

# Mara Ciudad-Mulero

## List of Publications by Year in Descending Order

**Source:** <https://exaly.com/author-pdf/6495079/maria-ciudad-mulero-publications-by-year.pdf>

**Version:** 2024-04-28

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.

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	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
12	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
11	Durum and Bread Wheat Flours. Preliminary Mineral Characterization and Its Potential Health Claims. <i>Agronomy</i> , <b>2021</b> , 11, 108	3.6	5
10	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
9	Potential Health Claims of Durum and Bread Wheat Flours as Functional Ingredients. <i>Nutrients</i> , <b>2020</b> , 12,	6.7	17
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	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
6	Comparison of different bread types: Chemical and physical parameters. <i>Food Chemistry</i> , <b>2020</b> , 310, 125854	8.5	13
5	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
4	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
3	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
2	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
1	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