Silvia Luna-SuÃ¡rez

List of Publications by Year
in descending order

21 papers	237 citations	1040056 9 h-index	996975 15 g-index
21 all docs	21 docs citations	21 times ranked	254 citing authors

#	Article	IF	Citations
1	Comparison of the physicochemical and functional properties of flour and protein isolate from moringa (Moringa oleifera Lam.) leaves. International Journal of Food Properties, 2022, 25, 733-747.	3.0	8
2	Foaming and Structural Studies on the Acidic Subunit of Amaranth 11S Globulin Modified with Antihypertensive Peptides as a Function of pH and Ionic Strength. Molecules, 2022, 27, 3538.	3.8	2
3	Shelf Life of Blackberry Fruits (Rubus fruticosus) with Edible Coatings Based on Candelilla Wax and Guar Gum. Horticulturae, 2022, 8, 574.	2.8	9
4	Temperature and salinity modulate virulence and PirA gene expression of Vibrio parahaemolyticus, the causative agent of AHPND. Aquaculture International, 2021, 29, 743-756.	2.2	6
5	Synthesis and Characterization of Chitosan Particles Loaded with Antioxidants Extracted from Chia (Salvia hispanica L.) Seeds. International Journal of Analytical Chemistry, 2021, 2021, 1-12.	1.0	10
6	Effect of Chitosan Nanoparticles Incorporated with Antioxidants from Salvia hispanica L. on the Amaranth Flour Films. Food Technology and Biotechnology, 2021, 60, 52-66.	2.1	0
7	Moringa straw as cellulase production inducer and cellulolytic fungi source. Revista Argentina De Microbiologia, 2020, 52, 4-12.	0.7	22
8	Assessment of Techno-Functional and Nutraceutical Potential of Tomato (Solanum lycopersicum) Seed Meal. Molecules, 2020, 25, 4235.	3.8	9
9	Modification of Vegetable Proteins to Release Bioactive Peptides Able to Treat Metabolic Syndromeâ€"In Silico Assessment. Applied Sciences (Switzerland), 2020, 10, 2604.	2.5	2
10	Desiccation-induced viable but nonculturable state in Pseudomonas putida KT2440, a survival strategy. PLoS ONE, 2019, 14, e0219554.	2.5	17
11	Insertions of antihypertensive peptides and their applications in pharmacy and functional foods. Applied Microbiology and Biotechnology, 2019, 103, 2493-2505.	3.6	6
12	The insertion of bioactive peptides at the C-terminal end of an 11S globulin changes the structural stability and improves the antihypertensive activity. Electronic Journal of Biotechnology, 2019, 37, 18-24.	2.2	9
13	Effect of heat treatments of Lentinula edodes mushroom on eritadenine concentration. LWT - Food Science and Technology, 2019, 102, 364-371.	5.2	7
14	Reference genes for <scp>RT</scp>â€<scp>qPCR</scp> normalisation in different tissues, developmental stages and stress conditions of amaranth. Plant Biology, 2018, 20, 713-721.	3.8	12
15	Insertion of antihypertensive peptides in acidic subunit from amaranth 11S induces contrasting effects in stability. Applied Microbiology and Biotechnology, 2018, 102, 9595-9606.	3.6	5
16	Expression, purification and thermal stability evaluation of an engineered amaranth protein expressed in Escherichia coli. Electronic Journal of Biotechnology, 2016, 22, 44-51.	2.2	7
17	Why wastewater sludge stimulates and accelerates removal of PAHs in polluted soils?. Applied Soil Ecology, 2016, 101, 1-4.	4.3	16
18	Antihypertensive activity of AMC3, an engineered 11S amaranth globulin expressed in Escherichia coli, in spontaneously hypertensive rats. Journal of Functional Foods, 2013, 5, 1441-1449.	3.4	14

#	Article	IF	Citations
19	Overexpression of a modified protein from amaranth seed in Escherichia coli and effect of environmental conditions on the protein expression. Journal of Biotechnology, 2012, 158, 59-67.	3.8	21
20	Modification of the amaranth 11S globulin storage protein to produce an inhibitory peptide of the angiotensin I converting enzyme, and its expression in Escherichia coli. Journal of Biotechnology, 2010, 148, 240-247.	3.8	35
21	Expression and characterization of the acidic subunit from 11S Amaranth seed protein. Biotechnology Journal, 2008, 3, 209-219.	3.5	20