

# Vania Urias-Orona

## List of Publications by Year in descending order

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

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12  
papers

228  
citations

1040056

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1372567

10  
g-index

12  
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12  
docs citations

12  
times ranked

322  
citing authors

#	ARTICLE	IF	CITATIONS
1	Efecto de termosonicación y pasteurización sobre propiedades fisicoquímicas, microbiológicas y nutraceuticas en bebidas de maíz. <i>Biotecnia</i> , 2021, 23, 92-101.	0.3	0
2	Dieta cetogénica como alternativa en el tratamiento de la obesidad. <i>RESPYN Revista De Salud Pública Y Nutrición</i> , 2021, 20, 46-57.	0.1	0
3	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
4	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
5	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
6	Feruloylated Arabinoxylans from Nixtamalized Maize Bran Byproduct: A Functional Ingredient in Frankfurter Sausages. <i>Molecules</i> , 2019, 24, 2056.	3.8	12
7	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
8	Physicochemical, Functional, and Nutraceutical Properties of Eggplant Flours Obtained by Different Drying Methods. <i>Molecules</i> , 2018, 23, 3210.	3.8	26
9	Effect of laccase from <i>Trametes maxima</i> CU1 on physicochemical quality of bread. <i>Cogent Food and Agriculture</i> , 2017, 3, 1328762.	1.4	11
10	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
11	Chromatic, Phenolic and Antioxidant Properties of <i>Sorghum bicolor</i> Genotypes. <i>Notulae Botanicae Horti Agrobotanici Cluj-Napoca</i> , 2015, 43, 366-370.	1.1	28
12	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