

Oscar-Abel SÃ¡nchez-VelÃ¡zquez

List of Publications by Year in descending order

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

Version: 2024-02-01

8
papers

142
citations

1684188

5
h-index

1720034

7
g-index

8
all docs

8
docs citations

8
times ranked

113
citing authors

#	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.). <i>Food and Function</i> , 2021, 12, 7358-7378.	4.6	36
2	Drying technologies for edible insects and their derived ingredients. <i>Drying Technology</i> , 2021, 39, 1991-2009.	3.1	35
3	Impact of processing on the <i>in vitro</i> protein quality, bioactive compounds, and antioxidant potential of 10 selected pulses. , 2021, 3, e88.		25
4	Impact of <i>in vitro</i> gastrointestinal digestion on peptide profile and bioactivity of cooked and non-cooked oat protein concentrates. <i>Current Research in Food Science</i> , 2021, 4, 93-104.	5.8	21
5	Anti-oxidant and anti-proliferative effect of anthocyanin enriched fractions from two Mexican wild blackberries (<i>Rubus</i> spp.) on HepG2 and glioma cell lines. <i>Journal of Berry Research</i> , 2020, 10, 513-529.	1.4	12
6	Characterization of tannins from two wild blackberries (<i>Rubus</i> spp) by LC-ESI-MS/MS, NMR and antioxidant capacity. <i>Journal of Food Measurement and Characterization</i> , 2019, 13, 2265-2274.	3.2	8
7	Bioactive Phytochemicals from Chia Seed (<i>Salvia hispanica</i>) Oil Processing By-Products. <i>Reference Series in Phytochemistry</i> , 2022, , 1-25.	0.4	3
8	Profiling modifications in physicochemical, chemical and antioxidant properties of wild blackberry (<i>Rubus</i> sp.) during fermentation with EC 1118 yeast. <i>Journal of Food Science and Technology</i> , 2021, 58, 4654-4665.	2.8	2