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	Manufacture of healthy snack bars supplemented with moringa sprout powder. LWT - Food Science and Technology, 2022, 154, 112828.	5.2	2
2	Performance of Thermoplastic Extrusion, Germination, Fermentation, and Hydrolysis Techniques on Phenolic Compounds in Cereals and Pseudocereals. Foods, 2022, 11, 1957.	4.3	8
3	Sprouted oat as a potential gluten-free ingredient with enhanced nutritional and bioactive properties. Food Chemistry, 2021, 338, 127972.	8.2	41
4	Wheat and Oat Brans as Sources of Polyphenol Compounds for Development of Antioxidant Nutraceutical Ingredients. Foods, 2021, 10, 115.	4.3	30
5	Production and Characterization of a Novel Gluten-Free Fermented Beverage Based on Sprouted Oat Flour. Foods, 2021, 10, 139.	4.3	21
6	A Novel Strategy to Produce a Soluble and Bioactive Wheat Bran Ingredient Rich in Ferulic Acid. Antioxidants, 2021, 10, 969.	5.1	22
7	A Novel Sprouted Oat Fermented Beverage: Evaluation of Safety and Health Benefits for Celiac Individuals. Nutrients, 2021, 13, 2522.	4.1	7
8	Pasta products enriched with moringa sprout powder as nutritive dense foods with bioactive potential. Food Chemistry, 2021, 360, 130032.	8.2	16
9	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
10	Development of Antioxidant and Nutritious Lentil (Lens culinaris) Flour Using Controlled Optimized Germination as a Bioprocess. Foods, 2021, 10, 2924.	4.3	10
11	Bioprocessed Wheat Ingredients: Characterization, Bioaccessibility of Phenolic Compounds, and Bioactivity During in vitro Digestion. Frontiers in Plant Science, 2021, 12, 790898.	3.6	23
12	Consumption of Sprouts and Perceptions of Their Health Properties in a Region of Northwestern Mexico. Foods, 2021, 10, 3098.	4.3	4
13	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
14	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
15	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
16	Soluble Phenolic Composition Tailored by Germination Conditions Accompany Antioxidant and Anti-Inflammatory Properties of Wheat. Antioxidants, 2020, 9, 426.	5.1	25
17	Application of Autoclave Treatment for Development of a Natural Wheat Bran Antioxidant Ingredient. Foods, 2020, 9, 781.	4.3	20
18	Sprouted Barley Flour as a Nutritious and Functional Ingredient. Foods, 2020, 9, 296.	4.3	69

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19	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
20	Seed Protein of Lentils: Current Status, Progress, and Food Applications. Foods, 2019, 8, 391.	4.3	157
21	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
22	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
23	Development of a multifunctional yogurt-like product from germinated brown rice. LWT - Food Science and Technology, 2019, 99, 306-312.	5.2	46
24	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
25	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
26	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
27	Individual contributions of Savinase and Lactobacillus plantarum to lentil functionalization during alkaline pH-controlled fermentation. Food Chemistry, 2018, 257, 341-349.	8.2	29
28	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
29	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
30	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
31	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
32	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
33	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
34	Fermented Pulses in Nutrition and Health Promotion. , 2017, , 385-416.		16
35	Sauerkraut. , 2017, , 557-576.		24
36	Bioactive Peptides in Fermented Foods. , 2017, , 23-47.		23

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37	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
38	The future of lupin as a protein crop in Europe. Frontiers in Plant Science, 2015, 6, 705.	3.6	203
39	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
40	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
41	Effect of germination and elicitation on phenolic composition and bioactivity of kidney beans. Food Research International, 2015, 70, 55-63.	6.2	70
42	Effects of germination on the nutritive value and bioactive compounds of brown rice breads. Food Chemistry, 2015, 173, 298-304.	8.2	137
43	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
44	Impact of Elicitation on Antioxidant and Potential Antihypertensive Properties of Lentil Sprouts. Plant Foods for Human Nutrition, 2015, 70, 401-407.	3.2	30
45	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
46	Fermentation enhances the content of bioactive compounds in kidney bean extracts. Food Chemistry, 2015, 172, 343-352.	8.2	125
47	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
48	Role of elicitation on the health-promoting properties of kidney bean sprouts. LWT - Food Science and Technology, 2014, 56, 328-334.	5.2	53
49	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
50	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
51	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
52	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
53	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
54	Impact of storage under ambient conditions on the vitamin content of dehydrated vegetables. Food Science and Technology International, 2013, 19, 133-141.	2.2	2

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55	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
56	Antioxidant and antihypertensive properties of liquid and solid state fermented lentils. Food Chemistry, 2013, 136, 1030-1037.	8.2	173
57	Extruded Flaxseed Meal Enhances the Nutritional Quality of Cereal-based Products. Plant Foods for Human Nutrition, 2013, 68, 131-136.	3.2	29
58	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
59	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
60	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
61	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
62	Electrochemical Determination of Ascorbigen in Sauerkrauts. Food Analytical Methods, 2012, 5, 487-494.	2.6	4
63	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
64	CHAPTER 17. The Assay of Thiamine in Food. Food and Nutritional Components in Focus, 2012, , 252-270.	0.1	2
65	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
66	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
67	High hydrostatic pressure effects on immunoreactivity and nutritional quality of soybean products. Food Chemistry, 2011, 125, 423-429.	8.2	87
68	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
69	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
70	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
71	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
72	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

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73	High hydrostatic pressure can improve the microbial quality of sauerkraut during storage. Food Control, 2010, 21, 524-528.	5.5	44
74	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
75	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
76	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
77	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
78	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
79	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
80	Antioxidant capacity and polyphenolic content of high-protein lupin products. Food Chemistry, 2009, 112, 84-88.	8.2	55
81	Changes in vitamin content of powder enteral formulas as a consequence of storage. Food Chemistry, 2009, 115, 1411-1416.	8.2	15
82	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
83	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
84	Evaluation of bioprocesses to improve the antioxidant properties of chickpeas. LWT - Food Science and Technology, 2009, 42, 885-892.	5.2	34
85	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
86	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
87	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
88	Effect of germination on the protein fraction composition of different lupin seeds. Food Chemistry, 2008, 107, 830-844.	8.2	65
89	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
90	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

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91	Alpha-Galactosides: Antinutritional Factors or Functional Ingredients?. Critical Reviews in Food Science and Nutrition, 2008, 48, 301-316.	10.3	140
92	Food safety evaluation of broccoli and radish sprouts. Food and Chemical Toxicology, 2008, 46, 1635-1644.	3.6	84
93	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
94	Immunoreactivity and Amino Acid Content of Fermented Soybean Products. Journal of Agricultural and Food Chemistry, 2008, 56, 99-105.	5.2	152
95	Fermented soyabean products as hypoallergenic food. Proceedings of the Nutrition Society, 2008, 67, .	1.0	12
96	Microstructural and biochemical changes in raw and germinated cowpea seeds upon high-pressure treatment. Food Research International, 2007, 40, 415-423.	6.2	39
97	Fermentation as a Bio-Process To Obtain Functional Soybean Flours. Journal of Agricultural and Food Chemistry, 2007, 55, 8972-8979.	5.2	59
98	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
99	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
100	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
101	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
102	Germinated Cajanus cajan seeds as ingredients in pasta products: Chemical, biological and sensory evaluation. Food Chemistry, 2007, 101, 202-211.	8.2	124
103	Changes in vitamin C content and antioxidant capacity of raw and germinated cowpea (Vigna sinensis) Tj ETQq1 1 0.784314 rgBT /Ov	8.2	89
104	Biogenic amines and HL60 citotoxicity of alfalfa and fenugreek sprouts. Food Chemistry, 2007, 105, 959-967.	8.2	25
105	Effect of phytic acid degradation by soaking and exogenous phytase on the bioavailability of magnesium and zinc from Pisum sativum, L.. European Food Research and Technology, 2007, 226, 105-111.	3.3	4
106	Nutritional Value. , 2007, , 47-93.		21
107	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
108	Fermented Pigeon Pea (Cajanus cajan) Ingredients in Pasta Products. Journal of Agricultural and Food Chemistry, 2006, 54, 6685-6691.	5.2	60

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109	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
110	Functional lupin seeds (Lupinus albus L. and Lupinus luteus L.) after extraction of Î±-galactosides. Food Chemistry, 2006, 98, 291-299.	8.2	107
111	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
112	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
113	Kinetics of free protein amino acids, free non-protein amino acids and trigonelline in soybean (Glycine) Tj ETQq1 1 0.784314 rgBT /Ov 224, 177-186.	3.3	46
114	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
115	Raffinose family oligosaccharides and sucrose contents in 13 Spanish lupin cultivars. Food Chemistry, 2005, 91, 645-649.	8.2	57
116	Inositol phosphate content and trypsin inhibitor activity in ready-to-eat cruciferous sprouts. Food Chemistry, 2005, 93, 331-336.	8.2	9
117	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
118	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
119	Fermented Phaseolus vulgaris: acceptability and intestinal effects. European Food Research and Technology, 2005, 220, 182-186.	3.3	8
120	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
121	Raffinose Family of Oligosaccharides from Lupin Seeds as Prebiotics: Application in Dairy Products. Journal of Food Protection, 2005, 68, 1246-1252.	1.7	44
122	Inositol Phosphate Profiling of Fermented Cowpeas by1H NMR Spectroscopy. Journal of Agricultural and Food Chemistry, 2005, 53, 4714-4721.	5.2	5
123	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
124	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
125	Improved Method To Obtain Pure Î±-Galactosides from Lupin Seeds. Journal of Agricultural and Food Chemistry, 2004, 52, 6920-6922.	5.2	18
126	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

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127	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
128	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
129	Effect of natural and controlled fermentation on flatus-producing compounds of beans (Phaseolus) Tj ETQq1 1 0.784314 rgBT /Overlock	3.5	17
130	Inositol phosphate degradation by the action of phytase enzyme in legume seeds. Food Chemistry, 2003, 81, 233-239.	8.2	53
131	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
132	Fermentation of Vigna sinensis var. carilla Flours by Natural Microflora and Lactobacillus Species. Journal of Food Protection, 2003, 66, 2313-2320.	1.7	51
133	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
134	Nutritional improvement of beans (Phaseolus vulgaris) by natural fermentation. European Food Research and Technology, 2002, 214, 226-231.	3.3	88
135	Nutritional evaluation of lentil flours obtained after short-time soaking processes. European Food Research and Technology, 2002, 215, 138-144.	3.3	28
136	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
137	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
138	Nutritional Evaluation of Ethanol-Extracted Lentil Flours. Journal of Agricultural and Food Chemistry, 2001, 49, 1854-1860.	5.2	16
139	Influence of processing on available carbohydrate content and antinutritional factors of chickpeas. European Food Research and Technology, 2000, 210, 340-345.	3.3	90
140	Simple Method of Isolation and Purification of Î±-Galactosides from Legumes. Journal of Agricultural and Food Chemistry, 2000, 48, 3120-3123.	5.2	72
141	Lentil Starch Content and its Microscopical Structure as Influenced by Natural Fermentation. Starch/Staerke, 1999, 51, 152-156.	2.1	42
142	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
143	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
144	Genetic analysis of the raffinose oligosaccharide pathway in lentil seeds. Journal of Experimental Botany, 1999, 50, 469-476.	4.8	11

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145	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
146	Nutrients and antinutritional factors in faba beans as affected by processing. European Food Research and Technology, 1998, 207, 140-145.	0.6	84
147	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
148	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
149	Processing peas for producing macaroni. European Food Research and Technology, 1997, 204, 66-71.	0.6	9
150	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
151	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
152	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
153	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
154	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
155	Natural Fermentation of Lentils: Influence of Time, Concentration and Temperature on the Kinetics of Hydrolysis of Inositol Phosphates. , 1996, 71, 367-375.		44
156	Natural fermentation of lentils. Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung, 1995, 201, 587-591.	0.6	20
157	Effect of Light on Carbohydrates and Hydrosoluble Vitamins of Lentils during Soaking. Journal of Food Protection, 1995, 58, 692-695.	1.7	17
158	Evolution of Trypsin Inhibitor Activity during Germination of Lentils. Journal of Agricultural and Food Chemistry, 1995, 43, 2231-2234.	5.2	56
159	Nutritional Assessment of Raw, Heated, and Germinated Lentils. Journal of Agricultural and Food Chemistry, 1995, 43, 1871-1877.	5.2	68
160	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
161	An Assessment of Variation for Nutritional and Non-nutritional Carbohydrates in Lentil Seeds (Lens) Tj ETQq1 1 0.784314 rgBT /Overlo	1.9	36
162	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

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163	Effect of processing on some antinutritional factors of lentils. Journal of Agricultural and Food Chemistry, 1994, 42, 2291-2295.	5.2	154
164	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
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