

# Francisco Cabrera-Chávez

## List of Publications by Year in descending order

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Version: 2024-02-01

37  
papers

914  
citations

430843

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477281

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times ranked

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#	ARTICLE	IF	CITATIONS
1	Assessment of the Route of Exposure to Ovalbumin and Cow's Milk Proteins on the Induction of IgE Responses in BALB/c Mice. <i>Biology</i> , 2022, 11, 542.	2.8	2
2	Prediction of ACE-I Inhibitory Peptides Derived from Chickpea ( <i>Cicer arietinum</i> L.): In Silico Assessments Using Simulated Enzymatic Hydrolysis, Molecular Docking and ADMET Evaluation. <i>Foods</i> , 2022, 11, 1576.	4.3	21
3	Utilisation of collagenolytic enzymes from sierra fish ( <i>Scomberomorus sierra</i> ) and jumbo squid ( <i>Dosidicus gigas</i> ) viscera to generate bioactive collagen hydrolysates from jumbo squid muscle. <i>Journal of Food Science and Technology</i> , 2021, 58, 2725-2733.	2.8	3
4	Prevalence of Wheat/Gluten-Related Disorders and Gluten-Free Diet in Paraguay: An Online Survey-Based Study. <i>Nutrients</i> , 2021, 13, 396.	4.1	9
5	Prevalence of Food-Hypersensitivity and Food-Dependent Anaphylaxis in Colombian Schoolchildren by Parent-Report. <i>Medicina (Lithuania)</i> , 2021, 57, 146.	2.0	6
6	Non-Celiac Gluten Sensitivity: An Update. <i>Medicina (Lithuania)</i> , 2021, 57, 526.	2.0	38
7	Amaranth-hydrolyzate enriched cookies reduce the systolic blood pressure in spontaneously hypertensive rats. <i>Journal of Functional Foods</i> , 2020, 64, 103613.	3.4	22
8	Characteristics of Allergen Labelling and Precautionary Allergen Labelling in Packaged Food Products Available in Latin America. <i>Nutrients</i> , 2020, 12, 2698.	4.1	12
9	Design, Assessment, and Validation of a Questionnaire to Estimate Food-Dependent Exercise-Induced Anaphylaxis Prevalence in Latin American Population. <i>Healthcare (Switzerland)</i> , 2020, 8, 519.	2.0	1
10	Antihypertensive Effect of Amaranth Hydrolysate Is Comparable to the Effect of Low-Intensity Physical Activity. <i>Applied Sciences (Switzerland)</i> , 2020, 10, 5706.	2.5	6
11	Living with Gluten and Other Food Intolerances: Self-Reported Diagnoses and Management. <i>Nutrients</i> , 2020, 12, 1892.	4.1	16
12	Prevalence of Adverse Reactions to Gluten and People Going on a Gluten-Free Diet: A Survey Study Conducted in Brazil. <i>Medicina (Lithuania)</i> , 2020, 56, 163.	2.0	12
13	Pasta Enrichment with an Amaranth Hydrolysate Affects the Overall Acceptability while Maintaining Antihypertensive Properties. <i>Foods</i> , 2019, 8, 282.	4.3	19
14	Translation, Cultural Adaptation, and Evaluation of a Brazilian Portuguese Questionnaire to Estimate the Self-Reported Prevalence of Gluten-Related Disorders and Adherence to Gluten-Free Diet. <i>Medicina (Lithuania)</i> , 2019, 55, 593.	2.0	7
15	Gluten Vehicle and Placebo for Non-Celiac Gluten Sensitivity Assessment. <i>Medicina (Lithuania)</i> , 2019, 55, 117.	2.0	7
16	Assessing the Sensitizing and Allergenic Potential of the Albumin and Globulin Fractions from Amaranth ( <i>Amaranthus hypochondriacus</i> ) Grains before and after an Extrusion Process. <i>Medicina (Lithuania)</i> , 2019, 55, 72.	2.0	6
17	Food Allergy Prevalence in Salvadoran Schoolchildren Estimated by Parent-Report. <i>International Journal of Environmental Research and Public Health</i> , 2018, 15, 2446.	2.6	16
18	Prevalence of Self-Reported Gluten-Related Disorders and Adherence to a Gluten-Free Diet in Salvadoran Adult Population. <i>International Journal of Environmental Research and Public Health</i> , 2018, 15, 786.	2.6	36

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19	Assessment of the Sensitizing Potential of Proteins in BALB/c Mice: Comparison of Three Protocols of Intraperitoneal Sensitization. <i>Nutrients</i> , 2018, 10, 903.	4.1	10
20	Amaranth Protein Hydrolysates Efficiently Reduce Systolic Blood Pressure in Spontaneously Hypertensive Rats. <i>Molecules</i> , 2017, 22, 1905.	3.8	25
21	Price and Availability of Sugar-Free, Sugar-Reduced and Low Glycemic Index Cereal Products in Northwestern México. <i>International Journal of Environmental Research and Public Health</i> , 2017, 14, 1591.	2.6	1
22	Prevalence of Self-Reported Gluten Sensitivity and Adherence to a Gluten-Free Diet in Argentinian Adult Population. <i>Nutrients</i> , 2017, 9, 81.	4.1	58
23	Self-Reported Prevalence of Gluten-Related Disorders and Adherence to Gluten-Free Diet in Colombian Adult Population. <i>Gastroenterology Research and Practice</i> , 2016, 2016, 1-8.	1.5	25
24	Parent-reported prevalence of food allergy in Mexican schoolchildren: A population-based study. <i>Allergologia Et Immunopathologia</i> , 2016, 44, 563-570.	1.7	38
25	Self-Reported Prevalence of Symptomatic Adverse Reactions to Gluten and Adherence to Gluten-Free Diet in an Adult Mexican Population. <i>Nutrients</i> , 2015, 7, 6000-6015.	4.1	40
26	Effect of semolina replacement with a raw:popped amaranth flour blend on cooking quality and texture of pasta. <i>LWT - Food Science and Technology</i> , 2014, 57, 217-222.	5.2	53
27	Transamidation of gluten proteins during the bread-making process of wheat flour to produce breads with less immunoreactive gluten. <i>Food and Function</i> , 2014, 5, 1813.	4.6	35
28	Maize Prolamins Could Induce a Gluten-Like Cellular Immune Response in Some Celiac Disease Patients. <i>Nutrients</i> , 2013, 5, 4174-4183.	4.1	28
29	Molecular rearrangements in extrusion processes for the production of amaranth-enriched, gluten-free rice pasta. <i>LWT - Food Science and Technology</i> , 2012, 47, 421-426.	5.2	85
30	Maize Prolamins Resistant to Peptic-tryptic Digestion Maintain Immune-recognition by IgA from Some Celiac Disease Patients. <i>Plant Foods for Human Nutrition</i> , 2012, 67, 24-30.	3.2	18
31	Gluten-Free Breads and Cookies of Raw and Popped Amaranth Flours with Attractive Technological and Nutritional Qualities. <i>Plant Foods for Human Nutrition</i> , 2010, 65, 241-246.	3.2	119
32	Modification of gluten by methionine binding to prepare wheat bread with reduced reactivity to serum IgA of celiac disease patients. <i>Journal of Cereal Science</i> , 2010, 52, 310-313.	3.7	14
33	Physicochemical Properties of Wheat Gluten Proteins Modified by Protease From Sierra (<i>Scomberomorus sierra</i>) Fish. <i>International Journal of Food Properties</i> , 2010, 13, 1187-1198.	3.0	11
34	Bovine milk intolerance in celiac disease is related to IgA reactivity to $\hat{\pm}$ - and $\hat{2}$ -caseins. <i>Nutrition</i> , 2009, 25, 715-716.	2.4	15
35	Bovine Milk Caseins and Transglutaminase-Treated Cereal Prolamins Are Differentially Recognized by IgA of Celiac Disease Patients According to Their Age. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 3754-3759.	5.2	31
36	Transglutaminase Treatment of Wheat and Maize Prolamins of Bread Increases the Serum IgA Reactivity of Celiac Disease Patients. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 1387-1391.	5.2	56

#	ARTICLE	IF	CITATIONS
37	The gluten-free diet: access and economic aspects and impact on lifestyle. Nutrition and Dietary Supplements, 0, Volume 10, 27-34.	0.7	11