# Mara Cristina An

## List of Publications by Year in Descending Order



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| 114 papers | 3,794 citations | 37 h-index | 57 g-index |
| 114 ext. papers | 4,168 ext. citations | 5 avg, IF | 5.49 L-index |

| # | Paper | IF | Citations |
|---|---|---|---|
| 114 | 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 | 6 | 3 |
| 113 | Identification and characterization of antioxidant peptides obtained from the bioaccessible fraction of αlactalbumin hydrolysate. *Journal of Food Science*, **2021**, 86, 4479-4490 | 3.4 | 1 |
| 112 | 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 | 5.2 | |
| 111 | Heat induced conformational changes of whey proteins in model infant formulae: Effect of casein and inulin. *International Dairy Journal*, **2020**, 105, 104695 | 3.5 | 1 |
| 110 | Data set on effect of amaranth proteins on the RAS system. , and assays. *Data in Brief*, **2020**, 29, 105168 | 1.2 | |
| 109 | Antioxidant activity, nutritional, and phenolic composition of sweet potato leaves as affected by harvesting period. *International Journal of Food Properties*, **2020**, 23, 178-188 | 3 | 12 |
| 108 | Identification of renin inhibitors peptides from amaranth proteins by docking protocols. *Journal of Functional Foods*, **2020**, 64, 103683 | 5.1 | 8 |
| 107 | Amaranth as a Source of Antihypertensive Peptides. *Frontiers in Plant Science*, **2020**, 11, 578631 | 6.2 | 10 |
| 106 | Development of a High Protein Beverage Based on Amaranth. *Plant Foods for Human Nutrition*, **2020**, 75, 599-607 | 3.9 | 9 |
| 105 | Effect of amaranth proteins on the RAS system. In vitro, in vivo and ex vivo assays. *Food Chemistry*, **2020**, 308, 125601 | 8.5 | 11 |
| 104 | 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 | 3.9 | 17 |
| 103 | Effect of the Incorporation of Amaranth (Amaranthus Mantegazzianus) into Fat- and Cholesterol-Rich Diets for Wistar Rats. *Journal of Food Science*, **2019**, 84, 3075-3082 | 3.4 | 6 |
| 102 | Amaranth functional cookies exert potential antithrombotic and antihypertensive activities. *International Journal of Food Science and Technology*, **2019**, 54, 1506-1513 | 3.8 | 10 |
| 101 | Amaranth proteins emulsions as delivery system of Angiotensin-I converting enzyme inhibitory peptides. *Food Hydrocolloids*, **2019**, 90, 154-161 | 10.6 | 7 |
| 100 | Antiproliferative Effect of Amaranth Proteins and Peptides on HT-29 Human Colon Tumor Cell Line. *Plant Foods for Human Nutrition*, **2019**, 74, 107-114 | 3.9 | 7 |
| 99 | Effect of Acid Modification of Soy Glycinin on Its Interfacial and Emulsifying Properties. *JAOCS, Journal of the American Oil ChemistssSociety*, **2018**, 95, 313-323 | 1.8 | 7 |
| 98 | Composite and nanocomposite films based on amaranth biopolymers. *Food Hydrocolloids*, **2018**, 74, 159-167 | 10.6 | 34 |

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| 97 | Comparative behaviour of solutions and dispersions of amaranth proteins on their emulsifying properties. *Food Hydrocolloids*, **2018**, 74, 115-123 | 10.6 | 11 |
| 96 | 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 | 6.1 | 4 |
| 95 | In Vitro Modulation of Renin-Angiotensin System Enzymes by Amaranth (Amaranthus hypochondriacus) Protein-Derived Peptides: Alternative Mechanisms Different from ACE Inhibition. *Journal of Agricultural and Food Chemistry*, **2017**, 65, 7415-7423 | 5.7 | 16 |
| 94 | Amaranth proteins foaming properties: Film rheology and foam stability - Part 2. *Colloids and Surfaces B: Biointerfaces*, **2016**, 141, 643-650 | 6 | 17 |
| 93 | Antithrombotic Effects of Amaranthus hypochondriacus Proteins in Rats. *Plant Foods for Human Nutrition*, **2016**, 71, 19-27 | 3.9 | 9 |
| 92 | Peptides of amaranth were targeted as containing sequences with potential anti-inflammatory properties. *Journal of Functional Foods*, **2016**, 21, 463-473 | 5.1 | 44 |
| 91 | Identification and characterization of antioxidant peptides obtained by gastrointestinal digestion of amaranth proteins. *Food Chemistry*, **2016**, 197 Pt B, 1160-7 | 8.5 | 73 |
| 90 | Amaranth peptides with antithrombotic activity released by simulated gastrointestinal digestion. *Journal of Functional Foods*, **2016**, 20, 204-214 | 5.1 | 41 |
| 89 | Antithrombotic and Antioxidant Activity of Amaranth Hydrolysate Obtained by Activation of an Endogenous Protease. *Plant Foods for Human Nutrition*, **2016**, 71, 174-82 | 3.9 | 22 |
| 88 | 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 | 6.8 | 30 |
| 87 | The anti-inflammatory SSEDIKE peptide from Amaranth seeds modulates IgE-mediated food allergy. *Journal of Functional Foods*, **2016**, 25, 579-587 | 5.1 | 24 |
| 86 | Amaranth Sprouts: A Potential Health Promoting and Nutritive Natural Food. *International Journal of Food Properties*, **2015**, 18, 2688-2698 | 3 | 17 |
| 85 | High hydrostatic pressure improves protein solubility and dispersion stability of mineral-added soybean protein isolate. *Food Hydrocolloids*, **2015**, 43, 629-635 | 10.6 | 40 |
| 84 | Potential antithrombotic activity detected in amaranth proteins and its hydrolysates. *LWT - Food Science and Technology*, **2015**, 60, 171-177 | 5.4 | 47 |
| 83 | Amaranth lectin presents potential antitumor properties. *LWT - Food Science and Technology*, **2015**, 60, 478-485 | 5.4 | 31 |
| 82 | Amaranth protein films prepared with high-pressure treated proteins. *Journal of Food Engineering*, **2015**, 166, 38-44 | 6 | 32 |
| 81 | 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, 371-9 | 3.9 | 19 |
| 80 | Amaranth protein films reinforced with maize starch nanocrystals. *Food Hydrocolloids*, **2015**, 47, 146-157 | 10.6 | 74 |

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| 79 | Amaranth peptides from simulated gastrointestinal digestion: antioxidant activity against reactive species. *Plant Foods for Human Nutrition*, **2015**, 70, 27-34 | 3.9 | 45 |
| 78 | Interaction of modified celluloses and pectins with gluten proteins. *Food Hydrocolloids*, **2014**, 35, 91-99 | 10.6 | 57 |
| 77 | Effect of amaranth flour (Amaranthus mantegazzianus) on the technological and sensory quality of bread wheat pasta. *Food Science and Technology International*, **2014**, 20, 127-35 | 2.6 | 18 |
| 76 | Antioxidant Activity of Amaranth Protein Hydrolysate Against Thermal Oxidation of Vegetable Oils. *JAOCS, Journal of the American Oil ChemistssSociety*, **2014**, 91, 1583-1594 | 1.8 | 7 |
| 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 | 10.6 | 15 |
| 74 | 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 | 5.1 | 14 |
| 73 | Amaranth protein films from thermally treated proteins. *Journal of Food Engineering*, **2013**, 119, 573-579 | 6 | 16 |
| 72 | Amaranth proteins foaming properties: adsorption kinetics and foam formation--part 1. *Colloids and Surfaces B: Biointerfaces*, **2013**, 105, 319-27 | 6 | 25 |
| 71 | Emulsifiers: Effects on Quality of Fibre-Enriched Wheat Bread. *Food and Bioprocess Technology*, **2013**, 6, 1228-1239 | 5.1 | 16 |
| 70 | Changes in secondary structure of gluten proteins due to emulsifiers. *Journal of Molecular Structure* , **2013**, 1033, 51-58 | 3.4 | 57 |
| 69 | 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 | 4.3 | 17 |
| 68 | Interfacial and emulsifying properties of amaranth (Amaranthus hypochondriacus) protein isolates under different conditions of pH. *LWT - Food Science and Technology*, **2012**, 45, 1-7 | 5.4 | 16 |
| 67 | Functional properties and microstructure of cowpea cultivated in north-east Argentina. *LWT - Food Science and Technology*, **2012**, 49, 123-130 | 5.4 | 16 |
| 66 | Physicochemical and structural properties of amaranth protein isolates treated with high pressure. *Innovative Food Science and Emerging Technologies*, **2012**, 14, 11-17 | 6.8 | 29 |
| 65 | Analysis of soluble proteins/aggregates derived from gluten-emulsifiers systems. *Food Research International*, **2012**, 46, 62-68 | 7 | 4 |
| 64 | Amaranth seed protein hydrolysates have in vivo and in vitro antihypertensive activity. *Food Chemistry*, **2011**, 126, 878-884 | 8.5 | 79 |
| 63 | Influence of pH on Structure and Function of Amaranth (Amaranthus hypochondriacus) Protein Isolates. *Cereal Chemistry*, **2010**, 87, 448-453 | 2.4 | 10 |
| 62 | Amaranth proteins as a source of antioxidant peptides: Effect of proteolysis. *Food Research International*, **2010**, 43, 315-322 | 7 | 93 |

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| 61 | Potential antitumor properties of a protein isolate obtained from the seeds of Amaranthus mantegazzianus. *European Journal of Nutrition*, **2010**, 49, 73-82 | 5.2 | 54 |
| 60 | Optimization of Additive Combination for Improved Soy□Wheat Bread Quality. *Food and Bioprocess Technology*, **2010**, 3, 395-405 | 5.1 | 56 |
| 59 | Characterization of Soybean Proteins□Fatty Acid Systems. *JAOCS, Journal of the American Oil ChemistssSociety*, **2010**, 87, 507-514 | 1.8 | 4 |
| 58 | Structural and functional properties of soy protein isolate and cod gelatin blend films. *Food Hydrocolloids*, **2009**, 23, 2094-2101 | 10.6 | 144 |
| 57 | Stability of quinoa flour proteins (Chenopodium quinoa Willd.) during storage. *International Journal of Food Science and Technology*, **2009**, 44, 2013-2020 | 3.8 | 39 |
| 56 | 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 | 4.3 | 5 |
| 55 | Mature Amaranthus hypochondriacus seeds contain non-processed 11S precursors. *Phytochemistry*, **2008**, 69, 58-65 | 4 | 9 |
| 54 | Lipid and protein deterioration during the chilled storage of minced sea salmon (Pseudopercis semifasciata). *Journal of the Science of Food and Agriculture*, **2007**, 87, 2239-2246 | 4.3 | 31 |
| 53 | Amaranth starch-rich fraction properties modified by high-temperature heating. *Food Chemistry*, **2007**, 103, 927-934 | 8.5 | 11 |
| 52 | 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 | 4.3 | 84 |
| 51 | Effect of amylose on starch pastes viscoelasticity and cooked grains stickiness in rice from seven argentine genotypes. *Food Research International*, **2006**, 39, 660-666 | 7 | 23 |
| 50 | □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 | 5.3 | 36 |
| 49 | Immunochemical reactivity of soybean □conglycinin subunits. *Food and Agricultural Immunology*, **2005**, 16, 17-28 | 2.9 | 9 |
| 48 | Storage of sunflower-seeds: variation on the wax content of the oil. *European Journal of Lipid Science and Technology*, **2005**, 107, 74-79 | 3 | 16 |
| 47 | 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 | 4.3 | 81 |
| 46 | Development of an immunochemical method to detect Lactobacillus kefir. *Food and Agricultural Immunology*, **2005**, 16, 221-233 | 2.9 | 20 |
| 45 | 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, 6023-9 | 5.7 | 47 |
| 44 | Dynamic properties of soy globulin adsorbed films at the air-water interface. *Journal of Colloid and Interface Science*, **2003**, 268, 50-7 | 9.3 | 53 |

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| 43 | Effects of Yeast Freezing in Frozen Dough. *Cereal Chemistry*, **2003**, 80, 454-458 | 2.4 | 63 |
| 42 | 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, 5719-26 | 5.7 | 22 |
| 41 | Effect of freezing and frozen storage of doughs on bread quality. *Journal of Agricultural and Food Chemistry*, **2001**, 49, 913-8 | 5.7 | 129 |
| 40 | Polyphenoloxidase activity from strawberry fruit (Fragaria ananassa, Duch., cv Selva): characterisation and partial purification. *Journal of the Science of Food and Agriculture*, **2000**, 80, 1421-1427 | 2.3 | 68 |
| 39 | Analysis of Anti-Prolamin Monoclonal Antibody Reactivity Using Prolamin Fractions Purified by Preparative Electrophoresis. *Food and Agricultural Immunology*, **2000**, 12, 41-52 | 2.9 | 5 |
| 38 | Heat-induced phenomena in soy protein suspensions. Rheometric data and theoretical interpretation. *Journal of Agricultural and Food Chemistry*, **1999**, 47, 893-900 | 5.7 | 18 |
| 37 | Preparative fractionation of gliadins by electrophoresis at pH 3.1 (A-PAGE). *Journal of Agricultural and Food Chemistry*, **1999**, 47, 3243-7 | 5.7 | 17 |
| 36 | Effect of pH and Protein Concentration on Rheological Behavior of Acidic Soybean Protein Gels. *Journal of Agricultural and Food Chemistry*, **1998**, 46, 3039-3046 | 5.7 | 28 |
| 35 | Thermal Stability of Myofibrillar Proteins from Smooth and Striated Muscles of Scallop (Chlamys tehuelchus): A Differential Scanning Calorimetric Study. *Journal of Agricultural and Food Chemistry*, **1998**, 46, 3971-3976 | 5.7 | 15 |
| 34 | 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 | 5.7 | 102 |
| 33 | Development of high-sensitive enzyme immunoassays for gliadin quantification using the streptavidin-biotin amplification system. *Food and Agricultural Immunology*, **1998**, 10, 143-155 | 2.9 | 19 |
| 32 | Immunoblotting of gliadins separated by acid PAGE: Analysis of electrotransference conditions. *Food and Agricultural Immunology*, **1997**, 9, 135-139 | 2.9 | 2 |
| 31 | Heat Treatments Delay Ripening and Postharvest Decay of Strawberry Fruit. *Journal of Agricultural and Food Chemistry*, **1997**, 45, 4589-4594 | 5.7 | 97 |
| 30 | Thermal and Electrophoretic Behavior, Hydrophobicity, and Some Functional Properties of Acid-Treated Soy Isolates. *Journal of Agricultural and Food Chemistry*, **1996**, 44, 1881-1889 | 5.7 | 64 |
| 29 | 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 | 5.7 | 23 |
| 28 | Analysis of Structural Properties and Immunochemical Reactivity of Heat-Treated Ovalbumin. *Journal of Agricultural and Food Chemistry*, **1996**, 44, 3793-3798 | 5.7 | 25 |
| 27 | pH-Induced Modifications in the Thermal Stability of Soybean Protein Isolates. *Journal of Agricultural and Food Chemistry*, **1996**, 44, 3005-3009 | 5.7 | 43 |
| 26 | Calorimetric Study of Soybean Protein Isolates: Effect of Calcium and Thermal Treatments. *Journal of Agricultural and Food Chemistry*, **1996**, 44, 3751-3756 | 5.7 | 49 |

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| 25 | A Method of Screening for Highly Inhibitory Lactic Acid Bacteria. *Journal of Food Protection*, **1996**, 59, 739-745 | 2.5 | 12 |
| 24 | CHANGES IN PROTEIN COMPOSITION DURING STRAWBERRY (Fragaria ananassa Duch.) FRUIT RIPENING1. *Journal of Food Biochemistry*, **1996**, 20, 135-153 | 3.3 | 3 |
| 23 | Influence of thermal treatment of food on the immunochemical quantification of Gliadin. *Food and Agricultural Immunology*, **1996**, 8, 195-203 | 2.9 | 13 |
| 22 | 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 | 5.7 | 7 |
| 21 | Soy Protein Isolate Components and Their Interactions. *Journal of Agricultural and Food Chemistry*, **1995**, 43, 1762-1767 | 5.7 | 89 |
| 20 | Partial Reduction of Soy Protein Isolate Disulfide Bonds. *Journal of Agricultural and Food Chemistry*, **1995**, 43, 2001-2006 | 5.7 | 41 |
| 19 | Gelation of Soybean Protein Isolates in Acidic Conditions. Effect of pH and Protein Concentration. *Journal of Agricultural and Food Chemistry*, **1995**, 43, 2356-2361 | 5.7 | 69 |
| 18 | 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 | 5.7 | 194 |
| 17 | Optimization of a competitive ELISA with polyclonal antibodies for quantification of prolamins in foods. *Food and Agricultural Immunology*, **1995**, 7, 333-343 | 2.9 | 43 |
| 16 | Peroxidase from Strawberry Fruit (Fragaria ananassa Duch.): Partial Purification and Determination of Some Properties. *Journal of Agricultural and Food Chemistry*, **1995**, 43, 2596-2601 | 5.7 | 107 |
| 15 | METACHROMATIC EFFECT IN HOMOLOGOUS GROUPS OF WHEAT, BARLEY AND RYE PROLAMINS. *Journal of Food Biochemistry*, **1994**, 18, 185-197 | 3.3 | 1 |
| 14 | PARTIAL CHARACTERIZATION OF CHLOROPHYLLASE FROM STRAWBERRY FRUIT (FRAGARIA ANANASSA, DUCH.). *Journal of Food Biochemistry*, **1994**, 18, 213-226 | 3.3 | 4 |
| 13 | Thermal Denaturation of Aulacomya ater ater (Molina) Myofibrillar Proteins: A Differential Scanning Calorimetric Study. *Journal of Agricultural and Food Chemistry*, **1994**, 42, 873-877 | 5.7 | 19 |
| 12 | Fractionation of Wheat, Barley, and Rye Prolamins by Cation Exchange FPLC. *Journal of Agricultural and Food Chemistry*, **1994**, 42, 2460-2465 | 5.7 | 5 |
| 11 | Proteolytic Activity of Lactobacillus bulgaricus Grown in Milk. *Journal of Dairy Science*, **1993**, 76, 1498-1505 | 4 | 17 |
| 10 | 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 | 5.7 | 37 |
| 9 | 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 | 5.7 | 49 |
| 8 | Thermal Denaturation in Fish Muscle Proteins During Gelling: Effect of Spawning Condition. *Journal of Food Science*, **1991**, 56, 281-284 | 3.4 | 22 |

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| 7 | Water imbibing capacity of soy protein isolates: influence of protein denaturation. *Journal of Agricultural and Food Chemistry*, **1991**, 39, 1386-1391 | 5.7 | 23 |
| 6 | Electrophoretic, solubility and functional properties of commercial soy protein isolates. *Journal of Agricultural and Food Chemistry*, **1991**, 39, 1029-1032 | 5.7 | 114 |
| 5 | Thermal Denaturation of Hake (Merluccius hubbsi) Myofibrillar Proteins. A Differential Scanning Calorimetric and Electrophoretic Study. *Journal of Food Science*, **1990**, 55, 683-687 | 3.4 | 47 |
| 4 | 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 | 3.4 | 6 |
| 3 | Effect of Water Activity aw of Milk on acid Production by Streptococcus thermophilus and Lactobacillus bulgaricus. *Journal of Food Science*, **1989**, 54, 917-921 | 3.4 | 17 |
| 2 | Interaction of Antibiotics and Water Activity on Streptococcus thermophilus and Lactobacillus bulgaricus. *Journal of Food Science*, **1989**, 54, 922-924 | 3.4 | 8 |
| 1 | Freezing rate effects on the drip loss of frozen beef. *Meat Science*, **1980**, 4, 1-14 | 6.4 | 108 |