

# Mara Ciudad-Mulero

## List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

13  
papers

163  
citations

7  
h-index

12  
g-index

15  
ext. papers

232  
ext. citations

5.1  
avg, IF

3.21  
L-index

#	Paper	IF	Citations
13	Dietary fiber sources and human benefits: The case study of cereal and pseudocereals. <i>Advances in Food and Nutrition Research</i> , <b>2019</b> , 90, 83-134	6	46
12	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> , <b>2018</b> , 9, 819-829	6.1	19
11	Potential Health Claims of Durum and Bread Wheat Flours as Functional Ingredients. <i>Nutrients</i> , <b>2020</b> , 12,	6.7	17
10	Novel gluten-free formulations from lentil flours and nutritional yeast: Evaluation of extrusion effect on phytochemicals and non-nutritional factors. <i>Food Chemistry</i> , <b>2020</b> , 315, 126175	8.5	17
9	Comparison of different bread types: Chemical and physical parameters. <i>Food Chemistry</i> , <b>2020</b> , 310, 125854	8.5	13
8	Antioxidant Phytochemicals in Pulses and their Relation to Human Health: A Review. <i>Current Pharmaceutical Design</i> , <b>2020</b> , 26, 1880-1897	3.3	12
7	Chemical Composition, Nutritional Value, and Biological Evaluation of Tunisian Okra Pods ( <i>L. Moench</i> ). <i>Molecules</i> , <b>2020</b> , 25,	4.8	12
6	Revalorization of Tunisian wild Amaranthaceae halophytes: Nutritional composition variation at two different phenotypes stages. <i>Journal of Food Composition and Analysis</i> , <b>2020</b> , 89, 103463	4.1	7
5	Nutritional properties, identification of phenolic compounds, and enzyme inhibitory activities of Feijoa sellowiana leaves. <i>Journal of Food Biochemistry</i> , <b>2019</b> , 43, e13012	3.3	6
4	Revalorization of wild Asparagus stipularis Forssk. as a traditional vegetable with nutritional and functional properties. <i>Food and Function</i> , <b>2018</b> , 9, 1578-1586	6.1	5
3	Durum and Bread Wheat Flours. Preliminary Mineral Characterization and Its Potential Health Claims. <i>Agronomy</i> , <b>2021</b> , 11, 108	3.6	5
2	Extrusion Cooking Effect on Carbohydrate Fraction in Novel Gluten-Free Flours Based on Chickpea and Rice.. <i>Molecules</i> , <b>2022</b> , 27,	4.8	1
1	Acceptance of New Formulations of Extruded Gluten Free Snacks Based on Pulse Flours by Spanish Millennial Consumers. <i>Sustainability</i> , <b>2022</b> , 14, 3083	3.6	1