

Anaberta Cardador-Martínez

List of Publications by Year in descending order

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Version: 2024-02-01

50
papers

1,254
citations

566801

15
h-index

377514

34
g-index

52
all docs

52
docs citations

52
times ranked

1581
citing authors

#	ARTICLE	IF	CITATIONS
1	Antioxidant Activity in Common Beans (<i>Phaseolus vulgaris</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 6975-6980.	2.4	237
2	Phenolics and antioxidative activities in common beans (<i>Phaseolus vulgaris</i> L). <i>Journal of the Science of Food and Agriculture</i> , 2005, 85, 935-942.	1.7	162
3	Antimutagenic activity of natural phenolic compounds present in the common bean (<i>Phaseolus</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 96	2.0	96
4	Influence of probiotic strains added to cottage cheese on generation of potentially antioxidant peptides, anti-listerial activity, and survival of probiotic microorganisms in simulated gastrointestinal conditions. <i>International Dairy Journal</i> , 2013, 33, 191-197.	1.5	93
5	Revalorization of cactus pear (<i>Opuntia</i> spp.) wastes as a source of antioxidants. <i>Food Science and Technology</i> , 2011, 31, 782-788.	0.8	71
6	Effect of Roasting and Boiling on the Content of Vicine, Convicine and 3,4-dihydroxyphenylalanine in <i>Vicia faba</i> L. <i>Journal of Food Quality</i> , 2012, 35, 419-428.	1.4	53
7	Proteins and bioactive peptides. <i>Nutrafoods</i> , 2014, 13, 147-157.	0.5	40
8	Relationship Among Antimutagenic, Antioxidant and Enzymatic Activities of Methanolic Extract from Common Beans (<i>Phaseolus vulgaris</i> L). <i>Plant Foods for Human Nutrition</i> , 2006, 61, 161-168.	1.4	37
9	Comparative Study of the Effects of Drying Methods on Antioxidant Activity of Dried Strawberry (<i>Fragaria</i> Var. <i>Camarosa</i>). <i>Journal of Food Research</i> , 2013, 2, 92.	0.1	35
10	Impact of Instant Controlled Pressure Drop Treatment on Dehydration and Rehydration Kinetics of Green Moroccan Pepper (<i>Capsicum Annuum</i>). <i>Procedia Engineering</i> , 2012, 42, 978-1003.	1.2	32
11	A New Microplate Screening Method for the Simultaneous Activity Quantification of Feruloyl Esterases, Tannases, and Chlorogenate Esterases. <i>Applied Biochemistry and Biotechnology</i> , 2008, 151, 711-723.	1.4	27
12	C-26 and C-30 Apocarotenoids from Seeds of <i>Ditaxis heterantha</i> with Antioxidant Activity and Protection against DNA Oxidative Damage. <i>Journal of Natural Products</i> , 2006, 69, 1140-1144.	1.5	23
13	ACEI and antioxidant peptides release during ripening of Mexican Cotija hard cheese. <i>Journal of Food Research</i> , 2016, 5, 85.	0.1	23
14	Comparative Study of Various Drying Processes at Physical and Chemical Properties of Strawberries (<i>Fragaria var. camarosa</i>). <i>Procedia Engineering</i> , 2012, 42, 267-282.	1.2	20
15	Production of Antioxidant and ACEI Peptides from Cheese Whey Discarded from Mexican White Cheese Production. <i>Antioxidants</i> , 2019, 8, 158.	2.2	17
16	Characteristics of Echinacea seed oil. <i>Food Chemistry</i> , 2006, 96, 304-312.	4.2	15
17	Antimutagenic and antioxidant activities of quebracho phenolics (<i>Schinopsis balansae</i>) recovered from tannery wastewaters. <i>Bioresource Technology</i> , 2009, 100, 434-439.	4.8	14
18	Antioxidant Content of Frozen, Convective Air-Dried, Freeze-Dried, and Swell-Dried Chokecherries (<i>Prunus virginiana</i> L.). <i>Molecules</i> , 2020, 25, 1190.	1.7	14

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19	Effect of Aqueous, Acid, and Alkaline Thermal Treatments on Antinutritional Factors Content and Protein Quality in <i>Lupinus campestris</i> Seed Flour. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 1741-1745.	2.4	13
20	GC-MS and HPLC-MS-TOF characterization of <i>Agave atrovirens</i> extracts. A preliminary study. <i>Industrial Crops and Products</i> , 2015, 78, 39-47.	2.5	12
21	Improvement of covalent immobilization procedure of β -galactosidase from <i>Kluyveromyces lactis</i> for galactooligosaccharides production: Modeling and kinetic study. <i>Biotechnology Progress</i> , 2017, 33, 1568-1578.	1.3	12
22	Study of the Interactions Occurring During the Encapsulation of Sesamol within Casein Micelles Reformed from Sodium Caseinate Solutions. <i>Journal of Food Science</i> , 2018, 83, 2295-2304.	1.5	12
23	An Overview on Food Applications of the Instant Controlled Pressure-Drop Technology, an Innovative High Pressure-Short Time Process. <i>Molecules</i> , 2021, 26, 6519.	1.7	12
24	Antimutagenic and antioxidant activities of cascalote (<i>Caesalpinia cacalaco</i>) phenolics. <i>Journal of the Science of Food and Agriculture</i> , 2004, 84, 1632-1638.	1.7	11
25	Changes in Protein, Nonnutritional Factors, and Antioxidant Capacity during Germination of <i>L. campestris</i> Seeds. <i>International Journal of Agronomy</i> , 2012, 2012, 1-7.	0.5	11
26	Effect of Instant Controlled Pressure Drop Process Coupled to Drying and Freezing on Antioxidant Activity of Green Poblano Pepper (<i>Capsicum annuum</i>). <i>Food and Nutrition Sciences (Print)</i> , 2013, 04, 321-334.	0.2	11
27	In-Vitro Antioxidant Capacity and Bioactive Compounds Preservation Post-Drying on <i>Berryacti</i> (<i>Myrtillocactus geometrizans</i>). <i>Journal of Food Research</i> , 2017, 6, 121.	0.1	11
28	Squalene Extraction by Supercritical Fluids from Traditionally Puffed <i>Amaranthus hypochondriacus</i> Seeds. <i>Journal of Food Quality</i> , 2017, 2017, 1-8.	1.4	11
29	Effect of Instant Controlled Pressure-Drop on the Non-Nutritional Compounds of Seeds and Sprouts of Common Black Bean (<i>Phaseolus vulgaris</i> L.). <i>Molecules</i> , 2020, 25, 1464.	1.7	11
30	Nephroprotective Plants: A Review on the Use in Pre-Renal and Post-Renal Diseases. <i>Plants</i> , 2022, 11, 818.	1.6	11
31	Effect of Instant Controlled Pressure-Drop (DIC), Cooking and Germination on Non-Nutritional Factors of Common Vetch (<i>Vicia sativa</i> spp.). <i>Molecules</i> , 2020, 25, 151.	1.7	10
32	Production of ACE Inhibitory Peptides from Whey Proteins Modified by High Intensity Ultrasound Using Bromelain. <i>Foods</i> , 2021, 10, 2099.	1.9	10
33	Phenolic compounds profile and antioxidant activity of pea (<i>Pisum sativum</i> L.) and black bean (<i>Phaseolus vulgaris</i> L.) sprouts. <i>Food Science and Technology</i> , 0, 42, .	0.8	9
34	Instant Controlled Pressure Drop as Blanching and Texturing Pre-Treatment to Preserve the Antioxidant Compounds of Red Dried Beetroot (<i>Beta vulgaris</i> L.). <i>Molecules</i> , 2020, 25, 4132.	1.7	8
35	Innovation in a Continuous System of Distillation by Steam to Obtain Essential Oil from Persian Lime Juice (<i>Citrus latifolia</i> Tanaka). <i>Molecules</i> , 2021, 26, 4172.	1.7	8
36	Effect of Thermal Process and Filtration on the Antioxidant Activity and Physicochemical Parameters of <i>Agave atrovirens</i> Extracts. <i>Journal of Food Research</i> , 2014, 4, 155.	0.1	7

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37	Effect of the consumption of amaranth seeds and their sprouts on alterations of lipids and glucose metabolism in mice. <i>International Journal of Food Science and Technology</i> , 2021, 56, 3269-3277.	1.3	7
38	Effect of the Instant Controlled Pressure Drop Technology in Cardamom (<i>Elettaria cardamomum</i>) Essential Oil Extraction and Antioxidant Activity. <i>Molecules</i> , 2022, 27, 3433.	1.7	7
39	Production Process Effect on Mexican Agave Syrups Quality: A Preliminary Study. <i>Journal of Food Research</i> , 2018, 7, 50.	0.1	6
40	Antioxidant, angiotensin-converting enzyme, and α -amylase inhibitory activities of protein hydrolysates of <i>Leucaena leucocephala</i> seeds. <i>CYTA - Journal of Food</i> , 2021, 19, 349-359.	0.9	6
41	Antioxidant and angiotensin-converting enzyme inhibitory activity in fresh goat cheese prepared without starter culture: a preliminary study. <i>CYTA - Journal of Food</i> , 0, , 1-9.	0.9	5
42	Effect of thermal treatment on the extraction efficiency, physicochemical quality of <i>Jatropha curcas</i> oil, and biological quality of its proteins. <i>Journal of Food Science and Technology</i> , 2019, 56, 1567-1574.	1.4	5
43	Bioactive Dimeric Acylphloroglucinols from the Mexican Fern <i>Elaphoglossum paleaceum</i> . <i>Journal of Natural Products</i> , 2019, 82, 785-791.	1.5	4
44	CARACTERIZACIÓN FÍSICA, NUTRICIONAL Y NO NUTRICIONAL DE LAS SEMILLAS DE INGA PATERNO. <i>Revista Chilena De Nutricion</i> , 2016, 43, 10-10.	0.1	3
45	Evaluation of Biological, Textural, and Physicochemical Parameters of Panela Cheese Added with Probiotics. <i>Foods</i> , 2020, 9, 1507.	1.9	3
46	Preliminary Study of Extended Ripening Effects on Peptides Evolution and DPPH Radical Scavenging Activity in Mexican Goat Cheese. <i>Catalysts</i> , 2021, 11, 967.	1.6	3
47	Evolution of physicochemical and texture parameters throughout an extended ripening on a goat surface mold cheeses made in a tropical region in Mexico. <i>CYTA - Journal of Food</i> , 2020, 18, 683-687.	0.9	2
48	Cuantificación de fitoesteroles en residuos industriales derivados de la molienda húmeda de maíz. Quantification of phytosterols in byproducts of the corn wet milling. <i>CYTA - Journal of Food</i> , 2011, 9, 102-108.	0.9	1
49	Determination of edaphoclimatic conditions and total flavonoids in populations of "Poleo" (<i>Clinopodium mexicanum</i>), from the semi-desert of Queretaro, Mexico. , 2018, , .		1
50	Anti-inflammatory potential of processing <i>Vernonanthura patens</i> (Kunth) H. Rob. leaves aqueous extract. <i>Natural Product Research</i> , 2021, , 1-5.	1.0	0