Juana Frias

List of Publications by Year
in descending order

170 papers	8,091 citations	34105 52 h-index	66911 78 g-index
171 all docs	171 docs citations	171 times ranked	6314 citing authors

#	Article	IF	Citations
1	The future of lupin as a protein crop in Europe. Frontiers in Plant Science, 2015, 6, 705.	3.6	203
2	Effect of germination and fermentation on the antioxidant vitamin content and antioxidant capacity of L. var. Multolupa. Food Chemistry, 2005, 92, 211-220.	8.2	183
3	Antioxidant and antihypertensive properties of liquid and solid state fermented lentils. Food Chemistry, 2013, 136, 1030-1037.	8.2	173
4	New functional legume foods by germination: effect on the nutritive value of beans, lentils and peas. European Food Research and Technology, 2002, 215, 472-477.	3.3	172
5	Immunoreactivity reduction of soybean meal by fermentation, effect on amino acid composition and antigenicity of commercial soy products. Food Chemistry, 2008, 108, 571-581.	8.2	171
6	Seed Protein of Lentils: Current Status, Progress, and Food Applications. Foods, 2019, 8, 391.	4.3	157
7	Effect of processing on some antinutritional factors of lentils. Journal of Agricultural and Food Chemistry, 1994, 42, 2291-2295.	5.2	154
8	Immunoreactivity and Amino Acid Content of Fermented Soybean Products. Journal of Agricultural and Food Chemistry, 2008, 56, 99-105.	5.2	152
9	Alpha-Galactosides: Antinutritional Factors or Functional Ingredients?. Critical Reviews in Food Science and Nutrition, 2008, 48, 301-316.	10.3	140
10	High-pressure improves enzymatic proteolysis and the release of peptides with angiotensin I converting enzyme inhibitory and antioxidant activities from lentil proteins. Food Chemistry, 2015, 171, 224-232.	8.2	140
11	Effects of germination on the nutritive value and bioactive compounds of brown rice breads. Food Chemistry, 2015, 173, 298-304.	8.2	137
12	Kinetic study of the antioxidant compounds and antioxidant capacity during germination of Vigna radiata cv. emmerald, Glycine max cv. jutro and Glycine max cv. merit. Food Chemistry, 2008, 111, 622-630.	8.2	131
13	Effects of different germination conditions on the contents of free protein and non-protein amino acids of commercial legumes. Food Chemistry, 2004, 86, 537-545.	8.2	129
14	Fermentation enhances the content of bioactive compounds in kidney bean extracts. Food Chemistry, 2015, 172, 343-352.	8.2	125
15	Germinated Cajanus cajan seeds as ingredients in pasta products: Chemical, biological and sensory evaluation. Food Chemistry, 2007, 101, 202-211.	8.2	124
16	Identification, functional gastrointestinal stability and molecular docking studies of lentil peptides with dual antioxidant and angiotensin I converting enzyme inhibitory activities. Food Chemistry, 2017, 221, 464-472.	8.2	114
17	Functional lupin seeds (Lupinus albus L. and Lupinus luteus L.) after extraction of Î±-galactosides. Food Chemistry, 2006, 98, 291-299.	8.2	107
18	Maximising the phytochemical content and antioxidant activity of Ecuadorian brown rice sprouts through optimal germination conditions. Food Chemistry, 2014, 152, 407-414.	8.2	106

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19	Phenolic composition, antioxidant and anti-inflammatory activities of extracts from Moroccan Opuntia ficus-indica flowers obtained by different extraction methods. Industrial Crops and Products, 2014, 62, 412-420.	5.2	91
20	Influence of processing on available carbohydrate content and antinutritional factors of chickpeas. European Food Research and Technology, 2000, 210, 340-345.	3.3	90
21	Changes in vitamin C content and antioxidant capacity of raw and germinated cowpea (Vigna sinensis) Tj ETQq1 1 0.784314 rgBT /Ove	8.2	89
22	Nutritional improvement of beans (Phaseolus vulgaris) by natural fermentation. European Food Research and Technology, 2002, 214, 226-231.	3.3	88
23	High hydrostatic pressure effects on immunoreactivity and nutritional quality of soybean products. Food Chemistry, 2011, 125, 423-429.	8.2	87
24	Assessment of nutritional compounds and antinutritional factors in pea (Pisum sativum) seeds. Journal of the Science of Food and Agriculture, 2003, 83, 298-306.	3.5	85
25	Nutrients and antinutritional factors in faba beans as affected by processing. European Food Research and Technology, 1998, 207, 140-145.	0.6	84
26	Food safety evaluation of broccoli and radish sprouts. Food and Chemical Toxicology, 2008, 46, 1635-1644.	3.6	84
27	Influence of Fermentation Conditions on Glucosinolates, Ascorbigen, and Ascorbic Acid Content in White Cabbage (<i>Brassica oleracea</i> var. <i>capitata</i> cv. Taler) Cultivated in Different Seasons. Journal of Food Science, 2009, 74, C62-7.	3.1	84
28	Time dependence of bioactive compounds and antioxidant capacity during germination of different cultivars of broccoli and radish seeds. Food Chemistry, 2010, 120, 710-716.	8.2	81
29	Savinase, the Most Suitable Enzyme for Releasing Peptides from Lentil (<i>Lens culinaris</i> var.) Tj ETQq1 1 0.784314 rgBT /Overlock Chemistry, 2014, 62, 4166-4174.	5.2	81
30	Influence of Drying by Convective Air Dryer or Power Ultrasound on the Vitamin C and Î²-Carotene Content of Carrots. Journal of Agricultural and Food Chemistry, 2010, 58, 10539-10544.	5.2	75
31	Simple Method of Isolation and Purification of Î±-Galactosides from Legumes. Journal of Agricultural and Food Chemistry, 2000, 48, 3120-3123.	5.2	72
32	Simultaneous release of peptides and phenolics with antioxidant, ACE-inhibitory and anti-inflammatory activities from pinto bean (Phaseolus vulgaris L. var. pinto) proteins by subtilisins. Journal of Functional Foods, 2015, 18, 319-332.	3.4	72
33	Germination as a process to improve the antioxidant capacity of Lupinus angustifolius L. var. Zapaton. European Food Research and Technology, 2006, 223, 495-502.	3.3	70
34	Effect of germination and elicitation on phenolic composition and bioactivity of kidney beans. Food Research International, 2015, 70, 55-63.	6.2	70
35	Sprouted Barley Flour as a Nutritious and Functional Ingredient. Foods, 2020, 9, 296.	4.3	69
36	Nutritional Assessment of Raw, Heated, and Germinated Lentils. Journal of Agricultural and Food Chemistry, 1995, 43, 1871-1877.	5.2	68

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37	Changes in the carbohydrate composition of legumes after soaking and cooking. Journal of the American Dietetic Association, 1993, 93, 547-550.	1.1	65
38	Effect of germination on the protein fraction composition of different lupin seeds. Food Chemistry, 2008, 107, 830-844.	8.2	65
39	Legume Processing Effects on Dietary Fiber Components. Journal of Food Science, 1991, 56, 1350-1352.	3.1	64
40	Chemical, biological and sensory evaluation of pasta products supplemented with Î±-galactoside-free lupin flours. Journal of the Science of Food and Agriculture, 2007, 87, 74-81.	3.5	64
41	Nutritional assessment of raw and germinated pea (Pisum sativum L.) protein and carbohydrate by in vitro and in vivo techniques. Nutrition, 2005, 21, 230-239.	2.4	63
42	Influence of addition of raffinose family oligosaccharides on probiotic survival in fermented milk during refrigerated storage. International Dairy Journal, 2006, 16, 768-774.	3.0	61
43	Application of high-pressure treatment on alfalfa (Medicago sativa) and mung bean (Vigna radiata) seeds to enhance the microbiological safety of their sprouts. Food Control, 2008, 19, 698-705.	5.5	61
44	Fermented Pigeon Pea (Cajanus cajan) Ingredients in Pasta Products. Journal of Agricultural and Food Chemistry, 2006, 54, 6685-6691.	5.2	60
45	Fermentation as a Bio-Process To Obtain Functional Soybean Flours. Journal of Agricultural and Food Chemistry, 2007, 55, 8972-8979.	5.2	59
46	Optimization of germination time and temperature to maximize the content of bioactive compounds and the antioxidant activity of purple corn (Zea mays L.) by response surface methodology. LWT - Food Science and Technology, 2017, 76, 236-244.	5.2	59
47	Impact of fermentation conditions and refrigerated storage on microbial quality and biogenic amine content of sauerkraut. Food Chemistry, 2010, 123, 143-150.	8.2	58
48	Raffinose family oligosaccharides and sucrose contents in 13 Spanish lupin cultivars. Food Chemistry, 2005, 91, 645-649.	8.2	57
49	Evolution of Trypsin Inhibitor Activity during Germination of Lentils. Journal of Agricultural and Food Chemistry, 1995, 43, 2231-2234.	5.2	56
50	Antioxidant capacity and polyphenolic content of high-protein lupin products. Food Chemistry, 2009, 112, 84-88.	8.2	55
51	Multifunctional Properties of Soy Milk Fermented by Enterococcus faecium Strains Isolated from Raw Soy Milk. Journal of Agricultural and Food Chemistry, 2012, 60, 10235-10244.	5.2	54
52	Inositol phosphate degradation by the action of phytase enzyme in legume seeds. Food Chemistry, 2003, 81, 233-239.	8.2	53
53	Assessment of the nutritional quality of raw and extruded Pisum sativum L. var. laguna seeds. LWT - Food Science and Technology, 2011, 44, 1303-1308.	5.2	53
54	Se improves indole glucosinolate hydrolysis products content, Se-methylselenocysteine content, antioxidant capacity and potential anti-inflammatory properties of sauerkraut. Food Chemistry, 2012, 132, 907-914.	8.2	53

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55	Role of elicitation on the health-promoting properties of kidney bean sprouts. LWT - Food Science and Technology, 2014, 56, 328-334.	5.2	53
56	Enhancement of biologically active compounds in germinated brown rice and the effect of sun-drying. Journal of Cereal Science, 2017, 73, 1-9.	3.7	53
57	Effects of combined treatments of high pressure, temperature and antimicrobial products on germination of mung bean seeds and microbial quality of sprouts. Food Control, 2010, 21, 82-88.	5.5	52
58	High-Pressure-Assisted Enzymatic Release of Peptides and Phenolics Increases Angiotensin Converting Enzyme I Inhibitory and Antioxidant Activities of Pinto Bean Hydrolysates. Journal of Agricultural and Food Chemistry, 2016, 64, 1730-1740.	5.2	52
59	Changes in quantities of inositol phosphates during maturation and germination of legume seeds. European Food Research and Technology, 1998, 206, 279-283.	0.6	51
60	Fermentation of Vigna sinensis var. carilla Flours by Natural Microflora and Lactobacillus Species. Journal of Food Protection, 2003, 66, 2313-2320.	1.7	51
61	Effect of Processing on the Antioxidant Vitamins and Antioxidant Capacity ofVigna sinensisVar. Carilla. Journal of Agricultural and Food Chemistry, 2005, 53, 1215-1222.	5.2	51
62	Changes in carbohydrates during germination of lentils. Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung, 1992, 194, 461-464.	0.6	49
63	Changes of wheat dough and bread quality and structure as a result of germinated pea flour addition. European Food Research and Technology, 2003, 216, 46-50.	3.3	47
64	Kinetics of free protein amino acids, free non-protein amino acids and trigonelline in soybean (Glycine) Tj ETQq0 0 0 rgBT /Overlock 10 T 224, 177-186.	3.3	46
65	Development of a multifunctional yogurt-like product from germinated brown rice. LWT - Food Science and Technology, 2019, 99, 306-312.	5.2	46
66	Effect of Processing on the Soluble Carbohydrate Content of Lentils. Journal of Food Protection, 1992, 55, 301-304.	1.7	45
67	Natural Fermentation of Lentils: Influence of Time, Concentration and Temperature on the Kinetics of Hydrolysis of Inositol Phosphates. , 1996, 71, 367-375.		44
68	Raffinose Family of Oligosaccharides from Lupin Seeds as Prebiotics: Application in Dairy Products. Journal of Food Protection, 2005, 68, 1246-1252.	1.7	44
69	High hydrostatic pressure can improve the microbial quality of sauerkraut during storage. Food Control, 2010, 21, 524-528.	5.5	44
70	Chemical Evaluation and Sensory Quality of Sauerkrauts Obtained by Natural and Induced Fermentations at Different NaCl Levels from Brassica oleracea Var. <i>capitata</i> Cv. Bronco Grown in Eastern Spain. Effect of Storage. Journal of Agricultural and Food Chemistry, 2010, 58, 3549-3557.	5.2	44
71	Natural Fermentation of Lentils. Influence of Time, Flour Concentration, and Temperature on the Kinetics of Monosaccharides, Disaccharide, and Î±-Galactosides. Journal of Agricultural and Food Chemistry, 1996, 44, 579-584.	5.2	42
72	Effect of Germination on Physico-chemical Properties of Lentil Starch and its Components. LWT - Food Science and Technology, 1998, 31, 228-236.	5.2	42

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73	Lentil Starch Content and its Microscopical Structure as Influenced by Natural Fermentation. Starch/Staerke, 1999, 51, 152-156.	2.1	42
74	Correlations between some nitrogen fractions, lysine, histidine, tyrosine, and ornithine contents during the germination of peas, beans, and lentils. Food Chemistry, 2008, 108, 245-252.	8.2	41
75	Sprouted oat as a potential gluten-free ingredient with enhanced nutritional and bioactive properties. Food Chemistry, 2021, 338, 127972.	8.2	41
76	Effect of natural fermentation on carbohydrates, riboflavin and trypsin inhibitor activity of lentils. Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung, 1993, 197, 449-452.	0.6	40
77	Influence of fermentation on the nutritional value of two varieties of Vigna sinensis. European Food Research and Technology, 2005, 220, 176-181.	3.3	40
78	White cabbage fermentation improves ascorbigen content, antioxidant and nitric oxide production inhibitory activity in LPS-induced macrophages. LWT - Food Science and Technology, 2012, 46, 77-83.	5.2	40
79	Non-Nutritive Compounds in Fabaceae Family Seeds and the Improvement of Their Nutritional Quality by Traditional Processing â€" a Review. Polish Journal of Food and Nutrition Sciences, 2014, 64, 75-89.	1.7	40
80	Improved Methods of Oligosaccharide Analysis for Genetic Studies of Legume Seeds. Journal of Liquid Chromatography and Related Technologies, 1994, 17, 2469-2483.	1.0	39
81	Microstructural and biochemical changes in raw and germinated cowpea seeds upon high-pressure treatment. Food Research International, 2007, 40, 415-423.	6.2	39
82	Response surface optimisation of germination conditions to improve the accumulation of bioactive compounds and the antioxidant activity in quinoa. International Journal of Food Science and Technology, 2018, 53, 516-524.	2.7	39
83	Dietary Fiber in Processed Lentils. Journal of Food Science, 1992, 57, 1161-1163.	3.1	38
84	Assessment of protein fractions of three cultivars of Pisum sativum L.: effect of germination. European Food Research and Technology, 2008, 226, 1465-1478.	3.3	38
85	Semolina supplementation with processed lupin and pigeon pea flours improve protein quality of pasta. LWT - Food Science and Technology, 2010, 43, 617-622.	5.2	38
86	Determination, by NMR spectroscopy, of the structure of ciceritol, a pseudotrisaccharide isolated from lentils. Journal of Agricultural and Food Chemistry, 1993, 41, 870-872.	5.2	37
87	Nutritional Evaluation of Pea (Pisum sativumL.) Protein Diets after Mild Hydrothermal Treatment and with and without Added Phytase. Journal of Agricultural and Food Chemistry, 2003, 51, 2415-2420.	5.2	37
88	An Assessment of Variation for Nutritional and Non-nutritional Carbohydrates in Lentil Seeds (Lens) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	1.9	36
89	Biological Activity of Î±-Galactoside Preparations from Lupinus angustifolius L. and Pisum sativum L. Seeds. Journal of Agricultural and Food Chemistry, 2002, 50, 384-389.	5.2	36
90	Effect of Flour Extraction Rate and Baking on Thiamine and Riboflavin Content and Antioxidant Capacity of Traditional Rye Bread. Journal of Food Science, 2009, 74, C49-55.	3.1	36

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91	Changes in chemical composition of lupin seeds (Lupinus angustifolius) after selective Î±-galactoside extraction. Journal of the Science of Food and Agriculture, 2005, 85, 2468-2474.	3.5	35
92	Bioactive Compounds, Myrosinase Activity, and Antioxidant Capacity of White Cabbages Grown in Different Locations of Spain. Journal of Agricultural and Food Chemistry, 2011, 59, 3772-3779.	5.2	35
93	Evaluation of bioprocesses to improve the antioxidant properties of chickpeas. LWT - Food Science and Technology, 2009, 42, 885-892.	5.2	34
94	Effect of Dry Heat Puffing on Nutritional Composition, Fatty Acid, Amino Acid and Phenolic Profiles of Pseudocereals Grains. Polish Journal of Food and Nutrition Sciences, 2018, 68, 289-297.	1.7	34
95	Evolution and kinetics of monosaccharides, disaccharides and ?-galactosides during germination of lentils. Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung, 1996, 202, 35-39.	0.6	33
96	A Multistrategic Approach in the Development of Sourdough Bread Targeted Towards Blood Pressure Reduction. Plant Foods for Human Nutrition, 2015, 70, 97-103.	3.2	32
97	pH-controlled fermentation in mild alkaline conditions enhances bioactive compounds and functional features of lentil to ameliorate metabolic disturbances. Food Chemistry, 2018, 248, 262-271.	8.2	31
98	The effect of processing and in vitro digestion on the betalain profile and ACE inhibition activity of red beetroot products. Journal of Functional Foods, 2019, 55, 229-237.	3.4	31
99	Impact of Elicitation on Antioxidant and Potential Antihypertensive Properties of Lentil Sprouts. Plant Foods for Human Nutrition, 2015, 70, 401-407.	3.2	30
100	Wheat and Oat Brans as Sources of Polyphenol Compounds for Development of Antioxidant Nutraceutical Ingredients. Foods, 2021, 10, 115.	4.3	30
101	Extruded Flaxseed Meal Enhances the Nutritional Quality of Cereal-based Products. Plant Foods for Human Nutrition, 2013, 68, 131-136.	3.2	29
102	Individual contributions of Savinase and Lactobacillus plantarum to lentil functionalization during alkaline pH-controlled fermentation. Food Chemistry, 2018, 257, 341-349.	8.2	29
103	Nutritional evaluation of lentil flours obtained after short-time soaking processes. European Food Research and Technology, 2002, 215, 138-144.	3.3	28
104	Influence of fermentation conditions of Brassica oleracea L. var. capitata on the volatile glucosinolate hydrolysis compounds of sauerkrauts. LWT - Food Science and Technology, 2012, 48, 16-23.	5.2	28
105	Biogenic amines and HL60 citotoxicity of alfalfa and fenugreek sprouts. Food Chemistry, 2007, 105, 959-967.	8.2	25
106	Influence of Germination with Different Selenium Solutions on Nutritional Value and Cytotoxicity of Lupin Seeds. Journal of Agricultural and Food Chemistry, 2009, 57, 1319-1325.	5.2	25
107	Optimizing germination conditions to enhance the accumulation of bioactive compounds and the antioxidant activity of kiwicha (Amaranthus caudatus) using response surface methodology. LWT - Food Science and Technology, 2017, 76, 245-252.	5.2	25
108	Enzyme Selection and Hydrolysis under Optimal Conditions Improved Phenolic Acid Solubility, and Antioxidant and Anti-Inflammatory Activities of Wheat Bran. Antioxidants, 2020, 9, 984.	5.1	25

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109	Soluble Phenolic Composition Tailored by Germination Conditions Accompany Antioxidant and Anti-Inflammatory Properties of Wheat. Antioxidants, 2020, 9, 426.	5.1	25
110	Assessment on Proximate Composition, Dietary Fiber, Phytic Acid and Protein Hydrolysis of Germinated Ecuatorian Brown Rice. Plant Foods for Human Nutrition, 2014, 69, 261-267.	3.2	24
111	Sauerkraut. , 2017, , 557-576.		24
112	2â€Furoylmethyl amino acids, hydroxymethylfurfural, carbohydrates and Î²â€carotene as quality markers of dehydrated carrots. Journal of the Science of Food and Agriculture, 2009, 89, 267-273.	3.5	23
113	Efficacy of combinations of high pressure treatment, temperature and antimicrobial compounds to improve the microbiological quality of alfalfa seeds for sprout production. Food Control, 2009, 20, 31-39.	5.5	23
114	Bioactive Peptides in Fermented Foods. , 2017, , 23-47.		23
115	Bioprocessed Wheat Ingredients: Characterization, Bioaccessibility of Phenolic Compounds, and Bioactivity During in vitro Digestion. Frontiers in Plant Science, 2021, 12, 790898.	3.6	23
116	Influence of Processing on Trypsin Inhibitor Activity of Faba Beans and Its Physiological Effect. Journal of Agricultural and Food Chemistry, 1997, 45, 3559-3564.	5.2	22
117	Stability of Thiamine and Vitamins E and A during Storage of Enteral Feeding Formula. Journal of Agricultural and Food Chemistry, 2001, 49, 2313-2317.	5.2	22
118	The effect of germination process on the superoxide dismutase-like activity and thiamine, riboflavin and mineral contents of rapeseeds. Food Chemistry, 2006, 99, 516-520.	8.2	22
119	Effect of fermentation conditions on the antioxidant compounds and antioxidant capacity of Lupinus angustifolius cv. zapaton. European Food Research and Technology, 2008, 227, 979-988.	3.3	22
120	A Novel Strategy to Produce a Soluble and Bioactive Wheat Bran Ingredient Rich in Ferulic Acid. Antioxidants, 2021, 10, 969.	5.1	22
121	Production and Characterization of a Novel Gluten-Free Fermented Beverage Based on Sprouted Oat Flour. Foods, 2021, 10, 139.	4.3	21
122	Nutritional Value. , 2007, , 47-93.		21
123	Natural fermentation of lentils. Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung, 1995, 201, 587-591.	0.6	20
124	Application of Autoclave Treatment for Development of a Natural Wheat Bran Antioxidant Ingredient. Foods, 2020, 9, 781.	4.3	20
125	Evolution of soluble carbohydrates during the development of pea, faba bean and lupin seeds. Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung, 1996, 203, 27-32.	0.6	19
126	Improved method for the analysis of Î±-galactosides in pea seeds by capillary zone electrophoresis comparison with high-performance liquid chromatography-triple-pulsed amperometric detection. Journal of Chromatography A, 1996, 719, 213-219.	3.7	18

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127	Ca and P bioavailability of processed lentils as affected by dietary fiber and phytic acid content. Nutrition Research, 1999, 19, 49-64.	2.9	18
128	Kinetics of soluble carbohydrates by action of endo/exo Î±-galactosidase enzyme in lentils and peas. European Food Research and Technology, 2003, 216, 199-203.	3.3	18
129	Improved Method To Obtain Pure Î±-Galactosides from Lupin Seeds. Journal of Agricultural and Food Chemistry, 2004, 52, 6920-6922.	5.2	18
130	Effect of storage on the content of indole-glucosinolate breakdown products and vitamin C of sauerkrauts treated by high hydrostatic pressure. LWT - Food Science and Technology, 2013, 53, 285-289.	5.2	18
131	Effect of Light on Carbohydrates and Hydrosoluble Vitamins of Lentils during Soaking. Journal of Food Protection, 1995, 58, 692-695.	1.7	17
132	Natural fermentation of lentils. Functional properties and potential in breadmaking of fermented lentil flour. Molecular Nutrition and Food Research, 1999, 43, 396-401.	0.0	17
133	Effect of natural and controlled fermentation on flatus-producing compounds of beans (Phaseolus) Tj ETQq1 1 0.784314 rgBT /Overlock	3.5	17
134	Changes in Nutritional Value and Cytotoxicity of Garden Cress Germinated with Different Selenium Solutions. Journal of Agricultural and Food Chemistry, 2010, 58, 2331-2336.	5.2	17
135	Combination of pH-controlled fermentation in mild acidic conditions and enzymatic hydrolysis by Savinase to improve metabolic health-promoting properties of lentil. Journal of Functional Foods, 2018, 48, 9-18.	3.4	17
136	Changes in protein profile, bioactive potential and enzymatic activities of gluten-free flours obtained from hulled and dehulled oat varieties as affected by germination conditions. LWT - Food Science and Technology, 2020, 134, 109955.	5.2	17
137	Lentil and Fava Bean With Contrasting Germination Kinetics: A Focus on Digestion of Proteins and Bioactivity of Resistant Peptides. Frontiers in Plant Science, 2021, 12, 754287.	3.6	17
138	Nutritional Evaluation of Ethanol-Extracted Lentil Flours. Journal of Agricultural and Food Chemistry, 2001, 49, 1854-1860.	5.2	16
139	Fermented Pulses in Nutrition and Health Promotion. , 2017, , 385-416.		16
140	Pasta products enriched with moringa sprout powder as nutritive dense foods with bioactive potential. Food Chemistry, 2021, 360, 130032.	8.2	16
141	Improvement in food intake and nutritive utilization of protein from Lupinus albus var. multolupa protein isolates supplemented with ascorbic acid. Food Chemistry, 2007, 103, 944-951.	8.2	15
142	Changes in vitamin content of powder enteral formulas as a consequence of storage. Food Chemistry, 2009, 115, 1411-1416.	8.2	15
143	Fermented soyabean products as hypoallergenic food. Proceedings of the Nutrition Society, 2008, 67, .	1.0	12
144	Vitamin C, Phenolic Compounds and Antioxidant Capacity of Broccoli Florets Grown under Different Nitrogen Treatments Combined with Selenium. Polish Journal of Food and Nutrition Sciences, 2018, 68, 179-186.	1.7	12

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145	Effect of flour extraction rate and baking process on vitamin B1 and B2 contents and antioxidant activity of ginger-based products. European Food Research and Technology, 2009, 230, 119-124.	3.3	11
146	Evaluation of refrigerated storage in nitrogen-enriched atmospheres on the microbial quality, content of bioactive compounds and antioxidant activity of sauerkrauts. LWT - Food Science and Technology, 2015, 61, 463-470.	5.2	11
147	Potential of Germination in Selected Conditions to Improve the Nutritional and Bioactive Properties of Moringa (Moringa oleifera L.). Foods, 2020, 9, 1639.	4.3	11
148	Genetic analysis of the raffinose oligosaccharide pathway in lentil seeds. Journal of Experimental Botany, 1999, 50, 469-476.	4.8	11
149	A Rapid HPLC Method for the Determination of Raffinose Family of Oligosaccharides in Pea Seeds. Journal of Liquid Chromatography and Related Technologies, 1996, 19, 135-147.	1.0	10
150	Pilot-scale produced fermented lentil protects against t-BHP-triggered oxidative stress by activation of Nrf2 dependent on SAPK/JNK phosphorylation. Food Chemistry, 2019, 274, 750-759.	8.2	10
151	Development of Antioxidant and Nutritious Lentil (Lens culinaris) Flour Using Controlled Optimized Germination as a Bioprocess. Foods, 2021, 10, 2924.	4.3	10
152	Processing peas for producing macaroni. European Food Research and Technology, 1997, 204, 66-71.	0.6	9
153	Inositol phosphate content and trypsin inhibitor activity in ready-to-eat cruciferous sprouts. Food Chemistry, 2005, 93, 331-336.	8.2	9
154	Effect of treatment with Î±-galactosidase, tannase or a cell-wall-degrading enzyme complex on the nutritive utilisation of protein and carbohydrates from pea (Pisum sativum L.) flour. Journal of the Science of Food and Agriculture, 2007, 87, 1356-1363.	3.5	9
155	Fermented Phaseolus vulgaris: acceptability and intestinal effects. European Food Research and Technology, 2005, 220, 182-186.	3.3	8
156	Influence of Lupin (Lupinus luteusL. cv. 4492 andLupinus angustifoliusL. var.zapaton) and Fenugreek (Trigonella foenum-graecumL.) Germination on Microbial Population and Biogenic Amines. Journal of Agricultural and Food Chemistry, 2006, 54, 7391-7398.	5.2	8
157	Total Chemically Available (Free and Intrachain) Lysine and Furosine in Pea, Bean, and Lentil Sprouts. Journal of Agricultural and Food Chemistry, 2007, 55, 10275-10280.	5.2	8
158	Protein Quality of Traditional Rye Breads and Ginger Cakes as Affected by the Incorporation of Flour with Different Extraction Rates. Polish Journal of Food and Nutrition Sciences, 2013, 63, 5-10.	1.7	8
159	Performance of Thermoplastic Extrusion, Germination, Fermentation, and Hydrolysis Techniques on Phenolic Compounds in Cereals and Pseudocereals. Foods, 2022, 11, 1957.	4.3	8
160	A Novel Sprouted Oat Fermented Beverage: Evaluation of Safety and Health Benefits for Celiac Individuals. Nutrients, 2021, 13, 2522.	4.1	7
161	Synthesis of [77Se]-methylselenocysteine when preparing sauerkraut in the presence of [77Se]-selenite. Metabolic transformation of [77Se]-methylselenocysteine in Wistar rats determined by LCâ€"IDAâ€"ICPâ€"MS. Analytical and Bioanalytical Chemistry, 2014, 406, 7949-7958.	3.7	6
162	A comparative study on the phenolic bioaccessibility, antioxidant and inhibitory effects on carbohydrate-digesting enzymes of maca and mashua powders. LWT - Food Science and Technology, 2020, 131, 109798.	5.2	6

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163	Inositol Phosphate Profiling of Fermented Cowpeas by1H NMR Spectroscopy. Journal of Agricultural and Food Chemistry, 2005, 53, 4714-4721.	5.2	5
164	Proximate Composition of "Mocan" (Visnea mocanera L.f.): A Fruit Consumed by Canary Natives. Journal of Food Composition and Analysis, 1994, 7, 203-207.	3.9	4
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