

Mara Cristina An

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114
papers

3,794
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37
h-index

57
g-index

114
ext. papers

4,168
ext. citations

5
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5.49
L-index

#	Paper	IF	Citations
114	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	5.7	194
113	Structural and functional properties of soy protein isolate and cod gelatin blend films. <i>Food Hydrocolloids</i> , 2009 , 23, 2094-2101	10.6	144
112	Effect of freezing and frozen storage of doughs on bread quality. <i>Journal of Agricultural and Food Chemistry</i> , 2001 , 49, 913-8	5.7	129
111	Electrophoretic, solubility and functional properties of commercial soy protein isolates. <i>Journal of Agricultural and Food Chemistry</i> , 1991 , 39, 1029-1032	5.7	114
110	Freezing rate effects on the drip loss of frozen beef. <i>Meat Science</i> , 1980 , 4, 1-14	6.4	108
109	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	5.7	107
108	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	5.7	102
107	Heat Treatments Delay Ripening and Postharvest Decay of Strawberry Fruit. <i>Journal of Agricultural and Food Chemistry</i> , 1997 , 45, 4589-4594	5.7	97
106	Amaranth proteins as a source of antioxidant peptides: Effect of proteolysis. <i>Food Research International</i> , 2010 , 43, 315-322	7	93
105	Soy Protein Isolate Components and Their Interactions. <i>Journal of Agricultural and Food Chemistry</i> , 1995 , 43, 1762-1767	5.7	89
104	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	4.3	84
103	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	4.3	81
102	Amaranth seed protein hydrolysates have in vivo and in vitro antihypertensive activity. <i>Food Chemistry</i> , 2011 , 126, 878-884	8.5	79
101	Amaranth protein films reinforced with maize starch nanocrystals. <i>Food Hydrocolloids</i> , 2015 , 47, 146-157	10.6	74
100	Identification and characterization of antioxidant peptides obtained by gastrointestinal digestion of amaranth proteins. <i>Food Chemistry</i> , 2016 , 197 Pt B, 1160-7	8.5	73
99	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	5.7	69
98	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	4.3	68

97	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	5.7	64
96	Effects of Yeast Freezing in Frozen Dough. <i>Cereal Chemistry</i> , 2003 , 80, 454-458	2.4	63
95	Interaction of modified celluloses and pectins with gluten proteins. <i>Food Hydrocolloids</i> , 2014 , 35, 91-99	10.6	57
94	Changes in secondary structure of gluten proteins due to emulsifiers. <i>Journal of Molecular Structure</i> , 2013 , 1033, 51-58	3.4	57
93	Optimization of Additive Combination for Improved SoyWheat Bread Quality. <i>Food and Bioprocess Technology</i> , 2010 , 3, 395-405	5.1	56
92	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	5.2	54
91	Dynamic properties of soy globulin adsorbed films at the air-water interface. <i>Journal of Colloid and Interface Science</i> , 2003 , 268, 50-7	9.3	53
90	Calorimetric Study of Soybean Protein Isolates: Effect of Calcium and Thermal Treatments. <i>Journal of Agricultural and Food Chemistry</i> , 1996 , 44, 3751-3756	5.7	49
89	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	5.7	49
88	Potential antithrombotic activity detected in amaranth proteins and its hydrolysates. <i>LWT - Food Science and Technology</i> , 2015 , 60, 171-177	5.4	47
87	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, 6023-9	5.7	47
86	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	3.4	47
85	Amaranth peptides from simulated gastrointestinal digestion: antioxidant activity against reactive species. <i>Plant Foods for Human Nutrition</i> , 2015 , 70, 27-34	3.9	45
84	Peptides of amaranth were targeted as containing sequences with potential anti-inflammatory properties. <i>Journal of Functional Foods</i> , 2016 , 21, 463-473	5.1	44
83	Optimization of a competitive ELISA with polyclonal antibodies for quantification of prolamins in foods. <i>Food and Agricultural Immunology</i> , 1995 , 7, 333-343	2.9	43
82	pH-Induced Modifications in the Thermal Stability of Soybean Protein Isolates. <i>Journal of Agricultural and Food Chemistry</i> , 1996 , 44, 3005-3009	5.7	43
81	Amaranth peptides with antithrombotic activity released by simulated gastrointestinal digestion. <i>Journal of Functional Foods</i> , 2016 , 20, 204-214	5.1	41
80	Partial Reduction of Soy Protein Isolate Disulfide Bonds. <i>Journal of Agricultural and Food Chemistry</i> , 1995 , 43, 2001-2006	5.7	41

79	High hydrostatic pressure improves protein solubility and dispersion stability of mineral-added soybean protein isolate. <i>Food Hydrocolloids</i> , 2015 , 43, 629-635	10.6	40
78	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	3.8	39
77	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	5.7	37
76	αXylosidase 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	5.3	36
75	Composite and nanocomposite films based on amaranth biopolymers. <i>Food Hydrocolloids</i> , 2018 , 74, 159-167	6.7	34
74	Amaranth protein films prepared with high-pressure treated proteins. <i>Journal of Food Engineering</i> , 2015 , 166, 38-44	6	32
73	Amaranth lectin presents potential antitumor properties. <i>LWT - Food Science and Technology</i> , 2015 , 60, 478-485	5.4	31
72	Lipid and protein deterioration during the chilled storage of minced sea salmon (<i>Pseudoperca semifasciata</i>). <i>Journal of the Science of Food and Agriculture</i> , 2007 , 87, 2239-2246	4.3	31
71	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	6.8	30
70	Physicochemical and structural properties of amaranth protein isolates treated with high pressure. <i>Innovative Food Science and Emerging Technologies</i> , 2012 , 14, 11-17	6.8	29
69	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	5.7	28
68	Amaranth proteins foaming properties: adsorption kinetics and foam formation--part 1. <i>Colloids and Surfaces B: Biointerfaces</i> , 2013 , 105, 319-27	6	25
67	Analysis of Structural Properties and Immunochemical Reactivity of Heat-Treated Ovalbumin. <i>Journal of Agricultural and Food Chemistry</i> , 1996 , 44, 3793-3798	5.7	25
66	The anti-inflammatory SSEDIKE peptide from Amaranth seeds modulates IgE-mediated food allergy. <i>Journal of Functional Foods</i> , 2016 , 25, 579-587	5.1	24
65	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	7	23
64	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	5.7	23
63	Water imbibing capacity of soy protein isolates: influence of protein denaturation. <i>Journal of Agricultural and Food Chemistry</i> , 1991 , 39, 1386-1391	5.7	23
62	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, 5719-26	5.7	22

61	Thermal Denaturation in Fish Muscle Proteins During Gelling: Effect of Spawning Condition. <i>Journal of Food Science</i> , 1991 , 56, 281-284	3.4	22
60	Antithrombotic and Antioxidant Activity of Amaranth Hydrolysate Obtained by Activation of an Endogenous Protease. <i>Plant Foods for Human Nutrition</i> , 2016 , 71, 174-82	3.9	22
59	Development of an immunochemical method to detect Lactobacillus kefir. <i>Food and Agricultural Immunology</i> , 2005 , 16, 221-233	2.9	20
58	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, 371-9	3.9	19
57	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	2.9	19
56	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	5.7	19
55	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, 127-35	2.6	18
54	Heat-induced phenomena in soy protein suspensions. Rheometric data and theoretical interpretation. <i>Journal of Agricultural and Food Chemistry</i> , 1999 , 47, 893-900	5.7	18
53	Amaranth Sprouts: A Potential Health Promoting and Nutritive Natural Food. <i>International Journal of Food Properties</i> , 2015 , 18, 2688-2698	3	17
52	Amaranth proteins foaming properties: Film rheology and foam stability - Part 2. <i>Colloids and Surfaces B: Biointerfaces</i> , 2016 , 141, 643-650	6	17
51	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	3.9	17
50	Physicochemical, functional and angiotensin converting enzyme inhibitory properties of amaranth (<i>Amaranthus hypochondriacus</i>) 7S globulin. <i>Journal of the Science of Food and Agriculture</i> , 2012 , 92, 397-403	4.3	17
49	Preparative fractionation of gliadins by electrophoresis at pH 3.1 (A-PAGE). <i>Journal of Agricultural and Food Chemistry</i> , 1999 , 47, 3243-7	5.7	17
48	Proteolytic Activity of <i>Lactobacillus bulgaricus</i> Grown in Milk. <i>Journal of Dairy Science</i> , 1993 , 76, 1498-1505	5	17
47	Effect of Water Activity a_w of Milk on acid Production by <i>Streptococcus thermophilus</i> and <i>Lactobacillus bulgaricus</i> . <i>Journal of Food Science</i> , 1989 , 54, 917-921	3.4	17
46	Amaranth protein films from thermally treated proteins. <i>Journal of Food Engineering</i> , 2013 , 119, 573-579	5	16
45	In Vitro Modulation of Renin-Angiotensin System Enzymes by Amaranth (<i>Amaranthus hypochondriacus</i>) Protein-Derived Peptides: Alternative Mechanisms Different from ACE Inhibition. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 7415-7423	5.7	16
44	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	5.4	16

43	Functional properties and microstructure of cowpea cultivated in north-east Argentina. <i>LWT - Food Science and Technology</i> , 2012 , 49, 123-130	5.4	16
42	Emulsifiers: Effects on Quality of Fibre-Enriched Wheat Bread. <i>Food and Bioprocess Technology</i> , 2013 , 6, 1228-1239	5.1	16
41	Storage of sunflower-seeds: variation on the wax content of the oil. <i>European Journal of Lipid Science and Technology</i> , 2005 , 107, 74-79	3	16
40	Incorporation of <i>Lactobacillus delbrueckii</i> subsp <i>lactis</i> (CIDCA 133) in cold-set gels made from high pressure-treated soybean proteins. <i>Food Hydrocolloids</i> , 2014 , 37, 34-39	10.6	15
39	Thermal Stability of Myofibrillar Proteins from Smooth and Striated Muscles of Scallop (<i>Chlamys tehuelchus</i>): A Differential Scanning Calorimetric Study. <i>Journal of Agricultural and Food Chemistry</i> , 1998 , 46, 3971-3976	5.7	15
38	Effect of Maize Resistant Starch and Transglutaminase: A Study of Fundamental and Empirical Rheology Properties of Pan Bread Dough. <i>Food and Bioprocess Technology</i> , 2014 , 7, 2865-2876	5.1	14
37	Influence of thermal treatment of food on the immunochemical quantification of Gliadin. <i>Food and Agricultural Immunology</i> , 1996 , 8, 195-203	2.9	13
36	A Method of Screening for Highly Inhibitory Lactic Acid Bacteria. <i>Journal of Food Protection</i> , 1996 , 59, 739-745	2.5	12
35	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	3	12
34	Amaranth starch-rich fraction properties modified by high-temperature heating. <i>Food Chemistry</i> , 2007 , 103, 927-934	8.5	11
33	Effect of amaranth proteins on the RAS system. In vitro, in vivo and ex vivo assays. <i>Food Chemistry</i> , 2020 , 308, 125601	8.5	11
32	Comparative behaviour of solutions and dispersions of amaranth proteins on their emulsifying properties. <i>Food Hydrocolloids</i> , 2018 , 74, 115-123	10.6	11
31	Influence of pH on Structure and Function of Amaranth (<i>Amaranthus hypochondriacus</i>) Protein Isolates. <i>Cereal Chemistry</i> , 2010 , 87, 448-453	2.4	10
30	Amaranth as a Source of Antihypertensive Peptides. <i>Frontiers in Plant Science</i> , 2020 , 11, 578631	6.2	10
29	Amaranth functional cookies exert potential antithrombotic and antihypertensive activities. <i>International Journal of Food Science and Technology</i> , 2019 , 54, 1506-1513	3.8	10
28	Antithrombotic Effects of <i>Amaranthus hypochondriacus</i> Proteins in Rats. <i>Plant Foods for Human Nutrition</i> , 2016 , 71, 19-27	3.9	9
27	Mature <i>Amaranthus hypochondriacus</i> seeds contain non-processed 11S precursors. <i>Phytochemistry</i> , 2008 , 69, 58-65	4	9
26	Immunochemical reactivity of soybean β -conglycinin subunits. <i>Food and Agricultural Immunology</i> , 2005 , 16, 17-28	2.9	9

25	Development of a High Protein Beverage Based on Amaranth. <i>Plant Foods for Human Nutrition</i> , 2020 , 75, 599-607	3.9	9
24	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	3.4	8
23	Identification of renin inhibitors peptides from amaranth proteins by docking protocols. <i>Journal of Functional Foods</i> , 2020 , 64, 103683	5.1	8
22	Effect of Acid Modification of Soy Glycinin on Its Interfacial and Emulsifying Properties. <i>JAOCS, Journal of the American Oil ChemistssSociety</i> , 2018 , 95, 313-323	1.8	7
21	Antioxidant Activity of Amaranth Protein Hydrolysate Against Thermal Oxidation of Vegetable Oils. <i>JAOCS, Journal of the American Oil ChemistssSociety</i> , 2014 , 91, 1583-1594	1.8	7
20	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	5.7	7
19	Amaranth proteins emulsions as delivery system of Angiotensin-I converting enzyme inhibitory peptides. <i>Food Hydrocolloids</i> , 2019 , 90, 154-161	10.6	7
18	Antiproliferative Effect of Amaranth Proteins and Peptides on HT-29 Human Colon Tumor Cell Line. <i>Plant Foods for Human Nutrition</i> , 2019 , 74, 107-114	3.9	7
17	Effect of the Incorporation of Amaranth (<i>Amaranthus Mantegazzianus</i>) into Fat- and Cholesterol-Rich Diets for Wistar Rats. <i>Journal of Food Science</i> , 2019 , 84, 3075-3082	3.4	6
16	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	3.4	6
15	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	4.3	5
14	Analysis of Anti-Prolamin Monoclonal Antibody Reactivity Using Prolamin Fractions Purified by Preparative Electrophoresis. <i>Food and Agricultural Immunology</i> , 2000 , 12, 41-52	2.9	5
13	Fractionation of Wheat, Barley, and Rye Prolamins by Cation Exchange FPLC. <i>Journal of Agricultural and Food Chemistry</i> , 1994 , 42, 2460-2465	5.7	5
12	Analysis of soluble proteins/aggregates derived from gluten-emulsifiers systems. <i>Food Research International</i> , 2012 , 46, 62-68	7	4
11	Characterization of Soybean Proteins fatty Acid Systems. <i>JAOCS, Journal of the American Oil ChemistssSociety</i> , 2010 , 87, 507-514	1.8	4
10	PARTIAL CHARACTERIZATION OF CHLOROPHYLLASE FROM STRAWBERRY FRUIT (<i>FRAGARIA ANANASSA</i> , DUCH.). <i>Journal of Food Biochemistry</i> , 1994 , 18, 213-226	3.3	4
9	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	6.1	4
8	CHANGES IN PROTEIN COMPOSITION DURING STRAWBERRY (<i>Fragaria Ananassa</i> Duch.) FRUIT RIPENING1. <i>Journal of Food Biochemistry</i> , 1996 , 20, 135-153	3.3	3

7	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	6	3
6	Immunoblotting of gliadins separated by acid PAGE: Analysis of electrotransference conditions. <i>Food and Agricultural Immunology</i> , 1997 , 9, 135-139	2.9	2
5	Heat induced conformational changes of whey proteins in model infant formulae: Effect of casein and inulin. <i>International Dairy Journal</i> , 2020 , 105, 104695	3.5	1
4	METACHROMATIC EFFECT IN HOMOLOGOUS GROUPS OF WHEAT, BARLEY AND RYE PROLAMINS. <i>Journal of Food Biochemistry</i> , 1994 , 18, 185-197	3.3	1
3	Identification and characterization of antioxidant peptides obtained from the bioaccessible fraction of β -lactalbumin hydrolysate. <i>Journal of Food Science</i> , 2021 , 86, 4479-4490	3.4	1
2	Data set on effect of amaranth proteins on the RAS system. , and assays. <i>Data in Brief</i> , 2020 , 29, 105168	1.2	
1	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	5.2	