

Ana Maria Calderon de la Barca

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/806298/publications.pdf>

Version: 2024-02-01

72
papers

1,641
citations

331259

21
h-index

301761

39
g-index

77
all docs

77
docs citations

77
times ranked

2240
citing authors

#	ARTICLE	IF	CITATIONS
1	Fecal microbiota imbalance in Mexican children with type 1 diabetes. <i>Scientific Reports</i> , 2014, 4, 3814.	1.6	193
2	Molecular Characterization of Arginine Kinase, an Allergen from the Shrimp <i>Litopenaeus vannamei</i> . <i>International Archives of Allergy and Immunology</i> , 2007, 144, 23-28.	0.9	148
3	Gluten-Free Breads and Cookies of Raw and Popped Amaranth Flours with Attractive Technological and Nutritional Qualities. <i>Plant Foods for Human Nutrition</i> , 2010, 65, 241-246.	1.4	119
4	Diet, Microbiota and Immune System in Type 1 Diabetes Development and Evolution. <i>Nutrients</i> , 2015, 7, 9171-9184.	1.7	93
5	Molecular rearrangements in extrusion processes for the production of amaranth-enriched, gluten-free rice pasta. <i>LWT - Food Science and Technology</i> , 2012, 47, 421-426.	2.5	85
6	Risk assessment of genetically modified crops for nutrition and health. <i>Nutrition Reviews</i> , 2009, 67, 1-16.	2.6	68
7	Transglutaminase Treatment of Wheat and Maize Prolamins of Bread Increases the Serum IgA Reactivity of Celiac Disease Patients. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 1387-1391.	2.4	56
8	Effect of semolina replacement with a raw:popped amaranth flour blend on cooking quality and texture of pasta. <i>LWT - Food Science and Technology</i> , 2014, 57, 217-222.	2.5	53
9	Old Fashioned vs. Ultra-Processed-Based Current Diets: Possible Implication in the Increased Susceptibility to Type 1 Diabetes and Celiac Disease in Childhood. <i>Foods</i> , 2017, 6, 100.	1.9	50
10	Seasonal variation in the fatty acid composition and quality of sardine oil from <i>sardinops sagax caeruleus</i> of the gulf of California. <i>Lipids</i> , 1999, 34, 639-642.	0.7	46
11	Immunological and functional properties of the exudate gum from northwestern Mexican mesquite (<i>Prosopis</i> spp.) in comparison with gum arabic. <i>International Journal of Biological Macromolecules</i> , 1997, 21, 29-36.	3.6	42
12	Phenolic Acids, Antioxidant Capacity, and Estimated Glycemic Index of Cookies Added with Brewer's Spent Grain. <i>Plant Foods for Human Nutrition</i> , 2020, 75, 41-47.	1.4	38
13	Trends in wheat technology and modification of gluten proteins for dietary treatment of coeliac disease patients. <i>Journal of Cereal Science</i> , 2010, 52, 337-341.	1.8	37
14	Transamidation of gluten proteins during the bread-making process of wheat flour to produce breads with less immunoreactive gluten. <i>Food and Function</i> , 2014, 5, 1813.	2.1	35
15	Effect of supplementing sows' feed with Î±-tocopherol acetate and vitamin C on transfer of Î±-tocopherol to piglet tissues, colostrum, and milk: Aspects of immune status of piglets. <i>Research in Veterinary Science</i> , 2008, 85, 92-100.	0.9	34
16	Microbial Proteases in Baked Goods: Modification of Gluten and Effects on Immunogenicity and Product Quality. <i>Foods</i> , 2016, 5, 59.	1.9	33
17	Bovine Milk Caseins and Transglutaminase-Treated Cereal Prolamins Are Differentially Recognized by IgA of Celiac Disease Patients According to Their Age. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 3754-3759.	2.4	31
18	Effect of different heat treatments on the antinutritional activity of <i>Phaseolus vulgaris</i> (variety Ojo) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	2.4	30

#	ARTICLE	IF	CITATIONS
19	Macromolecular Dimensions and Mechanical Properties of Monolayer Films of Sonorean Mesquite Gum. <i>Macromolecular Bioscience</i> , 2004, 4, 865-874.	2.1	30
20	Maize Prolamins Could Induce a Gluten-Like Cellular Immune Response in Some Celiac Disease Patients. <i>Nutrients</i> , 2013, 5, 4174-4183.	1.7	28
21	Structural Characterization of Mesquite (<i>Prosopis velutina</i>) Gum and its Fractions. <i>Macromolecular Bioscience</i> , 2008, 8, 749-757.	2.1	22
22	Detección inmunológica de la adulteración de chorizo de cerdo con proteínas de soja. <i>Food Science and Technology International</i> , 1998, 4, 257-262.	1.1	20
23	The function of mitochondrial FOF1 ATP-synthase from the whiteleg shrimp <i>Litopenaeus vannamei</i> muscle during hypoxia. <i>Comparative Biochemistry and Physiology - B Biochemistry and Molecular Biology</i> , 2012, 162, 107-112.	0.7	20
24	Purification of Hemocyanin from White Shrimp (<i>Penaeus vannamei</i> Boone) by Immobilized Metal Affinity Chromatography. <i>Comparative Biochemistry and Physiology - B Biochemistry and Molecular Biology</i> , 1997, 117, 203-208.	0.7	19
25	Partial Characterization of Ultrafiltrated Soy Protein Hydrolysates with Antioxidant and Free Radical Scavenging Activities. <i>Journal of Food Science</i> , 2013, 78, C1152-8.	1.5	19
26	Food Components and Dietary Patterns of Two Different Groups of Mexican Lactating Women. <i>Journal of the American College of Nutrition</i> , 2007, 26, 156-162.	1.1	18
27	Maize Prolamins Resistant to Peptic-tryptic Digestion Maintain Immune-recognition by IgA from Some Celiac Disease Patients. <i>Plant Foods for Human Nutrition</i> , 2012, 67, 24-30.	1.4	18
28	Gradiente de riesgo genético HLA-DQ para diabetes tipo 1 y enfermedad celíaca en el noroeste de México. <i>Revista De Gastroenterología De México</i> , 2015, 80, 135-143.	0.4	18
29	Effect of the Extraction of a Hemagglutinin on the Nutritive Value of <i>Amaranthus leucocarpus</i> Seeds. <i>Journal of Food Science</i> , 1985, 50, 1700-1702.	1.5	15
30	Pancreatic response of rats fed genetically modified soybean. <i>Journal of Applied Toxicology</i> , 2008, 28, 217-226.	1.4	15
31	Bovine milk intolerance in celiac disease is related to IgA reactivity to β - and β ² -caseins. <i>Nutrition</i> , 2009, 25, 715-716.	1.1	15
32	Measurement of Deuterium Oxide by Infrared Spectroscopy and Isotope Ratio Mass Spectrometry for Quantifying Daily Milk Intake in Breastfed Infants and Maternal Body Fat. <i>Food and Nutrition Bulletin</i> , 2002, 23, 38-41.	0.5	14
33	Modification of gluten by methionine binding to prepare wheat bread with reduced reactivity to serum IgA of celiac disease patients. <i>Journal of Cereal Science</i> , 2010, 52, 310-313.	1.8	14
34	Hydrophobic interactions between gliadin and proteins and celiac disease. <i>Life Sciences</i> , 1996, 59, 1951-1960.	2.0	10
35	Allergenicity, trypsin inhibitor activity and nutritive quality of enzymatically modified soy proteins. <i>International Journal of Food Sciences and Nutrition</i> , 2005, 56, 203-211.	1.3	10
36	Prolamins of maize and wheat differentially affect intestinal cells both in biopsies of celiac patients and CACO-2 cell line. <i>Food and Agricultural Immunology</i> , 2016, 27, 259-272.	0.7	9

#	ARTICLE	IF	CITATIONS
37	Dietary Changes and Gut Dysbiosis in Children With Type 1 Diabetes. <i>Journal of the American College of Nutrition</i> , 2018, 37, 501-507.	1.1	9
38	Development and Evaluation of a Nutritionally Enhanced Multigrain Tortilla Snack. <i>Plant Foods for Human Nutrition</i> , 2014, 69, 128-133.	1.4	8
39	A population-wide applicable HLA-DQ2 and DQ8 genotyping using DNA from dried blood spots and duplex allele-specific qPCR amplification. <i>Scandinavian Journal of Clinical and Laboratory Investigation</i> , 2016, 76, 581-587.	0.6	8
40	Gluten degradation in wheat flour with <i>Aspergillus niger</i> prolyl-endopeptidase to prepare a gluten-reduced bread supplemented with an amaranth blend. <i>Journal of Cereal Science</i> , 2016, 71, 73-77.	1.8	8
41	Caerulein-induced pancreatitis in rats: Histological and genetic expression changes from acute phase to recuperation. <i>World Journal of Gastroenterology</i> , 2006, 12, 3999.	1.4	8
42	A MARANTHUS CRUENTUS LECTIN: PURIFICATION, STABILITY, AND SOME BIOCHEMICAL PROPERTIES. <i>Journal of Food Biochemistry</i> , 1988, 12, 117-126.	1.2	7
43	No changes in weight and body fat in lactating adolescent and adult women from Mexico. <i>American Journal of Human Biology</i> , 2012, 24, 425-431.	0.8	7
44	Celiac disease in children from the northwest of Mexico: Clinical characteristics of 24 cases. <i>Revista De GastroenterologÃa De MÃ©xico (English Edition)</i> , 2013, 78, 211-218.	0.1	7
45	Zinc Fortification Decreases ZIP1 Gene Expression of Some Adolescent Females with Appropriate Plasma Zinc Levels. <i>Nutrients</i> , 2014, 6, 2229-2239.	1.7	7
46	Pinto Bean Amino Acid Digestibility and Score in a Mexican Dish with Corn Tortilla and Guacamole, Evaluated in Adults Using a Dual-Tracer Isotopic Method. <i>Journal of Nutrition</i> , 2021, 151, 3151-3157.	1.3	7
47	Highly Nutritional Bread with Partial Replacement of Wheat by Amaranth and Orange Sweet Potato. <i>Foods</i> , 2022, 11, 1473.	1.9	6
48	Enteric parasitic infection disturbs bacterial structure in Mexican children with autoantibodies for type 1 diabetes and/or celiac disease. <i>Gut Pathogens</i> , 2020, 12, 37.	1.6	5
49	Marine co-product meals as a substitute of fishmeal in diets for white shrimp <i>Litopenaeus vannamei</i> improve growth, feed intake and muscle HUFA composition. <i>Aquaculture Research</i> , 2017, 48, 3782-3800.	0.9	4
50	Nutritional and Clinical Evaluation of a Modified Soy Protein with Covalently Bound Branched-Chain Amino Acids in Cirrhotic Sprague-Dawley Rats. <i>Annals of Nutrition and Metabolism</i> , 2003, 47, 85-92.	1.0	3
51	Nutritional and technological evaluation of an enzymatically methionine-enriched soy protein for infant enteral formulas. <i>International Journal of Food Sciences and Nutrition</i> , 2004, 55, 91-99.	1.3	3
52	Tetany caused by chronic diarrhea in a child with celiac disease: A case report. <i>Cases Journal</i> , 2008, 1, 176.	0.4	3
53	Gluten-Free Labeling Is Misused Frequently in Foods Marketed in Northwestern Mexico. <i>Frontiers in Nutrition</i> , 2021, 8, 687843.	1.6	3
54	Perinatal factors and type 1 diabetes-associated dysbiosis in Mexican infants. <i>BoletÃn MÃ©dico Del Hospital Infantil De MÃ©xico</i> , 2015, 72, 333-338.	0.2	2

#	ARTICLE	IF	CITATIONS
55	Zinc Absorption from Fortified Milk Powder in Adolescent Girls. <i>Biological Trace Element Research</i> , 2015, 168, 61-66.	1.9	2
56	Comment on Alkanani et al. Alterations in Intestinal Microbiota Correlate With Susceptibility to Type 1 Diabetes. <i>Diabetes</i> 2015;64:3510-3520. <i>Diabetes</i> , 2015, 64, e40-e40.	0.3	2
57	Are Gluten-Free Foods Just for Patients with a Gluten-Related Disease?. , 2017, , .		2
58	Genética, ambiente y asma asociados a enfermedad celiaca en la familia extendida de un niño afectado. <i>Revista De Gastroenterología De México</i> , 2018, 83, 79-85.	0.4	2
59	Microbiome-MX 2018: microbiota and microbiome opportunities in Mexico, a megadiverse country. <i>Research in Microbiology</i> , 2019, 170, 235-241.	1.0	2
60	Immunomodulation by <i>Bifidobacterium animalis</i> subsp. <i>lactis</i> Bb12: Integrative Analysis of miRNA Expression and TLR2 Pathway-Related Target Proteins in Swine Monocytes. <i>Probiotics and Antimicrobial Proteins</i> , 2022, 14, 510-522.	1.9	2
61	Use of real-time polymerase chain reaction to identify <i>Entamoeba histolytica</i> in schoolchildren from northwest Mexico. <i>Journal of Infection in Developing Countries</i> , 2017, 11, 800-805.	0.5	2
62	Effect of Maize Prolamins on Peripheral Blood Mononuclear Cells from Celiac Disease Patients. <i>Immunome Research</i> , 2016, 12, .	0.1	1
63	Could Alterations in the Infant Gut Microbiota Explain the Development of Noncommunicable Diseases from the DOHaD Perspective?. , 0, , .		1
64	HAPTENIC CARBOHYDRATES AFFECT THE THERMAL DENATURATION OF SOYBEAN LECTIN. <i>Journal of Food Biochemistry</i> , 1993, 17, 295-302.	1.2	0
65	Sa1317 A Whole Blood Cytokine Release Assay Employing Short-Term Gluten Challenge Identifies Patients With Celiac Disease on a Gluten Free Diet. <i>Gastroenterology</i> , 2012, 142, S-271.	0.6	0
66	Gut Dysbiosis is Associated to Diet Composition of Children with Type 1 Diabetes. <i>Canadian Journal of Diabetes</i> , 2016, 40, S62.	0.4	0
67	Age-Related Immunoreactivity to Gluten Peptides in Celiac Disease. <i>Gastroenterology</i> , 2016, 150, 778-779.	0.6	0
68	Diabetogenic Potential of Ancestral and Modern Wheat Landraces. <i>Nutrients</i> , 2017, 9, 816.	1.7	0
69	Genetics, environment, and asthma associated with celiac disease in the extended family of an affected child. <i>Revista De Gastroenterología De México (English Edition)</i> , 2018, 83, 79-85.	0.1	0
70	Priones y enfermedades espongiformes transmisibles. <i>Salud Publica De Mexico</i> , 2001, 43, 257-258.	0.1	0
71	Nutritional Status of Exclusively Breastfeeding Adolescents from Northwest and Central Mexico. <i>Advances in Experimental Medicine and Biology</i> , 2004, 554, 337-339.	0.8	0
72	Intestinal/hepatic mRNA Fluctuations of Polyamine Related Genes During Nutritional Rehabilitation of Undernourished Rats with Casein and Modified Soy Protein. <i>FASEB Journal</i> , 2007, 21, A372.	0.2	0