

# Beatriz Miralles Buraglia

## List of Publications by Citations

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69

papers

2,725

citations

29

h-index

51

g-index

72

ext. papers

3,206

ext. citations

5.5

avg, IF

5.15

L-index

#	Paper	IF	Citations
69	Antihypertensive peptides from food proteins: a review. <i>Food and Function</i> , <b>2012</b> , 3, 350-61	6.1	194
68	Identification of antioxidant and ACE-inhibitory peptides in fermented milk. <i>Journal of the Science of Food and Agriculture</i> , <b>2005</b> , 85, 1041-1048	4.3	169
67	Functional Characterization of Chitin and Chitosan. <i>Current Chemical Biology</i> , <b>2009</b> , 3, 203-230	0.4	147
66	Correlation between in vitro and in vivo data on food digestion. What can we predict with static in vitro digestion models?. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2018</b> , 58, 2239-2261	11.5	138
65	The harmonized INFOGEST in vitro digestion method: From knowledge to action. <i>Food Research International</i> , <b>2016</b> , 88, 217-225	7	132
64	Changes in flavour and volatile components during storage of whole and skimmed UHT milk. <i>Food Chemistry</i> , <b>2001</b> , 72, 51-58	8.5	128
63	Can dynamic digestion systems mimic the physiological reality?. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2019</b> , 59, 1546-1562	11.5	120
62	Protein degradation and peptide release from milk proteins in human jejunum. Comparison with in vitro gastrointestinal simulation. <i>Food Chemistry</i> , <b>2018</b> , 239, 486-494	8.5	109
61	Peptidomics for discovery, bioavailability and monitoring of dairy bioactive peptides. <i>Food Research International</i> , <b>2014</b> , 63, 170-181	7	108
60	In vitro chemopreventive properties of peptides released from quinoa ( <i>Chenopodium quinoa</i> Willd.) protein under simulated gastrointestinal digestion. <i>Food Research International</i> , <b>2018</b> , 105, 403-411	7.1	77
59	-Deacetylation and depolymerization reactions of chitin/chitosan: Influence of the source of chitin. <i>Carbohydrate Polymers</i> , <b>2005</b> , 62, 316-320	10.3	71
58	Role of intestinal brush border peptidases in the simulated digestion of milk proteins. <i>Molecular Nutrition and Food Research</i> , <b>2015</b> , 59, 948-56	5.9	63
57	The occurrence of a Maillard-type protein-polysaccharide reaction between $\beta$ -lactoglobulin and chitosan. <i>Food Chemistry</i> , <b>2007</b> , 100, 1071-1075	8.5	58
56	Bioavailability and kinetics of the antihypertensive casein-derived peptide HLPLP in rats. <i>Journal of Agricultural and Food Chemistry</i> , <b>2014</b> , 62, 11869-75	5.7	51
55	Food-derived peptides stimulate mucin secretion and gene expression in intestinal cells. <i>Journal of Agricultural and Food Chemistry</i> , <b>2012</b> , 60, 8600-5	5.7	51
54	Improved method for the simultaneous determination of whey proteins, caseins and para-kappa-casein in milk and dairy products by capillary electrophoresis. <i>Journal of Chromatography A</i> , <b>2001</b> , 915, 225-30	4.5	46
53	Peptidomic study of Spanish blue cheese (Valdeón) and changes after simulated gastrointestinal digestion. <i>Electrophoresis</i> , <b>2014</b> , 35, 1627-36	3.6	45

52	Influence of the physico-chemical characteristics of chito-oligosaccharides (COS) on antioxidant activity. <i>Carbohydrate Polymers</i> , <b>2013</b> , 97, 776-82	10.3	45
51	Identification of peptides released from flaxseed ( <i>Linum usitatissimum</i> ) protein by Alcalase <sup>®</sup> hydrolysis: Antioxidant activity. <i>LWT - Food Science and Technology</i> , <b>2017</b> , 76, 140-146	5.4	42
50	Identification of antioxidant peptides of hen egg-white lysozyme and evaluation of inhibition of lipid peroxidation and cytotoxicity in the Zebrafish model. <i>European Food Research and Technology</i> , <b>2016</b> , 242, 1777-1785	3.4	41
49	Casein hydrolysate and derived peptides stimulate mucin secretion and gene expression in human intestinal cells. <i>International Dairy Journal</i> , <b>2013</b> , 32, 13-19	3.5	37
48	Antioxidant, ACE-inhibitory and antimicrobial activity of fermented goat milk: activity and physicochemical property relationship of the peptide components. <i>Food and Function</i> , <b>2017</b> , 8, 2783-2791	6.1	37
47	Influence of Protein-Phenolic Complex on the Antioxidant Capacity of Flaxseed ( <i>Linum usitatissimum</i> L.) Products. <i>Journal of Agricultural and Food Chemistry</i> , <b>2017</b> , 65, 800-809	5.7	36
46	Antibacterial activity of products of depolymerization of chitosans with lysozyme and chitosanase against <i>Campylobacter jejuni</i> . <i>Carbohydrate Polymers</i> , <b>2011</b> , 84, 844-848	10.3	34
45	Critical Review and Perspectives on Food-Derived Antihypertensive Peptides. <i>Journal of Agricultural and Food Chemistry</i> , <b>2018</b> , 66, 9384-9390	5.7	33
44	Intestinal Signaling of Proteins and Digestion-Derived Products Relevant to Satiety. <i>Journal of Agricultural and Food Chemistry</i> , <b>2018</b> , 66, 10123-10131	5.7	30
43	Immunological behavior of in vitro digested egg-white lysozyme. <i>Molecular Nutrition and Food Research</i> , <b>2014</b> , 58, 614-24	5.9	30
42	Development and validation of an automated method for the liquid chromatographic determination of sotalol in plasma using dialysis and trace enrichment on a cation-exchange pre-column as on-line sample preparation. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , <b>2001</b> , 24, 801-14	3.5	30
41	Caseinophosphopeptides released after tryptic hydrolysis versus simulated gastrointestinal digestion of a casein-derived by-product. <i>Food Chemistry</i> , <b>2015</b> , 168, 648-55	8.5	29
40	Novel peptides derived from $\beta$ 1-casein with opioid activity and mucin stimulatory effect on HT29-MTX cells. <i>Journal of Functional Foods</i> , <b>2016</b> , 25, 466-476	5.1	29
39	Dynamic gastric digestion of a commercial whey protein concentrate <sup>®</sup> . <i>Journal of the Science of Food and Agriculture</i> , <b>2018</b> , 98, 1873-1879	4.3	27
38	Use of soluble chitosans in Maillard reaction products with $\beta$ -lactoglobulin. Emulsifying and antioxidant properties. <i>LWT - Food Science and Technology</i> , <b>2017</b> , 75, 440-446	5.4	27
37	HT29 Cell Line		27
36	Gastrointestinal digestion of food-use silver nanoparticles in the dynamic SIMulator of the GastroIntestinal tract (simgi). Impact on human gut microbiota. <i>Food and Chemical Toxicology</i> , <b>2019</b> , 132, 110657	4.7	26
35	Effect of $\beta$ -lactoglobulin hydrolysate and $\beta$ -lactorphan on intestinal mucin secretion and gene expression in human goblet cells. <i>Food Research International</i> , <b>2013</b> , 54, 1287-1291	7	26

34	Determination of whey protein to total protein ratio in UHT milk using fourth derivative spectroscopy. <i>International Dairy Journal</i> , <b>2000</b> , 10, 191-197	3.5	26
33	Peptide fragments from $\kappa$ -casein f(134-138), HLPLP, generated by the action of rat blood plasma peptidases show potent antihypertensive activity. <i>Food Research International</i> , <b>2016</b> , 88, 348-353	7	25
32	Compared digestibility of plant protein isolates by using the INFOGEST digestion protocol. <i>Food Research International</i> , <b>2020</b> , 137, 109708	7	25
31	Release of multifunctional peptides from kiwicha ( <i>Amaranthus caudatus</i> ) protein under in vitro gastrointestinal digestion. <i>Journal of the Science of Food and Agriculture</i> , <b>2019</b> , 99, 1225-1232	4.3	24
30	Comparison of three methods to determine the whey protein to total protein ratio in milk. <i>Journal of Dairy Science</i> , <b>2000</b> , 83, 2759-65	4	23
29	Quantitative determination of alpha(s2)- and alpha(s1)-casein in goat's milk with different genotypes by capillary electrophoresis. <i>Journal of Chromatography A</i> , <b>2004</b> , 1054, 279-84	4.5	22
28	Microencapsulation of a whey protein hydrolysate within micro-hydrogels: Impact on gastrointestinal stability and potential for functional yoghurt development. <i>Journal of Functional Foods</i> , <b>2016</b> , 26, 290-300	5.1	21
27	Role of Physicochemical Properties of Chitin and Chitosan on their Functionality. <i>Current Chemical Biology</i> , <b>2014</b> , 8, 27-42	0.4	21
26	Application of capillary electrophoresis to the characterization of processed cheeses. <i>Journal of Dairy Research</i> , <b>2000</b> , 67, 91-100	1.6	20
25	Influence of proteolysis of milk on the whey protein to total protein ratio as determined by capillary electrophoresis. <i>Journal of Dairy Science</i> , <b>2003</b> , 86, 2813-7	4	18
24	Acute and repeated dose (28 days) oral safety studies of ALIBIRD in rats. <i>Journal of Food Protection</i> , <b>2013</b> , 76, 1226-39	2.5	17
23	Quantitative determination of $\kappa$ 2- and $\kappa$ 1-casein in goat's milk with different genotypes by capillary electrophoresis. <i>Journal of Chromatography A</i> , <b>2004</b> , 1054, 279-284	4.5	17
22	Extraction/Fractionation Techniques for Proteins and Peptides and Protein Digestion <b>2013</b> , 21-50		16
21	Automated liquid chromatographic determination of atenolol in plasma using dialysis and trace enrichment on a cation-exchange precolumn for sample handling. <i>Biomedical Applications</i> , <b>2000</b> , 739, 205-17		16
20	Some new findings on the potential use of biocompatible silver nanoparticles in winemaking. <i>Innovative Food Science and Emerging Technologies</i> , <b>2019</b> , 51, 64-72	6.8	15
19	Bioaccessible peptides released by in vitro gastrointestinal digestion of fermented goat milks. <i>Analytical and Bioanalytical Chemistry</i> , <b>2018</b> , 410, 3597-3606	4.4	14
18	Casein Hydrolysates by <i>Lactobacillus brevis</i> and <i>Lactococcus lactis</i> Proteases: Peptide Profile Discriminates Strain-Dependent Enzyme Specificity. <i>Journal of Agricultural and Food Chemistry</i> , <b>2017</b> , 65, 9324-9332	5.7	13
17	Comparison of capillary electrophoresis and isoelectric focusing for analysis of casein/caseinate addition in processed cheeses. <i>International Dairy Journal</i> , <b>2006</b> , 16, 1448-1453	3.5	13

16	Health Effects of Cheese Components with a Focus on Bioactive Peptides <b>2017</b> , 239-273		12
15	Digestion of micellar casein in duodenum cannulated pigs. Correlation between in vitro simulated gastric digestion and in vivo data. <i>Food Chemistry</i> , <b>2021</b> , 343, 128424	8.5	12
14	Suitability of a colorimetric method for the selective determination of chitosan in dietary supplements. <i>Food Chemistry</i> , <b>2011</b> , 126, 1836-9	8.5	10
13	Identification of an IgE reactive peptide in hen egg riboflavin binding protein subjected to simulated gastrointestinal digestion. <i>Journal of Agricultural and Food Chemistry</i> , <b>2012</b> , 60, 5215-20	5.7	9
12	Effect of the long-term intake of a casein hydrolysate on mucin secretion and gene expression in the rat intestine. <i>Journal of Functional Foods</i> , <b>2017</b> , 33, 176-180	5.1	8
11	Mass mapping analysis as a tool for the identification of genetic variants of bovine beta-casein. <i>Journal of Chromatography A</i> , <b>2003</b> , 1007, 47-53	4.5	8
10	Implication of Opioid Receptors in the Antihypertensive Effect of a Bovine Casein Hydrolysate and $\kappa$ -Casein-Derived Peptides. <i>Journal of Agricultural and Food Chemistry</i> , <b>2020</b> , 68, 1877-1883	5.7	7
9	Study of the phenolic compound profile and antioxidant activity of human milk from Spanish women at different stages of lactation: A comparison with infant formulas. <i>Food Research International</i> , <b>2021</b> , 141, 110149	7	6
8	Composition of Brazil Nut ( HBK), Its Beverage and By-Products: A Healthy Food and Potential Source of Ingredients.. <i>Foods</i> , <b>2021</b> , 10,	4.9	4
7	Peptidomic data of egg white gastrointestinal digests prepared using the Infogest Harmonized Protocol. <i>Data in Brief</i> , <b>2020</b> , 31, 105932	1.2	3
6	Development of polysaccharide-casein gel-like structures resistant to in vitro gastric digestion. <i>Food Hydrocolloids</i> , <b>2022</b> , 127, 107505	10.6	1
5	Thermal stability of bovine lactoferrin prepared by cation exchange chromatography and its blends with authorized additives for infant formulas. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 154, 112744	5.4	1
4	Physicochemical properties, structure and digestibility in simulated gastrointestinal environment of bread added with green lentil flour. <i>LWT - Food Science and Technology</i> , <b>2022</b> , 154, 112713	5.4	1
3	Gastrointestinal co-digestion of wine polyphenols with glucose/whey proteins affects their bioaccessibility and impact on colonic microbiota.. <i>Food Research International</i> , <b>2022</b> , 155, 111010	7	1
2	In vitro digestion of milk proteins including intestinal brush border membrane peptidases. Transepithelial transport of resistant casein domains. <i>Food Research International</i> , <b>2022</b> , 111238	7	0
1	Peptides <b>2012</b> , 69-96		