Agustin Rascon-Chu

List of Publications by Year in Descending Order

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	Covalently Cross-Linked Particles Based on Arabinoxylans: Antioxidant Activity and Cytotoxicity on a Human Colon Cell Line. *Biology and Life Sciences Forum*, **2021**, 7, 13		
66	Extraction and characterization of arabinoxylans obtained from nixtamalized brewers' spent grains. *Food Science and Technology International*, **2021**, 10820132211060609	2.6	1
65	Composition, Physicochemical Features, and Covalent Gelling Properties of Ferulated Pectin Extracted from Three Sugar Beet (Beta vulgaris L.) Cultivars Grown under Desertic Conditions. *Agronomy*, **2021**, 11, 40	3.6	7
64	The underlying mechanisms for severe COVID-19 progression in people with diabetes mellitus: a critical review. *AIMS Public Health*, **2021**, 8, 720-742	1.9	2
63	Ferulated Pectins and Ferulated Arabinoxylans Mixed Gel for Entrapment in Electrosprayed Microbeads. *Molecules*, **2021**, 26,	4.8	2
62	Highly cross-linked arabinoxylans microspheres as a microbiota-activated carrier for colon-specific insulin delivery. *European Journal of Pharmaceutics and Biopharmaceutics*, **2021**, 163, 16-22	5.7	4
61	Fermentation of Ferulated Arabinoxylan Recovered from the Maize Bioethanol Industry. *Processes*, **2021**, 9, 165	2.9	1
60	Polysaccharide-Based Nanoparticles for Colon-Targeted Drug Delivery Systems. *Polysaccharides*, **2021**, 2, 626-647	3	6
59	Ferulated Pectins from Sugar Beet Bioethanol Solids: Extraction, Macromolecular Characteristics, and Enzymatic Gelling Properties. *Sustainability*, **2021**, 13, 10723	3.6	1
58	Covalently Cross-Linked Nanoparticles Based on Ferulated Arabinoxylans Recovered from a Distillers Dried Grains Byproduct. *Processes*, **2020**, 8, 691	2.9	4
57	Electrosprayed highly cross-linked arabinoxylan particles: effect of partly fermentation on the inhibition of Caco-2 cells proliferation. *AIMS Bioengineering*, **2020**, 8, 52-70	3.4	0
56	Influence of carboxymethylation on the gelling capacity, rheological properties, and antioxidant activity of feruloylated arabinoxylans from different sources. *Journal of Applied Polymer Science*, **2020**, 137, 48325	2.9	5
55	Arabinoxylans and gelled arabinoxylans used as anti-obesogenic agents could protect the stability of intestinal microbiota of rats consuming high-fat diets. *International Journal of Food Sciences and Nutrition*, **2020**, 71, 74-83	3.7	8
54	In Vitro Digestibility and Quality of an Emulsified Meat Product Formulated With Animal Fat Encapsulated With Pectin. *Journal of Food Science*, **2019**, 84, 1331-1339	3.4	5
53	Tailoring reversible insulin aggregates loaded in electrosprayed arabinoxylan microspheres intended for colon-targeted delivery. *Journal of Applied Polymer Science*, **2019**, 136, 47960	2.9	5
52	Assembly of biopolymer particles after thermal conditioning of wheat bran proteins contained in a 21–43 kDa size exclusion chromatography fraction. *Food Hydrocolloids*, **2019**, 94, 144-151	10.6	4
51	Nixtamalized Maize Flour By-product as a Source of Health-Promoting Ferulated Arabinoxylans (AX) **2019**, 225-235		

50	Polysaccharides nanoparticles as oral drug delivery systems **2019**, 399-417		2
49	Arabinoxylan-Based Particles: In Vitro Antioxidant Capacity and Cytotoxicity on a Human Colon Cell Line. *Medicina (Lithuania)*, **2019**, 55,	3.1	12
48	Pectin in drug delivery applications **2019**, 249-262		0
47	PECTIN HYDROGELS PH STABILITY AS AFFECTED BY METHACRYLIC GRAFTING TO LOW METHOXY PECTIN STRUCTURE. *Revista Mexicana De Ingeniera Quimica*, **2019**, 18, 531-542	1.8	2
46	Partial removal of protein associated with arabinoxylans: Impact on the viscoelasticity, crosslinking content, and microstructure of the gels formed. *Journal of Applied Polymer Science*, **2019**, 136, 47300	2.9	13
45	Enzymatically cross-linked arabinoxylan microspheres as oral insulin delivery system. *International Journal of Biological Macromolecules*, **2019**, 126, 952-959	7.9	26
44	Enzymatic treatments as alternative to produce chitin fragments of low molecular weight from Alternaria alternata. *Journal of Applied Polymer Science*, **2019**, 136, 47339	2.9	4
43	Enzymatic cross-linking of ferulated arabinoxylan: effect of laccase or peroxidase catalysis on the gel characteristics. *Food Science and Biotechnology*, **2019**, 28, 311-318	3	11
42	Electrospray-assisted fabrication of core-shell arabinoxylan gel particles for insulin and probiotics entrapment. *Journal of Applied Polymer Science*, **2018**, 135, 46411	2.9	22
41	Rheology and microstructure of gels based on wheat arabinoxylans enzymatically modified in arabinose to xylose ratio. *Journal of the Science of Food and Agriculture*, **2018**, 98, 914-922	4.3	12
40	Porous wheat gluten microparticles obtained by electrospray: Preparation and characterization. *Advances in Polymer Technology*, **2018**, 37, 2314-2324	1.9	17
39	Polysaccharides in Alternative Methods for Insulin Delivery **2018**, 175-197		3
38	Pectin and Pectin-Based Composite Materials: Beyond Food Texture. *Molecules*, **2018**, 23,	4.8	156
37	Ferulated Arabinoxylans and Their Gels: Functional Properties and Potential Application as Antioxidant and Anticancer Agent. *Oxidative Medicine and Cellular Longevity*, **2018**, 2018, 2314759	6.7	40
36	Efecto prebi□tico de los Arabinoxilanos y los Arabinoxilo-Oligosac□idos y su relaci□ con la promoci□ de la buena salud. *CienciaUAT*, **2018**, 13, 146	0.5	2
35	Ferulated Arabinoxylans and □Glucans as Fat Replacers in Yoghurt and their Effects on Sensorial Properties **2018**, 61-70		
34	Analysis of rhamnogalacturonan I fragments as elicitors of the defense mechanism in tomato fruit. *Chilean Journal of Agricultural Research*, **2018**, 78, 339-349	1.9	4
33	Electrosprayed Core?Shell Composite Microbeads Based on Pectin-Arabinoxylans for Insulin Carrying: Aggregation and Size Dispersion Control. *Polymers*, **2018**, 10,	4.5	14

32	Structural and physicochemical characterization of nanoparticles synthesized from an aqueous extract of wheat bran by a cold-set gelation/desolvation approach. *Food Hydrocolloids*, **2017**, 62, 165-173	10.6	12
31	Syneresis in Gels of Highly Ferulated Arabinoxylans: Characterization of Covalent Cross-Linking, Rheology, and Microstructure. *Polymers*, **2017**, 9,	4.5	17
30	Effect of Amidated Low-Methoxyl Pectin on Physicochemical Characteristics of Jumbo Squid () Mantle Muscle Gels. *Food Technology and Biotechnology*, **2017**, 55, 398-404	2.1	6
29	In vitro degradation of covalently cross-linked arabinoxylan hydrogels by bifidobacteria. *Carbohydrate Polymers*, **2016**, 144, 76-82	10.3	41
28	Maize Processing Waste Water Upcycling in Mexico: Recovery of Arabinoxylans for Probiotic Encapsulation. *Sustainability*, **2016**, 8, 1104	3.6	15
27	Micro- and nanoparticles by electrospray: advances and applications in foods. *Journal of Agricultural and Food Chemistry*, **2015**, 63, 4699-707	5.7	118
26	Covalently Cross-Linked Arabinoxylans Films for Debaryomyces hansenii Entrapment. *Molecules*, **2015**, 20, 11373-86	4.8	23
25	Gelation of Arabinoxylans from Maize Wastewater Effect of Alkaline Hydrolysis Conditions on the Gel Rheology and Microstructure **2015**,		4
24	Protein/arabinoxylans gels: effect of mass ratio on the rheological, microstructural and diffusional characteristics. *International Journal of Molecular Sciences*, **2014**, 15, 19106-18	6.3	14
23	Entrapment of probiotics in water extractable arabinoxylan gels: rheological and microstructural characterization. *Molecules*, **2014**, 19, 3628-37	4.8	16
22	Water extractable arabinoxylan aerogels prepared by supercritical CO2 drying. *Molecules*, **2013**, 18, 5531-42	4.8	15
21	Gels of ferulated arabinoxylans extracted from nixtamalized and non-nixtamalized maize bran: rheological and structural characteristics. *CYTA - Journal of Food*, **2013**, 11, 22-28	2.3	24
20	Arabinoxylan microspheres: structural and textural characteristics. *Molecules*, **2013**, 18, 4640-50	4.8	22
19	Characterization of water extractable arabinoxylans from a spring wheat flour: rheological properties and microstructure. *Molecules*, **2013**, 18, 8417-28	4.8	32
18	Lycopene/arabinoxylan gels: rheological and controlled release characteristics. *Molecules*, **2012**, 17, 2428-36	4.8	25
17	Pectin Extraction, Gelation, and Sources **2012**, 583-592		
16	Non-Starch Polysaccharides in Maize and Oat: Ferulated Arabinoxylans and Glucans **2011**, 153-159		3
15	The peroxidase/H2O2 system as a free radical-generating agent for gelling maize bran arabinoxylans: rheological and structural properties. *Molecules*, **2011**, 16, 8410-8	4.8	20

14	Enzymatic cross-linking of alkali extracted arabinoxylans: gel rheological and structural characteristics. *International Journal of Molecular Sciences*, **2011**, 12, 5853-61	6.3	24
13	Component analysis and free radicals scavenging activity of Cicer arietinum L. husk pectin. *Molecules*, **2010**, 15, 6948-55	4.8	26
12	A novel pectin material: extraction, characterization and gelling properties. *International Journal of Molecular Sciences*, **2010**, 11, 3686-95	6.3	67
11	Feruloylated arabinoxylans and arabinoxylan gels: structure, sources and applications. *Phytochemistry Reviews*, **2010**, 9, 111-120	7.7	94
10	Maize arabinoxylan gels as protein delivery matrices. *Molecules*, **2009**, 14, 1475-82	4.8	41
9	Trametes sp. as a source of biopolymer cross-linking agents: laccase induced gelation of ferulated arabinoxylans. *Molecules*, **2009**, 14, 4159-65	4.8	3
8	Pectin from low quality Golden Delicious apples: Composition and gelling capability. *Food Chemistry*, **2009**, 116, 101-103	8.5	47
7	Maize processing waste water arabinoxylans: Gelling capability and cross-linking content. *Food Chemistry*, **2009**, 115, 1286-1290	8.5	69
6	Short communication. Effective pollination period in "RedChief" and "Golden Delicious" apples (Malus domestica Borkh). *Spanish Journal of Agricultural Research*, **2009**, 7, 928	1.1	7
5	Maize bran/oat flour extruded breakfast cereal: A novel source of complex polysaccharides and an antioxidant. *Food Chemistry*, **2008**, 111, 654-657	8.5	41
4	Respiratory response of apple buds treated with budbreaking agents. *Thermochimica Acta*, **2007**, 457, 109-112	2.9	5
3	Maize bran gum: Extraction, characterization and functional properties. *Carbohydrate Polymers*, **2007**, 69, 280-285	10.3	93
2	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. *Journal of Agricultural and Food Chemistry*, **2001**, 49, 946-51	5.7	44
1	Chilling injury in husk tomato leaves as defined by scanning calorimetry. *Thermochimica Acta*, **2000**, 349, 125-129	2.9	3