Edith O Cuevas-RodrÃ-guez

List of Publications by Year
in descending order

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	Anti-inflammatory and antioxidant phenolic compounds. , 2022, , 165-180.		4
2	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
3	Profiling modifications in physicochemical, chemical and antioxidant properties of wild blackberry (Rubus sp.) during fermentation with EC 1118 yeast. Journal of Food Science and Technology, 2021, 58, 4654-4665.	1.4	2
4	Impact of processing on the in vitro protein quality, bioactive compounds, and antioxidant potential of 10 selected pulses. , 2021, 3, e88.		25
5	In vitro gastrointestinal digestion impact on stability, bioaccessibility and antioxidant activity of polyphenols from wild and commercial blackberries (Rubus spp.). Food and Function, 2021, 12, 7358-7378.	2.1	36
6	Amaranth-hydrolyzate enriched cookies reduce the systolic blood pressure in spontaneously hypertensive rats. Journal of Functional Foods, 2020, 64, 103613.	1.6	22
7	Improving Polyphenolic Compounds: Antioxidant Activity in Chickpea Sprouts through Elicitation with Hydrogen Peroxide. Foods, 2020, 9, 1791.	1.9	23
8	Anti-oxidant and anti-proliferative effect of anthocyanin enriched fractions from two Mexican wild blackberries (Rubus spp.) on HepG2 and glioma cell lines. Journal of Berry Research, 2020, 10, 513-529.	0.7	12
9	Characterization of tannins from two wild blackberries (Rubus spp) by LCâ€“ESIâ€“MS/MS, NMR and antioxidant capacity. Journal of Food Measurement and Characterization, 2019, 13, 2265-2274.	1.6	8
10	Assessing the Sensitizing and Allergenic Potential of the Albumin and Globulin Fractions from Amaranth (Amaranthus hypochondriacus) Grains before and after an Extrusion Process. Medicina (Lithuania), 2019, 55, 72.	0.8	6
11	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
12	Production of Bio-ethylene From Wastes of Microalgae to Biodiesel Biorefinery. Waste and Biomass Valorization, 2019, 10, 377-386.	1.8	5
13	In vitro digestion properties of native isolated starches from Mexican blue maize (Zea mays L.) landrace. LWT - Food Science and Technology, 2018, 93, 384-389.	2.5	8
14	Optimal germination condition impacts on the antioxidant activity and phenolic acids profile in pigmented desi chickpea (Cicer arietinum L.) seeds. Journal of Food Science and Technology, 2018, 55, 638-647.	1.4	39
15	Nutritional and antioxidant potential of a desert underutilized legume â€“ tepary bean (Phaseolus) Tj ETQq1 1 0.784314 rgBT /Overlo	0.8	8
16	Effect of sodium selenite on isoflavonoid contents and antioxidant capacity of chickpea (Cicer) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 14	4.2	58
17	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
18	Improvement of Chia Seeds with Antioxidant Activity, GABA, Essential Amino Acids, and Dietary Fiber by Controlled Germination Bioprocess. Plant Foods for Human Nutrition, 2017, 72, 345-352.	1.4	51

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19	Amaranth Protein Hydrolysates Efficiently Reduce Systolic Blood Pressure in Spontaneously Hypertensive Rats. Molecules, 2017, 22, 1905.	1.7	25
20	Carotenoid composition and antioxidant activity of tortillas elaborated from pigmented maize landrace by traditional nixtamalization or lime cooking extrusion process. Journal of Cereal Science, 2016, 69, 64-70.	1.8	27
21	Effect of traditional nixtamalization on anthocyanin content and profile in Mexican blue maize (Zea) Tj ETQq1 1 0.784314 rgBT /Overlock	2.5	34
22	Physical, Compositional, and Wetâ€Milling Characteristics of Mexican Blue Maize (Zea mays L.) Landrace. Cereal Chemistry, 2015, 92, 491-496.	1.1	14
23	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
24	Solid-state bioconversion of chickpea (Cicer arietinumL.) byRhizopus oligosporusto improve total phenolic content, antioxidant activity and hypoglycemic functionality. International Journal of Food Sciences and Nutrition, 2014, 65, 558-564.	1.3	23
25	Increasing the Antioxidant Activity, Total Phenolic and Flavonoid Contents by Optimizing the Germination Conditions of Amaranth Seeds. Plant Foods for Human Nutrition, 2014, 69, 196-202.	1.4	63
26	Solid State Bioconversion for Producing Common Bean (<i>Phaseolus</i>) Tj ETQq0 0 0 rgBT /Overlock 1 Antihypertensive Potential. Food and Nutrition Sciences (Print), 2013, 04, 480-490.	0.2	9
27	Phytochemicals and Antioxidant Capacity of Tortillas Obtained after Lime-Cooking Extrusion Process of Whole Pigmented Mexican Maize. Plant Foods for Human Nutrition, 2012, 67, 178-185.	1.4	57
28	Characterization of Anthocyanins and Proanthocyanidins in Wild and Domesticated Mexican Blackberries (Rubus spp.). Journal of Agricultural and Food Chemistry, 2010, 58, 7458-7464.	2.4	79
29	Inhibition of Pro-inflammatory Responses and Antioxidant Capacity of Mexican Blackberry (Rubus spp.) Extracts. Journal of Agricultural and Food Chemistry, 2010, 58, 9542-9548.	2.4	66
30	Nixtamalized Instant Flour from Corn (Zea mays L.) Meal: Optimization of Nixtamalization Conditions. Cereal Chemistry, 2009, 86, 7-11.	1.1	5
31	Tempeh flour from chickpea (Cicer arietinum L.) nutritional and physicochemical properties. Food Chemistry, 2008, 106, 106-112.	4.2	66
32	Nutritional properties of tempeh flour from quality protein maize (Zea mays L.). LWT - Food Science and Technology, 2006, 39, 1072-1079.	2.5	31
33	The optimization of the extrusion process when using maize flour with a modified amino acid profile for making tortillas. International Journal of Food Science and Technology, 2006, 41, 727-736.	1.3	45
34	Nixtamalized Flour From Quality Protein Maize (Zea mays L). Optimization of Alkaline Processing. Plant Foods for Human Nutrition, 2004, 59, 35-44.	1.4	31
35	Solid state fermentation process for producing chickpea(Cicer arietinum L) tempeh flour. Physicochemical and nutritional characteristics of the product. Journal of the Science of Food and Agriculture, 2004, 84, 271-278.	1.7	59
36	Quality protein maize (Zea mays L.) tempeh flour through solid state fermentation process. LWT - Food Science and Technology, 2004, 37, 59-67.	2.5	39

#	Article	IF	Citations
37	Instant flour from quality protein maize (Zea mays L). Optimization of extrusion process. LWT - Food Science and Technology, 2003, 36, 685-695.	2.5	26
38	Alimento funcional para adultos mayores producido por extrusiÃ³n a partir de granos integrales de maÃz/frijol comÃºn. Acta Universitaria, 0, 31, 1-18.	0.2	0
39	Functional gluten-free beverage elaborated from whole quinoa and defatted chia extruded flours: antioxidant and antihypertensive potentials. Acta Universitaria, 0, 32, 1-22.	0.2	2