MarÃ-a Cristina AÃ±Ã³n

List of Publications by Year
in descending order

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	Infant milk formulae processing: Effect of wet-mix total solids and heat treatment temperature on rheological, emulsifying and nutritional properties. Journal of Food Engineering, 2021, 290, 110194.	2.7	8
2	Identification and characterization of antioxidant peptides obtained from the bioaccessible fraction of Î±â€‰lactalbumin hydrolysate. Journal of Food Science, 2021, 86, 4479-4490.	1.5	12
3	Impact of wet-mix total solids content and heat treatment on physicochemical and techno-functional properties of infant milk formula powders. Powder Technology, 2021, 390, 473-481.	2.1	0
4	Effect of amaranth proteins on the RAS system. In vitro, in vivo and ex vivo assays. Food Chemistry, 2020, 308, 125601.	4.2	21
5	Identification of renin inhibitors peptides from amaranth proteins by docking protocols. Journal of Functional Foods, 2020, 64, 103683.	1.6	12
6	Amaranth as a Source of Antihypertensive Peptides. Frontiers in Plant Science, 2020, 11, 578631.	1.7	20
7	Development of a High Protein Beverage Based on Amaranth. Plant Foods for Human Nutrition, 2020, 75, 599-607.	1.4	25
8	Heat induced conformational changes of whey proteins in model infant formulae: Effect of casein and inulin. International Dairy Journal, 2020, 105, 104695.	1.5	3
9	Data set on effect of amaranth proteins on the RAS system. InÂvitro, inÂvivo and exÂvivo assays. Data in Brief, 2020, 29, 105168.	0.5	0
10	Antioxidant activity, nutritional, and phenolic composition of sweet potato leaves as affected by harvesting period. International Journal of Food Properties, 2020, 23, 178-188.	1.3	23
11	Broken Rice as a Potential Functional Ingredient with Inhibitory Activity of Renin and Angiotensin-Converting Enzyme(ACE). Plant Foods for Human Nutrition, 2019, 74, 405-413.	1.4	25
12	Effect of the Incorporation of Amaranth (Amaranthus Mantegazzianus) into Fatâ€•and Cholesterolâ€Rich Diets for Wistar Rats. Journal of Food Science, 2019, 84, 3075-3082.	1.5	13
13	Amaranth functional cookies exert potential antithrombotic and antihypertensive activities. International Journal of Food Science and Technology, 2019, 54, 1506-1513.	1.3	20
14	Amaranth proteins emulsions as delivery system of Angiotensin-I converting enzyme inhibitory peptides. Food Hydrocolloids, 2019, 90, 154-161.	5.6	14
15	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
16	Effect of Acid Modification of Soy Glycinin on Its Interfacial and Emulsifying Properties. JAOCS, Journal of the American Oil Chemists' Society, 2018, 95, 313-323.	0.8	8
17	Composite and nanocomposite films based on amaranth biopolymers. Food Hydrocolloids, 2018, 74, 159-167.	5.6	48
18	Comparative behaviour of solutions and dispersions of amaranth proteins on their emulsifying properties. Food Hydrocolloids, 2018, 74, 115-123.	5.6	16

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19	Amaranth peptides decreased the activity and expression of cellular tissue factor on LPS activated THP-1 human monocytes. Food and Function, 2018, 9, 3823-3834.	2.1	6
20	In Vitro Modulation of Reninâ€“Angiotensin System Enzymes by Amaranth (<i>Amaranthus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 707 T Journal of Agricultural and Food Chemistry, 2017, 65, 7415-7423.	2.4	28
21	Antithrombotic and Antioxidant Activity of Amaranth Hydrolysate Obtained by Activation of an Endogenous Protease. Plant Foods for Human Nutrition, 2016, 71, 174-182.	1.4	25
22	Combined high hydrostatic pressure and thermal treatments fully inactivate trypsin inhibitors and lipoxygenase and improve protein solubility and physical stability of calcium-added soymilk. Innovative Food Science and Emerging Technologies, 2016, 35, 86-95.	2.7	42
23	The anti-inflammatory SSEDIKE peptide from Amaranth seeds modulates IgE-mediated food allergy. Journal of Functional Foods, 2016, 25, 579-587.	1.6	34
24	Amaranth proteins foaming properties: Film rheology and foam stability â€“ Part 2. Colloids and Surfaces B: Biointerfaces, 2016, 141, 643-650.	2.5	22
25	Antithrombotic Effects of Amaranthus hypochondriacus Proteins in Rats. Plant Foods for Human Nutrition, 2016, 71, 19-27.	1.4	14
26	Peptides of amaranth were targeted as containing sequences with potential anti-inflammatory properties. Journal of Functional Foods, 2016, 21, 463-473.	1.6	62
27	Identification and characterization of antioxidant peptides obtained by gastrointestinal digestion of amaranth proteins. Food Chemistry, 2016, 197, 1160-1167.	4.2	95
28	Amaranth peptides with antithrombotic activity released by simulated gastrointestinal digestion. Journal of Functional Foods, 2016, 20, 204-214.	1.6	49
29	Amaranth protein films prepared with high-pressure treated proteins. Journal of Food Engineering, 2015, 166, 38-44.	2.7	41
30	Effects of the Dietary Addition of Amaranth (Amaranthus mantegazzianus) Protein Isolate on Antioxidant Status, Lipid Profiles and Blood Pressure of Rats. Plant Foods for Human Nutrition, 2015, 70, 371-379.	1.4	24
31	Amaranth protein films reinforced with maize starch nanocrystals. Food Hydrocolloids, 2015, 47, 146-157.	5.6	92
32	Amaranth Peptides from Simulated Gastrointestinal Digestion: Antioxidant Activity Against Reactive Species. Plant Foods for Human Nutrition, 2015, 70, 27-34.	1.4	55
33	Amaranth Sprouts: A Potential Health Promoting and Nutritive Natural Food. International Journal of Food Properties, 2015, 18, 2688-2698.	1.3	26
34	High hydrostatic pressure improves protein solubility and dispersion stability of mineral-added soybean protein isolate. Food Hydrocolloids, 2015, 43, 629-635.	5.6	49
35	Potential antithrombotic activity detected in amaranth proteins and its hydrolysates. LWT - Food Science and Technology, 2015, 60, 171-177.	2.5	60
36	Amaranth lectin presents potential antitumor properties. LWT - Food Science and Technology, 2015, 60, 478-485.	2.5	40

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37	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
38	Interaction of modified celluloses and pectins with gluten proteins. Food Hydrocolloids, 2014, 35, 91-99.	5.6	69
39	Effect of amaranth flour (Amaranthus mantegazzianus) on the technological and sensory quality of bread wheat pasta. Food Science and Technology International, 2014, 20, 127-135.	1.1	27
40	Antioxidant Activity of Amaranth Protein Hydrolysate Against Thermal Oxidation of Vegetable Oils. JAOCS, Journal of the American Oil Chemists' Society, 2014, 91, 1583-1594.	0.8	8
41	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
42	Amaranth protein films from thermally treated proteins. Journal of Food Engineering, 2013, 119, 573-579.	2.7	23
43	Amaranth proteins foaming properties: Adsorption kinetics and foam formationâ€"Part 1. Colloids and Surfaces B: Biointerfaces, 2013, 105, 319-327.	2.5	31
44	Emulsifiers: Effects on Quality of Fibre-Enriched Wheat Bread. Food and Bioprocess Technology, 2013, 6, 1228-1239.	2.6	21
45	Changes in secondary structure of gluten proteins due to emulsifiers. Journal of Molecular Structure, 2013, 1033, 51-58.	1.8	76
46	Interfacial and emulsifying properties of amaranth (Amaranthus hypochondriacus) protein isolates under different conditions of pH. LWT - Food Science and Technology, 2012, 45, 1-7.	2.5	22
47	Functional properties and microstructure of cowpea cultivated in north-east Argentina. LWT - Food Science and Technology, 2012, 49, 123-130.	2.5	21
48	Physicochemical and structural properties of amaranth protein isolates treated with high pressure. Innovative Food Science and Emerging Technologies, 2012, 14, 11-17.	2.7	37
49	Analysis of soluble proteins/aggregates derived from gluten-emulsifiers systems. Food Research International, 2012, 46, 62-68.	2.9	5
50	Physicochemical, functional and angiotensin converting enzyme inhibitory properties of amaranth (Amaranthus hypochondriacus) 7S globulin. Journal of the Science of Food and Agriculture, 2012, 92, 397-403.	1.7	19
51	Amaranth seed protein hydrolysates have in vivo and in vitro antihypertensive activity. Food Chemistry, 2011, 126, 878-884.	4.2	100
52	Potential antitumor properties of a protein isolate obtained from the seeds of Amaranthus mantegazzianus. European Journal of Nutrition, 2010, 49, 73-82.	1.8	67
53	Optimization of Additive Combination for Improved Soyâ€"Wheat Bread Quality. Food and Bioprocess Technology, 2010, 3, 395-405.	2.6	71
54	Characterization of Soybean Proteinsâ€"Fatty Acid Systems. JAOCS, Journal of the American Oil Chemists' Society, 2010, 87, 507-514.	0.8	5

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55	Influence of pH on Structure and Function of Amaranth (Amaranthus hypochondriacus) Protein Isolates. Cereal Chemistry, 2010, 87, 448-453.	1.1	12
56	Amaranth proteins as a source of antioxidant peptides: Effect of proteolysis. Food Research International, 2010, 43, 315-322.	2.9	113
57	Structural and functional properties of soy protein isolate and cod gelatin blend films. Food Hydrocolloids, 2009, 23, 2094-2101.	5.6	166
58	Stability of quinoa flour proteins (Chenopodium quinoa Willd.) during storage. International Journal of Food Science and Technology, 2009, 44, 2013-2020.	1.3	48
59	Application of surface response methodology to optimize hydrolysis of wheat gluten and characterization of selected hydrolysate fractions. Journal of the Science of Food and Agriculture, 2008, 88, 1415-1422.	1.7	5
60	Mature Amaranthus hypochondriacus seeds contain non-processed 11S precursors. Phytochemistry, 2008, 69, 58-65.	1.4	9
61	Lipid and protein deterioration during the chilled storage of minced sea salmon (Pseudopercis) Tj ETQq1 1 0.784314 rgBT /Overloc	1.7	39
62	Amaranth starch-rich fraction properties modified by high-temperature heating. Food Chemistry, 2007, 103, 927-934.	4.2	13
63	Effect of amylose on starch pastes viscoelasticity and cooked grains stickiness in rice from seven argentine genotypes. Food Research International, 2006, 39, 660-666.	2.9	24
64	Î²-Xylosidase in strawberry fruit: Isolation of a full-length gene and analysis of its expression and enzymatic activity in cultivars with contrasting firmness. Plant Science, 2006, 171, 497-504.	1.7	38
65	Effect of solution pH on solubility and some structural properties of soybean protein isolate films. Journal of the Science of Food and Agriculture, 2006, 86, 1064-1072.	1.7	100
66	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
67	Effect of soybean addition on the rheological properties and breadmaking quality of wheat flour. Journal of the Science of Food and Agriculture, 2005, 85, 1889-1896.	1.7	105
68	Development of an immunochemical method to detectLactobacillus kefir. Food and Agricultural Immunology, 2005, 16, 221-233.	0.7	21
69	Immunochemical reactivity of soybean Î²-conglycinin subunits. Food and Agricultural Immunology, 2005, 16, 17-28.	0.7	10
70	Effect of pH and Ionic Strength Modifications on Thermal Denaturation of the 11S Globulin of Sunflower (Helianthus annuus). Journal of Agricultural and Food Chemistry, 2004, 52, 6023-6029.	2.4	53
71	Dynamic properties of soy globulin adsorbed films at the airâ€“water interface. Journal of Colloid and Interface Science, 2003, 268, 50-57.	5.0	64
72	Effects of Yeast Freezing in Frozen Dough. Cereal Chemistry, 2003, 80, 454-458.	1.1	76

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73	Analysis of the Effects of Heat Treatment on Gliadin Immunochemical Quantification Using a Panel of Anti-prolamin Antibodies. Journal of Agricultural and Food Chemistry, 2001, 49, 5719-5726.	2.4	24
74	Effect of Freezing and Frozen Storage of Doughs on Bread Quality. Journal of Agricultural and Food Chemistry, 2001, 49, 913-918.	2.4	156
75	Polyphenoloxidase activity from strawberry fruit (Fragariaananassa, Duch., cv Selva): characterisation and partial purification. Journal of the Science of Food and Agriculture, 2000, 80, 1421-1427.	1.7	79
76	Analysis of Anti-Prolamin Monoclonal Antibody Reactivity Using Prolamin Fractions Purified by Preparative Electrophoresis. Food and Agricultural Immunology, 2000, 12, 41-52.	0.7	6
77	Heat-Induced Phenomena in Soy Protein Suspensions. Rheometric Data and Theoretical Interpretation. Journal of Agricultural and Food Chemistry, 1999, 47, 893-900.	2.4	23
78	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
79	Effect of pH and Protein Concentration on Rheological Behavior of Acidic Soybean Protein Gels. Journal of Agricultural and Food Chemistry, 1998, 46, 3039-3046.	2.4	29
80	Thermal Stability of Myofibrillar Proteins from Smooth and Striated Muscles of Scallop (Chlamys) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 4 1998, 46, 3971-3976.	2.4	16
81	Structural Properties of Heat-Induced Soy Protein Gels As Affected by Ionic Strength and pH. Journal of Agricultural and Food Chemistry, 1998, 46, 3583-3589.	2.4	125
82	Development of highâ€sensitive enzyme immunoassays for gliadin quantification using the streptavidinâ€biotin amplification system. Food and Agricultural Immunology, 1998, 10, 143-155.	0.7	21
83	Immunoblotting of gliadins separated by acid PAGE: Analysis of electrotransference conditions. Food and Agricultural Immunology, 1997, 9, 135-139.	0.7	3
84	Heat Treatments Delay Ripening and Postharvest Decay of Strawberry Fruit. Journal of Agricultural and Food Chemistry, 1997, 45, 4589-4594.	2.4	109
85	Thermal and Electrophoretic Behavior, Hydrophobicity, and Some Functional Properties of Acid-Treated Soy Isolates. Journal of Agricultural and Food Chemistry, 1996, 44, 1881-1889.	2.4	70
86	Thermal Denaturation of Muscle Proteins from Male and Female Squid(Illex argentinus) at Different Sexual Maturation Stages. A Differential Scanning Calorimetric Study. Journal of Agricultural and Food Chemistry, 1996, 44, 3812-3816.	2.4	24
87	Analysis of Structural Properties and Immunochemical Reactivity of Heat-Treated Ovalbumin. Journal of Agricultural and Food Chemistry, 1996, 44, 3793-3798.	2.4	31
88	pH-Induced Modifications in the Thermal Stability of Soybean Protein Isolates. Journal of Agricultural and Food Chemistry, 1996, 44, 3005-3009.	2.4	48
89	Calorimetric Study of Soybean Protein Isolates:Â Effect of Calcium and Thermal Treatments. Journal of Agricultural and Food Chemistry, 1996, 44, 3751-3756.	2.4	55
90	A Method of Screening for Highly Inhibitory Lactic Acid Bacteria. Journal of Food Protection, 1996, 59, 739-745.	0.8	13

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91	CHANGES IN PROTEIN COMPOSITION DURING STRAWBERRY (Fragaria Ã— ananassa Duch.) FRUIT RIPENING1. Journal of Food Biochemistry, 1996, 20, 135-153.	1.2	4
92	Influence of thermal treatment of food on the immunochemical quantification of Gliadin. Food and Agricultural Immunology, 1996, 8, 195-203.	0.7	16
93	Postmortem Changes in Adductor Muscles from Aulacomya ater ater (Molina) Stored at 2-4 .degree.C. A Differential Scanning Calorimetric Study. Journal of Agricultural and Food Chemistry, 1995, 43, 1758-1761.	2.4	7
94	Soy Protein Isolate Components and Their Interactions. Journal of Agricultural and Food Chemistry, 1995, 43, 1762-1767.	2.4	113
95	Partial Reduction of Soy Protein Isolate Disulfide Bonds. Journal of Agricultural and Food Chemistry, 1995, 43, 2001-2006.	2.4	50
96	Gelation of Soybean Protein Isolates in Acidic Conditions. Effect of pH and Protein Concentration. Journal of Agricultural and Food Chemistry, 1995, 43, 2356-2361.	2.4	74
97	Effects of Thermal Treatment of Soy Protein Isolate on the Characteristics and Structure-Function Relationship of Soluble and Insoluble Fractions. Journal of Agricultural and Food Chemistry, 1995, 43, 2471-2479.	2.4	218
98	Optimization of a competitive ELISA with polyclonal antibodies for quantification of prolamins in foods. Food and Agricultural Immunology, 1995, 7, 333-343.	0.7	47
99	Peroxidase from Strawberry Fruit (Fragaria ananassa Duch.): Partial Purification and Determination of Some Properties. Journal of Agricultural and Food Chemistry, 1995, 43, 2596-2601.	2.4	126
100	METACHROMATIC EFFECT IN HOMOLOGOUS GROUPS OF WHEAT, BARLEY AND RYE PROLAMINS. Journal of Food Biochemistry, 1994, 18, 185-197.	1.2	1
101	PARTIAL CHARACTERIZATION OF CHLOROPHYLLASE FROM STRAWBERRY FRUIT (FRAGARIA ANANASSA,) Tj ETQq1 1 0.784314 rgBT /Ov	1.2	4
102	Thermal Denaturation of Aulacomya ater ater (Molina) Myofibrillar Proteins: A Differential Scanning Calorimetric Study. Journal of Agricultural and Food Chemistry, 1994, 42, 873-877.	2.4	21
103	Fractionation of Wheat, Barley, and Rye Prolamins by Cation Exchange FPLC. Journal of Agricultural and Food Chemistry, 1994, 42, 2460-2465.	2.4	6
104	Proteolytic Activity of Lactobacillus bulgaricus Grown in Milk. Journal of Dairy Science, 1993, 76, 1498-1505.	1.4	24
105	Effect of physical and chemical factors on rheological behavior of commercial soy protein isolates: protein concentration, water imbibing capacity, salt addition, and thermal treatment. Journal of Agricultural and Food Chemistry, 1992, 40, 1930-1937.	2.4	38
106	Effect of water content on the formation and dissociation of the amylose-lipid complex in wheat flour. Journal of Agricultural and Food Chemistry, 1992, 40, 1789-1793.	2.4	51
107	Water imbibing capacity of soy protein isolates: influence of protein denaturation. Journal of Agricultural and Food Chemistry, 1991, 39, 1386-1391.	2.4	26
108	Electrophoretic, solubility and functional properties of commercial soy protein isolates. Journal of Agricultural and Food Chemistry, 1991, 39, 1029-1032.	2.4	122

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109	Thermal Denaturation in Fish Muscle Proteins During Gelling: Effect of Spawning Condition. Journal of Food Science, 1991, 56, 281-284.	1.5	24
110	Thermal Denaturation of Hake (Merluccius hubbsi) Myofibrillar Proteins. A Differential Scanning Calorimetric and Electrophoretic Study. Journal of Food Science, 1990, 55, 683-687.	1.5	48
111	Effect of Water Activity of Milk upon Growth and Acid Production by Mixed Cultures of Streptococcus thermophilus and Lactobacillus bulgaricus. Journal of Food Science, 1990, 55, 708-710.	1.5	6
112	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
113	Interaction of Antibiotics and Water Activity on Streptococcus thermophilus and Lactobacillus bulgaricus. Journal of Food Science, 1989, 54, 922-924.	1.5	8
114	Freezing rate effects on the drip loss of frozen beef. Meat Science, 1980, 4, 1-14.	2.7	132