Aurea Karina RamÃ-rez-JimÃ©nez

List of Publications by Year
in descending order

19 papers	439 citations	840776 11 h-index	888059 17 g-index
20 all docs	20 docs citations	20 times ranked	521 citing authors

#	Article	IF	Citations
1	Sensory and process optimization of a mango bagasse-based beverage with high fiber content and low glycemic index. Journal of Food Science and Technology, 2022, 59, 606-614.	2.8	2
2	Is Apo-CIII the new cardiovascular target? An analysis of its current clinical and dietetic therapies. Nutrition, Metabolism and Cardiovascular Diseases, 2022, 32, 295-308.	2.6	7
3	Daily Intake of a Phaseolus vulgaris L. Snack Bar Attenuates Hypertriglyceridemia and Improves Lipid Metabolism-Associated Plasma Proteins in Mexican Women: A Randomized Clinical Trial. Frontiers in Nutrition, 2022, 9, .	3.7	1
4	Emerging techniques assisting nixtamalization products and by-products processing: an overview. Critical Reviews in Food Science and Nutrition, 2021, 61, 3407-3420.	10.3	16
5	Technological Applications of Natural Colorants in Food Systems: A Review. Foods, 2021, 10, 634.	4.3	62
6	Agave By-Products: An Overview of Their Nutraceutical Value, Current Applications, and Processing Methods. Polysaccharides, 2021, 2, 720-743.	4.8	13
7	Influence of extrusion process on the release of phenolic compounds from mango (Mangifera indica) Tj ETQq1 1 0.784314 rgBT /Over antioxidant capacity. Food Research International, 2021, 148, 110591.	6.2	12
8	Gastrointestinal metabolism of monomeric and polymeric polyphenols from mango (Mangifera indica) Tj ETQq0 0 0 rgBT /Overlock 10 T	8.2	3
9	Impact of cooking and nixtamalization on the bioaccessibility and antioxidant capacity of phenolic compounds from two sorghum varieties. Food Chemistry, 2020, 309, 125684.	8.2	31
10	Untargeted metabolomic evaluation of mango bagasse and mango bagasse based confection under in vitro simulated colonic fermentation. Journal of Functional Foods, 2019, 54, 271-280.	3.4	19
11	Changes on the phytochemicals profile of instant corn flours obtained by traditional nixtamalization and ohmic heating process. Food Chemistry, 2019, 276, 57-62.	8.2	24
12	Functional properties and sensory value of snack bars added with common bean flour as a source of bioactive compounds. LWT - Food Science and Technology, 2018, 89, 674-680.	5.2	54
13	Mango-bagasse functional-confectionery: vehicle for enhancing bioaccessibility and permeability of phenolic compounds. Food and Function, 2017, 8, 3906-3916.	4.6	24
14	Effect of nixtamalization process on the content and composition of phenolic compounds and antioxidant activity of two sorghums varieties. Journal of Cereal Science, 2017, 77, 1-8.	3.7	38
15	Extruded snacks from whole wheat supplemented with textured soy flour: Effect on instrumental and sensory textural characteristics. Journal of Texture Studies, 2017, 48, 249-257.	2.5	13
16	Potential role of bioactive compounds of Phaseolus vulgaris L. on lipid-lowering mechanisms. Food Research International, 2015, 76, 92-104.	6.2	50
17	Functional and technological potential of dehydrated Phaseolus vulgaris L. flours. Food Chemistry, 2014, 161, 254-260.	8.2	65
18	Eustress application trough-controlled elicitation strategies as an effective agrobiotechnology tool for capsaicinoids increase: a review. Phytochemistry Reviews, 0, , 1.	6.5	4

#	Article	IF	Citations
19	Bioactive Potential of a Traditional Hispanic Plant: Fermented and Non-fermented Agave Products. ACS Symposium Series, 0, , 159-174.	0.5	0