

# Silvina Rosa Drago

## List of Publications by Year in descending order

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28  
papers

537  
citations

758635

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642321

23  
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times ranked

793  
citing authors

| #  | ARTICLE   | IF  | CITATIONS |
|----|---|-----|-----------|
| 1  | Precooked sorghum flour as proper vehicle of ACE and DPP-IV inhibitory sorghum peptides. International Journal of Food Science and Technology, 2022, 57, 4832-4839.   | 1.3 | 2         |
| 2  | <i>In vitro</i> and <i>in vivo</i> antithrombotic and antioxidant properties of microencapsulated brewers' spent grain peptides. International Journal of Food Science and Technology, 2022, 57, 3872-3879.   | 1.3 | 3         |
| 3  | Microencapsulated bioactive peptides from brewer's spent grain promotes antihypertensive and antidiabetogenic effects on a hypertensive and insulin-resistant rat model. Journal of Food Biochemistry, 2022, 46, .  | 1.2 | 4         |
| 4  | <i>Pyropia columbina</i> phycocolloids as microencapsulating material improve bioaccessibility of brewers' spent grain peptides with ACE inhibitory activity. International Journal of Food Science and Technology, 2020, 55, 1311-1317.                                    | 1.3 | 14        |
| 5  | Refined sorghum flours precooked by extrusion enhance the integrity of the colonic mucosa barrier and promote a hepatic antioxidant environment in growing Wistar rats. Food and Function, 2020, 11, 7638-7650.   | 2.1 | 5         |
| 6  | Effects of baking on Î-aminobutyric acid and free phenolic acids from gluten-free cookies made with native and malted whole sorghum flours. Journal of Food Processing and Preservation, 2020, 44, e14571.  | 0.9 | 7         |
| 7  | Physical, structural and antioxidant properties of brewer's spent grain protein films. Journal of the Science of Food and Agriculture, 2020, 100, 5458-5465.  | 1.7 | 23        |
| 8  | Intestinal microbiota modulation in juvenile Pac (Piaractus mesopotamicus) by supplementation with <i>Pyropia columbina</i> and Î-carotene. Aquaculture International, 2020, 28, 1001-1016.   | 1.1 | 5         |
| 9  | Changes in phenolics, Î-aminobutyric acid content and antioxidant, antihypertensive and hypoglycaemic properties during ale white sorghum ( <i>Sorghum bicolor</i> (L.) Moench) brewing process. International Journal of Food Science and Technology, 2019, 54, 1901-1908. | 1.3 | 18        |
| 10 | Bioactive <i>Phaseolus lunatus</i> peptides release from maltodextrin/gum arabic microcapsules obtained by spray drying after simulated gastrointestinal digestion. International Journal of Food Science and Technology, 2019, 54, 2002-2009.                              | 1.3 | 29        |
| 11 | Losses of nutrients and anti-nutrients in red and white sorghum cultivars after decorticating in optimised conditions. International Journal of Food Sciences and Nutrition, 2018, 69, 283-290.   | 1.3 | 10        |
| 12 | Sensory and instrumental textural changes in fillets from Pac (Piaractus mesopotamicus) fed different diets. Journal of Texture Studies, 2018, 49, 646-652.   | 1.1 | 8         |
| 13 | Green Alga <i>Ulva</i> spp. Hydrolysates and Their Peptide Fractions Regulate Cytokine Production in Splenic Macrophages and Lymphocytes Involving the TLR4-NFÎB/MAPK Pathways. Marine Drugs, 2018, 16, 235.  | 2.2 | 34        |
| 14 | Bioaccessibility analysis of anthocyanins and ellagitannins from blackberry at simulated gastrointestinal and colonic levels. Journal of Food Composition and Analysis, 2018, 72, 22-31.  | 1.9 | 37        |
| 15 | Effects of puddings containing whey protein and polydextrose on subjective feelings of appetite and short-term energy intake in healthy adults. International Journal of Food Sciences and Nutrition, 2017, 68, 733-741.  | 1.3 | 5         |
| 16 | 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. Food and Function, 2016, 7, 2729-2735.  | 2.1 | 9         |
| 17 | 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. Food and Function, 2016, 7, 2722-2728.   | 2.1 | 14        |
| 18 | Effects of malting conditions on enzyme activities, chemical, and bioactive compounds of sorghum starchy products as raw material for brewery. Starch/Staerke, 2016, 68, 1048-1054.   | 1.1 | 11        |

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|----|---|-----|-----------|
| 19 | 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         |
| 20 | 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       |
| 21 | 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        |
| 22 | 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        |
| 23 | 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        |
| 24 | 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        |
| 25 | 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        |
| 26 | 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        |
| 27 | 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         |
| 28 | 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         |