

Agustin Rascon-Chu

List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

67 papers	1,367 citations	21 h-index	35 g-index
70 ext. papers	1,642 ext. citations	4.5 avg, IF	4.49 L-index

#	Paper	IF	Citations
67	Pectin and Pectin-Based Composite Materials: Beyond Food Texture. <i>Molecules</i> , 2018 , 23,	4.8	156
66	Micro- and nanoparticles by electrospray: advances and applications in foods. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 4699-707	5.7	118
65	Feruloylated arabinoxylans and arabinoxylan gels: structure, sources and applications. <i>Phytochemistry Reviews</i> , 2010 , 9, 111-120	7.7	94
64	Maize bran gum: Extraction, characterization and functional properties. <i>Carbohydrate Polymers</i> , 2007 , 69, 280-285	10.3	93
63	Maize processing waste water arabinoxylans: Gelling capability and cross-linking content. <i>Food Chemistry</i> , 2009 , 115, 1286-1290	8.5	69
62	A novel pectin material: extraction, characterization and gelling properties. <i>International Journal of Molecular Sciences</i> , 2010 , 11, 3686-95	6.3	67
61	Pectin from low quality Golden Delicious Apples: Composition and gelling capability. <i>Food Chemistry</i> , 2009 , 116, 101-103	8.5	47
60	Polyphenol oxidase activity, color changes, and dehydration in table grape rachis during development and storage as affected by n-(2-chloro-4-pyridyl)-n-phenylurea. <i>Journal of Agricultural and Food Chemistry</i> , 2001 , 49, 946-51	5.7	44
59	In vitro degradation of covalently cross-linked arabinoxylan hydrogels by bifidobacteria. <i>Carbohydrate Polymers</i> , 2016 , 144, 76-82	10.3	41
58	Maize arabinoxylan gels as protein delivery matrices. <i>Molecules</i> , 2009 , 14, 1475-82	4.8	41
57	Maize bran/oat flour extruded breakfast cereal: A novel source of complex polysaccharides and an antioxidant. <i>Food Chemistry</i> , 2008 , 111, 654-657	8.5	41
56	Ferulated Arabinoxylans and Their Gels: Functional Properties and Potential Application as Antioxidant and Anticancer Agent. <i>Oxidative Medicine and Cellular Longevity</i> , 2018 , 2018, 2314759	6.7	40
55	Characterization of water extractable arabinoxylans from a spring wheat flour: rheological properties and microstructure. <i>Molecules</i> , 2013 , 18, 8417-28	4.8	32
54	Component analysis and free radicals scavenging activity of Cicer arietinum L. husk pectin. <i>Molecules</i> , 2010 , 15, 6948-55	4.8	26
53	Enzymatically cross-linked arabinoxylan microspheres as oral insulin delivery system. <i>International Journal of Biological Macromolecules</i> , 2019 , 126, 952-959	7.9	26
52	Lycopene/arabinoxylan gels: rheological and controlled release characteristics. <i>Molecules</i> , 2012 , 17, 2428-36	4.8	25
51	Gels of ferulated arabinoxylans extracted from nixtamalized and non-nixtamalized maize bran: rheological and structural characteristics. <i>CYTA - Journal of Food</i> , 2013 , 11, 22-28	2.3	24

50	Enzymatic cross-linking of alkali extracted arabinoxylans: gel rheological and structural characteristics. <i>International Journal of Molecular Sciences</i> , 2011 , 12, 5853-61	6.3	24
49	Covalently Cross-Linked Arabinoxylans Films for <i>Debaryomyces hansenii</i> Entrapment. <i>Molecules</i> , 2015 , 20, 11373-86	4.8	23
48	Electrospray-assisted fabrication of core-shell arabinoxylan gel particles for insulin and probiotics entrapment. <i>Journal of Applied Polymer Science</i> , 2018 , 135, 46411	2.9	22
47	Arabinoxylan microspheres: structural and textural characteristics. <i>Molecules</i> , 2013 , 18, 4640-50	4.8	22
46	The peroxidase/H ₂ O ₂ system as a free radical-generating agent for gelling maize bran arabinoxylans: rheological and structural properties. <i>Molecules</i> , 2011 , 16, 8410-8	4.8	20
45	Porous wheat gluten microparticles obtained by electrospray: Preparation and characterization. <i>Advances in Polymer Technology</i> , 2018 , 37, 2314-2324	1.9	17
44	Syneresis in Gels of Highly Ferulated Arabinoxylans: Characterization of Covalent Cross-Linking, Rheology, and Microstructure. <i>Polymers</i> , 2017 , 9,	4.5	17
43	Entrapment of probiotics in water extractable arabinoxylan gels: rheological and microstructural characterization. <i>Molecules</i> , 2014 , 19, 3628-37	4.8	16
42	Water extractable arabinoxylan aerogels prepared by supercritical CO ₂ drying. <i>Molecules</i> , 2013 , 18, 5531-42	4.2	15
41	Maize Processing Waste Water Upcycling in Mexico: Recovery of Arabinoxylans for Probiotic Encapsulation. <i>Sustainability</i> , 2016 , 8, 1104	3.6	15
40	Protein/arabinoxylans gels: effect of mass ratio on the rheological, microstructural and diffusional characteristics. <i>International Journal of Molecular Sciences</i> , 2014 , 15, 19106-18	6.3	14
39	Electrosprayed Core/Shell Composite Microbeads Based on Pectin-Arabinoxylans for Insulin Carrying: Aggregation and Size Dispersion Control. <i>Polymers</i> , 2018 , 10,	4.5	14
38	Partial removal of protein associated with arabinoxylans: Impact on the viscoelasticity, crosslinking content, and microstructure of the gels formed. <i>Journal of Applied Polymer Science</i> , 2019 , 136, 47300	2.9	13
37	Rheology and microstructure of gels based on wheat arabinoxylans enzymatically modified in arabinose to xylose ratio. <i>Journal of the Science of Food and Agriculture</i> , 2018 , 98, 914-922	4.3	12
36	Arabinoxylan-Based Particles: In Vitro Antioxidant Capacity and Cytotoxicity on a Human Colon Cell Line. <i>Medicina (Lithuania)</i> , 2019 , 55,	3.1	12
35	Structural and physicochemical characterization of nanoparticles synthesized from an aqueous extract of wheat bran by a cold-set gelation/desolvation approach. <i>Food Hydrocolloids</i> , 2017 , 62, 165-173	10.6	12
34	Enzymatic cross-linking of ferulated arabinoxylan: effect of laccase or peroxidase catalysis on the gel characteristics. <i>Food Science and Biotechnology</i> , 2019 , 28, 311-318	3	11
33	Arabinoxylans and gelled arabinoxylans used as anti-obesogenic agents could protect the stability of intestinal microbiota of rats consuming high-fat diets. <i>International Journal of Food Sciences and Nutrition</i> , 2020 , 71, 74-83	3.7	8

32	Composition, Physicochemical Features, and Covalent Gelling Properties of Ferulated Pectin Extracted from Three Sugar Beet (<i>Beta vulgaris</i> L.) Cultivars Grown under Desertic Conditions. <i>Agronomy</i> , 2021 , 11, 40	3.6	7
31	Short communication. Effective pollination period in "RedChief" and "Golden Delicious" apples (<i>Malus domestica</i> Borkh). <i>Spanish Journal of Agricultural Research</i> , 2009 , 7, 928	1.1	7
30	Effect of Amidated Low-Methoxyl Pectin on Physicochemical Characteristics of Jumbo Squid () Mantle Muscle Gels. <i>Food Technology and Biotechnology</i> , 2017 , 55, 398-404	2.1	6
29	Polysaccharide-Based Nanoparticles for Colon-Targeted Drug Delivery Systems. <i>Polysaccharides</i> , 2021 , 2, 626-647	3	6
28	In Vitro Digestibility and Quality of an Emulsified Meat Product Formulated With Animal Fat Encapsulated With Pectin. <i>Journal of Food Science</i> , 2019 , 84, 1331-1339	3.4	5
27	Tailoring reversible insulin aggregates loaded in electrosprayed arabinoxylan microspheres intended for colon-targeted delivery. <i>Journal of Applied Polymer Science</i> , 2019 , 136, 47960	2.9	5
26	Respiratory response of apple buds treated with budbreaking agents. <i>Thermochimica Acta</i> , 2007 , 457, 109-112	2.9	5
25	Influence of carboxymethylation on the gelling capacity, rheological properties, and antioxidant activity of feruloylated arabinoxylans from different sources. <i>Journal of Applied Polymer Science</i> , 2020 , 137, 48325	2.9	5
24	Assembly of biopolymer particles after thermal conditioning of wheat bran proteins contained in a 2103 kDa size exclusion chromatography fraction. <i>Food Hydrocolloids</i> , 2019 , 94, 144-151	10.6	4
23	Covalently Cross-Linked Nanoparticles Based on Ferulated Arabinoxylans Recovered from a Distiller's Dried Grains Byproduct. <i>Processes</i> , 2020 , 8, 691	2.9	4
22	Gelation of Arabinoxylans from Maize Wastewater Effect of Alkaline Hydrolysis Conditions on the Gel Rheology and Microstructure 2015 ,		4
21	Highly cross-linked arabinoxylans microspheres as a microbiota-activated carrier for colon-specific insulin delivery. <i>European Journal of Pharmaceutics and Biopharmaceutics</i> , 2021 , 163, 16-22	5.7	4
20	Enzymatic treatments as alternative to produce chitin fragments of low molecular weight from <i>Alternaria alternata</i> . <i>Journal of Applied Polymer Science</i> , 2019 , 136, 47339	2.9	4
19	Analysis of rhamnogalacturonan I fragments as elicitors of the defense mechanism in tomato fruit. <i>Chilean Journal of Agricultural Research</i> , 2018 , 78, 339-349	1.9	4
18	Polysaccharides in Alternative Methods for Insulin Delivery 2018 , 175-197		3
17	Non-Starch Polysaccharides in Maize and Oat: Ferulated Arabinoxylans and β -Glucans 2011 , 153-159		3
16	<i>Trametes</i> sp. as a source of biopolymer cross-linking agents: laccase induced gelation of ferulated arabinoxylans. <i>Molecules</i> , 2009 , 14, 4159-65	4.8	3
15	Chilling injury in husk tomato leaves as defined by scanning calorimetry. <i>Thermochimica Acta</i> , 2000 , 349, 125-129	2.9	3

14	Polysaccharides nanoparticles as oral drug delivery systems 2019 , 399-417		2
13	PECTIN HYDROGELS PH STABILITY AS AFFECTED BY METHACRYLIC GRAFTING TO LOW METHOXY PECTIN STRUCTURE. <i>Revista Mexicana De Ingeniera Quimica</i> , 2019 , 18, 531-542	1.8	2
12	Efecto prebiótico de los Arabinoxilanos y los Arabinoxilo-Oligosacáridos y su relación con la promoción de la buena salud. <i>CienciaUAT</i> , 2018 , 13, 146	0.5	2
11	The underlying mechanisms for severe COVID-19 progression in people with diabetes mellitus: a critical review. <i>AIMS Public Health</i> , 2021 , 8, 720-742	1.9	2
10	Ferulated Pectins and Ferulated Arabinoxylans Mixed Gel for Entrapment in Electrosprayed Microbeads. <i>Molecules</i> , 2021 , 26,	4.8	2
9	Extraction and characterization of arabinoxylans obtained from nixtamalized brewers' spent grains. <i>Food Science and Technology International</i> , 2021 , 10820132211060609	2.6	1
8	Fermentation of Ferulated Arabinoxylan Recovered from the Maize Bioethanol Industry. <i>Processes</i> , 2021 , 9, 165	2.9	1
7	Ferulated Pectins from Sugar Beet Bioethanol Solids: Extraction, Macromolecular Characteristics, and Enzymatic Gelling Properties. <i>Sustainability</i> , 2021 , 13, 10723	3.6	1
6	Pectin in drug delivery applications 2019 , 249-262		0
5	Electrosprayed highly cross-linked arabinoxylan particles: effect of partly fermentation on the inhibition of Caco-2 cells proliferation. <i>AIMS Bioengineering</i> , 2020 , 8, 52-70	3.4	0
4	Nixtamalized Maize Flour By-product as a Source of Health-Promoting Ferulated Arabinoxylans (AX) 2019 , 225-235		
3	Covalently Cross-Linked Particles Based on Arabinoxylans: Antioxidant Activity and Cytotoxicity on a Human Colon Cell Line. <i>Biology and Life Sciences Forum</i> , 2021 , 7, 13		
2	Ferulated Arabinoxylans and β -Glucans as Fat Replacers in Yoghurt and their Effects on Sensorial Properties 2018 , 61-70		
1	Pectin Extraction, Gelation, and Sources 2012 , 583-592		