## Ana I Sancho

## List of Publications by Year in descending order

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

Version: 2024-02-01

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	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
2	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
3	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
4	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
5	The Structural Characteristics of Nonspecific Lipid Transfer Proteins Explain Their Resistance to Gastroduodenal Proteolysis. Biochemistry, 2010, 49, 2130-2139.	2.5	43
6	Emulsification alters simulated gastrointestinal proteolysis of $\hat{l}^2$ -casein and $\hat{l}^2$ -lactoglobulin. Soft Matter, 2009, 5, 538-550.	2.7	193
7	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
8	Hydroxycinnamic Acids and Ferulic Acid Dehydrodimers in Barley and Processed Barley. Journal of Agricultural and Food Chemistry, 2001, 49, 4884-4888.	5.2	190
9	Differentiation of intermediate products (concentrates and pur $\tilde{A}$ ©es) from the fruit industry by means of phenolic content. European Food Research and Technology, 1998, 206, 355-359.	0.6	7
10	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