

# MarÃ-a Cristina AÃ±Ã³n

## List of Publications by Year in descending order

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114  
papers

4,633  
citations

81743

39  
h-index

114278

63  
g-index

114  
all docs

114  
docs citations

114  
times ranked

3916  
citing authors

#	ARTICLE	IF	CITATIONS
1	Effects of Thermal Treatment of Soy Protein Isolate on the Characteristics and Structure-Function Relationship of Soluble and Insoluble Fractions. <i>Journal of Agricultural and Food Chemistry</i> , 1995, 43, 2471-2479.	2.4	218
2	Structural and functional properties of soy protein isolate and cod gelatin blend films. <i>Food Hydrocolloids</i> , 2009, 23, 2094-2101.	5.6	166
3	Effect of Freezing and Frozen Storage of Doughs on Bread Quality. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 913-918.	2.4	156
4	Freezing rate effects on the drip loss of frozen beef. <i>Meat Science</i> , 1980, 4, 1-14.	2.7	132
5	Peroxidase from Strawberry Fruit ( <i>Fragaria ananassa</i> Duch.): Partial Purification and Determination of Some Properties. <i>Journal of Agricultural and Food Chemistry</i> , 1995, 43, 2596-2601.	2.4	126
6	Structural Properties of Heat-Induced Soy Protein Gels As Affected by Ionic Strength and pH. <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 3583-3589.	2.4	125
7	Electrophoretic, solubility and functional properties of commercial soy protein isolates. <i>Journal of Agricultural and Food Chemistry</i> , 1991, 39, 1029-1032.	2.4	122
8	Soy Protein Isolate Components and Their Interactions. <i>Journal of Agricultural and Food Chemistry</i> , 1995, 43, 1762-1767.	2.4	113
9	Amaranth proteins as a source of antioxidant peptides: Effect of proteolysis. <i>Food Research International</i> , 2010, 43, 315-322.	2.9	113
10	Heat Treatments Delay Ripening and Postharvest Decay of Strawberry Fruit. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 4589-4594.	2.4	109
11	Effect of soybean addition on the rheological properties and breadmaking quality of wheat flour. <i>Journal of the Science of Food and Agriculture</i> , 2005, 85, 1889-1896.	1.7	105
12	Effect of solution pH on solubility and some structural properties of soybean protein isolate films. <i>Journal of the Science of Food and Agriculture</i> , 2006, 86, 1064-1072.	1.7	100
13	Amaranth seed protein hydrolysates have in vivo and in vitro antihypertensive activity. <i>Food Chemistry</i> , 2011, 126, 878-884.	4.2	100
14	Identification and characterization of antioxidant peptides obtained by gastrointestinal digestion of amaranth proteins. <i>Food Chemistry</i> , 2016, 197, 1160-1167.	4.2	95
15	Amaranth protein films reinforced with maize starch nanocrystals. <i>Food Hydrocolloids</i> , 2015, 47, 146-157.	5.6	92
16	Polyphenoloxidase activity from strawberry fruit ( <i>Fragaria ananassa</i> , Duch., cv Selva): characterisation and partial purification. <i>Journal of the Science of Food and Agriculture</i> , 2000, 80, 1421-1427.	1.7	79
17	Effects of Yeast Freezing in Frozen Dough. <i>Cereal Chemistry</i> , 2003, 80, 454-458.	1.1	76
18	Changes in secondary structure of gluten proteins due to emulsifiers. <i>Journal of Molecular Structure</i> , 2013, 1033, 51-58.	1.8	76

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19	Gelation of Soybean Protein Isolates in Acidic Conditions. Effect of pH and Protein Concentration. <i>Journal of Agricultural and Food Chemistry</i> , 1995, 43, 2356-2361.	2.4	74
20	Optimization of Additive Combination for Improved Soy-Wheat Bread Quality. <i>Food and Bioprocess Technology</i> , 2010, 3, 395-405.	2.6	71
21	Thermal and Electrophoretic Behavior, Hydrophobicity, and Some Functional Properties of Acid-Treated Soy Isolates. <i>Journal of Agricultural and Food Chemistry</i> , 1996, 44, 1881-1889.	2.4	70
22	Interaction of modified celluloses and pectins with gluten proteins. <i>Food Hydrocolloids</i> , 2014, 35, 91-99.	5.6	69
23	Potential antitumor properties of a protein isolate obtained from the seeds of <i>Amaranthus mantegazzianus</i> . <i>European Journal of Nutrition</i> , 2010, 49, 73-82.	1.8	67
24	Dynamic properties of soy globulin adsorbed films at the air-water interface. <i>Journal of Colloid and Interface Science</i> , 2003, 268, 50-57.	5.0	64
25	Peptides of amaranth were targeted as containing sequences with potential anti-inflammatory properties. <i>Journal of Functional Foods</i> , 2016, 21, 463-473.	1.6	62
26	Potential antithrombotic activity detected in amaranth proteins and its hydrolysates. <i>LWT - Food Science and Technology</i> , 2015, 60, 171-177.	2.5	60
27	Calorimetric Study of Soybean Protein Isolates: Effect of Calcium and Thermal Treatments. <i>Journal of Agricultural and Food Chemistry</i> , 1996, 44, 3751-3756.	2.4	55
28	Amaranth Peptides from Simulated Gastrointestinal Digestion: Antioxidant Activity Against Reactive Species. <i>Plant Foods for Human Nutrition</i> , 2015, 70, 27-34.	1.4	55
29	Effect of pH and Ionic Strength Modifications on Thermal Denaturation of the 11S Globulin of Sunflower ( <i>Helianthus annuus</i> ). <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 6023-6029.	2.4	53
30	Effect of water content on the formation and dissociation of the amylose-lipid complex in wheat flour. <i>Journal of Agricultural and Food Chemistry</i> , 1992, 40, 1789-1793.	2.4	51
31	Partial Reduction of Soy Protein Isolate Disulfide Bonds. <i>Journal of Agricultural and Food Chemistry</i> , 1995, 43, 2001-2006.	2.4	50
32	High hydrostatic pressure improves protein solubility and dispersion stability of mineral-added soybean protein isolate. <i>Food Hydrocolloids</i> , 2015, 43, 629-635.	5.6	49
33	Amaranth peptides with antithrombotic activity released by simulated gastrointestinal digestion. <i>Journal of Functional Foods</i> , 2016, 20, 204-214.	1.6	49
34	Thermal Denaturation of Hake ( <i>Merluccius hubbsi</i> ) Myofibrillar Proteins. A Differential Scanning Calorimetric and Electrophoretic Study. <i>Journal of Food Science</i> , 1990, 55, 683-687.	1.5	48
35	pH-Induced Modifications in the Thermal Stability of Soybean Protein Isolates. <i>Journal of Agricultural and Food Chemistry</i> , 1996, 44, 3005-3009.	2.4	48
36	Stability of quinoa flour proteins ( <i>Chenopodium quinoa</i> Willd.) during storage. <i>International Journal of Food Science and Technology</i> , 2009, 44, 2013-2020.	1.3	48

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37	Composite and nanocomposite films based on amaranth biopolymers. <i>Food Hydrocolloids</i> , 2018, 74, 159-167.	5.6	48
38	Optimization of a competitive ELISA with polyclonal antibodies for quantification of prolamins in foods. <i>Food and Agricultural Immunology</i> , 1995, 7, 333-343.	0.7	47
39	Combined high hydrostatic pressure and thermal treatments fully inactivate trypsin inhibitors and lipoxygenase and improve protein solubility and physical stability of calcium-added soymilk. <i>Innovative Food Science and Emerging Technologies</i> , 2016, 35, 86-95.	2.7	42
40	Amaranth protein films prepared with high-pressure treated proteins. <i>Journal of Food Engineering</i> , 2015, 166, 38-44.	2.7	41
41	Amaranth lectin presents potential antitumor properties. <i>LWT - Food Science and Technology</i> , 2015, 60, 478-485.	2.5	40
42	Lipid and protein deterioration during the chilled storage of minced sea salmon ( <i>Pseudoperca</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 227 T	1.7	39
43	Effect of physical and chemical factors on rheological behavior of commercial soy protein isolates: protein concentration, water imbibing capacity, salt addition, and thermal treatment. <i>Journal of Agricultural and Food Chemistry</i> , 1992, 40, 1930-1937.	2.4	38
44	Î²-Xylosidase in strawberry fruit: Isolation of a full-length gene and analysis of its expression and enzymatic activity in cultivars with contrasting firmness. <i>Plant Science</i> , 2006, 171, 497-504.	1.7	38
45	Physicochemical and structural properties of amaranth protein isolates treated with high pressure. <i>Innovative Food Science and Emerging Technologies</i> , 2012, 14, 11-17.	2.7	37
46	The anti-inflammatory SSEDIKE peptide from Amaranth seeds modulates IgE-mediated food allergy. <i>Journal of Functional Foods</i> , 2016, 25, 579-587.	1.6	34
47	Analysis of Structural Properties and Immunochemical Reactivity of Heat-Treated Ovalbumin. <i>Journal of Agricultural and Food Chemistry</i> , 1996, 44, 3793-3798.	2.4	31
48	Amaranth proteins foaming properties: Adsorption kinetics and foam formationâ€”Part 1. <i>Colloids and Surfaces B: Biointerfaces</i> , 2013, 105, 319-327.	2.5	31
49	Effect of pH and Protein Concentration on Rheological Behavior of Acidic Soybean Protein Gels. <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 3039-3046.	2.4	29
50	In Vitro Modulation of Reninâ€”Angiotensin System Enzymes by Amaranth ( <i>Amaranthus</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 227 T <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 7415-7423.	2.4	28
51	Effect of amaranth flour ( <i>Amaranthus mantegazzianus</i> ) on the technological and sensory quality of bread wheat pasta. <i>Food Science and Technology International</i> , 2014, 20, 127-135.	1.1	27
52	Water imbibing capacity of soy protein isolates: influence of protein denaturation. <i>Journal of Agricultural and Food Chemistry</i> , 1991, 39, 1386-1391.	2.4	26
53	Amaranth Sprouts: A Potential Health Promoting and Nutritive Natural Food. <i>International Journal of Food Properties</i> , 2015, 18, 2688-2698.	1.3	26
54	Antithrombotic and Antioxidant Activity of Amaranth Hydrolysate Obtained by Activation of an Endogenous Protease. <i>Plant Foods for Human Nutrition</i> , 2016, 71, 174-182.	1.4	25

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55	Broken Rice as a Potential Functional Ingredient with Inhibitory Activity of Renin and Angiotensin-Converting Enzyme(ACE). <i>Plant Foods for Human Nutrition</i> , 2019, 74, 405-413.	1.4	25
56	Development of a High Protein Beverage Based on Amaranth. <i>Plant Foods for Human Nutrition</i> , 2020, 75, 599-607.	1.4	25
57	Thermal Denaturation in Fish Muscle Proteins During Gelling: Effect of Spawning Condition. <i>Journal of Food Science</i> , 1991, 56, 281-284.	1.5	24
58	Proteolytic Activity of <i>Lactobacillus bulgaricus</i> Grown in Milk. <i>Journal of Dairy Science</i> , 1993, 76, 1498-1505.	1.4	24
59	Thermal Denaturation of Muscle Proteins from Male and Female Squid ( <i>Illex argentinus</i> ) at Different Sexual Maturation Stages. A Differential Scanning Calorimetric Study. <i>Journal of Agricultural and Food Chemistry</i> , 1996, 44, 3812-3816.	2.4	24
60	Analysis of the Effects of Heat Treatment on Gliadin Immunochemical Quantification Using a Panel of Anti-prolamin Antibodies. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 5719-5726.	2.4	24
61	Effect of amylose on starch pastes viscoelasticity and cooked grains stickiness in rice from seven argentine genotypes. <i>Food Research International</i> , 2006, 39, 660-666.	2.9	24
62	Effects of the Dietary Addition of Amaranth ( <i>Amaranthus mantegazzianus</i> ) Protein Isolate on Antioxidant Status, Lipid Profiles and Blood Pressure of Rats. <i>Plant Foods for Human Nutrition</i> , 2015, 70, 371-379.	1.4	24
63	Heat-Induced Phenomena in Soy Protein Suspensions. Rheometric Data and Theoretical Interpretation. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 893-900.	2.4	23
64	Amaranth protein films from thermally treated proteins. <i>Journal of Food Engineering</i> , 2013, 119, 573-579.	2.7	23
65	Antioxidant activity, nutritional, and phenolic composition of sweet potato leaves as affected by harvesting period. <i>International Journal of Food Properties</i> , 2020, 23, 178-188.	1.3	23
66	Interfacial and emulsifying properties of amaranth ( <i>Amaranthus hypochondriacus</i> ) protein isolates under different conditions of pH. <i>LWT - Food Science and Technology</i> , 2012, 45, 1-7.	2.5	22
67	Amaranth proteins foaming properties: Film rheology and foam stability " Part 2. <i>Colloids and Surfaces B: Biointerfaces</i> , 2016, 141, 643-650.	2.5	22
68	Thermal Denaturation of <i>Aulacomya ater ater</i> (Molina) Myofibrillar Proteins: A Differential Scanning Calorimetric Study. <i>Journal of Agricultural and Food Chemistry</i> , 1994, 42, 873-877.	2.4	21
69	Development of high-sensitive enzyme immunoassays for gliadin quantification using the streptavidin-biotin amplification system. <i>Food and Agricultural Immunology</i> , 1998, 10, 143-155.	0.7	21
70	Development of an immunochemical method to detect <i>Lactobacillus kefir</i> . <i>Food and Agricultural Immunology</i> , 2005, 16, 221-233.	0.7	21
71	Functional properties and microstructure of cowpea cultivated in north-east Argentina. <i>LWT - Food Science and Technology</i> , 2012, 49, 123-130.	2.5	21
72	Emulsifiers: Effects on Quality of Fibre-Enriched Wheat Bread. <i>Food and Bioprocess Technology</i> , 2013, 6, 1228-1239.	2.6	21

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73	Effect of amaranth proteins on the RAS system. In vitro, in vivo and ex vivo assays. Food Chemistry, 2020, 308, 125601.	4.2	21
74	Storage of sunflower-seeds: variation on the wax content of the oil. European Journal of Lipid Science and Technology, 2005, 107, 74-79.	1.0	20
75	Incorporation of Lactobacillus delbrueckii subsp lactis (CIDCA 133) in cold-set gels made from high pressure-treated soybean proteins. Food Hydrocolloids, 2014, 37, 34-39.	5.6	20
76	Amaranth functional cookies exert potential antithrombotic and antihypertensive activities. International Journal of Food Science and Technology, 2019, 54, 1506-1513.	1.3	20
77	Amaranth as a Source of Antihypertensive Peptides. Frontiers in Plant Science, 2020, 11, 578631.	1.7	20
78	Physicochemical, functional and angiotensin converting enzyme inhibitory properties of amaranth (<i>Amaranthus hypochondriacus</i>) 7S globulin. Journal of the Science of Food and Agriculture, 2012, 92, 397-403.	1.7	19
79	Effect of Water Activity awof Milk on acid Production by Streptococcus thermophilus and Lactobacillus bulgaricus. Journal of Food Science, 1989, 54, 917-921.	1.5	18
80	Preparative Fractionation of Gliadins by Electrophoresis at pH 3.1 (A-PAGE). Journal of Agricultural and Food Chemistry, 1999, 47, 3243-3247.	2.4	17
81	Influence of thermal treatment of food on the immunochemical quantification of Gliadin. Food and Agricultural Immunology, 1996, 8, 195-203.	0.7	16
82	Thermal Stability of Myofibrillar Proteins from Smooth and Striated Muscles of Scallop (Chlamys) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 3 1998, 46, 3971-3976.	2.4	16
83	Comparative behaviour of solutions and dispersions of amaranth proteins on their emulsifying properties. Food Hydrocolloids, 2018, 74, 115-123.	5.6	16
84	Effect of Maize Resistant Starch and Transglutaminase: A Study of Fundamental and Empirical Rheology Properties of Pan Bread Dough. Food and Bioprocess Technology, 2014, 7, 2865-2876.	2.6	15
85	Antiproliferative Effect of Amaranth Proteins and Peptides on HT-29 Human Colon Tumor Cell Line. Plant Foods for Human Nutrition, 2019, 74, 107-114.	1.4	15
86	Antithrombotic Effects of Amaranthus hypochondriacus Proteins in Rats. Plant Foods for Human Nutrition, 2016, 71, 19-27.	1.4	14
87	Amaranth proteins emulsions as delivery system of Angiotensin-I converting enzyme inhibitory peptides. Food Hydrocolloids, 2019, 90, 154-161.	5.6	14
88	A Method of Screening for Highly Inhibitory Lactic Acid Bacteria. Journal of Food Protection, 1996, 59, 739-745.	0.8	13
89	Amaranth starch-rich fraction properties modified by high-temperature heating. Food Chemistry, 2007, 103, 927-934.	4.2	13
90	Effect of the Incorporation of Amaranth (<i>Amaranthus Mantegazzianus</i>) into Fatâ€•and Cholesterolâ€•Rich Diets for Wistar Rats. Journal of Food Science, 2019, 84, 3075-3082.	1.5	13

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91	Influence of pH on Structure and Function of Amaranth ( <i>Amaranthus hypochondriacus</i> ) Protein Isolates. <i>Cereal Chemistry</i> , 2010, 87, 448-453.	1.1	12
92	Identification of renin inhibitors peptides from amaranth proteins by docking protocols. <i>Journal of Functional Foods</i> , 2020, 64, 103683.	1.6	12
93	Identification and characterization of antioxidant peptides obtained from the bioaccessible fraction of $\beta$ -lactalbumin hydrolysate. <i>Journal of Food Science</i> , 2021, 86, 4479-4490.	1.5	12
94	Immunochemical reactivity of soybean $\beta$ -conglycinin subunits. <i>Food and Agricultural Immunology</i> , 2005, 16, 17-28.	0.7	10
95	Mature <i>Amaranthus hypochondriacus</i> seeds contain non-processed 11S precursors. <i>Phytochemistry</i> , 2008, 69, 58-65.	1.4	9
96	Interaction of Antibiotics and Water Activity on <i>Streptococcus thermophilus</i> and <i>Lactobacillus bulgaricus</i> . <i>Journal of Food Science</i> , 1989, 54, 922-924.	1.5	8
97	Antioxidant Activity of Amaranth Protein Hydrolysate Against Thermal Oxidation of Vegetable Oils. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2014, 91, 1583-1594.	0.8	8
98	Effect of Acid Modification of Soy Glycinin on Its Interfacial and Emulsifying Properties. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2018, 95, 313-323.	0.8	8
99	Infant milk formulae processing: Effect of wet-mix total solids and heat treatment temperature on rheological, emulsifying and nutritional properties. <i>Journal of Food Engineering</i> , 2021, 290, 110194.	2.7	8
100	Postmortem Changes in Adductor Muscles from <i>Aulacomya ater ater</i> (Molina) Stored at 2-4 .degree.C. A Differential Scanning Calorimetric Study. <i>Journal of Agricultural and Food Chemistry</i> , 1995, 43, 1758-1761.	2.4	7
101	Effect of Water Activity of Milk upon Growth and Acid Production by Mixed Cultures of <i>Streptococcus thermophilus</i> and <i>Lactobacillus bulgaricus</i> . <i>Journal of Food Science</i> , 1990, 55, 708-710.	1.5	6
102	Fractionation of Wheat, Barley, and Rye Prolamins by Cation Exchange FPLC. <i>Journal of Agricultural and Food Chemistry</i> , 1994, 42, 2460-2465.	2.4	6
103	Analysis of Anti-Prolamin Monoclonal Antibody Reactivity Using Prolamin Fractions Purified by Preparative Electrophoresis. <i>Food and Agricultural Immunology</i> , 2000, 12, 41-52.	0.7	6
104	Amaranth peptides decreased the activity and expression of cellular tissue factor on LPS activated THP-1 human monocytes. <i>Food and Function</i> , 2018, 9, 3823-3834.	2.1	6
105	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
106	Characterization of Soybean Proteinsâ€™ Fatty Acid Systems. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2010, 87, 507-514.	0.8	5
107	Analysis of soluble proteins/aggregates derived from gluten-emulsifiers systems. <i>Food Research International</i> , 2012, 46, 62-68.	2.9	5
108	PARTIAL CHARACTERIZATION OF CHLOROPHYLLASE FROM STRAWBERRY FRUIT ( <i>FRAGARIA ANANASSA</i> ), Tj ETQq0 0,0 rgBT /Qverlock 10	1.2	4

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109	CHANGES IN PROTEIN COMPOSITION DURING STRAWBERRY ( <i>Fragaria × ananassa</i> Duch.) FRUIT RIPENING1. <i>Journal of Food Biochemistry</i> , 1996, 20, 135-153.	1.2	4
110	Immunoblotting of gliadins separated by acid PAGE: Analysis of electrotransference conditions. <i>Food and Agricultural Immunology</i> , 1997, 9, 135-139.	0.7	3
111	Heat induced conformational changes of whey proteins in model infant formulae: Effect of casein and inulin. <i>International Dairy Journal</i> , 2020, 105, 104695.	1.5	3
112	METACHROMATIC EFFECT IN HOMOLOGOUS GROUPS OF WHEAT, BARLEY AND RYE PROLAMINS. <i>Journal of Food Biochemistry</i> , 1994, 18, 185-197.	1.2	1
113	Data set on effect of amaranth proteins on the RAS system. In vitro, in vivo and ex vivo assays. <i>Data in Brief</i> , 2020, 29, 105168.	0.5	0
114	Impact of wet-mix total solids content and heat treatment on physicochemical and techno-functional properties of infant milk formula powders. <i>Powder Technology</i> , 2021, 390, 473-481.	2.1	0