Anaberta Cardador-MartÃ-nez

List of Publications by Year
in descending order

50 papers	1,254 citations	567144 15 h-index	377752 34 g-index
52 all docs	52 docs citations	52 times ranked	1581 citing authors

#	ARTICLE	IF	CITATIONS
1	Nephroprotective Plants: A Review on the Use in Pre-Renal and Post-Renal Diseases. Plants, 2022, 11, 818.	1.6	11
2	Effect of the Instant Controlled Pressure Drop Technology in Cardamom (Elettaria cardamomum) Essential Oil Extraction and Antioxidant Activity. Molecules, 2022, 27, 3433.	1.7	7
3	Antioxidant, angiotensin-converting enzyme, and Î±-amylase inhibitory activities of protein hydrolysates of Leucaena leucocephala seeds. CYTA - Journal of Food, 2021, 19, 349-359.	0.9	6
4	Effect of the consumption of amaranth seeds and their sprouts on alterations of lipids and glucose metabolism in mice. International Journal of Food Science and Technology, 2021, 56, 3269-3277.	1.3	7
5	Innovation in a Continuous System of Distillation by Steam to Obtain Essential Oil from Persian Lime Juice (Citrus latifolia Tanaka). Molecules, 2021, 26, 4172.	1.7	8
6	Preliminary Study of Extended Ripening Effects on Peptides Evolution and DPPH Radical Scavenging Activity in Mexican Goat Cheese. Catalysts, 2021, 11, 967.	1.6	3
7	Production of ACE Inhibitory Peptides from Whey Proteins Modified by High Intensity Ultrasound Using Bromelain. Foods, 2021, 10, 2099.	1.9	10
8	Anti-inflammatory potential of processing Vernonanthura patens (Kunth) H. Rob. leaves aqueous extract. Natural Product Research, 2021, , 1-5.	1.0	0
9	An Overview on Food Applications of the Instant Controlled Pressure-Drop Technology, an Innovative High Pressure-Short Time Process. Molecules, 2021, 26, 6519.	1.7	12
10	Effect of Instant Controlled Pressure-Drop (DIC), Cooking and Germination on Non-Nutritional Factors of Common Vetch (Vicia sativa spp.). Molecules, 2020, 25, 151.	1.7	10
11	Instant Controlled Pressure Drop as Blanching and Texturing Pre-Treatment to Preserve the Antioxidant Compounds of Red Dried Beetroot (Beta vulgaris L.). Molecules, 2020, 25, 4132.	1.7	8
12	Evolution of physicochemical and texture parameters throughout an extended ripening on a goat surface mold cheeses made in a tropical region in Mexico. CYTA - Journal of Food, 2020, 18, 683-687.	0.9	2
13	Evaluation of Biological, Textural, and Physicochemical Parameters of Panela Cheese Added with Probiotics. Foods, 2020, 9, 1507.	1.9	3
14	Antioxidant Content of Frozen, Convective Air-Dried, Freeze-Dried, and Swell-Dried Chokecherries (Prunus virginiana L.). Molecules, 2020, 25, 1190.	1.7	14
15	Effect of Instant Controlled Pressure-Drop on the Non-Nutritional Compounds of Seeds and Sprouts of Common Black Bean (Phaseolus vulgaris L.). Molecules, 2020, 25, 1464.	1.7	11
16	Production of Antioxidant and ACEI Peptides from Cheese Whey Discarded from Mexican White Cheese Production. Antioxidants, 2019, 8, 158.	2.2	17
17	Effect of thermal treatment on the extraction efficiency, physicochemical quality of Jatropha curcas oil, and biological quality of its proteins. Journal of Food Science and Technology, 2019, 56, 1567-1574.	1.4	5
18	Bioactive Dimeric Acylphloroglucinols from the Mexican Fern Elaphoglossum paleaceum. Journal of Natural Products, 2019, 82, 785-791.	1.5	4

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19	Determination of edaphoclimatic conditions and total flavonoids in populations of "Poleo" (Clinopodium mexicanum), from the semi-desert of Queretaro, Mexico. , 2018, , .		1
20	Production Process Effect on Mexican Agave Syrups Quality: A Preliminary Study. Journal of Food Research, 2018, 7, 50.	0.1	6
21	Study of the Interactions Occurring During the Encapsulation of Sesamol within Casein Micelles Reformed from Sodium Caseinate Solutions. Journal of Food Science, 2018, 83, 2295-2304.	1.5	12
22	Improvement of covalent immobilization procedure of Î²â€galactosidase from Kluyveromyces lactis for galactooligosaccharides production: Modeling and kinetic study. Biotechnology Progress, 2017, 33, 1568-1578.	1.3	12
23	In-Vitro Antioxidant Capacity and Bioactive Compounds Preservation Post-Drying on Berrycacti (Myrtillocactus geometrizans). Journal of Food Research, 2017, 6, 121.	0.1	11
24	Squalene Extraction by Supercritical Fluids from Traditionally Puffed Amaranthus hypochondriacus Seeds. Journal of Food Quality, 2017, 2017, 1-8.	1.4	11
25	CARACTERIZACIÃ“N FÃSICA, NUTRICIONAL Y NO NUTRICIONAL DE LAS SEMILLAS DE INGA PATERNO. Revista Chilena De Nutricion, 2016, 43, 10-10.	0.1	3
26	ACEI and antioxidant peptides release during ripening of Mexican Cotija hard cheese. Journal of Food Research, 2016, 5, 85.	0.1	23
27	GCâ€“MS and HPLCâ€“MS-TOF characterization of Agave atrovirens extracts. A preliminary study. Industrial Crops and Products, 2015, 78, 39-47.	2.5	12
28	Effect of Thermal Process and Filtration on the Antioxidant Activity and Physicochemical Parameters of Agave atrovirens Extracts. Journal of Food Research, 2014, 4, 155.	0.1	7
29	Proteins and bioactive peptides. Nutrafoods, 2014, 13, 147-157.	0.5	40
30	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. International Dairy Journal, 2013, 33, 191-197.	1.5	93
31	Effect of Instant Controlled Pressure Drop Process Coupled to Drying and Freezing on Antioxidant Activity of Green â€œPoblanoâ€•Pepper (<i>Capsicum annuum</i> L.). Food and Nutrition Sciences (Print), 2013, 04, 321-334.	0.2	11
32	Comparative Study of the Effects of Drying Methods on Antioxidant Activity of Dried Strawberry (Fragaria Var. Camarosa). Journal of Food Research, 2013, 2, 92.	0.1	35
33	Changes in Protein, Nonnutritional Factors, and Antioxidant Capacity during Germination ofL. campestrisSeeds. International Journal of Agronomy, 2012, 2012, 1-7.	0.5	11
34	Comparative Study of Various Drying Processes at Physical and Chemical Properties of Strawberries (Fragariavarcamarosa). Procedia Engineering, 2012, 42, 267-282.	1.2	20
35	Impact of Instant Controlled Pressure Drop Treatment on Dehydration and Rehydration Kinetics of Green Moroccan Pepper (Capsicum Annuum). Procedia Engineering, 2012, 42, 978-1003.	1.2	32
36	Effect of Roasting and Boiling on the Content of Vicine, Convicine and <scp>L</scp>â€3,4â€dihydroxyphenylalanine in <scp>V</scp>icia faba<scp>L</scp>.. Journal of Food Quality, 2012, 35, 419-428.	1.4	53

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37	Revalorization of cactus pear (Opuntia spp.) wastes as a source of antioxidants. Food Science and Technology, 2011, 31, 782-788.	0.8	71
38	CuantificaciÃ³n de fitoesteroles en residuos industriales derivados de la molienda hÃºmeda de maÃzQuantification of phytosterols in byproducts of the corn wet milling. CYTA - Journal of Food, 2011, 9, 102-108.	0.9	1
39	Effect of Aqueous, Acid, and Alkaline Thermal Treatments on Antinutritional Factors Content and Protein Quality in Lupinus campestris Seed Flour. Journal of Agricultural and Food Chemistry, 2010, 58, 1741-1745.	2.4	13
40	Antimutagenic and antioxidant activities of quebracho phenolics (Schinopsis balansae) recovered from tannery wastewaters. Bioresource Technology, 2009, 100, 434-439.	4.8	14
41	A New Microplate Screening Method for the Simultaneous Activity Quantification of Feruloyl Esterases, Tannases, and Chlorogenate Esterases. Applied Biochemistry and Biotechnology, 2008, 151, 711-723.	1.4	27
42	C-26 and C-30 Apocarotenoids from Seeds ofDitaxisheteranthawith Antioxidant Activity and Protection against DNA Oxidative Damage. Journal of Natural Products, 2006, 69, 1140-1144.	1.5	23
43	Characteristics of Echinacea seed oil. Food Chemistry, 2006, 96, 304-312.	4.2	15
44	Relationship Among Antimutagenic, Antioxidant and Enzymatic Activities of Methanolic Extract from Common Beans (Phaseolus vulgaris L). Plant Foods for Human Nutrition, 2006, 61, 161-168.	1.4	37
45	Phenolics and antioxidative activities in common beans (Phaseolus vulgarisL). Journal of the Science of Food and Agriculture, 2005, 85, 935-942.	1.7	162
46	Antimutagenic and antioxidant activities of cascalote(Caesalpinia cacalaco) phenolics. Journal of the Science of Food and Agriculture, 2004, 84, 1632-1638.	1.7	11
47	Antimutagenic activity of natural phenolic compounds present in the common bean (Phaseolus) Tj ETQq1 1 0.784314 rgBT /Overlock	2.0	96
48	Antioxidant Activity in Common Beans (Phaseolus vulgaris L.). Journal of Agricultural and Food Chemistry, 2002, 50, 6975-6980.	2.4	237
49	Antioxidant and angiotensin-converting enzyme inhibitory activity in fresh goat cheese prepared without starter culture: a preliminary study. CYTA - Journal of Food, 0, , 1-9.	0.9	5
50	Phenolic compounds profile and antioxidant activity of pea (Pisum sativum L.) and black bean (Phaseolus vulgaris L.) sprouts. Food Science and Technology, 0, 42, .	0.8	9