

Jorge MilÃ¡n-Carrillo

List of Publications by Year in descending order

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Version: 2024-02-01

40
papers

1,104
citations

361045

20
h-index

414034

32
g-index

40
all docs

40
docs citations

40
times ranked

1149
citing authors

#	ARTICLE	IF	CITATIONS
1	Anti-inflammatory and antioxidant effects of peptides released from germinated amaranth during in vitro simulated gastrointestinal digestion. <i>Food Chemistry</i> , 2021, 343, 128394.	4.2	55
2	Profiling modifications in physicochemical, chemical and antioxidant properties of wild blackberry (<i>Rubus sp.</i>) during fermentation with EC 1118 yeast. <i>Journal of Food Science and Technology</i> , 2021, 58, 4654-4665.	1.4	2
3	Improving Polyphenolic Compounds: Antioxidant Activity in Chickpea Sprouts through Elicitation with Hydrogen Peroxide. <i>Foods</i> , 2020, 9, 1791.	1.9	23
4	Phytochemical Compounds and Antioxidant Activity Modified by Germination and Hydrolysis in Mexican Amaranth. <i>Plant Foods for Human Nutrition</i> , 2020, 75, 192-199.	1.4	16
5	Characterization of tannins from two wild blackberries (<i>Rubus spp</i>) by LC-ESI-MS/MS, NMR and antioxidant capacity. <i>Journal of Food Measurement and Characterization</i> , 2019, 13, 2265-2274.	1.6	8
6	Assessing the Sensitizing and Allergenic Potential of the Albumin and Globulin Fractions from Amaranth (<i>Amaranthus hypochondriacus</i>) Grains before and after an Extrusion Process. <i>Medicina (Lithuania)</i> , 2019, 55, 72.	0.8	6
7	Germination in Optimal Conditions as Effective Strategy to Improve Nutritional and Nutraceutical Value of Underutilized Mexican Blue Maize Seeds. <i>Plant Foods for Human Nutrition</i> , 2019, 74, 192-199.	1.4	14
8	In vitro digestion properties of native isolated starches from Mexican blue maize (<i>Zea mays L.</i>) landrace. <i>LWT - Food Science and Technology</i> , 2018, 93, 384-389.	2.5	8
9	Nutritional and antioxidant potential of a desert underutilized legume – tepary bean (<i>Phaseolus</i>) Tj ETQq1 1 0.784314 rgBTg/Overlock 10 Tf 5	0.8	8
10	Phenolic Acids Profiles and Cellular Antioxidant Activity in Tortillas Produced from Mexican Maize Landrace Processed by Nixtamalization and Lime Extrusion Cooking. <i>Plant Foods for Human Nutrition</i> , 2017, 72, 314-320.	1.4	21
11	Improvement of Chia Seeds with Antioxidant Activity, GABA, Essential Amino Acids, and Dietary Fiber by Controlled Germination Bioprocess. <i>Plant Foods for Human Nutrition</i> , 2017, 72, 345-352.	1.4	51
12	Carotenoid composition and antioxidant activity of tortillas elaborated from pigmented maize landrace by traditional nixtamalization or lime cooking extrusion process. <i>Journal of Cereal Science</i> , 2016, 69, 64-70.	1.8	27
13	Healthy Ready-to-Eat Expanded Snack with High Nutritional and Antioxidant Value Produced from Whole Amaranth Transgenic Maize and Black Common Bean. <i>Plant Foods for Human Nutrition</i> , 2016, 71, 218-224.	1.4	29
14	Effect of traditional nixtamalization on anthocyanin content and profile in Mexican blue maize (<i>Zea</i>) Tj ETQq0 0 0 rgBTg/Overlock 10 Tf 5	2.5	34
15	Optimal Design of Distributed Algae-Based Biorefineries Using CO2 Emissions from Multiple Industrial Plants. <i>Industrial & Engineering Chemistry Research</i> , 2016, 55, 2345-2358.	1.8	28
16	Optimal design of integrated agricultural water networks. <i>Computers and Chemical Engineering</i> , 2016, 84, 63-82.	2.0	13
17	Physical, Compositional, and Wet-Milling Characteristics of Mexican Blue Maize (<i>Zea mays L.</i>) Landrace. <i>Cereal Chemistry</i> , 2015, 92, 491-496.	1.1	14
18	Identification of Bioactive Peptide Sequences from Amaranth (<i>Amaranthus hypochondriacus</i>) Seed Proteins and Their Potential Role in the Prevention of Chronic Diseases. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2015, 14, 139-158.	5.9	76

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19	Characterization of Peptides Found in Unprocessed and Extruded Amaranth (<i>Amaranthus</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 16, 8536-8554.	1.8	12
20	Enhancement of nutritional properties, and antioxidant and antihypertensive potential of black common bean seeds by optimizing the solid state bioconversion process. <i>International Journal of Food Sciences and Nutrition</i> , 2015, 66, 498-504.	1.3	11
21	Solid-state bioconversion of chickpea (<i>Cicer arietinum</i>) by <i>Rhizopus oligosporus</i> to improve total phenolic content, antioxidant activity and hypoglycemic functionality. <i>International Journal of Food Sciences and Nutrition</i> , 2014, 65, 558-564.	1.3	23
22	Extrusion improved the anti-inflammatory effect of amaranth (<i>Amaranthus</i>) and mouse RAW 264.7 macrophages by preventing activation of NF- κ B signaling. <i>Molecular Nutrition and Food Research</i> , 2014, 58, 1028-1041.	1.5	82
23	Increasing the Antioxidant Activity, Total Phenolic and Flavonoid Contents by Optimizing the Germination Conditions of Amaranth Seeds. <i>Plant Foods for Human Nutrition</i> , 2014, 69, 196-202.	1.4	63
24	Expression of an engineered acidic-subunit 11S globulin of amaranth carrying the antihypertensive peptides VY, in transgenic tomato fruits. <i>Plant Cell, Tissue and Organ Culture</i> , 2014, 118, 305-312.	1.2	11
25	Pepsin-pancreatin protein hydrolysates from extruded amaranth inhibit markers of atherosclerosis in LPS-induced THP-1 macrophages-like human cells by reducing expression of proteins in LOX-1 signaling pathway. <i>Proteome Science</i> , 2014, 12, 30.	0.7	22
26	Expression of the acidic-subunit of amarantin, carrying the antihypertensive biopeptides VY, in cell suspension cultures of <i>Nicotiana tabacum</i> NT1. <i>Plant Cell, Tissue and Organ Culture</i> , 2013, 113, 315-322.	1.2	8
27	Production of nixtamalized flour and tortillas from amarantin transgenic maize lime-cooked in a thermoplastic extruder. <i>Journal of Cereal Science</i> , 2013, 58, 465-471.	1.8	9
28	Technological properties, antioxidant activity and total phenolic and flavonoid content of pigmented chickpea (<i>Cicer arietinum</i>) cultivars. <i>International Journal of Food Sciences and Nutrition</i> , 2013, 64, 69-76.	1.3	49
29	Antioxidant and Antimutagenic Activities of Optimized Extruded Desi Chickpea (<i>Cicer arietinum</i> L) Flours. <i>Journal of Pharmacy and Nutrition Sciences (discontinued)</i> , 2013, 3, 38-47.	0.2	3
30	High-Antioxidant Capacity Beverages Based on Extruded and Roasted Amaranth (<i>Amaranthus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 0.5	0.5	5
31	High Antioxidant Activity Mixture of Extruded Whole Quality Protein Maize and Common Bean Flours for Production of a Nutraceutical Beverage Elaborated with a Traditional Mexican Formulation. <i>Plant Foods for Human Nutrition</i> , 2012, 67, 450-456.	1.4	7
32	Phytochemicals and Antioxidant Capacity of Tortillas Obtained after Lime-Cooking Extrusion Process of Whole Pigmented Mexican Maize. <i>Plant Foods for Human Nutrition</i> , 2012, 67, 178-185.	1.4	57
33	Optimization of Extrusion Process for Producing High Antioxidant Instant Amaranth (<i>Amaranthus hypochondriacus</i> L.) Flour Using Response Surface Methodology. <i>Applied Mathematics</i> , 2012, 03, 1516-1525.	0.1	28
34	Phenolic content and antioxidant activity of tortillas produced from pigmented maize processed by conventional nixtamalization or extrusion cooking. <i>Journal of Cereal Science</i> , 2010, 52, 502-508.	1.8	147
35	Nixtamalized flour and tortillas from transgenic maize (<i>Zea mays</i> L.) expressing amarantin: Technological and nutritional properties. <i>Food Chemistry</i> , 2009, 114, 50-56.	4.2	20
36	Tempeh flour from chickpea (<i>Cicer arietinum</i> L.) nutritional and physicochemical properties. <i>Food Chemistry</i> , 2008, 106, 106-112.	4.2	66

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37	The optimization of the extrusion process when using maize flour with a modified amino acid profile for making tortillas. <i>International Journal of Food Science and Technology</i> , 2006, 41, 727-736.	1.3	45
38	Gluten-free healthy snack with high nutritional and nutraceutical value elaborated from a mixture of extruded underutilized grains (quality protein maize/teparry bean). <i>Acta Universitaria</i> , 0, 31, 1-18.	0.2	1
39	Alimento funcional para adultos mayores producido por extrusión a partir de granos integrales de maíz/frijol común. <i>Acta Universitaria</i> , 0, 31, 1-18.	0.2	0
40	Functional gluten-free beverage elaborated from whole quinoa and defatted chia extruded flours: antioxidant and antihypertensive potentials. <i>Acta Universitaria</i> , 0, 32, 1-22.	0.2	2