Javier Vioque

List of Publications by Year
in descending order

120 papers	5,250 citations	71102 41 h-index	95266 68 g-index
120 all docs	120 docs citations	120 times ranked	4959 citing authors

#	Article	IF	Citations
1	Nutritional Characteristics of the Seed Protein in 23 Mediterranean Legumes. Agronomy, 2022, 12, 400.	3.0	8
2	Purification, Characterization, and Antiproliferative Activity of a Singleâ€Chain Lectin from Vicia palaestina (Fabaceae) Seeds. Chemistry and Biodiversity, 2021, 18, e2000827.	2.1	1
3	Characterization of Vicia ervilia (bitter vetch) seed proteins, free amino acids, and polyphenols. Journal of Food Biochemistry, 2020, 44, e13271.	2.9	9
4	Pectin-rich extracts from olives inhibit proliferation of Caco-2 and THP-1 cells. Food and Function, 2019, 10, 4844-4853.	4.6	22
5	Polyphenols associated to pectic polysaccharides account for most of the antiproliferative and antioxidant activities in olive extracts. Journal of Functional Foods, 2019, 62, 103530.	3.4	16
6	Purification and partial characterization of seed lectins from Vicias belonging to subgenus Vicilla section Cracca. Biocatalysis and Agricultural Biotechnology, 2019, 19, 101121.	3.1	3
7	Characterization ofVicia(Fabaceae) seed water extracts with potential immunomodulatory and cell antiproliferative activities. Journal of Food Biochemistry, 2018, 42, e12578.	2.9	10
8	Antibacterial, Antioxidant, and Antiproliferative Activities of Corymbia citriodora and the Essential Oils of Eight Eucalyptus Species. Medicines (Basel, Switzerland), 2018, 5, 61.	1.4	23
9	A Comprehensive Approach to Antioxidant Activity in the Seeds of Wild Legume Species of Tribe Fabeae. Journal of Botany, 2016, 2016, 1-6.	1.2	1
10	Polyphenol composition and in vitro antiproliferative effect of corm, tepal and leaf from Crocus sativus L. on human colon adenocarcinoma cells (Caco-2). Journal of Functional Foods, 2016, 24, 18-25.	3.4	40
11	Free amino acids, including canavanine, in the seeds from 32 Vicia species belonging to subgenus Vicilla. Biocatalysis and Agricultural Biotechnology, 2016, 8, 126-129.	3.1	8
12	Purification of canavanine from the legume Vicia disperma. Biocatalysis and Agricultural Biotechnology, 2016, 5, 150-154.	3.1	3
13	Isoflavones in chickpea (Cicer arietinum) protein concentrates. Journal of Functional Foods, 2016, 21, 186-192.	3.4	28
14	Purification of free arginine from chickpea (Cicer arietinum) seeds. Food Chemistry, 2016, 192, 114-118.	8.2	22
15	Antioxidant and Antiproliferative Activities of the Essential Oils fromThymbra capitataandThymusSpecies Grown in Portugal. Evidence-based Complementary and Alternative Medicine, 2015, 2015, 1-8.	1.2	27
16	Antioxidant and Chelating Activity of NontoxicJatropha curcasL. Protein Hydrolysates Produced byIn VitroDigestion Using Pepsin and Pancreatin. Journal of Chemistry, 2015, 2015, 1-9.	1.9	11
17	Structureâ€“mechanism relationship of antioxidant and ACE I inhibitory peptides from wheat gluten hydrolysate fractionated by pH. Food Research International, 2015, 69, 216-223.	6.2	61
18	Identification and characterization of antioxidant peptides from chickpea protein hydrolysates. Food Chemistry, 2015, 180, 194-202.	8.2	146

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19	Influence of peptidesâ€“phenolics interaction on the antioxidant profile of protein hydrolysates from Brassica napus. Food Chemistry, 2015, 178, 346-357.	8.2	58
20	Determination of the Neurotoxin 3-N-Oxalyl-2,3-Diaminopropionic Acid and Other Free Amino Acids in Lathyrus cicera and L. sativus Seeds by Reversed-Phase High-Performance Liquid Chromatography. Food Analytical Methods, 2015, 8, 1953-1961.	2.6	7
21	Determination of l-canavanine and other free amino acids in Vicia disperma (Fabaceae) seeds by precolumn derivatization using diethyl ethoxymethylenemalonate and reversed-phase high-performance liquid chromatography. Talanta, 2015, 131, 95-98.	5.5	16
22	Anti-oxidant, Anti-inflammatory and Anti-proliferative Activities of Moroccan Commercial Essential Oils. Natural Product Communications, 2014, 9, 1934578X1400900.	0.5	22
23	Chickpea chelating peptides inhibit copperâ€mediated lipid peroxidation. Journal of the Science of Food and Agriculture, 2014, 94, 3181-3188.	3.5	20
24	Determination ofÎ²-Cyano-L-alanine,Î³-Glutamyl-Î²-cyano-L-alanine, and Common Free Amino Acids inVicia sativa(Fabaceae) Seeds by Reversed-Phase High-Performance Liquid Chromatography. Journal of Analytical Methods in Chemistry, 2014, 2014, 1-5.	1.6	10
25	Protein and amino acid composition of select wild legume species of tribe Fabeae. Food Chemistry, 2014, 163, 97-102.	8.2	45
26	Chemical composition, nutritional and antioxidant properties of the red edible seaweedPorphyra columbina. International Journal of Food Sciences and Nutrition, 2014, 65, 299-305.	2.8	84
27	Anti-oxidant, anti-inflammatory and anti-proliferative activities of Moroccan commercial essential oils. Natural Product Communications, 2014, 9, 587-94.	0.5	20
28	Enzyme proteolysis enhanced extraction of ACE inhibitory and antioxidant compounds (peptides and) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	2.8	66
29	Physical and nutritional properties of extruded products based on whole grain with the addition of wild legumes (<scp>V</scp>icia lutea subsp. lutea var. hirta and) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 3 Technology, 2013, 48, 1949-1955.	2.7	12
30	Angiotensinâ€converting enzymeâ€inhibitory activity in protein hydrolysates from normal and anthracnose diseaseâ€damaged Phaseolus vulgaris seeds. Journal of the Science of Food and Agriculture, 2013, 93, 961-966.	3.5	19
31	Nutritional and functional characteristics of Erophaca baetica seeds, a legume endemic to the Mediterranean region. Grasas Y Aceites, 2013, 64, 229-236.	0.9	0
32	Hemagglutinating activity of polyphenols extracts from six grain legumes. Food and Chemical Toxicology, 2012, 50, 1951-1954.	3.6	8
33	Nutritional quality of protein in the leaves of eleven Asphodeline species (Liliaceae) from Turkey. Food Chemistry, 2012, 135, 1360-1364.	8.2	19
34	Antioxidant and metal chelating activities of peptide fractions from phaseolin and bean protein hydrolysates. Food Chemistry, 2012, 135, 1789-1795.	8.2	191
35	Antioxidant and metal chelating activities of Phaseolus vulgaris L. var. Jamapa protein isolates, phaseolin and lectin hydrolysates. Food Chemistry, 2012, 131, 1157-1164.	8.2	119
36	Nutritional and functional properties of Vicia faba protein isolates and related fractions. Food Chemistry, 2012, 132, 67-72.	8.2	109

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37	Iron-chelating activity of chickpea protein hydrolysate peptides. Food Chemistry, 2012, 134, 1585-1588.	8.2	114
38	Determination of Î³-glutamyl-S-ethenyl-cysteine in narbon vetch (Vicia narbonensis L.) seeds by high performance liquid chromatography. Animal Feed Science and Technology, 2011, 165, 125-130.	2.2	6
39	Nutritional characteristics of seed proteins in 15 Lathyrus species (fabaceae) from Southern Spain. LWT - Food Science and Technology, 2011, 44, 1059-1064.	5.2	18
40	ANTIOXIDATIVE ACTIVITY IN THE SEEDS OF 28 VICIA SPECIES FROM SOUTHERN SPAIN. Journal of Food Biochemistry, 2011, 35, 1373-1380.	2.9	25
41	Nutritional Characteristics of Seed Proteins in 28 Vicia Species (Fabaceae) from Southern Spain. Journal of Food Science, 2011, 76, C1118-24.	3.1	25
42	A colorimetric method for determination of Î³-glutamyl-S-ethenyl-cysteine in narbon vetch (Vicia) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 5	2.4	7
43	Antioxidant and chelating activity of Jatropha curcas L. protein hydrolysates. Journal of the Science of Food and Agriculture, 2011, 91, 1618-1624.	3.5	30
44	Affinity purification and characterisation of chelating peptides from chickpea protein hydrolysates. Food Chemistry, 2011, 129, 485-490.	8.2	105
45	Effects of the addition of wild legumes (Lathyrus annuus and Lathyrus clymenum) on the physical and nutritional properties of extruded products based on whole corn and brown rice. Food Chemistry, 2011, 128, 961-967.	8.2	60
46	Health-promoting activities of ultra-filtered okara protein hydrolysates released by in vitro gastrointestinal digestion: identification of active peptide from soybean lipoxygenase. European Food Research and Technology, 2010, 230, 655-663.	3.3	42
47	Protein isolates from two Mediterranean legumes: Lathyrus clymenum and Lathyrus annuus. Chemical composition, functional properties and protein characterisation. Food Chemistry, 2010, 122, 533-538.	8.2	30
48	Effect of chickpea protein hydrolysates on cell proliferation and in vitro bioavailability. Food Research International, 2010, 43, 1365-1370.	6.2	54
49	ANTIOXIDANT ACTIVITY IN THE SEEDS OF FOUR WILD LUPINUS SPECIES FROM SOUTHERN SPAIN. Journal of Food Biochemistry, 2010, 34, 149-160.	2.9	7
50	Sunflower Protein Hydrolysates Reduce Cholesterol Micellar Solubility. Plant Foods for Human Nutrition, 2009, 64, 86-93.	3.2	52
51	Chemical Composition and Nutritional Characteristics of the Seed Oil of Wild Lathyrus, Lens and Pisum Species from Southern Spain. JAOCS, Journal of the American Oil Chemists' Society, 2009, 86, 329.	1.9	14
52	Fatty Acid Distribution in the Seed Flour of Wild Vicia Species from Southern Spain. JAOCS, Journal of the American Oil Chemists' Society, 2009, 86, 977-983.	1.9	20
53	Chelating, antioxidant and antiproliferative activity of Vicia sativa polyphenol extracts. European Food Research and Technology, 2009, 230, 353-359.	3.3	49
54	Analytical nutritional characteristics of seed proteins in six wild Lupinus species from Southern Spain. Food Chemistry, 2009, 117, 466-469.	8.2	44

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55	Purification of angiotensin converting enzyme inhibitory peptides from sunflower protein hydrolysates by reverse-phase chromatography following affinity purification. LWT - Food Science and Technology, 2009, 42, 228-232.	5.2	34
56	Antioxidant activity of seed polyphenols in fifteen wild Lathyrus species from South Spain. LWT - Food Science and Technology, 2009, 42, 705-709.	5.2	41
57	Stability of sunflower protein hydrolysates in simulated gastric and intestinal fluids and Caco-2 cell extracts. LWT - Food Science and Technology, 2009, 42, 1496-1500.	5.2	35
58	Chickpea protein hydrolysate as a substitute for serum in cell culture. Cytotechnology, 2008, 57, 263-272.	1.6	37
59	Production of copper-chelating peptides after hydrolysis of sunflower proteins with pepsin and pancreatin. LWT - Food Science and Technology, 2008, 41, 1973-1977.	5.2	82
60	Obtaining of Brassica carinata protein hydrolysates enriched in bioactive peptides using immobilized digestive proteases. Food Research International, 2007, 40, 931-938.	6.2	57
61	Affinity Purification of Copper Chelating Peptides from Chickpea Protein Hydrolysates. Journal of Agricultural and Food Chemistry, 2007, 55, 3949-3954.	5.2	51
62	Partial Purification and Immobilization/Stabilization on Highly Activated Glyoxyl-agarose Supports of Different Proteases from Flavourzyme. Journal of Agricultural and Food Chemistry, 2007, 55, 6503-6508.	5.2	9
63	Affinity Purification of Copper-Chelating Peptides from Sunflower Protein Hydrolysates. Journal of Agricultural and Food Chemistry, 2007, 55, 6509-6514.	5.2	66
64	Effect of the support and experimental conditions in the intensity of the multipoint covalent attachment of proteins on glyoxyl-agarose supports: Correlation between enzymeâ€“support linkages and thermal stability. Enzyme and Microbial Technology, 2007, 40, 1160-1166.	3.2	200
65	Electrophoretic characterization of Amaranthus L. seed proteins and its systematic implications. Botanical Journal of the Linnean Society, 2007, 155, 57-63.	1.6	38
66	Biochemical and physiological characteristics of transgenic CaMV 35S::iaaM tomato. , 2007, , 443-444.		0
67	Immobilization of Angiotensin-Converting Enzyme on Glyoxyl-Agarose. Journal of Agricultural and Food Chemistry, 2006, 54, 4641-4645.	5.2	41
68	Affinity Purification of Angiotensin Converting Enzyme Inhibitory Peptides Using Immobilized ACE. Journal of Agricultural and Food Chemistry, 2006, 54, 7120-7124.	5.2	42
69	Production ofBrassica carinataProtein Hydrolyzates with a High Fischer's Ratio Using Immobilized Proteases. Journal of Agricultural and Food Chemistry, 2006, 54, 7621-7627.	5.2	19
70	BINDING TO CHICKPEA (CICER ARIETINUM L.) PA2 ALBUMIN ENHANCES HEMIN-DEPENDENT OXIDATIVE REACTIONS. Journal of Food Biochemistry, 2006, 30, 444-452.	2.9	7
71	Chickpea pa2 albumin binds hemin. Plant Science, 2005, 168, 1109-1114.	3.6	12
72	Production of <i>Lupinus angustifolius</i> protein hydrolysates with improved functional properties. Grasas Y Aceites, 2005, 56, .	0.9	28

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73	Effect of Chickpea Aqueous Extracts, Organic Extracts, and Protein Concentrates on Cell Proliferation. Journal of Medicinal Food, 2004, 7, 122-129.	1.5	27
74	Amino Acids Composition of Teucrium Nutlet Proteins and their Systematic Significance. Annals of Botany, 2004, 94, 615-621.	2.9	14
75	Determination of tryptophan by high-performance liquid chromatography of alkaline hydrolysates with spectrophotometric detection. Food Chemistry, 2004, 85, 317-320.	8.2	172
76	Rapeseed protein hydrolysates: a source of HIV protease peptide inhibitors. Food Chemistry, 2004, 87, 387-392.	8.2	58
77	Brassica carinata protein isolates: chemical composition, protein characterization and improvement of functional properties by protein hydrolysis. Food Chemistry, 2004, 88, 337-346.	8.2	135
78	Purification of an ACE Inhibitory Peptide after Hydrolysis of Sunflower (Helianthus annuus L.) Protein Isolates. Journal of Agricultural and Food Chemistry, 2004, 52, 1928-1932.	5.2	195
79	Production and characterization of casein hydrolysates with a high amino acid Fischer's ratio using immobilized proteases. International Dairy Journal, 2004, 14, 527-533.	3.0	44
80	Utilisation of rapeseed protein isolates for production of peptides with angiotensin I-converting enzyme (ACE)-inhibitory activity. Grasas Y Aceites, 2004, 55, .	0.9	5
81	Purification and partial characterization of storage proteins in <i>Lupinus angustifolius</i> seeds. Grasas Y Aceites, 2004, 55, .	0.9	1
82	Interaction of Lupinus angustifolius L. Î± and Î³ conglutins with 13-hydroperoxide-11,9-octadecadienoic acid. Food Chemistry, 2003, 80, 517-523.	8.2	8
83	Production of ace inhibitory peptides by digestion of chickpea legumin with alcalase. Food Chemistry, 2003, 81, 363-369.	8.2	192
84	Utilisation of chickpea protein isolates for production of peptides with angiotensin I-converting enzyme (ACE)-inhibitory activity. Journal of the Science of Food and Agriculture, 2002, 82, 960-965.	3.5	161
85	Lupinus angustifolius protein isolates: chemical composition, functional properties and protein characterization. Food Chemistry, 2002, 76, 349-356.	8.2	143
86	Stabilizationâ€“immobilization of carboxypeptidase A to aldehydeâ€“agarose gels. Enzyme and Microbial Technology, 2002, 31, 711-718.	3.2	36
87	Alcalase Rapeseed Inhibitors: Purification and Partial Characterization. Journal of Enzyme Inhibition and Medicinal Chemistry, 2001, 16, 81-87.	0.5	0
88	Obtention and uses of protein hydrolysates. Grasas Y Aceites, 2001, 52, .	0.9	8
89	Production and uses of protein concentrates and isolates. Grasas Y Aceites, 2001, 52, .	0.9	0
90	Factors affecting thein vitro protein digestibility of chickpea albumins. Journal of the Science of Food and Agriculture, 2000, 80, 79-84.	3.5	68

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91	Sunflower protein hydrolysates for dietary treatment of patients with liver failure. JAOCS, Journal of the American Oil Chemists' Society, 2000, 77, 121-126.	1.9	27
92	Effect of Alcalaseâ„¢on olive pomace protein extraction. JAOCS, Journal of the American Oil Chemists' Society, 2000, 77, 181-185.	1.9	13
93	Partially hydrolyzed rapeseed protein isolates with improved functional properties. JAOCS, Journal of the American Oil Chemists' Society, 2000, 77, 447-450.	1.9	155
94	Factors affecting the in vitro protein digestibility of chickpea albumins. Journal of the Science of Food and Agriculture, 2000, 80, 79-84.	3.5	0
95	Protein isolates from chickpea (Cicer arietinum L.): chemical composition, functional properties and protein characterization. Food Chemistry, 1999, 64, 237-243.	8.2	227
96	Protein quality of chickpea (Cicer arietinum L.) protein hydrolysates. Food Chemistry, 1999, 67, 269-274.	8.2	103
97	THE MALATE DEHYDROGENASE GENE FROM BOTRYOCOCCUS BRAUNII (CHLOROPHYTA, CHLOROPHYCEAE): CLONING, SEQUENCE ANALYSIS, AND EXPRESSION IN ESCHERICHIA COLI. Journal of Phycology, 1999, 35, 121-127.	2.3	2
98	Production and characterization of an extensive rapeseed protein hydrolysate. JAOCS, Journal of the American Oil Chemists' Society, 1999, 76, 819-823.	1.9	81
99	Peptide characteristics of sunflower protein hydrolysates. JAOCS, Journal of the American Oil Chemists' Society, 1999, 76, 1455-1460.	1.9	58
100	Interaction of Chickpea (Cicer arietinumL.) Legumin with Oxidized Linoleic Acid. Journal of Agricultural and Food Chemistry, 1999, 47, 813-818.	5.2	14
101	Production of Extensive Chickpea (Cicer arietinum L.) Protein Hydrolysates with Reduced Antigenic Activity. Journal of Agricultural and Food Chemistry, 1999, 47, 3776-3781.	5.2	66
102	Purification and Partial Characterization of Chickpea 2S Albumin. Journal of Agricultural and Food Chemistry, 1999, 47, 1405-1409.	5.2	43
103	Production of an extensive sunflower protein hydrolysate by sequential hydrolysis with endo- and exo-proteases.. Grasas Y Aceites, 1999, 50, 472-476.	0.9	40
104	Effect of cooking on protein quality of chickpea (Cicer arietinum) seeds. Food Chemistry, 1998, 62, 1-6.	8.2	70
105	Effect of processing on water absorption and softening kinetics in chickpea (Cicer arietinumL) seeds. Journal of the Science of Food and Agriculture, 1998, 78, 169-174.	3.5	29
106	Neutral lipids of chickpea flour and protein isolates. JAOCS, Journal of the American Oil Chemists' Society, 1998, 75, 851-855.	1.9	7
107	Polar lipids of defatted chickpea (Cicer arietinum L.) flour and protein isolates. Food Chemistry, 1998, 63, 357-361.	8.2	30
108	Comparative Study of Chickpea and Pea Pa2 Albumins. Journal of Agricultural and Food Chemistry, 1998, 46, 3609-3613.	5.2	27

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109	Effect of processing on water absorption and softening kinetics in chickpea (Cicer arietinum L) seeds. Journal of the Science of Food and Agriculture, 1998, 78, 169-174.	3.5	1
110	Chemical composition of extracted dried olive pomaces containing two and three phases. Food Biotechnology, 1997, 11, 273-291.	1.5	39
111	Resolution and Purification of an Aldehyde-Generating and an Alcohol-Generating Fatty Acyl-CoA Reductase from Pea Leaves (Pisum sativumL.).. Archives of Biochemistry and Biophysics, 1997, 340, 64-72.	3.0	114
112	ObtenciÃ³n y caracterizaciÃ³n de aislados proteicos de colza. Grasas Y Aceites, 1997, 48, 282-289.	0.9	14
113	Leaf wax ketones in the genus Coincya. Phytochemistry, 1996, 42, 1047-1050.	2.9	6
114	Fatty acids of leaf wax esters in Coincya Rouy (Brassicaceae). Botanical Journal of the Linnean Society, 1995, 118, 69-76.	1.6	2
115	Sterol composition inCoincya (Brassicaceae). JAOCS, Journal of the American Oil Chemists' Society, 1995, 72, 493-495.	1.9	4
116	Leaf wax alkanes in the genus coincya. Phytochemistry, 1994, 36, 349-352.	2.9	15
117	Leaf wax alcohols inCoincya (Brassicaceae). JAOCS, Journal of the American Oil Chemists' Society, 1994, 71, 671-673.	1.9	11
118	Chemotaxonomic study of seed glucosinolate composition in Coincya Rouy (Brassicaceae). Botanical Journal of the Linnean Society, 1994, 116, 343-350.	1.6	9
119	Leaf waxes in Coincya Rouy (Brassicaceae). Botanical Journal of the Linnean Society, 1994, 114, 147-152.	1.6	4
120	Fatty acid composition of seed oil triglycerides inCoincya (Brassicaceae). JAOCS, Journal of the American Oil Chemists' Society, 1993, 70, 1157-1158.	1.9	7