

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	Bioactive Phytochemicals from Chia Seed (<i>Salvia hispanica</i>) Oil Processing By-Products. Reference Series in Phytochemistry, 2022, , 1-25.	0.4	3
2	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
3	Profiling modifications in physicochemical, chemical and antioxidant properties of wild blackberry (<i>Rubus</i> sp.) during fermentation with EC 1118 yeast. Journal of Food Science and Technology, 2021, 58, 4654-4665.	2.8	2
4	Impact of processing on the in vitro protein quality, bioactive compounds, and antioxidant potential of 10 selected pulses. , 2021, 3, e88.		25
5	Drying technologies for edible insects and their derived ingredients. Drying Technology, 2021, 39, 1991-2009.	3.1	35
6	<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
7	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. Journal of Berry Research, 2020, 10, 513-529.	1.4	12
8	Characterization of tannins from two wild blackberries (<i>Rubus</i> spp) by LC-ESI-MS/MS, NMR and antioxidant capacity. Journal of Food Measurement and Characterization, 2019, 13, 2265-2274.	3.2	8