

MarÃ-a Ciudad-Mulero

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/6495079/publications.pdf>

Version: 2024-02-01

15
papers

323
citations

1040018

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1058452

14
g-index

15
all docs

15
docs citations

15
times ranked

420
citing authors

#	ARTICLE	IF	CITATIONS
1	Dietary fiber sources and human benefits: The case study of cereal and pseudocereals. <i>Advances in Food and Nutrition Research</i> , 2019, 90, 83-134.	3.0	79
2	Comparison of different bread types: Chemical and physical parameters. <i>Food Chemistry</i> , 2020, 310, 125954.	8.2	37
3	Novel gluten-free formulations from lentil flours and nutritional yeast: Evaluation of extrusion effect on phytochemicals and non-nutritional factors. <i>Food Chemistry</i> , 2020, 315, 126175.	8.2	35
4	Chemical Composition, Nutritional Value, and Biological Evaluation of Tunisian Okra Pods (<i>Abelmoschus esculentus</i> L. Moench). <i>Molecules</i> , 2020, 25, 4739.	3.8	33
5	Potential Health Claims of Durum and Bread Wheat Flours as Functional Ingredients. <i>Nutrients</i> , 2020, 12, 504.	4.1	29
6	Bioactive compounds and antioxidant capacity of extruded snack-type products developed from novel formulations of lentil and nutritional yeast flours. <i>Food and Function</i> , 2018, 9, 819-829.	4.6	27
7	Antioxidant Phytochemicals in Pulses and their Relation to Human Health: A Review. <i>Current Pharmaceutical Design</i> , 2020, 26, 1880-1897.	1.9	19
8	Revalorization of Tunisian wild Amaranthaceae halophytes: Nutritional composition variation at two different phenotypes stages. <i>Journal of Food Composition and Analysis</i> , 2020, 89, 103463.	3.9	16
9	Durum and Bread Wheat Flours. Preliminary Mineral Characterization and Its Potential Health Claims. <i>Agronomy</i> , 2021, 11, 108.	3.0	14
10	Revalorization of wild <i>Asparagus stipularis</i> Forssk. as a traditional vegetable with nutritional and functional properties. <i>Food and Function</i> , 2018, 9, 1578-1586.	4.6	10
11	Nutritional properties, identification of phenolic compounds, and enzyme inhibitory activities of <i>Feijoa sellowiana</i> leaves. <i>Journal of Food Biochemistry</i> , 2019, 43, e13012.	2.9	8
12	Bioaccessibility of Macrominerals and Trace Elements from Tomato (<i>Solanum lycopersicum</i> L.) Farmers' Varieties. <i>Foods</i> , 2022, 11, 1968.	4.3	7
13	Extrusion Cooking Effect on Carbohydrate Fraction in Novel Gluten-Free Flours Based on Chickpea and Rice. <i>Molecules</i> , 2022, 27, 1143.	3.8	5
14	Acceptance of New Formulations of Extruded Gluten Free Snacks Based on Pulse Flours by Spanish Millennial Consumers. <i>Sustainability</i> , 2022, 14, 3083.	3.2	4
15	FLIPPED LEARNING VS. MASTER CLASS: PRELIMINARY RESULTS IN THE DESIGN AND IMPLEMENTATION OF THIS PEDAGOGICAL MODEL IN PHARMACY DEGREE. , 2019, , .		0