

Maira Segura-Campos

List of Publications by Year in descending order

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114
papers

2,299
citations

218381

26
h-index

264894

42
g-index

126
all docs

126
docs citations

126
times ranked

3021
citing authors

#	ARTICLE	IF	CITATIONS
1	Bioavailability of Bioactive Peptides. <i>Food Reviews International</i> , 2011, 27, 213-226.	4.3	174
2	Chemical and Functional Properties of Chia Seed (<i>Salvia hispanica</i> L.) Gum. <i>International Journal of Food Science</i> , 2014, 2014, 1-5.	0.9	115
3	Biological potential of chia (<i>Salvia hispanica</i> L.) protein hydrolysates and their incorporation into functional foods. <i>LWT - Food Science and Technology</i> , 2013, 50, 723-731.	2.5	109
4	Antioxidant and anti-inflammatory activities of phenolic compounds isolated from <i>Melipona beecheii</i> honey. <i>Food and Agricultural Immunology</i> , 2017, 28, 1424-1437.	0.7	87
5	Angiotensin-converting enzyme inhibitory and antioxidant activities of peptide fractions extracted by ultrafiltration of cowpea (<i>Vigna unguiculata</i>) hydrolysates. <i>Journal of the Science of Food and Agriculture</i> , 2010, 90, 2512-2518.	1.7	83
6	Biological activity of <i>Stevia rebaudiana</i> Bertoni and their relationship to health. <i>Critical Reviews in Food Science and Nutrition</i> , 2017, 57, 2680-2690.	5.4	79
7	Effect of ultra-processed diet on gut microbiota and thus its role in neurodegenerative diseases. <i>Nutrition</i> , 2020, 71, 110609.	1.1	76
8	Purification of angiotensin I-converting enzyme inhibitory peptides from a cowpea (<i>Vigna unguiculata</i>) enzymatic hydrolysate. <i>Process Biochemistry</i> , 2011, 46, 864-872.	1.8	65
9	Antidiabetic and antioxidant activity of <i>Stevia rebaudiana</i> extracts (Var. Morita) and their incorporation into a potential functional bread. <i>Journal of Food Science and Technology</i> , 2015, 52, 7894-7903.	1.4	59
10	ACE inhibitory, hypotensive and antioxidant peptide fractions from <i>Mucuna pruriens</i> proteins. <i>Process Biochemistry</i> , 2014, 49, 1691-1698.	1.8	57
11	Enzymatic hydrolysis of hard-cook bean (<i>Phaseolus vulgaris</i> L.) protein concentrates and its effects on biological and functional properties. <i>International Journal of Food Science and Technology</i> , 2014, 49, 2-8.	1.3	52
12	Angiotensin I-Converting Enzyme Inhibitory Peptides of Chia (<i>Salvia hispanica</i>) Produced by Enzymatic Hydrolysis. <i>International Journal of Food Science</i> , 2013, 2013, 1-8.	0.9	51
13	<i>Stevia rebaudiana</i> Bertoni: A Natural Alternative for Treating Diseases Associated with Metabolic Syndrome. <i>Journal of Medicinal Food</i> , 2017, 20, 933-943.	0.8	49
14	Characterization of Biodegradable Films Based on <i>Salvia hispanica</i> L. Protein and Mucilage. <i>Food and Bioprocess Technology</i> , 2016, 9, 1276-1286.	2.6	48
15	Development and characterization of spray-dried chia oil microcapsules using by-products from chia as wall material. <i>Powder Technology</i> , 2018, 334, 1-8.	2.1	45
16	Synthesis and partial characterization of octenylsuccinic starch from <i>Phaseolus lunatus</i> . <i>Food Hydrocolloids</i> , 2008, 22, 1467-1474.	5.6	41
17	Amaranth, quinoa and chia bioactive peptides: a comprehensive review on three ancient grains and their potential role in management and prevention of Type 2 diabetes. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 2707-2721.	5.4	40
18	Encapsulation of vegetable oils as source of omega-3 fatty acids for enriched functional foods. <i>Critical Reviews in Food Science and Nutrition</i> , 2017, 57, 1423-1434.	5.4	39

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19	Defatted <i>Jatropha curcas</i> flour and protein isolate as materials for protein hydrolysates with biological activity. <i>Food Chemistry</i> , 2013, 138, 77-83.	4.2	34
20	Polyphenols, Ascorbic Acid and Carotenoids Contents and Antioxidant Properties of Habanero Pepper (<i>Capsicum chinense</i>) Fruit. <i>Food and Nutrition Sciences (Print)</i> , 2013, 04, 47-54.	0.2	34
21	Effect of Enzymatic Hydrolysis on Solubility, Hydrophobicity, and <i>In Vivo</i> Digestibility in Cowpea (<i>Vigna unguiculata</i>). <i>International Journal of Food Properties</i> , 2012, 15, 770-780.	1.3	32
22	Antioxidant, antihypertensive, anti-hyperglycemic, and antimicrobial activity of aqueous extracts from twelve native plants of the Yucatan coast. <i>PLoS ONE</i> , 2019, 14, e0213493.	1.1	32
23	Review of antimicrobial peptides as promoters of food safety: Limitations and possibilities within the food industry. <i>Journal of Food Safety</i> , 2020, 40, e12854.	1.1	31
24	Biopeptides with antioxidant and anti-inflammatory potential in the prevention and treatment of diabetes disease. <i>Biomedicine and Pharmacotherapy</i> , 2016, 83, 816-826.	2.5	29
25	Potential of <i>Samanea saman</i> pod meal for enteric methane mitigation in crossbred heifers fed low-quality tropical grass. <i>Agricultural and Forest Meteorology</i> , 2018, 258, 108-116.	1.9	29
26	Systemic Oxidative Stress: A Key Point in Neurodegeneration â€” A Review. <i>Journal of Nutrition, Health and Aging</i> , 2019, 23, 694-699.	1.5	29
27	<i>Stevia rebaudiana</i> : A sweetener and potential bioactive ingredient in the development of functional cookies. <i>Journal of Functional Foods</i> , 2018, 44, 183-190.	1.6	25
28	Whole and crushed nutlets of chia (<i>Salvia hispanica</i>) from Mexico as a source of functional gums. <i>Food Science and Technology</i> , 2014, 34, 701-709.	0.8	24
29	Anti-inflammatory effects of the protein hydrolysate and peptide fractions isolated from <i>Salvia hispanica</i> L. seeds. <i>Food and Agricultural Immunology</i> , 2019, 30, 786-803.	0.7	24
30	The hypolipidemic effect and antithrombotic activity of <i>Mucuna pruriens</i> protein hydrolysates. <i>Food and Function</i> , 2016, 7, 434-444.	2.1	23
31	Bioactive Compounds as Therapeutic Alternatives. , 2019, , 247-264.		23
32	Physicochemical characterization of chia (<i>Salvia hispanica</i>) seed oil from Yucatán, México. <i>Agricultural Sciences</i> , 2014, 05, 220-226.	0.2	23
33	Protein hydrolysates and ultrafiltered <1 KDa fractions from <sc><i>Phaseolus lunatus</i></sc>, <sc><i>Phaseolus vulgaris</i></sc> and <sc><i>Mucuna pruriens</i></sc> exhibit antihyperglycemic activity, intestinal glucose absorption and <math>\pm</math>â€”glucosidase inhibition with no acute toxicity in rodents. <i>Journal of the Science of Food and Agriculture</i> . 2019, 99, 587-595.	1.7	22
34	<i>Coccoloba uvifera</i> (L.) (Polygonaceae) Fruit: Phytochemical Screening and Potential Antioxidant Activity. <i>Journal of Chemistry</i> , 2015, 2015, 1-9.	0.9	21
35	ACE-I inhibitory properties of hydrolysates from germinated and ungerminated <i>Phaseolus lunatus</i> proteins. <i>Food Science and Technology</i> , 2015, 35, 167-174.	0.8	20
36	Encapsulation of <i>Phaseolus lunatus</i> Protein Hydrolysate with Angiotensin-Converting Enzyme Inhibitory Activity. <i>ISRN Biotechnology</i> , 2013, 2013, 1-6.	1.9	19

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37	Bioactive Peptides as Therapeutic Adjuvants for Cancer. <i>Nutrition and Cancer</i> , 2021, 73, 1309-1321.	0.9	18
38	In vitro bioactivity, nutritional and sensory properties of semolina pasta added with hard-to-cook bean (<i>Phaseolus vulgaris</i> L.) protein hydrolysate. <i>Journal of Functional Foods</i> , 2014, 8, 1-8.	1.6	16
39	<i>Salvia hispanica</i> mucilage-alginate properties and performance as an encapsulation matrix for chia seed oil. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13270.	0.9	16
40	Peptides from <i>Mucuna pruriens</i> L., with protection and antioxidant <i>in vitro</i> effect on HeLa cell line. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 4167-4173.	1.7	16
41	Cabbage (<i>Brassica oleracea</i> var. <i>capitata</i>): A food with functional properties aimed to type 2 diabetes prevention and management. <i>Journal of Food Science</i> , 2021, 86, 4775-4798.	1.5	16
42	Potential Therapeutic Applications of <i>Mucuna pruriens</i> Peptide Fractions Purified by High-Performance Liquid Chromatography as Angiotensin-Converting Enzyme Inhibitors, Antioxidants, Antithrombotic and Hypocholesterolemic Agents. <i>Journal of Medicinal Food</i> , 2016, 19, 187-195.	0.8	15
43	A study on nutritional and functional study properties of Mayan plant foods as a new proposal for type 2 diabetes prevention. <i>Food Chemistry</i> , 2021, 341, 128247.	4.2	15
44	Antioxidant activity of <i>Vigna unguiculata</i> L. walp and hard-to-cook <i>Phaseolus vulgaris</i> L. protein hydrolysates. <i>CYTA - Journal of Food</i> , 2013, 11, 208-215.	0.9	14
45	Functional and bioactive properties of Velvet bean (<i>Mucuna pruriens</i>) protein hydrolysates produced by enzymatic treatments. <i>Journal of Food Measurement and Characterization</i> , 2014, 8, 61-69.	1.6	14
46	Chia (<i>Salvia hispanica</i>) protein fractions: characterization and emulsifying properties. <i>Journal of Food Measurement and Characterization</i> , 2019, 13, 3318-3328.	1.6	14
47	Physicochemical, thermal, mechanical, optical, and barrier characterization of chia (<i>Salvia) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 892-902.	1.5	14
48	Some Nutritional Characteristics of Enzymatically Resistant Maltodextrin from Cassava (<i>Manihot) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50</i>	1.4	13
49	Neuroprotective effect from <i>Salvia hispanica</i> peptide fractions on pro-inflammatory modulation of HMC3 microglial cells. <i>Journal of Food Biochemistry</i> , 2020, 44, e13207.	1.2	13
50	Effect of <i>Jatropha curcas</i> Peptide Fractions on the Angiotensin I-Converting Enzyme Inhibitory Activity. <i>BioMed Research International</i> , 2013, 2013, 1-8.	0.9	12
51	Studies on drying characteristic, nutritional composition, and antioxidant properties of <i>Stevia rebaudiana</i> (Bertoni) leaves. <i>International Agrophysics</i> , 2015, 29, 323-331.	0.7	12
52	Effects of pyroconversion and enzymatic hydrolysis on indigestible starch content and physicochemical properties of cassava (<i>Manihot esculenta</i>) starch. <i>Starch/Staerke</i> , 2017, 69, 1600267.	1.1	12
53	In silico prediction of peptide variants from chia (<i>S. hispanica</i> L.) with antimicrobial, antibiofilm, and antioxidant potential. <i>Computational Biology and Chemistry</i> , 2022, 98, 107695.	1.1	12
54	Evaluation of the Antihyperglycemic Effect of Minor Steviol Glycosides in Normoglycemic and Induced-Diabetic Wistar Rats. <i>Journal of Medicinal Food</i> , 2016, 19, 844-852.	0.8	11

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55	Anticancer activity of protein fractions from chia (<i>Salvia hispanica</i> L.). Journal of Food Science, 2021, 86, 2861-2871.	1.5	11
56	Isolation and functional characterization of chia (<i>Salvia hispanica</i>) proteins. Food Science and Technology, 2020, 40, 334-339.	0.8	11
57	Chia (<i>Salvia hispanica</i> L.) cookies: physicochemical/microbiological attributes, nutrimental value and sensory analysis. Journal of Food Measurement and Characterization, 2019, 13, 1100-1110.	1.6	10
58	Proteins and peptides from vegetable food sources as therapeutic adjuvants for the type 2 diabetes mellitus. Critical Reviews in Food Science and Nutrition, 2022, 62, 2673-2682.	5.4	10
59	Effect of Incorporation of Hard-to-Cook Bean (<i>Phaseolus vulgaris</i> L.) Protein Hydrolysate on Physical Properties and Starch and Dietary Fiber Components of Semolina Pasta. Journal of Food Processing and Preservation, 2015, 39, 1159-1165.	0.9	9
60	Physicochemical and Nutritional Characterization of Starch Isolated from <i>Colocasia antiquorum</i> Cultivated in Oaxaca, Mexico. Journal of Chemistry, 2016, 2016, 1-7.	0.9	9
61	Immunosuppressive effects of protein derivatives from <i>Mucuna pruriens</i> on a streptozotocin-induced type 1 diabetes murine model. Journal of Food Biochemistry, 2019, 43, e12834.	1.2	9
62	Medicinal Plants and Their Bioactive Metabolites in Cancer Prevention and Treatment. , 2019, , 85-109.		9
63	Antioxidant Activity of Polyphenols Extracted From Hop Used in Craft Beer. , 2020, , 283-310.		9
64	Traditional and Novel Computer-Aided Drug Design (CADD) Approaches in the Anticancer Drug Discovery Process. Current Cancer Drug Targets, 2023, 23, 333-345.	0.8	9
65	EFFECTO DE LA DIGESTI3N EN LA BIODISPONIBILIDAD DE P3PTIDOS CON ACTIVIDAD BIOL3GICA. Revista Chilena De Nutricion, 2010, 37, .	0.1	8
66	Honey and its protein components: Effects in the cancer immunology. Journal of Food Biochemistry, 2021, 45, e13613.	1.2	8
67	EFFECT OF OCTENYLSUCCINYLAION ON FUNCTIONAL PROPERTIES OF LIMA BEAN (<i>PHASEOLUS</i>) Tj ETQq1 1 0,784314 rgBT /Ove	1.5	7
68	Functional and Biological Potential of Bioactive Compounds in Foods for the Dietary Treatment of Type 2 Diabetes Mellitus. , 0, , .		7
69	Neuroprotective Effect Of Peptide Fractions from Chia (<i>Salvia hispanica</i>) on H2O2-Induced Oxidative Stress-Mediated Neuronal Damage on N1E-115 Cell Line. Neurochemical Research, 2020, 45, 2278-2285.	1.6	7
70	A Survey of the Mosquito Species in Maxcanu, Yucatan, Mexico. Journal of the American Mosquito Control Association, 2018, 34, 128-130.	0.2	7
71	Combination therapy of bioactive compounds with acarbose: A proposal to control hyperglycemia in type 2 diabetes. Journal of Food Biochemistry, 2022, 46, .	1.2	7
72	Antibacterial peptide fractions from chia seeds (<i>Salvia hispanica</i> L.) and their stability to food processing conditions. Journal of Food Science and Technology, 2022, 59, 4332-4340.	1.4	7

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73	Stevia rebaudiana Bertoni. Un potencial adyuvante en el tratamiento de la diabetes mellitus. CYTA - Journal of Food, 2014, 12, 218-226.	0.9	6
74	Effect of Enzymatic Digestion of Protein Derivatives Obtained from Mucuna pruriens L. on Production of Proinflammatory Mediators by BALB/c Mouse Macrophages. Applied Biochemistry and Biotechnology, 2018, 186, 597-612.	1.4	6
75	Foods from Mayan Communities of Yucatán as Nutritional Alternative for Diabetes Prevention. Journal of Medicinal Food, 2020, 23, 349-357.	0.8	6
76	Mucuna pruriens fiber: nutritional, functional and biological properties. Food Science and Technology, 2021, 41, 120-126.	0.8	6
77	Proteínas y péptidos biológicamente activos con potencial nutracéutico. , 0, , 11-27.		6
78	Chemical and Functional Properties of Hard-to-Cook Bean (<i>Phaseolus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 547 Td (v 2081-2088.	0.2	6
79	Nutritional, amylolytic enzymes inhibition and antioxidant properties of bread incorporated with <i>Stevia rebaudiana</i>. International Journal of Food Sciences and Nutrition, 2015, 66, 649-656.	1.3	5
80	Bee Propolis. , 2019, , 227-243.		5
81	Effect of the use of ethanol and chia mucilage on the obtainment and techno-functional properties of chia oil nanoemulsions. Journal of Food Processing and Preservation, 2021, 45, e15181.	0.9	5
82	Leishmanicidal Activity and Immunomodulatory Effect of a Mixture of Lupenone and Î ² -Caryophyllene Oxide. Revista Brasileira De Farmacognosia, 2021, 31, 199-206.	0.6	4
83	Antidiabetic and hypotensive effect of Cnidoscopus aconitifolius (Mill) I.M Johnst leaves extracts. Journal of Food Measurement and Characterization, 2021, 15, 5245-5255.	1.6	4
84	Physicochemical and Functional Characterization of <i>Mucuna pruriens</i>; Depigmented Starch for Potential Industrial Applications. International Journal of Organic Chemistry, 2015, 05, 1-10.	0.3	4
85	Antithrombotic Study and Identification of Metabolites in Leaf Extracts of Chaya [<i>Cnidoscopus aconitifolius</i> (Mill.) I.M. Johnst.]. Journal of Medicinal Food, 2021, 24, 1304-1312.	0.8	4
86	Renal and Hepatic Disease:<i>Cnidoscopus aconitifolius</i> as Diet Therapy Proposal for Prevention and Treatment. Journal of the American College of Nutrition, 2021, 40, 646-664.	1.1	3
87	Phenolic compounds and major steviol glucosides by HPLC-DAD-RP and invitro evaluation of the biological activity of aqueous and ethanolic extracts of leaves and stems: S. rebaudiana Bertoni (creole variety INIFAP C01). International Journal of Food Properties, 2020, 23, 199-212.	1.3	3
88	Antihyperglycemic and hypoglycemic activity of Mayan plant foods in rodent models. Journal of the Science of Food and Agriculture, 2021, 101, 4193-4200.	1.7	3
89	Bioactive Phytochemicals from Chia Seed (Salvia hispanica) Oil Processing By-Products. Reference Series in Phytochemistry, 2022, , 1-25.	0.2	3
90	Capsicum chinense: Composition and Functional Properties. , 2016, , 289-292.		2

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91	Biofunctionality of Chia (<i>Salvia hispanica</i> L.) Protein Hydrolysates. , 2016, , 199-206.		2
92	Bioactive Peptidesâ€™ Impact in Cancer Therapy. , 2018, , 157-166.		2
93	Release Kinetic Studies of <i>Stevia rebaudiana</i> Extract Capsules from Sodium Alginate and Inulin by Ionotropic Gelation. <i>Advances in Materials Science and Engineering</i> , 2018, 2018, 1-8.	1.0	2
94	Functional Foods and Chemoprevention inÂCancer. , 2018, , 431-448.		2
95	Probiotics Beverages: An Alternative Treatment for Metabolic Syndrome. , 2019, , 459-482.		2
96	Chia protein hydrolysates: characterisation and emulsifying properties. <i>International Journal of Food Science and Technology</i> , 2021, 56, 3546-3555.	1.3	2
97	<i>Salvia hispanica</i> : Nutritional and Functional Potential. , 2016, , 115-118.		1
98	Protective Effect of Omega 3 Fatty Acids EPA and DHA in the Neurodegenerative Disease. <i>Reference Series in Phytochemistry</i> , 2018, , 1-17.	0.2	1
99	In vitro antioxidant and anti-inflammatory activities of <i>Melipona beecheii</i> honey protein fractions. <i>Journal of Food Measurement and Characterization</i> , 2018, 12, 2636-2642.	1.6	1
100	Effect of Chia Seed Oil (<i>Salvia hispanica</i> L.) on Cell Viability in Breast Cancer Cell MCF-7. <i>Proceedings (mdpi)</i> , 2020, 53, 18.	0.2	1
101	Biopeptides with Neuroprotective Effect in the Treatment of Neuroinflammation Induced by Adiposity-based Chronic Disease. <i>Food Reviews International</i> , 2020, , 1-16.	4.3	1
102	<i>Cnidocolus Aconitifolius</i> (Mill.) I.M. Johnst.: A Food Proposal Against Thromboembolic Diseases. <i>Food Reviews International</i> , 2023, 39, 1377-1410.	4.3	1
103	Actividad antitrombÃ³tica y anticariogÃ©nica de hidrolizados proteÃ©nicos de frijol lima (<i>Phaseolus</i>) Tj ETQq1 1 0.784314 rgBT /Overl		1
104	Fiber Residues from <i>Canavalia ensiformis</i> L. Seeds with Potential Use in Food Industry. <i>Agricultural Sciences</i> , 2014, 05, 1227-1236.	0.2	1
105	<sc>lberoÃ©American</sc> grains as a source of biomaterials for the manufacture of films and coatings: Green alternative of the <sc>XXI</sc> century for sustainable development. <i>Journal of Food Processing and Preservation</i> , 0, , .	0.9	1
106	Chia seeds as functional ingredient of healthy muffins. <i>Journal of Food Measurement and Characterization</i> , 0, , .	1.6	1
107	Purification of ACE inhibitory peptides derived of <i>Vigna unguiculata</i> protein concentrates by enzymatic hydrolysis. <i>Journal of Biotechnology</i> , 2010, 150, 309-309.	1.9	0
108	Antioxidant Capacity of <i>Capsicum chinense</i> Genotypes. , 2016, , 241-249.		0

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109	Chemical Characterization of Mexican Chia (<i>Salvia hispanica</i> L.) Flour. , 2016, , 131-137.		0
110	Protective Effect of Omega 3 Fatty Acids EPA and DHA in the Neurodegenerative Disease. Reference Series in Phytochemistry, 2019, , 605-621.	0.2	0
111	Antihyperglycemic, Hypoglycemic, and Lipid-Lowering Effect of Peptide Fractions of <i>M. pruriens</i> L. in an Obese Rat Model. , 2019, , 53-67.		0
112	Protein Derivatives From Commercial Grains and Their Antiinflammatory Activity. , 2019, , 71-81.		0
113	Development of nopal-pineapple marmalade formulated with stevia aqueous extract: effect on physiochemical properties, inhibition of α -amylase, and glycemia response. <i>Nutricion Hospitalaria</i> , 2019, 36, 1081-1086.	0.2	0
114	<i>Salvia hispanica</i> L. Seed Oil: Effect on Cell Viability in Colon Cancer Line Caco2 and Breast Cancer Line MCF7. <i>Journal of Medicinal Food</i> , 2022, , .	0.8	0