

Francisco Millan

List of Publications by Year in descending order

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Version: 2024-02-01

23
papers

819
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566801

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docs citations

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#	ARTICLE	IF	CITATIONS
1	A <i>Lupinus angustifolius</i> protein hydrolysate exerts hypocholesterolemic effects in Western diet-fed ApoE ^{-/-} mice through the modulation of LDLR and PCSK9 pathways. <i>Food and Function</i> , 2022, 13, 4158-4170.	2.1	15
2	Antioxidant and Immunomodulatory Properties of Chia Protein Hydrolysates in Primary Human Monocyte Macrophage Plasticity. <i>Foods</i> , 2022, 11, 623.	1.9	12
3	Bioactive Peptides from Lupin (<i>Lupinus angustifolius</i>) Prevent the Early Stages of Atherosclerosis in Western Diet-Fed ApoE ^{-/-} Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 8243-8253.	2.4	12
4	Identification and Characterization of Novel Antioxidant Protein Hydrolysates from Kiwicha (<i>Amaranthus caudatus</i> L.). <i>Antioxidants</i> , 2021, 10, 645.	2.2	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 Lupine ¹ Trial). <i>Molecular Nutrition and Food Research</i> , 2021, 65, e2100139.	1.5	26
6	<i>Lupinus angustifolius</i> Protein Hydrolysates Reduce Abdominal Adiposity and Ameliorate Metabolic Associated Fatty Liver Disease (MAFLD) in Western Diet Fed-ApoE ^{-/-} Mice. <i>Antioxidants</i> , 2021, 10, 1222.	2.2	16
7	Antihypertensive and Antioxidant Activity of Chia Protein Techno-Functional Extensive Hydrolysates. <i>Foods</i> , 2021, 10, 2297.	1.9	15
8	Antioxidant and Anti-Inflammatory Properties of Bioavailable Protein Hydrolysates from Lupin-Derived Agri-Waste. <i>Biomolecules</i> , 2021, 11, 1458.	1.8	18
9	Nutraceutical value of kiwicha (<i>Amaranthus caudatus</i> L.). <i>Journal of Functional Foods</i> , 2020, 65, 103735.	1.6	52
10	Hemp (<i>Cannabis sativa</i> L.) Protein Hydrolysates Promote Anti-Inflammatory Response in Primary Human Monocytes. <i>Biomolecules</i> , 2020, 10, 803.	1.8	38
11	Immunomodulatory and Antioxidant Properties of Wheat Gluten Protein Hydrolysates in Human Peripheral Blood Mononuclear Cells. <i>Nutrients</i> , 2020, 12, 1673.	1.7	16
12	Evaluation of Anti-Inflammatory and Atheroprotective Properties of Wheat Gluten Protein Hydrolysates in Primary Human Monocytes. <i>Foods</i> , 2020, 9, 854.	1.9	18
13	A lupine (<i>Lupinus angustifolius</i> L.) peptide prevents non-alcoholic fatty liver disease in high-fat-diet-induced obese mice. <i>Food and Function</i> , 2020, 11, 2943-2952.	2.1	17
14	Lupine protein hydrolysates decrease the inflammatory response and improve the oxidative status in human peripheral lymphocytes. <i>Food Research International</i> , 2019, 126, 108585.	2.9	31
15	GPETAFLR, an octapeptide isolated from <i>Lupinus angustifolius</i> L. protein hydrolysate, promotes the skewing to the M2 phenotype in human primary monocytes. <i>Food and Function</i> , 2019, 10, 3303-3311.	2.1	17
16	Neuroprotective protein hydrolysates from hemp (<i>Cannabis sativa</i> L.) seeds. <i>Food and Function</i> , 2019, 10, 6732-6739.	2.1	43
17	Unsaponifiable fraction isolated from grape (<i>Vitis vinifera</i> L.) seed oil attenuates oxidative and inflammatory responses in human primary monocytes. <i>Food and Function</i> , 2018, 9, 2517-2523.	2.1	22
18	GPETAFLR, a novel bioactive peptide from <i>Lupinus angustifolius</i> L. protein hydrolysate, reduces osteoclastogenesis. <i>Journal of Functional Foods</i> , 2018, 47, 299-303.	1.6	21

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19	GPETAFLR: A new anti-inflammatory peptide from <i>Lupinus angustifolius</i> L. protein hydrolysate. <i>Journal of Functional Foods</i> , 2015, 18, 358-367.	1.6	39
20	Lupine protein hydrolysates inhibit enzymes involved in the inflammatory pathway. <i>Food Chemistry</i> , 2014, 151, 141-147.	4.2	38
21	Anti-inflammatory activity of lupine (<i>Lupinus angustifolius</i> L.) protein hydrolysates in THP-1-derived macrophages. <i>Journal of Functional Foods</i> , 2014, 8, 224-233.	1.6	53
22	Improvement of functional properties of chickpea proteins by hydrolysis with immobilised Alcalase. <i>Food Chemistry</i> , 2010, 122, 1212-1217.	4.2	120
23	Determination of tryptophan by high-performance liquid chromatography of alkaline hydrolysates with spectrophotometric detection. <i>Food Chemistry</i> , 2004, 85, 317-320.	4.2	172