

Maira Segura-Campos

List of Publications by Year in descending order

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114
papers

2,299
citations

218381

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264894

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126
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126
docs citations

126
times ranked

3021
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|---|-----|-----------|
| 1 | <i>Cnidioscolus Aconitifolius</i> (Mill.) I.M. Johnst.: A Food Proposal Against Thromboembolic Diseases. <i>Food Reviews International</i> , 2023, 39, 1377-1410. | 4.3 | 1 |
| 2 | Traditional and Novel Computer-Aided Drug Design (CADD) Approaches in the Anticancer Drug Discovery Process. <i>Current Cancer Drug Targets</i> , 2023, 23, 333-345. | 0.8 | 9 |
| 3 | 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 |
| 4 | Proteins and peptides from vegetable food sources as therapeutic adjuvants for the type 2 diabetes mellitus. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 2673-2682. | 5.4 | 10 |
| 5 | Bioactive Phytochemicals from Chia Seed (<i>Salvia hispanica</i>) Oil Processing By-Products. <i>Reference Series in Phytochemistry</i> , 2022, , 1-25. | 0.2 | 3 |
| 6 | <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 |
| 7 | 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 |
| 8 | Combination therapy of bioactive compounds with acarbose: A proposal to control hyperglycemia in type 2 diabetes. <i>Journal of Food Biochemistry</i> , 2022, 46, . | 1.2 | 7 |
| 9 | Antibacterial peptide fractions from chia seeds (<i>Salvia hispanica</i> L.) and their stability to food processing conditions. <i>Journal of Food Science and Technology</i> , 2022, 59, 4332-4340. | 1.4 | 7 |
| 10 | Bioactive Peptides as Therapeutic Adjuvants for Cancer. <i>Nutrition and Cancer</i> , 2021, 73, 1309-1321. | 0.9 | 18 |
| 11 | Renal and Hepatic Disease: <i>Cnidioscolus aconitifolius</i> as Diet Therapy Proposal for Prevention and Treatment. <i>Journal of the American College of Nutrition</i> , 2021, 40, 646-664. | 1.1 | 3 |
| 12 | 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 |
| 13 | Effect of the use of ethanol and chia mucilage on the obtainment and techno-functional properties of chia oil nanoemulsions. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15181. | 0.9 | 5 |
| 14 | Antihyperglycemic and hypoglycemic activity of Mayan plant foods in rodent models. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 4193-4200. | 1.7 | 3 |
| 15 | Chia protein hydrolysates: characterisation and emulsifying properties. <i>International Journal of Food Science and Technology</i> , 2021, 56, 3546-3555. | 1.3 | 2 |
| 16 | Honey and its protein components: Effects in the cancer immunology. <i>Journal of Food Biochemistry</i> , 2021, 45, e13613. | 1.2 | 8 |
| 17 | <i>Mucuna pruriens</i> fiber: nutritional, functional and biological properties. <i>Food Science and Technology</i> , 2021, 41, 120-126. | 0.8 | 6 |
| 18 | Leishmanicidal Activity and Immunomodulatory Effect of a Mixture of Lupenone and Î ² -Caryophyllene Oxide. <i>Revista Brasileira De Farmacognosia</i> , 2021, 31, 199-206. | 0.6 | 4 |

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|----|---|-----|-----------|
| 19 | Anticancer activity of protein fractions from chia (<i>Salvia hispanica</i> L.). Journal of Food Science, 2021, 86, 2861-2871. | 1.5 | 11 |
| 20 | Antidiabetic and hypotensive effect of <i>Cnidioscolus aconitifolius</i> (Mill) I.M Johnst leaves extracts. Journal of Food Measurement and Characterization, 2021, 15, 5245-5255. | 1.6 | 4 |
| 21 | Antithrombotic Study and Identification of Metabolites in Leaf Extracts of Chaya [<i>Cnidioscolus aconitifolius</i> (Mill.) I.M. Johnst.]. Journal of Medicinal Food, 2021, 24, 1304-1312. | 0.8 | 4 |
| 22 | Cabbage (<i>Brassica oleracea</i> var. <i>capitata</i>): A food with functional properties aimed to type 2 diabetes prevention and management. Journal of Food Science, 2021, 86, 4775-4798. | 1.5 | 16 |
| 23 | Antioxidant Activity of Polyphenols Extracted From Hop Used in Craft Beer. , 2020, , 283-310. | | 9 |
| 24 | Effect of ultra-processed diet on gut microbiota and thus its role in neurodegenerative diseases. Nutrition, 2020, 71, 110609. | 1.1 | 76 |
| 25 | Foods from Mayan Communities of Yucatán as Nutritional Alternative for Diabetes Prevention. Journal of Medicinal Food, 2020, 23, 349-357. | 0.8 | 6 |
| 26 | Effect of Chia Seed Oil (<i>Salvia hispanica</i> L.) on Cell Viability in Breast Cancer Cell MCF-7. Proceedings (mdpi), 2020, 53, 18. | 0.2 | 1 |
| 27 | 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 |
| 28 | Review of antimicrobial peptides as promoters of food safety: Limitations and possibilities within the food industry. Journal of Food Safety, 2020, 40, e12854. | 1.1 | 31 |
| 29 | Biopeptides with Neuroprotective Effect in the Treatment of Neuroinflammation Induced by Adiposity-based Chronic Disease. Food Reviews International, 2020, , 1-16. | 4.3 | 1 |
| 30 | Physicochemical, thermal, mechanical, optical, and barrier characterization of chia (<i>Salvia</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 307 892-902. | 1.5 | 14 |
| 31 | 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: <i>S. rebaudiana</i> Bertoni (creole variety INIFAP C01). International Journal of Food Properties, 2020, 23, 199-212. | 1.3 | 3 |
| 32 | Neuroprotective effect from <i>Salvia hispanica</i> peptide fractions on pro-inflammatory modulation of HMC3 microglial cells. Journal of Food Biochemistry, 2020, 44, e13207. | 1.2 | 13 |
| 33 | Isolation and functional characterization of chia (<i>Salvia hispanica</i>) proteins. Food Science and Technology, 2020, 40, 334-339. | 0.8 | 11 |
| 34 | Protein hydrolysates and ultrafiltered < 1 KDa fractions from <i>Phaseolus lunatus</i> , <i>Phaseolus vulgaris</i> and <i>Mucuna pruriens</i> exhibit antihyperglycemic activity, intestinal glucose absorption and α -glucosidase inhibition with no acute toxicity in rodents. Journal of the Science of Food and Agriculture, 2019, 99, 587-595. | 1.7 | 22 |
| 35 | Probiotics Beverages: An Alternative Treatment for Metabolic Syndrome. , 2019, , 459-482. | | 2 |
| 36 | Anti-inflammatory effects of the protein hydrolysate and peptide fractions isolated from <i>Salvia hispanica</i> L. seeds. Food and Agricultural Immunology, 2019, 30, 786-803. | 0.7 | 24 |

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|----|--|-----|-----------|
| 37 | Systemic Oxidative Stress: A Key Point in Neurodegeneration – A Review. <i>Journal of Nutrition, Health and Aging</i> , 2019, 23, 694-699. | 1.5 | 29 |
| 38 | 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 |
| 39 | Chia (<i>Salvia hispanica</i> L.) cookies: physicochemical/microbiological attributes, nutrimental value and sensory analysis. <i>Journal of Food Measurement and Characterization</i> , 2019, 13, 1100-1110. | 1.6 | 10 |
| 40 | 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 |
| 41 | Immunosuppressive effects of protein derivatives from <i>Mucuna pruriens</i> on a streptozotocin-induced type 1 diabetes murine model. <i>Journal of Food Biochemistry</i> , 2019, 43, e12834. | 1.2 | 9 |
| 42 | 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 |
| 43 | Protective Effect of Omega 3 Fatty Acids EPA and DHA in the Neurodegenerative Disease. <i>Reference Series in Phytochemistry</i> , 2019, , 605-621. | 0.2 | 0 |
| 44 | Antihyperglycemic, Hypoglycemic, and Lipid-Lowering Effect of Peptide Fractions of <i>M. pruriens</i> L. in an Obese Rat Model. , 2019, , 53-67. | | 0 |
| 45 | Protein Derivatives From Commercial Grains and Their Antiinflammatory Activity. , 2019, , 71-81. | | 0 |
| 46 | Medicinal Plants and Their Bioactive Metabolites in Cancer Prevention and Treatment. , 2019, , 85-109. | | 9 |
| 47 | Bee Propolis. , 2019, , 227-243. | | 5 |
| 48 | Bioactive Compounds as Therapeutic Alternatives. , 2019, , 247-264. | | 23 |
| 49 | Development of nopal-pineapple marmalade formulated with stevia aqueous extract: effect on physicochemical properties, inhibition of α -amylase, and glycemia response. <i>Nutricion Hospitalaria</i> , 2019, 36, 1081-1086. | 0.2 | 0 |
| 50 | Effect of Enzymatic Digestion of Protein Derivatives Obtained from <i>Mucuna pruriens</i> L. on Production of Proinflammatory Mediators by BALB/c Mouse Macrophages. <i>Applied Biochemistry and Biotechnology</i> , 2018, 186, 597-612. | 1.4 | 6 |
| 51 | 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 |
| 52 | 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 |
| 53 | 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 |
| 54 | <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 |

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|----|---|-----|-----------|
| 55 | Bioactive Peptides Impact in Cancer Therapy. , 2018, , 157-166. | | 2 |
| 56 | 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 |
| 57 | Functional Foods and Chemoprevention in Cancer. , 2018, , 431-448. | | 2 |
| 58 | 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 |
| 59 | A Survey of the Mosquito Species in Maxcanu, Yucatan, Mexico. <i>Journal of the American Mosquito Control Association</i> , 2018, 34, 128-130. | 0.2 | 7 |
| 60 | 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 |
| 61 | 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 |
| 62 | Some Nutritional Characteristics of Enzymatically Resistant Maltodextrin from Cassava (<i>Manihot</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 | 1.4 | 13 |
| 63 | <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 |
| 64 | 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 |
| 65 | 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 |
| 66 | <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 |
| 67 | Physicochemical and Nutritional Characterization of Starch Isolated from <i>Colocasia antiquorum</i> Cultivated in Oaxaca, Mexico. <i>Journal of Chemistry</i> , 2016, 2016, 1-7. | 0.9 | 9 |
| 68 | <i>Capsicum chinense</i> : Composition and Functional Properties. , 2016, , 289-292. | | 2 |
| 69 | Antioxidant Capacity of <i>Capsicum chinense</i> Genotypes. , 2016, , 241-249. | | 0 |
| 70 | 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 |
| 71 | 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 |
| 72 | 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 |

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|----|--|-----|-----------|
| 73 | Chemical Characterization of Mexican Chia (<i>Salvia hispanica</i> L.) Flour. , 2016, , 131-137. | | 0 |
| 74 | Biofunctionality of Chia (<i>Salvia hispanica</i> L.) Protein Hydrolysates. , 2016, , 199-206. | | 2 |
| 75 | <i>Salvia hispanica</i> : Nutritional and Functional Potential. , 2016, , 115-118. | | 1 |
| 76 | Characterization of Biodegradable Films Based on <i>Salvia hispanica</i> L. Protein and Mucilage. Food and Bioprocess Technology, 2016, 9, 1276-1286. | 2.6 | 48 |
| 77 | The hypolipidemic effect and antithrombotic activity of <i>Mucuna pruriens</i> protein hydrolysates. Food and Function, 2016, 7, 434-444. | 2.1 | 23 |
| 78 | 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 |
| 79 | ACE-I inhibitory properties of hydrolysates from germinated and ungerminated <i>Phaseolus lunatus</i> proteins. Food Science and Technology, 2015, 35, 167-174. | 0.8 | 20 |
| 80 | <i>Coccoloba uvifera</i> (L.) (Polygonaceae) Fruit: Phytochemical Screening and Potential Antioxidant Activity. Journal of Chemistry, 2015, 2015, 1-9. | 0.9 | 21 |
| 81 | Studies on drying characteristic, nutritional composition, and antioxidant properties of <i>Stevia rebaudiana</i> (Bertoni) leaves. International Agrophysics, 2015, 29, 323-331. | 0.7 | 12 |
| 82 | Antidiabetic and antioxidant activity of <i>Stevia rebaudiana</i> extracts (Var. Morita) and their incorporation into a potential functional bread. Journal of Food Science and Technology, 2015, 52, 7894-7903. | 1.4 | 59 |
| 83 | 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 |
| 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 | Chemical and Functional Properties of Chia Seed (<i>Salvia hispanica</i> L.) Gum. International Journal of Food Science, 2014, 2014, 1-5. | 0.9 | 115 |
| 86 | Whole and crushed nutlets of chia (<i>Salvia hispanica</i>) from Mexico as a source of functional gums. Food Science and Technology, 2014, 34, 701-709. | 0.8 | 24 |
| 87 | Enzymatic hydrolysis of hard-to-cook bean (<i>Phaseolus vulgaris</i> L.) protein concentrates and its effects on biological and functional properties. International Journal of Food Science and Technology, 2014, 49, 2-8. | 1.3 | 52 |
| 88 | <i>Stevia rebaudiana</i> Bertoni. Un potencial adyuvante en el tratamiento de la diabetes mellitus. CYTA - Journal of Food, 2014, 12, 218-226. | 0.9 | 6 |
| 89 | In vitro bioactivity, nutritional and sensory properties of semolina pasta added with hard-to-cook bean (<i>Phaseolus vulgaris</i> L.) protein hydrolysate. Journal of Functional Foods, 2014, 8, 1-8. | 1.6 | 16 |
| 90 | Functional and bioactive properties of Velvet bean (<i>Mucuna pruriens</i>) protein hydrolysates produced by enzymatic treatments. Journal of Food Measurement and Characterization, 2014, 8, 61-69. | 1.6 | 14 |

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|-----|---|-----|-----------|
| 91 | ACE inhibitory, hypotensive and antioxidant peptide fractions from <i>Mucuna pruriens</i> proteins. <i>Process Biochemistry</i> , 2014, 49, 1691-1698. | 1.8 | 57 |
| 92 | Physicochemical characterization of chia (<i>Salvia hispanica</i>) seed oil from Yucatán, México. <i>Agricultural Sciences</i> , 2014, 05, 220-226. | 0.2 | 23 |
| 93 | Chemical and Functional Properties of Hard-to-Cook Bean (<i>Phaseolus</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 5 2081-2088. | 0.2 | 6 |
| 94 | 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 |
| 95 | 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 |
| 96 | 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 |
| 97 | 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 |
| 98 | 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 |
| 99 | 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 |
| 100 | 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 |
| 101 | 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 |
| 102 | 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 |
| 103 | Bioavailability of Bioactive Peptides. <i>Food Reviews International</i> , 2011, 27, 213-226. | 4.3 | 174 |
| 104 | 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 |
| 105 | EFFECT OF OCTENYLSUCCINYLATION ON FUNCTIONAL PROPERTIES OF LIMA BEAN (<i>PHASEOLUS</i>) Tj ETQq1 1 0,784314 rgBT /Overlock 10 Tf 5 1.5 | 1.5 | 7 |
| 106 | Angiotensin I-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 |
| 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 | EFFECTO DE LA DIGESTIÓN EN LA BIODISPONIBILIDAD DE PÉPTIDOS CON ACTIVIDAD BIOLÓGICA. <i>Revista Chilena De Nutricion</i> , 2010, 37, . | 0.1 | 8 |

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|-----|---|-----|-----------|
| 109 | Synthesis and partial characterization of octenylsuccinic starch from Phaseolus lunatus. Food Hydrocolloids, 2008, 22, 1467-1474. | 5.6 | 41 |
| 110 | Functional and Biological Potential of Bioactive Compounds in Foods for the Dietary Treatment of Type 2 Diabetes Mellitus. , 0, , . | | 7 |
| 111 | Proteínas y pÉptidos biolÉgicamente activos con potencial nutraceutico. , 0, , 11-27. | | 6 |
| 112 | Actividad antitrombÉtica y anticariogÉnica de hidrolizados proteÍnicos de frijol lima (Phaseolus) Tj ETQq0 0 0 rgBT /Overlçck 10 Tf 5 | | |
| 113 | <scp>IberoAmerican</scp> grains as a source of biomaterials for the manufacture of films and coatings: Green alternative of the <scp>XXI</scp> century for sustainable development. Journal of Food Processing and Preservation, 0, , . | 0.9 | 1 |
| 114 | Chia seeds as functional ingredient of healthy muffins. Journal of Food Measurement and Characterization, 0, , . | 1.6 | 1 |