

Vania Urias-Orona

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/7386967/publications.pdf>

Version: 2024-02-01

12

papers

228

citations

1040056

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1372567

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all docs

12

docs citations

12

times ranked

322

citing authors

#	ARTICLE	IF	CITATIONS
1	Component Analysis and Free Radicals Scavenging Activity of <i>Cicer arietinum</i> L. Husk Pectin. <i>Molecules</i> , 2010, 15, 6948-6955.	3.8	33
2	Dietary Fiber from Chickpea (<i>Cicer arietinum</i>) and Soybean (<i>Glycine max</i>) Husk Byproducts as Baking Additives: Functional and Nutritional Properties. <i>Molecules</i> , 2019, 24, 991.	3.8	32
3	Chickpea (<i>Cicer arietinum</i>) and Soybean (<i>Glycine max</i>) Hulls: Byproducts with Potential Use as a Source of High Value-Added Food Products. <i>Waste and Biomass Valorization</i> , 2017, 8, 1199-1203.	3.4	29
4	Chromatic, Phenolic and Antioxidant Properties of <i style='mso-bidi-font-style: normal'>Sorghum bicolor</i> Genotypes. <i>Notulae Botanicae Horti Agrobotanici Cluj-Napoca</i> , 2015, 43, 366-370.	1.1	28
5	Alkali-Extracted Feruloylated Arabinoxylans from Nixtamalized Maize Bran Byproduct: A Synonymous with Soluble Antioxidant Dietary Fiber. <i>Waste and Biomass Valorization</i> , 2020, 11, 403-409.	3.4	27
6	Chromatic, Nutritional and Nutraceutical Properties of Pigmented Native Maize (<i>Zea mays</i> L.) Genotypes from the Northeast of Mexico. <i>Arabian Journal for Science and Engineering</i> , 2020, 45, 95-112.	3.0	27
7	Physicochemical, Functional, and Nutraceutical Properties of Eggplant Flours Obtained by Different Drying Methods. <i>Molecules</i> , 2018, 23, 3210.	3.8	26
8	Feruloylated Arabinoxylans from Nixtamalized Maize Bran Byproduct: A Functional Ingredient in Frankfurter Sausages. <i>Molecules</i> , 2019, 24, 2056.	3.8	12
9	Effect of laccase from <i>< i>Trametes maxima</i></i> CUI1 on physicochemical quality of bread. <i>Cogent Food and Agriculture</i> , 2017, 3, 1328762.	1.4	11
10	Changes in phenolics and antioxidant capacity during short storage of ready-to-drink green tea (<i>Camellia sinensis</i>) beverage at commercial conditions. <i>Bragantia</i> , 2019, 78, 141-145.	1.3	3
11	Efecto de termosonicaciÃ³n y pasteurizaciÃ³n sobre propiedades fisicoquÃ¢micas, microbiolÃ³gicas y nutracÃ©uticas en bebidas de maÃ±z. <i>Biotecnia</i> , 2021, 23, 92-101.	0.3	0
12	Dieta cetogÃ©nica como alternativa en el tratamiento de la obesidad. <i>RESPYN Revista De Salud PÃºblica Y NutriciÃ³n</i> , 2021, 20, 46-57.	0.1	0