Carlos A Montoya

List of Publications by Year
in descending order

49	992	393982	454577
papers	citations	19 h-index	30 g-index

49	49	49	997
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Structural changes in milk from different species during gastric digestion in piglets. Journal of Dairy Science, 2022, 105, 3810-3831.	1.4	23
2	Comparison of True Ileal Amino Acid Digestibility between Adult Humans and Growing Pigs. Journal of Nutrition, 2022, 152, 1635-1646.	1.3	11
3	Rapid proteolysis of gluten-derived immunogenic peptides in bread by actinidin in a combined in vivo and in vitro oro-gastrointestinal digestion model. Food and Function, 2022, , .	2.1	0
4	Actinidin reduces gluten-derived immunogenic peptides reaching the small intestine in an in vitro semi-dynamic gastrointestinal tract digestion model. Food Research International, 2022, 159, 111560.	2.9	1
5	The kiwifruit enzyme actinidin enhances the hydrolysis of gluten proteins during simulated gastrointestinal digestion. Food Chemistry, 2021, 341, 128239.	4.2	13
6	In vitro ileal and caecal fermentation of fibre substrates in the growing pig given a human-type diet. British Journal of Nutrition, 2021, 125, 998-1006.	1.2	7
7	Bioactive Peptides Originating from Gastrointestinal Endogenous Proteins in the Growing Pig: In Vivo Identification. Current Pharmaceutical Design, 2021, 27, 1382-1395.	0.9	2
8	Oxygen concentration of gut luminal contents varies postâ€prandially in growing pigs. Journal of Animal Physiology and Animal Nutrition, 2021, , .	1.0	3
9	Type of Dietary Fiber Is Associated with Changes in Ileal and Hindgut Microbial Communities in Growing Pigs and Influences In Vitro Ileal and Hindgut Fermentation. Journal of Nutrition, 2021, 151, 2976-2985.	1.3	5
10	Kiwifruit (Actinidia deliciosa), compared with cellulose and psyllium, influences the histology and mucus layer of the gastrointestinal tract in the growing pig. Food and Function, 2021, 12, 8007-8016.	2.1	3
11	Gut-Brain Axis in the Early Postnatal Years of Life: A Developmental Perspective. Frontiers in Integrative Neuroscience, 2020, 14, 44.	1.0	48
12	In vitro Fermentation of Digested Milk Fat Globule Membrane From Ruminant Milk Modulates Piglet Ileal and Caecal Microbiota. Frontiers in Nutrition, 2020, 7, 91.	1.6	8
13	Ileal and hindgut fermentation in the growing pig fed a human-type diet. British Journal of Nutrition, 2020, 124, 567-576.	1.2	8
14	Boiling influences the nutritional value of three seed cowpea (Vigna unguiculata) varieties using in vivo and in vitro methods. Food Chemistry, 2019, 297, 124940.	4.2	9
15	Tools and Methods to Quantify the Digestion of Protein, Lipid, Starch and Fibre from a Chemistry/Microbiology Perspective. , 2019, , 199-229.		0
16	Possibility of minimizing gluten intolerance by co-consumption of some fruits â€“ A case for positive food synergy?. Trends in Food Science and Technology, 2019, 94, 91-97.	7.8	12
17	Adaptation of intestinal fermentation over time in the growing pig is influenced by the amount of kiwi fruit consumed. British Journal of Nutrition, 2019, 121, 601-614.	1.2	6
18	In vitro digestion of tropical legume starch is influenced by the combination of heating and soaking treatments. Animal Production Science, 2019, 59, 688.	0.6	2

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19	Development of an In Vivo and In Vitro Ileal Fermentation Method in a Growing Pig Model. Journal of Nutrition, 2018, 148, 298-305.	1.3	16
20	Heating and Soaking Influence in Vitro Hindgut Fermentation of Tropical Legume Grains in Pigs. Journal of Agricultural and Food Chemistry, 2018, 66, 532-539.	2.4	8
21	'The Rate at Which Digested Protein Enters the Small Intestine Modulates the Rate of Amino Acid Digestibility throughout the Small Intestine of Growing Pigs. Journal of Nutrition, 2018, 148, 1743-1750.	1.3	17
22	Cooking Conditions Affect the True Ileal Digestible Amino Acid Content and Digestible Indispensable Amino Acid Score (DIAAS) of Bovine Meat as Determined in Pigs. Journal of Nutrition, 2018, 148, 1564-1569.	1.3	43
23	Ileal Digesta Nondietary Substrates from Cannulated Pigs Are Major Contributors to In Vitro Human Hindgut Short-Chain Fatty Acid Production. Journal of Nutrition, 2017, 147, 264-271.	1.3	22
24	Gastrointestinal Endogenous Protein-Derived Bioactive Peptides: An in Vitro Study of Their Gut Modulatory Potential. International Journal of Molecular Sciences, 2016, 17, 482.	1.8	20
25	Kiwifruit fibre level influences the predicted production and absorption of SCFA in the hindgut of growing pigs using a combinedin vivoâ€“in vitrodigestion methodology. British Journal of Nutrition, 2016, 115, 1317-1324.	1.2	37
26	Gastric protein hydrolysis of raw and roasted almonds in the growing pig. Food Chemistry, 2016, 211, 502-508.	4.2	15
27	Potential misinterpretation of the nutritional value of dietary fiber: correcting fiber digestibility values for nondietary gut-interfering material. Nutrition Reviews, 2016, 74, 517-533.	2.6	32
28	The digestion of kiwifruit (Actinidia deliciosa) fibre and the effect of kiwifruit on the digestibility of other dietary nutrients. Food Chemistry, 2016, 197, 539-545.	4.2	10
29	Human gut endogenous proteins as a potential source of angiotensin-I-converting enzyme (ACE-I)-, renin inhibitory and antioxidant peptides. Peptides, 2016, 76, 30-44.	1.2	46
30	The impact of heating and soaking on the in vitro enzymatic hydrolysis of protein varies in different species of tropical legumes. Food Chemistry, 2016, 194, 377-382.	4.2	41
31	Nondietary Gut Materials Interfere with the Determination of Dietary Fiber Digestibility in Growing Pigs When Using the Prosky Method ,. Journal of Nutrition, 2015, 145, 1966-1972.	1.3	32
32	Food-derived bioactive peptides â€“ a new paradigm. Nutrition Research Reviews, 2014, 27, 16-20.	2.1	44
33	Actinidin from kiwifruit (Actinidia deliciosacv. Hayward) increases the digestion and rate of gastric emptying of meat proteins in the growing pig. British Journal of Nutrition, 2014, 111, 957-967.	1.2	45
34	Dietary Actinidin from Kiwifruit (Actinidia deliciosa cv. Hayward) Increases Gastric Digestion and the Gastric Emptying Rate of Several Dietary Proteins in Growing Rats. Journal of Nutrition, 2014, 144, 440-446.	1.3	32
35	Effect of Oxidation of Dietary Proteins with Performic Acid on True Ileal Amino Acid Digestibility As Determined in the Growing Rat. Journal of Agricultural and Food Chemistry, 2014, 62, 699-707.	2.4	21
36	Gastrointestinal Endogenous Proteins as a Source of Bioactive Peptides - An In Silico Study. PLoS ONE, 2014, 9, e98922.	1.1	31

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37	A Magnetic Resonance Spectroscopy Technique to Determine the Stomach Emptying Rate of Mixed Diets in Growing Rats. Journal of Nutrition, 2013, 143, 541-547.	1.3	2
38	Validation of an in vitro technique for determining ileal starch digestion of field peas (Pisum sativum) in pigs. Animal Feed Science and Technology, 2012, 177, 259-265.	1.1	4
39	Effect of particle size on the digestible energy content of field pea (Pisum sativum L.) in growing pigs. Animal Feed Science and Technology, 2011, 169, 113-120.	1.1	14
40	Nonstarch polysaccharide-degrading enzymes alter the microbial community and the fermentation patterns of barley cultivars and wheat products in an in vitro model of the porcine gastrointestinal tract. FEMS Microbiology Ecology, 2011, 76, 553-563.	1.3	42
41	Effect of actinidin from kiwifruit (Actinidia deliciosa cv. Hayward) on the digestion of food proteins determined in the growing rat. Food Chemistry, 2011, 129, 1681-1689.	4.2	43
42	Phaseolin fromPhaseolus vulgarisbean modulates gut mucin flow and gene expression in rats. British Journal of Nutrition, 2010, 104, 1740-1747.	1.2	5
43	Phaseolin diversity as a possible strategy to improve the nutritional value of common beans (Phaseolus vulgaris). Food Research International, 2010, 43, 443-449.	2.9	67
44	Susceptibility of phaseolin (Phaseolus vulgaris) subunits to trypsinolysis and influence of dietary level of raw phaseolin on protein digestion in the small intestine of rats. British Journal of Nutrition, 2009, 101, 1324.	1.2	9
45	In vitro and in vivo protein hydrolysis of beans (Phaseolus vulgaris) genetically modified to express different phaseolin types. Food Chemistry, 2008, 106, 1225-1233.	4.2	24
46	Susceptibility of Phaseolin to in Vitro Proteolysis Is Highly Variable across Common Bean Varieties (Phaseolus vulgaris). Journal of Agricultural and Food Chemistry, 2008, 56, 2183-2191.	2.4	48
47	Phaseolin type and heat treatment influence the biochemistry of protein digestion in the rat intestine. British Journal of Nutrition, 2008, 99, 531-539.	1.2	18
48	A protein-free diet alters small intestinal architecture and digestive enzyme activities in rats. Reproduction, Nutrition, Development, 2006, 46, 49-56.	1.9	16
49	Influence of the Phaseolus vulgaris phaseolin level of incorporation, type and thermal treatment on gut characteristics in rats. British Journal of Nutrition, 2006, 95, 116-123.	1.2	27