

Papel del Ácido fÁ-tico en las legumbres

Journal of Physiology and Biochemistry

56, 283-294

DOI: 10.1007/bf03179796

Citation Report

#	ARTICLE	IF	CITATIONS
1	Phytic acid (IP6), novel broad spectrum anti-neoplastic agent: a systematic review. Complementary Therapies in Medicine, 2002, 10, 229-234.	1.3	108
2	Bioactive substances of plant origin in food - impact on genomics. Reproduction, Nutrition, Development, 2002, 42, 461-477.	1.9	47
3	Separation of phytic acid and other related inositol phosphates by high-performance ion chromatography and its applications. Journal of Chromatography A, 2003, 1018, 41-52.	1.8	74
4	Nutritional Evaluation of Pea (<i>Pisum sativum</i> L.) Protein Diets after Mild Hydrothermal Treatment and with and without Added Phytase. Journal of Agricultural and Food Chemistry, 2003, 51, 2415-2420.	2.4	37
5	A moderately low phosphate intake may provide health benefits analogous to those conferred by UV light "a further advantage of vegan diets. Medical Hypotheses, 2003, 61, 543-560.	0.8	12
6	Phytochemicals and gastrointestinal health. , 2003, , 160-186.		1
7	PEAS AND LENTILS. , 2003, , 4433-4440.		9
8	Comparison of the Chemical Composition and Nutritional Value of <i>Amaranthus cruentus</i> Flour and Its Protein Concentrate. Plant Foods for Human Nutrition, 2004, 59, 15-21.	1.4	73
9	In vitro analysis of binding capacities of calcium to phytic acid in different food samples. European Food Research and Technology, 2004, 219, 409.	1.6	47
10	Biochemical properties and substrate specificities of alkaline and histidine acid phytases. Applied Microbiology and Biotechnology, 2004, 63, 362-372.	1.7	187
11	Public health issues related with the consumption of food obtained from genetically modified organisms. Biotechnology Annual Review, 2004, 10, 85-122.	2.1	31
12	Low phytate lupin flour based biomass obtained by fermentation with a mutant of <i>Aspergillus niger</i> . Process Biochemistry, 2005, 40, 951-954.	1.8	26
13	Changes in chemical composition of lupin seeds (<i>Lupinus angustifolius</i>) after selective α -galactoside extraction. Journal of the Science of Food and Agriculture, 2005, 85, 2468-2474.	1.7	35
14	Phytic Acid Synthesis and Vacuolar Accumulation in Suspension-Cultured Cells of <i>Catharanthus roseus</i> Induced by High Concentration of Inorganic Phosphate and Cations. Plant Physiology, 2005, 138, 1607-1614.	2.3	51
15	Pinto Beans Are a Source of Highly Bioavailable Copper in Rats. Journal of Nutrition, 2006, 136, 2999-3004.	1.3	5
16	Nutritional evaluation of protein, phosphorus, calcium and magnesium bioavailability from lupin (<i>Lupinus albus</i> var. <i>multolupa</i>)-based diets in growing rats: effect of α -galactoside oligosaccharide extraction and phytase supplementation. British Journal of Nutrition, 2006, 95, 1102-1111.	1.2	16
17	Changes in the composition of phytate, phosphorus and other cations in soybean seeds with maturity. Grassland Science, 2006, 52, 99-104.	0.6	2
18	Functional lupin seeds (<i>Lupinus albus</i> L. and <i>Lupinus luteus</i> L.) after extraction of α -galactosides. Food Chemistry, 2006, 98, 291-299.	4.2	107

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20	Inhibition of chronic ulcerative colitis associated adenocarcinoma development in mice by inositol compounds. <i>Carcinogenesis</i> , 2006, 28, 446-454.	1.3	34
21	Quantitative Analysis of Phytate Globoids Isolated from Wheat Bran and Characterization of Their Sequential Dephosphorylation by Wheat Phytase. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 7547-7552.	2.4	84
22	Nitrogen Fractions and Mineral Content in Different Lupin Species (<i>Lupinus albus</i> , <i>Lupinus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 7445-7452.	2.4	11
23	Phytochemicals for Health, the Role of Pulses. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 7981-7994.	2.4	290
24	Transgenic maize plants expressing a fungal phytase gene. <i>Transgenic Research</i> , 2008, 17, 633-643.	1.3	166
25	Formation and stability of phytate complexes in solution. <i>Coordination Chemistry Reviews</i> , 2008, 252, 1108-1120.	9.5	180
26	Current and Future Biotechnological Applications of Bacterial Phytases and Phytase-Producing Bacteria. <i>Microbes and Environments</i> , 2008, 23, 182-191.	0.7	149
27	Phytate in foods and significance for humans: Food sources, intake, processing, bioavailability, protective role and analysis. <i>Molecular Nutrition and Food Research</i> , 2009, 53, S330-75.	1.5	650
28	Speciation of Phytate Ion in Aqueous Solution. Thermodynamic Parameters for Zinc(II) Sequestration at Different Ionic Strengths and Temperatures. <i>Journal of Solution Chemistry</i> , 2009, 38, 115-134.	0.6	30
29	Nutritional quality of legume seeds as affected by some physical treatments 2. Antinutritional factors. <i>LWT - Food Science and Technology</i> , 2009, 42, 1113-1118.	2.5	214
30	Iron Uptake and Transport in Plants: The Good, the Bad, and the Ionome. <i>Chemical Reviews</i> , 2009, 109, 4553-4567.	23.0	546
31	Dietary roles of phytate and phytase in human nutrition: A review. <i>Food Chemistry</i> , 2010, 120, 945-959.	4.2	623
32	Antimicrobial Agents Deriving from Indigenous Plants. <i>Recent Patents on Food, Nutrition & Agriculture</i> , 2010, 2, 83-92.	0.5	5
33	Effectiveness of Acidified Sodium Chlorite and Other Sanitizers to Control <i>Escherichia coli</i> O157:H7 on Tomato Surfaces. <i>Foodborne Pathogens and Disease</i> , 2010, 7, 629-635.	0.8	23
34	Papel de las leguminosas en la alimentaci3n actual. <i>Actividad Dietetica</i> , 2010, 14, 72-76.	0.1	9
35	Role of oxate, phytate, tannins and cooking on iron bioavailability from foods commonly consumed in Mexico. <i>International Journal of Food Sciences and Nutrition</i> , 2010, 61, 29-39.	1.3	40
36	Equilibrium study on the interaction of phytic acid with polyamines and metal ions. <i>Metallomics</i> , 2011, 3, 735.	1.0	15
37	Assessment of the nutritional quality of raw and extruded <i>Pisum sativum</i> L. var. laguna seeds. <i>LWT - Food Science and Technology</i> , 2011, 44, 1303-1308.	2.5	53

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38	Influence of pH on the cytotoxic activity of inositol hexakisphosphate (IP6) in prostate cancer. <i>Frontiers in Oncology</i> , 2011, 1, 40.	1.3	1
39	Growth characteristics, phytate contents, and coagulation properties of soymilk from a low-phytate Japanese soybean (<i>Glycine max</i> (L.) Merr.) line. <i>Soil Science and Plant Nutrition</i> , 2011, 57, 674-680.	0.8	2
40	Transgenic soybean with low phytate content constructed by <i>Agrobacterium</i> transformation and pollen-tube pathway. <i>Euphytica</i> , 2011, 177, 375-382.	0.6	18
41	Content and distribution of protein, sugars and inositol phosphates during the germination and seedling growth of two cultivars of <i>Vicia faba</i> . <i>Journal of Food Composition and Analysis</i> , 2011, 24, 391-397.	1.9	38
42	Thermostable alkaline phytase from <i>Bacillus</i> sp. MD2: Effect of divalent metals on activity and stability. <i>Journal of Inorganic Biochemistry</i> , 2011, 105, 1000-1007.	1.5	28
43	New insights into globoids of protein storage vacuoles in wheat aleurone using synchrotron soft X-ray microscopy. <i>Journal of Experimental Botany</i> , 2011, 62, 3929-3939.	2.4	91
45	Interaction of Phytate with Ag ⁺ , CH ₃ Hg ⁺ , Mn ²⁺ , Fe ²⁺ , Co ²⁺ , and VO ²⁺ : Stability Constants and Sequestering Ability. <i>Journal of Chemical & Engineering Data</i> , 2012, 57, 2838-2847.	1.0	21
46	Bioactive compounds in legumes: pronutritive and antinutritive actions. Implications for nutrition and health. <i>Phytochemistry Reviews</i> , 2012, 11, 227-244.	3.1	156
47	Sequestering Ability of Phytate toward Biologically and Environmentally Relevant Trivalent Metal Cations. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 8075-8082.	2.4	41
48	<i>Myo</i> -inositol hexakisphosphate, isolated from female gametophyte tissue of loblolly pine, inhibits growth of early-stage somatic embryos. <i>New Phytologist</i> , 2012, 193, 313-326.	3.5	3
49	Phytate and phytase in fish nutrition. <i>Journal of Animal Physiology and Animal Nutrition</i> , 2012, 96, 335-364.	1.0	245
50	Potential probiotic properties of phytase-producing <i>Lactobacillus salivarius</i> FC113. <i>Annals of Microbiology</i> , 2013, 63, 555-560.	1.1	10
51	Factors Causing Compositional Changes in Soy Protein Hydrolysates and Effects on Cell Culture Functionality. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 10613-10625.	2.4	23
52	Variability of Antinutritive Compounds in Flaxseed Flours. <i>International Journal of Plant Biology</i> , 2013, 4, e3.	1.1	9
53	Isolation, morphological and molecular characterization of phytate-hydrolysing fungi by 18S rDNA sequence analysis. <i>Brazilian Journal of Microbiology</i> , 2013, 44, 317-323.	0.8	16
54	Study of thermal behavior of phytic acid. <i>Brazilian Journal of Pharmaceutical Sciences</i> , 2013, 49, 275-283.	1.2	74
55	Effect of preparation practices and the cowpea cultivar <i>Vigna unguiculata</i> L.Walp on the quality and content of myo-inositol phosphate in akara (fried bean paste). <i>Food Science and Technology</i> , 2014, 34, 243-248.	0.8	6
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58	Metabolite changes during natural and lactic acid bacteria fermentations in pastes of soybeans and soybean-maize blends. <i>Food Science and Nutrition</i> , 2014, 2, 768-785.	1.5	12
59	Value addition in sesame: A perspective on bioactive components for enhancing utility and profitability. <i>Pharmacognosy Reviews</i> , 2014, 8, 147.	0.7	169
60	Lupin protein isolate versus casein modifies cholesterol excretion and mRNA expression of intestinal sterol transporters in a pig model. <i>Nutrition and Metabolism</i> , 2014, 11, 9.	1.3	19
61	Wheat Bran and Cadmium in Human Health. , 2014, , 241-260.		5
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68	Effects of phytate on thyroid gland of rats intoxicated with cadmium. <i>Toxicology and Industrial Health</i> , 2015, 31, 1258-1268.	0.6	8
69	Enhanced activity of an alkaline phytase from <i>Bacillus subtilis</i> 168 in acidic and neutral environments by directed evolution. <i>Biochemical Engineering Journal</i> , 2015, 98, 137-143.	1.8	21
70	Determination of Phytic Acid in Juices and Milks by Developing a Quick Complexometric-Titration Method. <i>Food Analytical Methods</i> , 2015, 8, 1836-1841.	1.3	20
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73	Nutritional, chemical and microbiological changes during fermentation of tarhana formulated with different flours. <i>Chemistry Central Journal</i> , 2015, 9, 16.	2.6	18
74	Effect of sequential bio-processing conditions on the content and composition of vitamin K2 and isoflavones in fermented soy food. <i>Journal of Food Science and Technology</i> , 2015, 52, 8228-8235.	1.4	6

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76	Nutritional Value. <i>Handbook of Plant Breeding</i> , 2015, , 291-325.	0.1	17
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79	Novel in situ evaluation of the role minerals play in the development of the hard-to-cook (HTC) defect of cowpeas and its effect on the in vitro mineral bioaccessibility. <i>Food Chemistry</i> , 2015, 174, 365-371.	4.2	29
80	Micronutrient and Functional Compounds Biofortification of Maize Grains. <i>Critical Reviews in Food Science and Nutrition</i> , 2015, 55, 123-139.	5.4	30
81	Horse gram- an underutilized nutraceutical pulse crop: a review. <i>Journal of Food Science and Technology</i> , 2015, 52, 2489-2499.	1.4	72
82	An Insight of Pulses: From Food to Cancer Treatment. <i>Journal of Pharmacognosy & Natural Products</i> , 2016, 1, .	0.4	1
83	Physical, Chemical and Phytoremediation Technique for Removal of Heavy Metals. <i>Journal of Heavy Metal Toxicity and Diseases</i> , 2016, 1, .	1.4	23
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85	Current Knowledge on Genetic Biofortification in Lentil. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 6383-6396.	2.4	50
86	Cowpea (<i>Vigna unguiculata</i> L. Walp), a renewed multipurpose crop for a more sustainable agricultural food system: nutritional advantages and constraints. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 2941-2951.	1.7	169
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88	Metabolism of <i>myo</i> -inositol by <i>Legionella pneumophila</i> Promotes Infection of Amoebae and Macrophages. <i>Applied and Environmental Microbiology</i> , 2016, 82, 5000-5014.	1.4	35
89	Biofortification of Food Crops. , 2016, , .		39
90	Antinutrients Restraining Biofortification. , 2016, , 333-348.		4
91	Phytase production by solid-state fermentation of groundnut oil cake by <i>Aspergillus niger</i> : A bioprocess optimization study for animal feedstock applications. <i>Preparative Biochemistry and Biotechnology</i> , 2016, 46, 531-538.	1.0	25
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93	The dietary replacement of marine ingredients by terrestrial animal and plant alternatives modulates the antiviral immune response of Atlantic salmon (<i>Salmo salar</i>). <i>Fish and Shellfish Immunology</i> , 2017, 64, 24-38.	1.6	68
94	The effect of ultrasound on some properties of pulse hulls. <i>Journal of Food Science and Technology</i> , 2017, 54, 2779-2788.	1.4	25
95	The Role of Soil Microbes in Crop Biofortification. , 2017, , 333-356.		10
97	Rapid determination of phytic acid content in cottonseed meal via near infrared spectroscopy. <i>Journal of Near Infrared Spectroscopy</i> , 2017, 25, 188-195.	0.8	6
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99	The efficacy of combined (NaClO and organic acids) washing treatments in controlling <i>Escherichia coli</i> O157:H7, <i>Listeria monocytogenes</i> and spoilage bacteria on shredded cabbage and bean sprout. <i>LWT - Food Science and Technology</i> , 2017, 85, 1-8.	2.5	16
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103	Changes in levels of phytic acid, lectins and oxalates during soaking and cooking of Canadian pulses. <i>Food Research International</i> , 2018, 107, 660-668.	2.9	134
104	Modeling the effect of temperature on the hydration kinetic whole moong grain. <i>Journal of the Saudi Society of Agricultural Sciences</i> , 2018, 17, 268-274.	1.0	13
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108	Phytochemical composition of smoothies combining pomegranate juice (<i>Punica granatum</i> L) and Mediterranean minor crop purées (<i>Ficus carica</i> , <i>Cydonia oblonga</i> , and <i>Ziziphus</i>)		10
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110	Sesame: Bioactive Compounds and Health Benefits. <i>Reference Series in Phytochemistry</i> , 2019, , 181-200.	0.2	21
111	Seed targeted RNAi-mediated silencing of GmMIPS1 limits phytate accumulation and improves mineral bioavailability in soybean. <i>Scientific Reports</i> , 2019, 9, 7744.	1.6	25

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113	Effect of Phosphorus Fertilization on the Growth, Photosynthesis, Nitrogen Fixation, Mineral Accumulation, Seed Yield, and Seed Quality of a Soybean Low-Phytate Line. <i>Plants</i> , 2019, 8, 119.	1.6	61
114	Influence of germination on physicochemical, thermo-stability, and antioxidant properties of moong grain (<i>Vigna radiata</i>). <i>Journal of Food Processing and Preservation</i> , 2019, 43, e13922.	0.9	15
115	Cooking with EDTA reduces nutritional value of <i>Vicia faba</i> beans. <i>Biotechnology Reports (Amsterdam)</i> , 2021, 11, e00224.	0.784314	1
116	Nutrient composition of a low-cost infant's diet formulated from five locally available foodstuffs in northern Nigeria. <i>International Journal of Biological and Chemical Sciences</i> , 2019, 13, 1411.	0.1	2
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119	Use of Legumes in Extrusion Cooking: A Review. <i>Foods</i> , 2020, 9, 958.	1.9	85
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123	The Effect of Diet Based on Legume Seeds and Rapeseed Meal on Pig Performance and Meat Quality. <i>Animals</i> , 2020, 10, 1084.	1.0	9
124	Growth performance, fast muscle development and chemical composition of juvenile lumpfish (<i>Cyclopterus lumpus</i>) fed diets incorporating soy and pea protein concentrates. <i>Aquaculture Reports</i> , 2020, 17, 100352.	0.7	10
125	Substitution of commercial feed with phytase-fermented rice bran and turmeric flour to increase EPA, DHA, and protein depositions in broiler meat. <i>Biocatalysis and Agricultural Biotechnology</i> , 2020, 24, 101535.	1.5	2
126	Both genetic and environmental conditions affect wheat grain texture: Consequences for grain fractionation and flour properties. <i>Journal of Cereal Science</i> , 2020, 92, 102917.	1.8	3
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131	Biofortification of Plants by Using Microbes. , 2021, , 141-166.		0
132	The effects of phytochemicals on methanogenesis: insights from ruminant digestion and implications for industrial biogas digesters management. <i>Phytochemistry Reviews</i> , 2021, 20, 1245-1271.	3.1	11
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135	Phytic acid: Blessing in disguise, a prime compound required for both plant and human nutrition. <i>Food Research International</i> , 2021, 142, 110193.	2.9	99
136	Changes in anti-nutrient, phytochemical, and micronutrient contents of different processed rubber (<i>Hevea brasiliensis</i>) seed meals. <i>PeerJ</i> , 2021, 9, e11327.	0.9	11
137	Influence of cooking methods on antinutritional factors, oligosaccharides and protein quality of underutilized legume <i>Macrotyloma uniflorum</i> . <i>Food Research International</i> , 2021, 143, 110299.	2.9	15
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140	Evaluating nutritional content among Bambara groundnut lines. <i>Journal of Food Composition and Analysis</i> , 2021, 102, 104053.	1.9	13
141	Pulse-Cereal Blend Extrusion for Improving the Antioxidant Properties of a Gluten-Free Flour. <i>Molecules</i> , 2021, 26, 5578.	1.7	9
142	An insight into phytic acid biosynthesis and its reduction strategies to improve mineral bioavailability. <i>Nucleus (India)</i> , 0, , 1.	0.9	2
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145	Evaluation and optimization of functional and antinutritional properties of aquafaba. , 2020, 2, e30.		30
146	Germination as a bioprocess for enhancing the quality and nutritional prospects of legume proteins. <i>Trends in Food Science and Technology</i> , 2020, 101, 213-222.	7.8	102
147	Content of phytic acid in selected sorts of legumes. <i>Acta Universitatis Agriculturae Et Silviculturae Mendelianae Brunensis</i> , 2014, 58, 217-222.	0.2	3
148	Variability in Antinutritional Compounds in Hempseed Meal of Italian and French Varieties. <i>Plant</i> , 2013, 1, 25.	0.1	53

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149	UTILISATION OF INFRARED STABILISED IMMATURE RICE GRAINS IN A CEREAL BASED FERMENTED FOOD: TARHANA. <i>Acta Alimentaria</i> , 2020, 49, 189-196.	0.3	1
150	Nutritional and Antinutritional Factors of Some Pulses Seed and Their Effects on Human Health. <i>International Journal of Secondary Metabolite</i> , 2018, 5, 331-342.	0.5	27
151	Wholegrains: Emerging Concepts, Controversies and Alternatives. <i>Food and Nutrition Sciences (Print)</i> , 2012, 03, 1156-1161.	0.2	2
152	Biochemical characterization of legume seeds as ingredients in animal feed. <i>Spanish Journal of Agricultural Research</i> , 2016, 14, e0901.	0.3	12
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