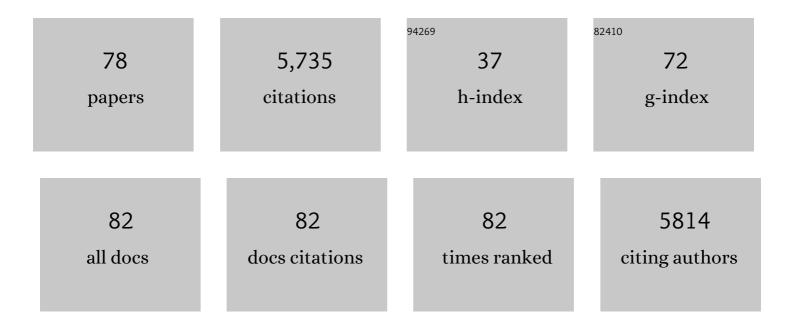
## Alfonso Clemente

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	INFOGEST static in vitro simulation of gastrointestinal food digestion. Nature Protocols, 2019, 14, 991-1014.	5.5	1,873
2	Enzymatic protein hydrolysates in human nutrition. Trends in Food Science and Technology, 2000, 11, 254-262.	7.8	399
3	The Tomato NBARC-LRR Protein Prf Interacts with Pto Kinase in Vivo to Regulate Specific Plant Immunity. Plant Cell, 2006, 18, 2792-2806.	3.1	239
4	Protein isolates from chickpea (Cicer arietinum L.): chemical composition, functional properties and protein characterization. Food Chemistry, 1999, 64, 237-243.	4.2	227
5	2S Albumin Storage Proteins: What Makes them Food Allergens?. The Open Biochemistry Journal, 2008, 2, 16-28.	0.3	180
6	The harmonized INFOGEST in vitro digestion method: From knowledge to action. Food Research International, 2016, 88, 217-225.	2.9	180
7	Partially hydrolyzed rapeseed protein isolates with improved functional properties. JAOCS, Journal of the American Oil Chemists' Society, 2000, 77, 447-450.	0.8	155
8	Protein quality of chickpea (Cicer arietinum L.) protein hydrolysates. Food Chemistry, 1999, 67, 269-274.	4.2	103
9	Characterization of pea ( <i>Pisum sativum</i> ) seed protein fractions. Journal of the Science of Food and Agriculture, 2014, 94, 280-287.	1.7	92
10	Monomer and Linkage Type of Galacto-Oligosaccharides Affect Their Resistance to Ileal Digestion and Prebiotic Properties in Rats. Journal of Nutrition, 2012, 142, 1232-1239.	1.3	87
11	Production and characterization of an extensive rapeseed protein hydrolysate. JAOCS, Journal of the American Oil Chemists' Society, 1999, 76, 819-823.	0.8	81
12	The cytotoxic effect of Bowman–Birk isoinhibitors, IBB1 and IBBD2, from soybean ( <i>Glycine max</i> ) on HT29 human colorectal cancer cells is related to their intrinsic ability to inhibit serine proteases. Molecular Nutrition and Food Research, 2010, 54, 396-405.	1.5	78
13	Bowman-Birk inhibitors from legumes as colorectal chemopreventive agents. World Journal of Gastroenterology, 2014, 20, 10305.	1.4	78
14	Effect of cooking on protein quality of chickpea (Cicer arietinum) seeds. Food Chemistry, 1998, 62, 1-6.	4.2	70
15	Pea (Pisum sativumL.) Protease Inhibitors from the Bowmanâ^'Birk Class Influence the Growth of Human Colorectal Adenocarcinoma HT29 Cellsin Vitro. Journal of Agricultural and Food Chemistry, 2005, 53, 8979-8986.	2.4	70
16	Factors affecting thein vitro protein digestibility of chickpea albumins. Journal of the Science of Food and Agriculture, 2000, 80, 79-84.	1.7	68
17	Production of Extensive Chickpea (Cicer arietinumL.) Protein Hydrolysates with Reduced Antigenic Activity. Journal of Agricultural and Food Chemistry, 1999, 47, 3776-3781.	2.4	66
18	Biological Significance of Polymorphism in Legume Protease Inhibitors from the Bowman-Birk Family. Current Protein and Peptide Science, 2006, 7, 201-216.	0.7	66

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19	Pea ( <i>Pisum sativum</i> L.) seed albumin extracts show antiâ€inflammatory effect in the DSS model of mouse colitis. Molecular Nutrition and Food Research, 2015, 59, 807-819.	1.5	66
20	A Galacto-Oligosaccharides Preparation Derived From Lactulose Protects Against Colorectal Cancer Development in an Animal Model. Frontiers in Microbiology, 2018, 9, 2004.	1.5	66
21	Galacto-oligosaccharides Derived from Lactulose Exert a Selective Stimulation on the Growth of Bifidobacterium animalis in the Large Intestine of Growing Rats. Journal of Agricultural and Food Chemistry, 2013, 61, 7560-7567.	2.4	61
22	The anti-proliferative effect of TI1B, a major Bowman–Birk isoinhibitor from pea ( <i>Pisum) Tj ETQq0 0 0 rgBT Nutrition, 2012, 108, S135-S144.</i>	/Overlock 1.2	10 Tf 50 627 59
23	Peptide characteristics of sunflower protein hydrolysates. JAOCS, Journal of the American Oil Chemists' Society, 1999, 76, 1455-1460.	0.8	58
24	Beneficial effects of legumes in gut health. Current Opinion in Food Science, 2017, 14, 32-36.	4.1	56
25	Oneâ€year calorie restriction impacts gut microbial composition but not its metabolic performance in obese adolescents. Environmental Microbiology, 2017, 19, 1536-1551.	1.8	54
26	Uptake of 2S Albumin Allergens, Ber e 1 and Ses i 1, across Human Intestinal Epithelial Caco-2 Cell Monolayers. Journal of Agricultural and Food Chemistry, 2006, 54, 8631-8639.	2.4	53
27	Bowman-Birk inhibitors in lentil: Heterologous expression, functional characterisation and anti-proliferative properties in human colon cancer cells. Food Chemistry, 2010, 120, 1058-1066.	4.2	51
28	Bowman-Birk Inhibitors from Legumes and Human Gastrointestinal Health: Current Status and Perspectives. Current Protein and Peptide Science, 2011, 12, 358-373.	0.7	51
29	Characterization of goat colostrum oligosaccharides by nano-liquid chromatography on chip quadrupole time-of-flight mass spectrometry and hydrophilic interaction liquid chromatography-quadrupole mass spectrometry. Journal of Chromatography A, 2016, 1428, 143-153.	1.8	48
30	Biogenesis of Off-Odor in Broccoli Storage under Low-Oxygen Atmosphere. Journal of Agricultural and Food Chemistry, 1995, 43, 1310-1313.	2.4	47
31	Characterization of galactooligosaccharides derived from lactulose. Journal of Chromatography A, 2011, 1218, 7691-7696.	1.8	47
32	Purification and Partial Characterization of Chickpea 2S Albumin. Journal of Agricultural and Food Chemistry, 1999, 47, 1405-1409.	2.4	43
33	Use of phytochemomics to evaluate the bioavailability and bioactivity of antioxidant peptides of soybean βâ€conglycinin. Electrophoresis, 2014, 35, 1582-1589.	1.3	42
34	Production of an extensive sunflower protein hydrolysate by sequential hydrolysis with endo- and exo-proteases Grasas Y Aceites, 1999, 50, 472-476.	0.3	40
35	Chemical composition of extracted dried olive pomaces containing two and three phases. Food Biotechnology, 1997, 11, 273-291.	0.6	39
36	Use of the indirect competitive ELISA for the detection of Brazil nut in food products. Food Control, 2004, 15, 65-69.	2.8	39

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37	Active Bowman–Birk inhibitors survive gastrointestinal digestion at the terminal ileum of pigs fed chickpeaâ€based diets. Journal of the Science of Food and Agriculture, 2008, 88, 513-521.	1.7	38
38	The protective role of the Bowman-Birk protease inhibitor in soybean lunasin digestion: the effect of released peptides on colon cancer growth. Food and Function, 2015, 6, 2626-2635.	2.1	38
39	Digestibility and immunoreactivity of soybean β-conglycinin and its deglycosylated form. Food Chemistry, 2011, 129, 1598-1605.	4.2	37
40	Eliminating Anti-Nutritional Plant Food Proteins: The Case of Seed Protease Inhibitors in Pea. PLoS ONE, 2015, 10, e0134634.	1.1	37
41	The effect of variation within inhibitory domains on the activity of pea protease inhibitors from the Bowman–Birk class. Protein Expression and Purification, 2004, 36, 106-114.	0.6	32
42	Changes in Caprine Milk Oligosaccharides at Different Lactation Stages Analyzed by High Performance Liquid Chromatography Coupled to Mass Spectrometry. Journal of Agricultural and Food Chemistry, 2017, 65, 3523-3531.	2.4	32
43	Purification and Characterization of Broad Bean Lipoxygenase Isoenzymes. Journal of Agricultural and Food Chemistry, 2000, 48, 1070-1075.	2.4	31
44	Assessment of the lupin seed glucose-lowering protein intestinal absorption by using in vitro and ex vivo models. Food Chemistry, 2011, 125, 1279-1283.	4.2	31
45	Polar lipids of defatted chickpea (Cicer arietinum L.) flour and protein isolates. Food Chemistry, 1998, 63, 357-361.	4.2	30
46	Healthy effects of prebiotics and their metabolites against intestinal diseases and colorectal cancer. AIMS Microbiology, 2015, 1, 48-71.	1.0	30
47	Effect of processing on water absorption and softening kinetics in chickpea (Cicer arietinumL) seeds. Journal of the Science of Food and Agriculture, 1998, 78, 169-174.	1.7	29
48	Comparative Study of Chickpea and Pea Pa2 Albumins. Journal of Agricultural and Food Chemistry, 1998, 46, 3609-3613.	2.4	27
49	Sunflower protein hydrolysates for dietary treatment of patients with liver failure. JAOCS, Journal of the American Oil Chemists' Society, 2000, 77, 121-126.	0.8	27
50	Anti-carcinogenic soyabean Bowman–Birk inhibitors survive faecal fermentation in their active form and do not affect the microbiota composition in vitro. British Journal of Nutrition, 2009, 101, 967-971.	1.2	27
51	Narrow-Leafed Lupin (Lupinus angustifolius L.) Seeds Gamma-Conglutin is an Anti-Inflammatory Protein Promoting Insulin Resistance Improvement and Oxidative Stress Amelioration in PANC-1 Pancreatic Cell-Line. Antioxidants, 2020, 9, 12.	2.2	23
52	Dogs' Microbiome From Tip to Toe. Topics in Companion Animal Medicine, 2021, 45, 100584.	0.4	16
53	Interaction of Chickpea (Cicer arietinumL.) Legumin with Oxidized Linoleic Acid. Journal of Agricultural and Food Chemistry, 1999, 47, 813-818.	2.4	14
54	Relationship between Glycation and Polyphenol Content and the Bioactivity of Selected Commercial Soy Milks. Journal of Agricultural and Food Chemistry, 2016, 64, 1823-1830.	2.4	14

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55	Editorial: Legumes for Global Food Security. Frontiers in Plant Science, 2020, 11, 926.	1.7	14
56	Obtención y caracterización de aislados proteicos de colza. Grasas Y Aceites, 1997, 48, 282-289.	0.3	14
57	Effect of Alcalaseâ,,¢on olive pomace protein extraction. JAOCS, Journal of the American Oil Chemists' Society, 2000, 77, 181-185.	0.8	13
58	Prebiotic Properties of Non-Fructosylated α-Galactooligosaccharides from PEA (Pisum sativum L.) Using Infant Fecal Slurries. Foods, 2020, 9, 921.	1.9	13
59	Recovery at the terminal ileum of some legume non-nutritional factors in cannulated pigs. Journal of the Science of Food and Agriculture, 2006, 86, 979-987.	1.7	12
60	Quantitative determination of active Bowman-Birk isoinhibitors, IBB1 and IBBD2, in commercial soymilks. Food Chemistry, 2014, 155, 24-30.	4.2	12
61	Aspectos de las legumbres nutricionales y beneficiosos para la salud humana. Arbor, 2016, 192, a313.	0.1	10
62	A Pea (Pisum sativum L.) Seed Vicilins Hydrolysate Exhibits PPARÎ <sup>3</sup> Ligand Activity and Modulates Adipocyte Differentiation in a 3T3-L1 Cell Culture Model. Foods, 2020, 9, 793.	1.9	10
63	<i>In vivo</i> (rat) and <i>in vitro</i> (Caco-2 cells) absorption of amino acids from legume protein isolates as compared to lactalbumin or casein. Archives of Animal Nutrition, 2009, 63, 413-426.	0.9	9
64	Bowman-Birk Inhibitors from Legumes: Utilisation in Disease Prevention and Therapy. , 0, , .		9
65	Narrow-leafed lupin ( <i>Lupinus angustifolius</i> L.) seed β-conglutins reverse the induced insulin resistance in pancreatic cells. Food and Function, 2018, 9, 5176-5188.	2.1	9
66	Introduction to the Special Issue: Legumes as Food Ingredient: Characterization, Processing, and Applications. Foods, 2020, 9, 1525.	1.9	9
67	Glycation affects differently the main soybean Bowman–Birk isoinhibitors, IBB1 and IBBD2, altering their antiproliferative properties against HT29 colon cancer cells. Food and Function, 2019, 10, 6193-6202.	2.1	8
68	Obtention and uses of protein hydrolysates. Grasas Y Aceites, 2001, 52, .	0.3	8
69	Neutral lipids of chickpea flour and protein isolates. JAOCS, Journal of the American Oil Chemists' Society, 1998, 75, 851-855.	0.8	7
70	ORIGINAL ARTICLE: Molecular size distribution affects portal absorption rate of casein amino acids in rats. Journal of Animal Physiology and Animal Nutrition, 2010, 94, e145-e153.	1.0	6
71	Preliminary study on the effect of early life treatment to kids with an antimethanogenic additive. Proceedings of the Nutrition Society, 2011, 70, .	0.4	1
72	Effect of processing on water absorption and softening kinetics in chickpea (Cicer arietinumL) seeds. , 1998, 78, 169.		1

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73	Alcalase Rapeseed Inhibitors: Purification and Partial Characterization. Journal of Enzyme Inhibition and Medicinal Chemistry, 2001, 16, 81-87.	0.5	Ο
74	The effect of variation within inhibitory domains on the activity of pea protease inhibitors from the Bowman?Birk class. Protein Expression and Purification, 2004, 36, 106-106.	0.6	0
75	Analysis of the early life treatment to kids with a halogenated methane analogue additive on immunoglobulin G levels. Proceedings of the Nutrition Society, 2013, 72, .	0.4	0
76	6th International Conference on Food Digestion. Food Research International, 2021, 144, 110354.	2.9	0
77	Anticarcinogenic Properties of Plant Protease Inhibitors from the Bowman-Birk Class. , 2003, , 429-431.		0
78	A Protocol for Minimal Single Protein Labeling with CyDye Fluors for Live Cell Internalization Assays. , 0, , .		0