

Ana Maria Calderon de la Barca

List of Publications by Year in descending order

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72
papers

1,641
citations

331670

21
h-index

302126

39
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77
all docs

77
docs citations

77
times ranked

2240
citing authors

#	ARTICLE	IF	CITATIONS
1	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.	3.9	2
2	Highly Nutritional Bread with Partial Replacement of Wheat by Amaranth and Orange Sweet Potato. <i>Foods</i> , 2022, 11, 1473.	4.3	6
3	Gluten-Free Labeling Is Misused Frequently in Foods Marketed in Northwestern Mexico. <i>Frontiers in Nutrition</i> , 2021, 8, 687843.	3.7	3
4	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.	2.9	7
5	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.	3.2	38
6	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.	3.4	5
7	Microbiome-MX 2018: microbiota and microbiome opportunities in Mexico, a megadiverse country. <i>Research in Microbiology</i> , 2019, 170, 235-241.	2.1	2
8	Dietary Changes and Gut Dysbiosis in Children With Type 1 Diabetes. <i>Journal of the American College of Nutrition</i> , 2018, 37, 501-507.	1.8	9
9	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.	0.2	2
10	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.	0.2	0
11	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.	1.8	4
12	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.	4.3	50
13	Diabetogenic Potential of Ancestral and Modern Wheat Landraces. <i>Nutrients</i> , 2017, 9, 816.	4.1	0
14	Are Gluten-Free Foods Just for Patients with a Gluten-Related Disease?. , 2017, , .		2
15	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.	1.2	2
16	Microbial Proteases in Baked Goods: Modification of Gluten and Effects on Immunogenicity and Product Quality. <i>Foods</i> , 2016, 5, 59.	4.3	33
17	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.	1.2	8
18	Gut Dysbiosis is Associated to Diet Composition of Children with Type 1 Diabetes. <i>Canadian Journal of Diabetes</i> , 2016, 40, S62.	0.8	0

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19	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.	3.7	8
20	Age-Related Immunoreactivity to Gluten Peptides in Celiac Disease. <i>Gastroenterology</i> , 2016, 150, 778-779.	1.3	0
21	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.	1.4	9
22	Effect of Maize Prolamins on Peripheral Blood Mononuclear Cells from Celiac Disease Patients. <i>Immunome Research</i> , 2016, 12, .	0.1	1
23	Perinatal factors and type 1 diabetes-associated dysbiosis in Mexican infants. <i>Bolet�n M�dico Del Hospital Infantil De M�xico</i> , 2015, 72, 333-338.	0.3	2
24	Diet, Microbiota and Immune System in Type 1 Diabetes Development and Evolution. <i>Nutrients</i> , 2015, 7, 9171-9184.	4.1	93
25	Zinc Absorption from Fortified Milk Powder in Adolescent Girls. <i>Biological Trace Element Research</i> , 2015, 168, 61-66.	3.5	2
26	Gradiente de riesgo gen�tico HLA-DQ para diabetes tipo 1 y enfermedad cel�aca en el noroeste de M�xico. <i>Revista De Gastroenterolog�a De M�xico</i> , 2015, 80, 135-143.	0.2	18
27	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.	0.6	2
28	Zinc Fortification Decreases ZIP1 Gene Expression of Some Adolescent Females with Appropriate Plasma Zinc Levels. <i>Nutrients</i> , 2014, 6, 2229-2239.	4.1	7
29	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.	5.2	53
30	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.	4.6	35
31	Development and Evaluation of a Nutritionally Enhanced Multigrain Tortilla Snack. <i>Plant Foods for Human Nutrition</i> , 2014, 69, 128-133.	3.2	8
32	Fecal microbiota imbalance in Mexican children with type 1 diabetes. <i>Scientific Reports</i> , 2014, 4, 3814.	3.3	193
33	Partial Characterization of Ultrafiltrated Soy Protein Hydrolysates with Antioxidant and Free Radical Scavenging Activities. <i>Journal of Food Science</i> , 2013, 78, C1152-8.	3.1	19
34	Celiac disease in children from the northwest of Mexico: Clinical characteristics of 24 cases. <i>Revista De Gastroenterolog�a De M�xico (English Edition)</i> , 2013, 78, 211-218.	0.2	7
35	Maize Prolamins Could Induce a Gluten-Like Cellular Immune Response in Some Celiac Disease Patients. <i>Nutrients</i> , 2013, 5, 4174-4183.	4.1	28
36	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.	1.3	0

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37	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.	5.2	85
38	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.	1.6	20
39	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.	1.6	7
40	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.	3.2	18
41	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.	3.2	119
42	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.	3.7	14
43	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.	3.7	37
44	Bovine milk intolerance in celiac disease is related to IgA reactivity to $\hat{1}\pm$ - and $\hat{2}\pm$ -caseins. <i>Nutrition</i> , 2009, 25, 715-716.	2.4	15
45	Risk assessment of genetically modified crops for nutrition and health. <i>Nutrition Reviews</i> , 2009, 67, 1-16.	5.8	68
46	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.	5.2	31
47	Structural Characterization of Mesquite (<i>Prosopis velutina</i>) Gum and its Fractions. <i>Macromolecular Bioscience</i> , 2008, 8, 749-757.	4.1	22
48	Pancreatic response of rats fed genetically modified soybean. <i>Journal of Applied Toxicology</i> , 2008, 28, 217-226.	2.8	15
49	Effect of supplementing sows' feed with $\hat{1}\pm$ -tocopherol acetate and vitamin C on transfer of $\hat{1}\pm$ -tocopherol to piglet tissues, colostrum, and milk: Aspects of immune status of piglets. <i>Research in Veterinary Science</i> , 2008, 85, 92-100.	1.9	34
50	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.	5.2	56
51	Tetany caused by chronic diarrhea in a child with celiac disease: A case report. <i>Cases Journal</i> , 2008, 1, 176.	0.4	3
52	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.	1.8	18
53	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.	2.1	148
54	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.	0.5	0

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55	Caerulin-induced pancreatitis in rats: Histological and genetic expression changes from acute phase to recuperation. World Journal of Gastroenterology, 2006, 12, 3999.	3.3	8
56	Allergenicity, trypsin inhibitor activity and nutritive quality of enzymatically modified soy proteins. International Journal of Food Sciences and Nutrition, 2005, 56, 203-211.	2.8	10
57	Nutritional and technological evaluation of an enzymatically methionine-enriched soy protein for infant enteral formulas. International Journal of Food Sciences and Nutrition, 2004, 55, 91-99.	2.8	3
58	Macromolecular Dimensions and Mechanical Properties of Monolayer Films of Sonorean Mesquite Gum. Macromolecular Bioscience, 2004, 4, 865-874.	4.1	30
59	Nutritional Status of Exclusively Breastfeeding Adolescents from Northwest and Central Mexico. Advances in Experimental Medicine and Biology, 2004, 554, 337-339.	1.6	0
60	Nutritional and Clinical Evaluation of a Modified Soy Protein with Covalently Bound Branched-Chain Amino Acids in Cirrhotic Sprague-Dawley Rats. Annals of Nutrition and Metabolism, 2003, 47, 85-92.	1.9	3
61	Measurement of Deuterium Oxide by Infrared Spectroscopy and Isotope Ratio Mass Spectrometry for Quantifying Daily Milk Intake in Breastfed Infants and Maternal Body Fat. Food and Nutrition Bulletin, 2002, 23, 38-41.	1.4	14
62	Priones y enfermedades espongiformes transmisibles. Salud Publica De Mexico, 2001, 43, 257-258.	0.4	0
63	Seasonal variation in the fatty acid composition and quality of sardine oil from sardinops sagax caeruleus of the gulf of California. Lipids, 1999, 34, 639-642.	1.7	46
64	Detección inmunoquímica de la adulteración de chorizo de cerdo con proteínas de soja. Food Science and Technology International, 1998, 4, 257-262.	2.2	20
65	Purification of Hemocyanin from White Shrimp (Penaeus vannamei Boone) by Immobilized Metal Affinity Chromatography. Comparative Biochemistry and Physiology - B Biochemistry and Molecular Biology, 1997, 117, 203-208.	1.6	19
66	Immunological and functional properties of the exudate gum from northwestern Mexican mesquite (Prosopis spp.) in comparison with gum arabic. International Journal of Biological Macromolecules, 1997, 21, 29-36.	7.5	42
67	Hydrophobic interactions between gliadin and proteins and celiac disease. Life Sciences, 1996, 59, 1951-1960.	4.3	10
68	HAPTENIC CARBOHYDRATES AFFECT THE THERMAL DENATURATION OF SOYBEAN LECTIN. Journal of Food Biochemistry, 1993, 17, 295-302.	2.9	0
69	Effect of different heat treatments on the antinutritional activity of Phaseolus vulgaris (variety Ojo) Tj ETQq1 1 0.784314 rgBT /Overlock	5.2	30
70	A MARANTHUS CRUENTUS LECTIN: PURIFICATION, STABILITY, AND SOME BIOCHEMICAL PROPERTIES. Journal of Food Biochemistry, 1988, 12, 117-126.	2.9	7
71	Effect of the Extraction of a Hemagglutinin on the Nutritive Value of Amaranthus leucocarpus Seeds. Journal of Food Science, 1985, 50, 1700-1702.	3.1	15
72	Could Alterations in the Infant Gut Microbiota Explain the Development of Noncommunicable Diseases from the DOHaD Perspective?. , 0, , .		1