

Silvia Luna-Suárez

List of Publications by Year in descending order

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Version: 2024-02-01

21
papers

237
citations

1040056

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h-index

996975

15
g-index

21
all docs

21
docs citations

21
times ranked

254
citing authors

#	ARTICLE	IF	CITATIONS
1	Modification of the amaranth 11S globulin storage protein to produce an inhibitory peptide of the angiotensin I converting enzyme, and its expression in <i>Escherichia coli</i> . <i>Journal of Biotechnology</i> , 2010, 148, 240-247.	3.8	35
2	Moringa straw as cellulase production inducer and cellulolytic fungi source. <i>Revista Argentina De Microbiologia</i> , 2020, 52, 4-12.	0.7	22
3	Overexpression of a modified protein from amaranth seed in <i>Escherichia coli</i> and effect of environmental conditions on the protein expression. <i>Journal of Biotechnology</i> , 2012, 158, 59-67.	3.8	21
4	Expression and characterization of the acidic subunit from 11S Amaranth seed protein. <i>Biotechnology Journal</i> , 2008, 3, 209-219.	3.5	20
5	Desiccation-induced viable but nonculturable state in <i>Pseudomonas putida</i> KT2440, a survival strategy. <i>PLoS ONE</i> , 2019, 14, e0219554.	2.5	17
6	Why wastewater sludge stimulates and accelerates removal of PAHs in polluted soils?. <i>Applied Soil Ecology</i> , 2016, 101, 1-4.	4.3	16
7	Antihypertensive activity of AMC3, an engineered 11S amaranth globulin expressed in <i>Escherichia coli</i> , in spontaneously hypertensive rats. <i>Journal of Functional Foods</i> , 2013, 5, 1441-1449.	3.4	14
8	Reference genes for RT-qPCR normalisation in different tissues, developmental stages and stress conditions of amaranth. <i>Plant Biology</i> , 2018, 20, 713-721.	3.8	12
9	Synthesis and Characterization of Chitosan Particles Loaded with Antioxidants Extracted from Chia (<i>Salvia hispanica</i> L.) Seeds. <i>International Journal of Analytical Chemistry</i> , 2021, 2021, 1-12.	1.0	10
10	The insertion of bioactive peptides at the C-terminal end of an 11S globulin changes the structural stability and improves the antihypertensive activity. <i>Electronic Journal of Biotechnology</i> , 2019, 37, 18-24.	2.2	9
11	Assessment of Techno-Functional and Nutraceutical Potential of Tomato (<i>Solanum lycopersicum</i>) Seed Meal. <i>Molecules</i> , 2020, 25, 4235.	3.8	9
12	Shelf Life of Blackberry Fruits (<i>Rubus fruticosus</i>) with Edible Coatings Based on Candelilla Wax and Guar Gum. <i>Horticulturae</i> , 2022, 8, 574.	2.8	9
13	Comparison of the physicochemical and functional properties of flour and protein isolate from moringa (<i>Moringa oleifera</i> Lam.) leaves. <i>International Journal of Food Properties</i> , 2022, 25, 733-747.	3.0	8
14	Expression, purification and thermal stability evaluation of an engineered amaranth protein expressed in <i>Escherichia coli</i> . <i>Electronic Journal of Biotechnology</i> , 2016, 22, 44-51.	2.2	7
15	Effect of heat treatments of <i>Lentinula edodes</i> mushroom on eritadenine concentration. <i>LWT - Food Science and Technology</i> , 2019, 102, 364-371.	5.2	7
16	Insertions of antihypertensive peptides and their applications in pharmacy and functional foods. <i>Applied Microbiology and Biotechnology</i> , 2019, 103, 2493-2505.	3.6	6
17	Temperature and salinity modulate virulence and PirA gene expression of <i>Vibrio parahaemolyticus</i> , the causative agent of AHPND. <i>Aquaculture International</i> , 2021, 29, 743-756.	2.2	6
18	Insertion of antihypertensive peptides in acidic subunit from amaranth 11S induces contrasting effects in stability. <i>Applied Microbiology and Biotechnology</i> , 2018, 102, 9595-9606.	3.6	5

#	ARTICLE	IF	CITATIONS
19	Modification of Vegetable Proteins to Release Bioactive Peptides Able to Treat Metabolic Syndrome”In Silico Assessment. <i>Applied Sciences (Switzerland)</i> , 2020, 10, 2604.	2.5	2
20	Foaming and Structural Studies on the Acidic Subunit of Amaranth 11S Globulin Modified with Antihypertensive Peptides as a Function of pH and Ionic Strength. <i>Molecules</i> , 2022, 27, 3538.	3.8	2
21	Effect of Chitosan Nanoparticles Incorporated with Antioxidants from <i>Salvia hispanica</i> L. on the Amaranth Flour Films. <i>Food Technology and Biotechnology</i> , 2021, 60, 52-66.	2.1	0