

Ofelia Rouzaud-SÃ¡nchez

List of Publications by Year in descending order

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Version: 2024-02-01

30
papers

606
citations

687220

13
h-index

610775

24
g-index

30
all docs

30
docs citations

30
times ranked

821
citing authors

#	ARTICLE	IF	CITATIONS
1	Jumbo squid (<i>Dosidicus gigas</i>) mantle collagen: Extraction, characterization, and potential application in the preparation of chitosanâ€“collagen biofilms. <i>Bioresource Technology</i> , 2010, 101, 4212-4219.	4.8	104
2	Giant squid skin gelatin: Chemical composition and biophysical characterization. <i>Food Research International</i> , 2011, 44, 3243-3249.	2.9	89
3	Transglutaminase Treatment of Wheat and Maize Prolamins of Bread Increases the Serum IgA Reactivity of Celiac Disease Patients. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 1387-1391.	2.4	56
4	Molecular characterization of water extractable arabinoxylans isolated from wheat fine bran and their effect on dough viscosity. <i>LWT - Food Science and Technology</i> , 2016, 74, 484-492.	2.5	34
5	Technologies applied to sorghum (<i>Sorghum bicolor</i> L. Moench): changes in phenolic compounds and antioxidant capacity. <i>Food Science and Technology</i> , 2018, 38, 369-382.	0.8	32
6	Bovine Milk Caseins and Transglutaminase-Treated Cereal Prolamins Are Differentially Recognized by IgA of Celiac Disease Patients According to Their Age. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 3754-3759.	2.4	31
7	Cereal bran and wholegrain as a source of dietary fibre: technological and health aspects. <i>International Journal of Food Sciences and Nutrition</i> , 2012, 63, 882-892.	1.3	31
8	Bioaccessibility of hydroxycinnamic acids and antioxidant capacity from sorghum bran thermally processed during simulated in vitro gastrointestinal digestion. <i>Journal of Food Science and Technology</i> , 2018, 55, 2021-2030.	1.4	22
9	Effect of thermal process on connective tissue from jumbo squid (<i>Dosidicus gigas</i>) mantle. <i>Food Chemistry</i> , 2008, 107, 1371-1378.	4.2	21
10	Physicochemical Characterization of Protein Hydrolysates Produced by Autolysis of Jumbo Squid (<i>Dosidicus gigas</i>) Byproducts. <i>Food Biophysics</i> , 2015, 10, 145-154.	1.4	18
11	Composites of chitosan with acidâ€“soluble collagen from jumbo squid (<i>Dosidicus gigas</i>) byâ€“products. <i>Polymer International</i> , 2011, 60, 924-931.	1.6	17
12	Contribution and Interactions of Hydroxycinnamic Acids Found in Bran and Wholegrain Sorghum (<i>Sorghum bicolor</i> L. Moench): Effects on the Antioxidant Capacity and Inhibition of Human Erythrocyte Hemolysis. <i>Oxidative Medicine and Cellular Longevity</i> , 2017, 2017, 1-8.	1.9	15
13	Modification of gluten by methionine binding to prepare wheat bread with reduced reactivity to serum IgA of celiac disease patients. <i>Journal of Cereal Science</i> , 2010, 52, 310-313.	1.8	14
14	Relationships between Chemical Composition and Qualityâ€“Related Characteristics in Bread Making with Wheat Flourâ€“Fine Bran Blends. <i>Journal of Food Quality</i> , 2015, 38, 30-39.	1.4	13
15	Physicochemical Changes of Connective Tissue Proteins in Jumbo Squid (<i>Dosidicus gigas</i>) Muscle During Ice Storage. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e12794.	0.9	12
16	Protease Activity and Partial Characterization of the Trypsin-Like Enzyme in the Digestive Tract of the Tropical Sierra <i>Scomberomorus concolor</i> . <i>Journal of Aquatic Food Product Technology</i> , 2001, 10, 51-64.	0.6	11
17	Physicochemical Properties of Wheat Gluten Proteins Modified by Protease From Sierra (<i>Scomberomorus sierra</i>) Fish. <i>International Journal of Food Properties</i> , 2010, 13, 1187-1198.	1.3	11
18	Phenolic Compounds and Antioxidant Activity of Extruded Nixtamalized Corn Flour and Tortillas Enriched with Sorghum Bran. <i>Cereal Chemistry</i> , 2017, 94, 277-283.	1.1	10

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19	Interrelation of Collagen Chemical Structure and Nanostructure with Firmness of three Body Regions of Jumbo Squid (<i>Dosidicus gigas</i>). <i>Food Biophysics</i> , 2017, 12, 491-499.	1.4	10
20	Biochemical and kinetic characterization of the digestive trypsin-like activity of the lesser grain borer <i>Rhyzopertha dominica</i> (F.) (Coleoptera: Bostrichidae). <i>Journal of Stored Products Research</i> , 2012, 51, 41-48.	1.2	8
21	Lysyl oxidase from jumbo squid (<i>Dosidicus gigas</i>) muscle: purification and partial characterization. <i>International Journal of Food Science and Technology</i> , 2012, 47, 947-953.	1.3	8
22	Aminopeptidase from jumbo squid (<i>Dosidicus gigas</i>) hepatopancreas: purification, characterisation, and casein hydrolysis. <i>International Journal of Food Science and Technology</i> , 2010, 45, 387-394.	1.3	7
23	Bioaccessibility of phenolic compounds, antioxidant activity, and consumer acceptability of heat-treated quinoa cookies. <i>Food Science and Technology</i> , 0, 42, .	0.8	7
24	Sorghum bran supplementation ameliorates dyslipidemia, glucose dysregulation, inflammation and stress oxidative induced by a high-fat diet in rats. <i>CYTA - Journal of Food</i> , 2020, 18, 20-30.	0.9	6
25	Muscle lysyl oxidase activity and structural/thermal properties of highly cross-linked collagen in jumbo squid (<i>Dosidicus gigas</i>) mantle, fins and arms. <i>Food Science and Biotechnology</i> , 2018, 27, 57-64.	1.2	5
26	Physicochemical and Structural Properties of Recovered Elastin from Jumbo Squid (<i>Dosidicus</i>)	0.6	5
27	Evaluation of sensory rancidity of corn chips from nixtamalized dry corn masa produced at commercial level in Mexico. <i>CYTA - Journal of Food</i> , 2013, 11, 15-21.	0.9	4
28	Obesity-related indicators and their relationship with serum antioxidant activity levels in Mexican adults. <i>Nutricion Hospitalaria</i> , 2015, 31, 1989-95.	0.2	3
29	Cromatografía de interacción hidrofóbica como método de separación de proteasas alcalinas de vísceras de <i>Scomberomorus sierra</i> . <i>TIP Revista Especializada En Ciencias Químico-Biológicas</i> , 0, 22, .	0.3	1
30	Multivariate analysis to select chemical compounds and rheological parameters as predictors of bread quality: interaction of wheat genotype and particle size of fine bran. <i>Journal of Food Science and Technology</i> , 2022, 59, 2694-2704.	1.4	1