## Francisco Millan

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	A <i>Lupinus angustifolius</i> protein hydrolysate exerts hypocholesterolemic effects in Western diet-fed ApoE <sup>â^'/â^'</sup> mice through the modulation of LDLR and PCSK9 pathways. Food and Function, 2022, 13, 4158-4170.	4.6	15
2	Antioxidant and Immunomodulatory Properties of Chia Protein Hydrolysates in Primary Human Monocyte–Macrophage Plasticity. Foods, 2022, 11, 623.	4.3	12
3	Bioactive Peptides from Lupin ( <i>Lupinus angustifolius</i> ) Prevent the Early Stages of Atherosclerosis in Western Diet-Fed ApoE <sup>–/–</sup> Mice. Journal of Agricultural and Food Chemistry, 2022, 70, 8243-8253.	5.2	12
4	ldentification and Characterization of Novel Antioxidant Protein Hydrolysates from Kiwicha (Amaranthus caudatus L.). Antioxidants, 2021, 10, 645.	5.1	8
5	Safety and Efficacy of a Beverage Containing Lupine Protein Hydrolysates on the Immune, Oxidative and Lipid Status in Healthy Subjects: An Intervention Study (the Lupineâ€1 Trial). Molecular Nutrition and Food Research, 2021, 65, e2100139.	3.3	26
6	Lupinus angustifolius Protein Hydrolysates Reduce Abdominal Adiposity and Ameliorate Metabolic Associated Fatty Liver Disease (MAFLD) in Western Diet Fed-ApoEâ ̂ /â ÎMice. Antioxidants, 2021, 10, 1222.	5.1	16
7	Antihypertensive and Antioxidant Activity of Chia Protein Techno-Functional Extensive Hydrolysates. Foods, 2021, 10, 2297.	4.3	15
8	Antioxidant and Anti-Inflammatory Properties of Bioavailable Protein Hydrolysates from Lupin-Derived Agri-Waste. Biomolecules, 2021, 11, 1458.	4.0	18
9	Nutraceutical value of kiwicha (Amaranthus caudatus L.). Journal of Functional Foods, 2020, 65, 103735.	3.4	52
10	Hemp (Cannabis sativa L.) Protein Hydrolysates Promote Anti-Inflammatory Response in Primary Human Monocytes. Biomolecules, 2020, 10, 803.	4.0	38
11	Immunomodulatory and Antioxidant Properties of Wheat Gluten Protein Hydrolysates in Human Peripheral Blood Mononuclear Cells. Nutrients, 2020, 12, 1673.	4.1	16
12	Evaluation of Anti-Inflammatory and Atheroprotective Properties of Wheat Gluten Protein Hydrolysates in Primary Human Monocytes. Foods, 2020, 9, 854.	4.3	18
13	A lupine ( <i>Lupinus angustifolious</i> L.) peptide prevents non-alcoholic fatty liver disease in high-fat-diet-induced obese mice. Food and Function, 2020, 11, 2943-2952.	4.6	17
14	Lupine protein hydrolysates decrease the inflammatory response and improve the oxidative status in human peripheral lymphocytes. Food Research International, 2019, 126, 108585.	6.2	31
15	GPETAFLR, an octapeptide isolated from Lupinus angustifolius L. protein hydrolysate, promotes the skewing to the M2 phenotype in human primary monocytes. Food and Function, 2019, 10, 3303-3311.	4.6	17
16	Neuroprotective protein hydrolysates from hemp ( <i>Cannabis sativa</i> L.) seeds. Food and Function, 2019, 10, 6732-6739.	4.6	43
17	Unsaponifiable fraction isolated from grape (Vitis vinifera L.) seed oil attenuates oxidative and inflammatory responses in human primary monocytes. Food and Function, 2018, 9, 2517-2523.	4.6	22
18	GPETAFLR, a novel bioactive peptide from Lupinus angustifolius L. protein hydrolysate, reduces osteoclastogenesis, Journal of Functional Foods. 2018. 47. 299-303.	3.4	21

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19	GPETAFLR: A new anti-inflammatory peptide from Lupinus angustifolius L. protein hydrolysate. Journal of Functional Foods, 2015, 18, 358-367.	3.4	39
20	Lupine protein hydrolysates inhibit enzymes involved in the inflammatory pathway. Food Chemistry, 2014, 151, 141-147.	8.2	38
21	Anti-inflammatory activity of lupine (Lupinus angustifolius L.) protein hydrolysates in THP-1-derived macrophages. Journal of Functional Foods, 2014, 8, 224-233.	3.4	53
22	Improvement of functional properties of chickpea proteins by hydrolysis with immobilised Alcalase. Food Chemistry, 2010, 122, 1212-1217.	8.2	120
23	Determination of tryptophan by high-performance liquid chromatography of alkaline hydrolysates with spectrophotometric detection. Food Chemistry, 2004, 85, 317-320.	8.2	172