

Silvina Rosa Drago

List of Publications by Year in descending order

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Version: 2024-02-01

28
papers

537
citations

758635

12
h-index

642321

23
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29
all docs

29
docs citations

29
times ranked

793
citing authors

#	ARTICLE	IF	CITATIONS
1	Proteins and Carbohydrates from Red Seaweeds: Evidence for Beneficial Effects on Gut Function and Microbiota. <i>Marine Drugs</i> , 2015, 13, 5358-5383.	2.2	146
2	Effect of soaking process on nutrient bio-accessibility and phytic acid content of brown rice cultivar. <i>LWT - Food Science and Technology</i> , 2013, 53, 76-80.	2.5	40
3	Bioaccessibility analysis of anthocyanins and ellagitannins from blackberry at simulated gastrointestinal and colonic levels. <i>Journal of Food Composition and Analysis</i> , 2018, 72, 22-31.	1.9	37
4	Green Alga <i>Ulva</i> spp. Hydrolysates and Their Peptide Fractions Regulate Cytokine Production in Splenic Macrophages and Lymphocytes Involving the TLR4-NF κ B/MAPK Pathways. <i>Marine Drugs</i> , 2018, 16, 235.	2.2	34
5	Effects of extrusion conditions on physical and nutritional properties of extruded whole grain red sorghum (<i>Sorghum</i> spp). <i>International Journal of Food Sciences and Nutrition</i> , 2014, 65, 34-41.	1.3	33
6	Bioactive <i>Phaseolus lunatus</i> peptides release from maltodextrin/gum arabic microcapsules obtained by spray drying after simulated gastrointestinal digestion. <i>International Journal of Food Science and Technology</i> , 2019, 54, 2002-2009.	1.3	29
7	Soaking and extrusion effects on physicochemical parameters, phytic acid, nutrient content and mineral bio-accessibility of whole rice grain. <i>International Journal of Food Sciences and Nutrition</i> , 2015, 66, 210-215.	1.3	24
8	Physical, structural and antioxidant properties of brewer's spent grain protein films. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 5458-5465.	1.7	23
9	Effects of extruded whole maize, polydextrose and cellulose as sources of fibre on calcium bioavailability and metabolic parameters of growing Wistar rats. <i>Food and Function</i> , 2014, 5, 804.	2.1	20
10	Changes in phenolics, γ -aminobutyric acid content and antioxidant, antihypertensive and hypoglycaemic properties during ale white sorghum (<i>Sorghum bicolor</i> (L.) Moench) brewing process. <i>International Journal of Food Science and Technology</i> , 2019, 54, 1901-1908.	1.3	18
11	Extruded whole grain diets based on brown, soaked and germinated rice. Effects on cecum health, calcium absorption and bone parameters of growing Wistar rats. Part I. <i>Food and Function</i> , 2016, 7, 2722-2728.	2.1	14
12	<i>Pyropia columbina</i> phycocolloids as microencapsulating material improve bioaccessibility of brewers' spent grain peptides with ACE-inhibitory activity. <i>International Journal of Food Science and Technology</i> , 2020, 55, 1311-1317.	1.3	14
13	Iron, zinc and calcium dialyzability from extruded product based on whole grain amaranth (<i>Amaranthus caudatus</i> and <i>Amaranthus cruentus</i>) and amaranth/ <i>Zea mays</i> blends. <i>International Journal of Food Sciences and Nutrition</i> , 2013, 64, 502-507.	1.3	11
14	Effects of Soy Protein and Calcium Levels on Mineral Bioaccessibility and Protein Digestibility from Enteral Formulas. <i>Plant Foods for Human Nutrition</i> , 2014, 69, 283-289.	1.4	11
15	Effects of malting conditions on enzyme activities, chemical, and bioactive compounds of sorghum starchy products as raw material for brewery. <i>Starch/Staerke</i> , 2016, 68, 1048-1054.	1.1	11
16	Losses of nutrients and anti-nutrients in red and white sorghum cultivars after decorticating in optimised conditions. <i>International Journal of Food Sciences and Nutrition</i> , 2018, 69, 283-290.	1.3	10
17	Extruded whole grain diets based on brown, soaked and germinated rice. Effects on the lipid profile and antioxidant status of growing Wistar rats. Part II. <i>Food and Function</i> , 2016, 7, 2729-2735.	2.1	9
18	Sensory and instrumental textural changes in fillets from <i>Piaractus mesopotamicus</i> fed different diets. <i>Journal of Texture Studies</i> , 2018, 49, 646-652.	1.1	8

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19	Effects of baking on L-glutamic acid and free phenolic acids from gluten-free cookies made with native and malted whole sorghum flours. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14571.	0.9	7
20	Application of surface response methodology to optimize hydrolysis of wheat gluten and characterization of selected hydrolysate fractions. <i>Journal of the Science of Food and Agriculture</i> , 2008, 88, 1415-1422.	1.7	5
21	Mineral Dialyzability in Milk and Fermented Dairy Products Fortified with FeNaEDTA. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 2553-2557.	2.4	5
22	Effects of puddings containing whey protein and polydextrose on subjective feelings of appetite and short-term energy intake in healthy adults. <i>International Journal of Food Sciences and Nutrition</i> , 2017, 68, 733-741.	1.3	5
23	Refined sorghum flours precooked by extrusion enhance the integrity of the colonic mucosa barrier and promote a hepatic antioxidant environment in growing Wistar rats. <i>Food and Function</i> , 2020, 11, 7638-7650.	2.1	5
24	Intestinal microbiota modulation in juvenile Pacu (Piaractus mesopotamicus) by supplementation with <i>Pyropia columbina</i> and β -carotene. <i>Aquaculture International</i> , 2020, 28, 1001-1016.	1.1	5
25	Physicochemical properties and structural characteristics of whole grain <i>Oryza sativa</i> L. with different treatments. <i>Food Science and Technology International</i> , 2016, 22, 333-342.	1.1	4
26	Microencapsulated bioactive peptides from brewer's spent grain promotes antihypertensive and antidiabetogenic effects on a hypertensive and insulin-resistant rat model. <i>Journal of Food Biochemistry</i> , 2022, 46, .	1.2	4
27	<i>In vitro</i> and <i>in vivo</i> antithrombotic and antioxidant properties of microencapsulated brewers' spent grain peptides. <i>International Journal of Food Science and Technology</i> , 2022, 57, 3872-3879.	1.3	3
28	Precooked sorghum flour as proper vehicle of ACE and DPP-IV inhibitory sorghum peptides. <i>International Journal of Food Science and Technology</i> , 2022, 57, 4832-4839.	1.3	2