

Edith O Cuevas-Rodríguez

List of Publications by Year in descending order

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Version: 2024-02-01

39
papers

1,056
citations

331259

21
h-index

433756

31
g-index

40
all docs

40
docs citations

40
times ranked

1165
citing authors

#	ARTICLE	IF	CITATIONS
1	Characterization of Anthocyanins and Proanthocyanidins in Wild and Domesticated Mexican Blackberries (<i>Rubus</i> spp.). <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 7458-7464.	2.4	79
2	Tempeh flour from chickpea (<i>Cicer arietinum</i> L.) nutritional and physicochemical properties. <i>Food Chemistry</i> , 2008, 106, 106-112.	4.2	66
3	Inhibition of Pro-inflammatory Responses and Antioxidant Capacity of Mexican Blackberry (<i>Rubus</i> spp.) Extracts. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 9542-9548.	2.4	66
4	Increasing the Antioxidant Activity, Total Phenolic and Flavonoid Contents by Optimizing the Germination Conditions of Amaranth Seeds. <i>Plant Foods for Human Nutrition</i> , 2014, 69, 196-202.	1.4	63
5	Solid state fermentation process for producing chickpea (<i>Cicer arietinum</i> L) tempeh flour. Physicochemical and nutritional characteristics of the product. <i>Journal of the Science of Food and Agriculture</i> , 2004, 84, 271-278.	1.7	59
6	Effect of sodium selenite on isoflavonoid contents and antioxidant capacity of chickpea (<i>Cicer</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 54	4.2	58
7	Phytochemicals and Antioxidant Capacity of Tortillas Obtained after Lime-Cooking Extrusion Process of Whole Pigmented Mexican Maize. <i>Plant Foods for Human Nutrition</i> , 2012, 67, 178-185.	1.4	57
8	Improvement of Chia Seeds with Antioxidant Activity, GABA, Essential Amino Acids, and Dietary Fiber by Controlled Germination Bioprocess. <i>Plant Foods for Human Nutrition</i> , 2017, 72, 345-352.	1.4	51
9	The optimization of the extrusion process when using maize flour with a modified amino acid profile for making tortillas. <i>International Journal of Food Science and Technology</i> , 2006, 41, 727-736.	1.3	45
10	Quality protein maize (<i>Zea mays</i> L.) tempeh flour through solid state fermentation process. <i>LWT - Food Science and Technology</i> , 2004, 37, 59-67.	2.5	39
11	Optimal germination condition impacts on the antioxidant activity and phenolic acids profile in pigmented desi chickpea (<i>Cicer arietinum</i> L.) seeds. <i>Journal of Food Science and Technology</i> , 2018, 55, 638-647.	1.4	39
12	<i>In vitro</i> gastrointestinal digestion impact on stability, bioaccessibility and antioxidant activity of polyphenols from wild and commercial blackberries (<i>Rubus</i> spp.). <i>Food and Function</i> , 2021, 12, 7358-7378.	2.1	36
13	Effect of traditional nixtamalization on anthocyanin content and profile in Mexican blue maize (<i>Zea</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 54	2.5	34
14	Nixtamalized Flour From Quality Protein Maize (<i>Zea mays</i> L). Optimization of Alkaline Processing. <i>Plant Foods for Human Nutrition</i> , 2004, 59, 35-44.	1.4	31
15	Nutritional properties of tempeh flour from quality protein maize (<i>Zea mays</i> L.). <i>LWT - Food Science and Technology</i> , 2006, 39, 1072-1079.	2.5	31
16	Carotenoid composition and antioxidant activity of tortillas elaborated from pigmented maize landrace by traditional nixtamalization or lime cooking extrusion process. <i>Journal of Cereal Science</i> , 2016, 69, 64-70.	1.8	27
17	Instant flour from quality protein maize (<i>Zea mays</i> L). Optimization of extrusion process. <i>LWT - Food Science and Technology</i> , 2003, 36, 685-695.	2.5	26
18	Amaranth Protein Hydrolysates Efficiently Reduce Systolic Blood Pressure in Spontaneously Hypertensive Rats. <i>Molecules</i> , 2017, 22, 1905.	1.7	25

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19	Impact of processing on the in vitro protein quality, bioactive compounds, and antioxidant potential of 10 selected pulses. , 2021, 3, e88.		25
20	Solid-state bioconversion of chickpea (<i>Cicer arietinum</i>) by <i>Rhizopus oligosporus</i> to improve total phenolic content, antioxidant activity and hypoglycemic functionality. International Journal of Food Sciences and Nutrition, 2014, 65, 558-564.	1.3	23
21	Improving Polyphenolic Compounds: Antioxidant Activity in Chickpea Sprouts through Elicitation with Hydrogen Peroxide. Foods, 2020, 9, 1791.	1.9	23
22	Amaranth-hydrolyzate enriched cookies reduce the systolic blood pressure in spontaneously hypertensive rats. Journal of Functional Foods, 2020, 64, 103613.	1.6	22
23	Phenolic Acids Profiles and Cellular Antioxidant Activity in Tortillas Produced from Mexican Maize Landrace Processed by Nixtamalization and Lime Extrusion Cooking. Plant Foods for Human Nutrition, 2017, 72, 314-320.	1.4	21
24	Physical, Compositional, and Wet-Milling Characteristics of Mexican Blue Maize (<i>Zea mays</i> L.) Landrace. Cereal Chemistry, 2015, 92, 491-496.	1.1	14
25	Germination in Optimal Conditions as Effective Strategy to Improve Nutritional and Nutraceutical Value of Underutilized Mexican Blue Maize Seeds. Plant Foods for Human Nutrition, 2019, 74, 192-199.	1.4	14
26	Anti-oxidant and anti-proliferative effect of anthocyanin enriched fractions from two Mexican wild blackberries (<i>Rubus</i> spp.) on HepG2 and glioma cell lines. Journal of Berry Research, 2020, 10, 513-529.	0.7	12
27	Enhancement of nutritional properties, and antioxidant and antihypertensive potential of black common bean seeds by optimizing the solid state bioconversion process. International Journal of Food Sciences and Nutrition, 2015, 66, 498-504.	1.3	11
28	Solid State Bioconversion for Producing Common Bean (<i>Phaseolus</i>) Antihypertensive Potential. Food and Nutrition Sciences (Print), 2013, 04, 480-490.	0.2	9
29	In vitro digestion properties of native isolated starches from Mexican blue maize (<i>Zea mays</i> L.) landrace. LWT - Food Science and Technology, 2018, 93, 384-389.	2.5	8
30	Nutritional and antioxidant potential of a desert underutilized legume – tepary bean (<i>Phaseolus</i>)	0.8	10
31	Characterization of tannins from two wild blackberries (<i>Rubus</i> spp) by LC-ESI-MS/MS, NMR and antioxidant capacity. Journal of Food Measurement and Characterization, 2019, 13, 2265-2274.	1.6	8
32	Assessing the Sensitizing and Allergenic Potential of the Albumin and Globulin Fractions from Amaranth (<i>Amaranthus hypochondriacus</i>) Grains before and after an Extrusion Process. Medicina (Lithuania), 2019, 55, 72.	0.8	6
33	Nixtamalized Instant Flour from Corn (<i>Zea mays</i> L.) Meal: Optimization of Nixtamalization Conditions. Cereal Chemistry, 2009, 86, 7-11.	1.1	5
34	Production of Bio-ethylene From Wastes of Microalgae to Biodiesel Biorefinery. Waste and Biomass Valorization, 2019, 10, 377-386.	1.8	5
35	Anti-inflammatory and antioxidant phenolic compounds. , 2022, , 165-180.		4
36	Profiling modifications in physicochemical, chemical and antioxidant properties of wild blackberry (<i>Rubus</i> sp.) during fermentation with EC 1118 yeast. Journal of Food Science and Technology, 2021, 58, 4654-4665.	1.4	2

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37	Functional gluten-free beverage elaborated from whole quinoa and defatted chia extruded flours: antioxidant and antihypertensive potentials. <i>Acta Universitaria</i> , 0, 32, 1-22.	0.2	2
38	Alimento funcional para adultos mayores producido por extrusión a partir de granos integrales de maíz/frijol común. <i>Acta Universitaria</i> , 0, 31, 1-18.	0.2	0
39	Effect of germination and UV-B elicitation on chemical compositions, antioxidant activities, and phytochemical contents of underutilised Mexican blue maize seeds. , 2022, 29, 300-310.		0