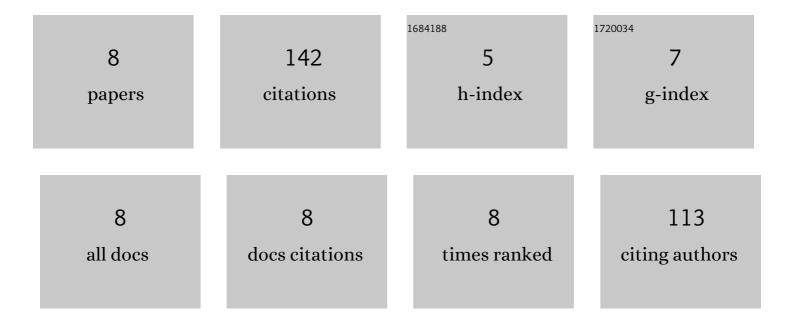
Oscar-Abel SÃ;nchez-VelÃ;zquez

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/5329310/publications.pdf

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OSCAR-ABEL

#	Article	IF	CITATIONS
1	<i>In vitro</i> gastrointestinal digestion impact on stability, bioaccessibility and antioxidant activity of polyphenols from wild and commercial blackberries (<i>Rubus</i> spp.). Food and Function, 2021, 12, 7358-7378.	4.6	36
2	Drying technologies for edible insects and their derived ingredients. Drying Technology, 2021, 39, 1991-2009.	3.1	35
3	Impact of processing on the in vitro protein quality, bioactive compounds, and antioxidant potential of 10 selected pulses. , 2021, 3, e88.		25
4	Impact of in vitro gastrointestinal digestion on peptide profile and bioactivity of cooked and non-cooked oat protein concentrates. Current Research in Food Science, 2021, 4, 93-104.	5.8	21
5	Anti-oxidant and anti-proliferative effect of anthocyanin enriched fractions from two Mexican wild blackberries (Rubus spp.) on HepG2 and glioma cell lines. Journal of Berry Research, 2020, 10, 513-529.	1.4	12
6	Characterization of tannins from two wild blackberries (Rubus spp) by LC–ESI–MS/MS, NMR and antioxidant capacity. Journal of Food Measurement and Characterization, 2019, 13, 2265-2274.	3.2	8
7	Bioactive Phytochemicals from Chia Seed (Salvia hispanica) Oil Processing By-Products. Reference Series in Phytochemistry, 2022, , 1-25.	0.4	3
8	Profiling modifications in physicochemical, chemical and antioxidant properties of wild blackberry (Rubus sp.) during fermentation with EC 1118 veast, lournal of Food Science and Technology, 2021, 58,	2.8	2

8 (Rubus sp.) during termentation with EC 1118 yeast. Journal of Food Science and Technology, 2021, 58, 2.8 4654-4665.