73-77.	2.7	5
10	Effect of temperature on the actomyosinâ€paramyosin structure from giant squid mantle (<i>Dosidicus) Tj ETQq(</i>	0	/Gverlock 10
11	Physicochemical and Structural Properties of Recovered Elastin from Jumbo Squid (<i>Dosidicus) Tj ETQq1 1 0.78</i>	4314 rgB ¹	「 Overlock 1
12	The Cortez flounder Paralichthys aestuarius as a candidate species for aquaculture: First report on growth in captivity in response to varying dietary protein levels. Aquaculture, 2014, 420-421, 225-230.	3.5	3
13	Utilisation of collagenolytic enzymes from sierra fish (Scomberomorus sierra) and jumbo squid (Dosidicus gigas) viscera to generate bioactive collagen hydrolysates from jumbo squid muscle. Journal of Food Science and Technology, 2021, 58, 2725-2733.	2.8	3
14	Collagen in Cephalopods: An Overview of Its Physicochemical Properties and Influence on Muscle Texture. Journal of Aquatic Food Product Technology, 2021, 30, 1038-1046.	1.4	3
15	Microencapsulación de extractos de higo (Ficus carica) por coacervación compleja y evaluación de su capacidad antioxidante//Microencapsulation of fig (Ficus carica) extracts by complex coacervation and evaluation of its antioxidant capacity. Biotecnia, 2020, 22, 70-77.	0.3	O