Ana I Sancho

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/5298261/publications.pdf

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10	732	9	10
papers	citations	h-index	g-index
10	10	10	1032
all docs	docs citations	times ranked	citing authors

#	Article	IF	CITATIONS
1	Emulsification alters simulated gastrointestinal proteolysis of \hat{l}^2 -casein and \hat{l}^2 -lactoglobulin. Soft Matter, 2009, 5, 538-550.	2.7	193
2	Hydroxycinnamic Acids and Ferulic Acid Dehydrodimers in Barley and Processed Barley. Journal of Agricultural and Food Chemistry, 2001, 49, 4884-4888.	5.2	190
3	Phenolic Composition of Industrially Manufactured Purées and Concentrates from Peach and Apple Fruits. Journal of Agricultural and Food Chemistry, 1997, 45, 4071-4075.	5.2	96
4	Structural changes and allergenic properties of Î²â€łactoglobulin upon exposure to highâ€intensity ultrasound. Molecular Nutrition and Food Research, 2012, 56, 1894-1905.	3.3	75
5	Growth and release of hydroxycinnamic acids from Brewer's spent grain by Streptomyces avermitilis CECT 3339. Enzyme and Microbial Technology, 2003, 32, 140-144.	3.2	56
6	The Structural Characteristics of Nonspecific Lipid Transfer Proteins Explain Their Resistance to Gastroduodenal Proteolysis. Biochemistry, 2010, 49, 2130-2139.	2.5	43
7	Comparison of the Allergenicity and Immunogenicity of Camel and Cow's Milk—A Study in Brown Norway Rats. Nutrients, 2018, 10, 1903.	4.1	28
8	One-step method for isolation and purification of native \hat{l}^2 -lactoglobulin from bovine whey. Journal of the Science of Food and Agriculture, 2012, 92, 1432-1440.	3.5	22
9	Alternatives to Cow's Milk-Based Infant Formulas in the Prevention and Management of Cow's Milk Allergy. Foods, 2022, 11, 926.	4.3	22
10	Differentiation of intermediate products (concentrates and purées) from the fruit industry by means of phenolic content. European Food Research and Technology, 1998, 206, 355-359.	0.6	7