Carmen Cuadrado

List of Publications by Year
in descending order

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108 papers	3,416 citations	109321 35 h-index	175258 52 g-index
115 all docs	115 docs citations	115 times ranked	3004 citing authors

#	Article	IF	Citations
1	New Research in Food Allergen Detection. Foods, 2022, 11, 1520.	4.3	2
2	Epitope mapping of the major allergen 2S albumin from pine nut. Food Chemistry, 2021, 339, 127895.	8.2	7
3	Novel approaches in anthocyanin research - Plant fortification and bioavailability issues. Trends in Food Science and Technology, 2021, 117, 92-105.	15.1	50
4	Detection of Peanut Allergen by Real-Time PCR: Looking for a Suitable Detection Marker as Affected by Processing. Foods, 2021, 10, 1421.	4.3	14
5	Nut Allergenicity: Effect of Food Processing. Allergies, 2021, 1, 150-162.	0.8	9
6	Identification of high-affinity phage-displayed VH fragments by use of a quartz crystal microbalance with dissipation monitoring. Sensors and Actuators B: Chemical, 2021, 340, 129954.	7.8	6
7	Application of real-time PCR for tree nut allergen detection in processed foods. Critical Reviews in Food Science and Nutrition, 2020, 60, 1077-1093.	10.3	30
8	Effect of Instant Controlled Pressure Drop (DIC) Treatment on the Detection of Nut Allergens by Real Time PCR. Foods, 2020, 9, 729.	4.3	1
9	Interaction of Monocyte-Derived Dendritic Cells with Ara h 2 from Raw and Roasted Peanuts. Foods, 2020, 9, 863.	4.3	5
10	Chestnut allergen detection in complex food products: Development and validation of a real-time PCR method. LWT - Food Science and Technology, 2020, 123, 109067.	5.2	7
11	Changes Induced by Pressure Processing on Immunoreactive Proteins of Tree Nuts. Molecules, 2020, 25, 954.	3.8	20
12	Influence of Instant Controlled Pressure Drop (DIC) on Allergenic Potential of Tree Nuts. Molecules, 2020, 25, 1742.	3.8	10
13	Cooking Effect on the Bioactive Compounds, Texture, and Color Properties of Cold-Extruded Rice/Bean-Based Pasta Supplemented with Whole Carob Fruit. Foods, 2020, 9, 415.	4.3	24
14	Novel gluten-free formulations from lentil flours and nutritional yeast: Evaluation of extrusion effect on phytochemicals and non-nutritional factors. Food Chemistry, 2020, 315, 126175.	8.2	35
15	Bioactive Compounds, Antioxidant Activity, and Sensory Analysis of Rice-Based Extruded Snacks-Like Fortified with Bean and Carob Fruit Flours. Foods, 2019, 8, 381.	4.3	26
16	Extrusion effect on proximate composition, starch and dietary fibre of ready-to-eat products based on rice fortified with carob fruit and bean. LWT - Food Science and Technology, 2019, 111, 387-393.	5.2	37
17	Influence of boiling and autoclave processing on the phenolic content, antioxidant activity and functional properties of pistachio, cashew and chestnut flours. LWT - Food Science and Technology, 2019, 105, 250-256.	5.2	19
18	The effect of extrusion on the bioactive compounds and antioxidant capacity of novel gluten-free expanded products based on carob fruit, pea and rice blends. Innovative Food Science and Emerging Technologies, 2019, 52, 100-107.	5.6	46

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19	CHAPTER 7. Non-nutritional Factors: Lectins, Phytic Acid, Proteases Inhibitors, Allergens. Food Chemistry, Function and Analysis, 2019, , 152-176.	0.2	5
20	Boiling and Pressure Cooking Impact on IgE Reactivity of Soybean Allergens. International Archives of Allergy and Immunology, 2018, 175, 36-43.	2.1	28
21	Evaluation of locked nucleic acid and TaqMan probes for specific detection of cashew nut in processed food by real time PCR. Food Control, 2018, 89, 227-234.	5.5	12
22	Thermal processing effects on the IgE-reactivity of cashew and pistachio. Food Chemistry, 2018, 245, 595-602.	8.2	32
23	Influence of enzymatic hydrolysis on the allergenic reactivity of processed cashew and pistachio. Food Chemistry, 2018, 241, 372-379.	8.2	33
24	Amperometric determination of hazelnut traces by means of Express PCR coupled to magnetic beads assembled on disposable DNA sensing scaffolds. Sensors and Actuators B: Chemical, 2017, 245, 895-902.	7.8	19
25	Detection of pistachio allergen coding sequences in food products: A comparison of two real time PCR approaches. Food Control, 2017, 75, 262-270.	5.5	17
26	The impact of extrusion on the nutritional composition, dietary fiber and in vitro digestibility of gluten-free snacks based on rice, pea and carob flour blends. Food and Function, 2017, 8, 3654-3663.	4.6	83
27	Detection by real time PCR of walnut allergen coding sequences in processed foods. Food Chemistry, 2016, 202, 334-340.	8.2	35
28	Biochemical characterization of legume seeds as ingredients in animal feed. Spanish Journal of Agricultural Research, 2016, 14, e0901.	0.6	12
29	Determination of Î²â€Nâ€oxalylâ€‹scp>l</scp>â€‹Î±,Î²â€diaminopropionic acid and homoarginine inÂLathyrus sativus and Lathyrus cicera by capillary zone electrophoresis. Journal of the Science of Food and Agriculture, 2015, 95, 1414-1420.	3.5	17
30	Potential changes in the allergenicity of three forms of peanut after thermal processing. Food Chemistry, 2015, 183, 18-25.	8.2	41
31	Novel fiber-rich lentil flours as snack-type functional foods: an extrusion cooking effect on bioactive compounds. Food and Function, 2015, 6, 3135-3143.	4.6	47
32	Effects of industrial canning on the proximate composition, bioactive compounds contents and nutritional profile of two Spanish common dry beans (Phaseolus vulgaris L.). Food Chemistry, 2015, 166, 68-75.	8.2	58
33	A Novel Proteomic Analysis of the Modifications Induced by High Hydrostatic Pressure on Hazelnut Water-Soluble Proteins. Foods, 2014, 3, 279-289.	4.3	18
34	Study of the effect of instant controlled pressure drop (DIC) treatment on IgE-reactive legume-protein patterns by electrophoresis and immunoblot. Food and Agricultural Immunology, 2014, 25, 173-185.	1.4	16
35	Allergenic properties and differential response of walnut subjected to processing treatments. Food Chemistry, 2014, 157, 141-147.	8.2	49
36	Detection of Almond Allergen Coding Sequences in Processed Foods by Real Time PCR. Journal of Agricultural and Food Chemistry, 2014, 62, 5617-5624.	5.2	24

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37	Effect of DIC on the Allergenicity of Legume Proteins. Food Engineering Series, 2014, , 69-82.	0.7	0
38	Changes in Nonnutritional Factors and Antioxidant Activity during Germination of Nonconventional Legumes. Journal of Agricultural and Food Chemistry, 2013, 61, 8120-8125.	5.2	79
39	Real Time PCR to detect hazelnut allergen coding sequences in processed foods. Food Chemistry, 2013, 138, 1976-1981.	8.2	40
40	Composition of two Spanish common dry beans (Phaseolus vulgaris), â€˜Almongaâ€™ and â€˜Curruquillaâ€™, and their postprandial effect in type 2 diabetics. Journal of the Science of Food and Agriculture, 2013, 93, 1076-1082.	3.5	42
41	Influence of Enzymatic Hydrolysis on the Allergenicity of Roasted Peanut Protein Extract. International Archives of Allergy and Immunology, 2012, 157, 41-50.	2.1	64
42	Effect of Roasting and Boiling on the Content of Vicine, Convicine and <scp>L</scp>â€3,4â€dihydroxyphenylalanine in <scp>V</scp>icia faba<scp>L</scp>.. Journal of Food Quality, 2012, 35, 419-428.	2.6	53
43	Bioactive compounds in legumes: pronutritive and antinutritive actions. Implications for nutrition and health. Phytochemistry Reviews, 2012, 11, 227-244.	6.5	156
44	Effects of autoclaving and high pressure on allergenicity of hazelnut proteins. Journal of Clinical Bioinformatics, 2012, 2, 12.	1.2	21
45	Effect of instant controlled pressure drop on the oligosaccharides, inositol phosphates, trypsin inhibitors and lectins contents of different legumes. Food Chemistry, 2012, 131, 862-868.	8.2	61
46	Heat and pressure treatments effects on peanut allergenicity. Food Chemistry, 2012, 132, 360-366.	8.2	93
47	Content and distribution of protein, sugars and inositol phosphates during the germination and seedling growth of two cultivars of Vicia faba. Journal of Food Composition and Analysis, 2011, 24, 391-397.	3.9	38
48	Effect of Instant Controlled Pressure Drop on IgE Antibody Reactivity to Peanut, Lentil, Chickpea and Soybean Proteins. International Archives of Allergy and Immunology, 2011, 156, 397-404.	2.1	33
49	Chemical composition of a new Lupinus species found in Spain, Lupinus mariae-josephi H. Pascual (Fabaceae). Spanish Journal of Agricultural Research, 2011, 9, 1233.	0.6	8
50	Effects of enzymatic hydrolysis on lentil allergenicity. Molecular Nutrition and Food Research, 2010, 54, 1266-1272.	3.3	40
51	Characterization of lupin major allergens (Lupinus albus L.). Molecular Nutrition and Food Research, 2010, 54, 1668-1676.	3.3	47
52	Uncovered reactivity to lupine in lentil-allergic patients. Annals of Allergy, Asthma and Immunology, 2010, 105, 94-96.	1.0	4
53	Effects of Enzymatic Hydrolysis on Peanut Allergenicity. Journal of Allergy and Clinical Immunology, 2010, 125, AB224.	2.9	2
54	Breadmaking properties of wheat flour supplemented with thermally processed hypoallergenic lupine flour. Spanish Journal of Agricultural Research, 2010, 8, 100.	0.6	15

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55	Influence of thermal processing on IgE reactivity to lentil and chickpea proteins. Molecular Nutrition and Food Research, 2009, 53, 1462-1468.	3.3	66
56	The impact of dehydration process on antinutrients and protein digestibility of some legume flours. Food Chemistry, 2009, 114, 1063-1068.	8.2	141
57	Effects of Autoclaving on Allergenicity of Roasted Peanut. Journal of Allergy and Clinical Immunology, 2009, 123, S31-S31.	2.9	3
58	Content and distribution of vicine, convicine and l-DOPA during germination and seedling growth of two Vicia faba L. varieties. European Food Research and Technology, 2008, 227, 1537-1542.	3.3	49
59	The trypsin inhibitors present in seed of different grain legume species and cultivar. Food Chemistry, 2008, 107, 68-74.	8.2	145
60	Effect of an Instantaneous Controlled Pressure Drop on in vitro Allergenicity to Lupins <i>(Lupinus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	2.1	32
61	Recovery at the terminal ileum of some legume non-nutritional factors in cannulated pigs. Journal of the Science of Food and Agriculture, 2006, 86, 979-987.	3.5	12
62	Alkaloid variation during germination in different lupin species. Food Chemistry, 2005, 90, 347-355.	8.2	73
63	Ileal digestibility of defatted soybean, lupin and chickpea seed meals in cannulated Iberian pigs: II. Fatty acids and carbohydrates. Journal of the Science of Food and Agriculture, 2005, 85, 1322-1328.	3.5	19
64	Synaptic behaviour of hexaploid wheat haploids with different effectiveness of the diploidizing mechanism. Cytogenetic and Genome Research, 2005, 109, 210-214.	1.1	22
65	Effects of Extrusion, Boiling, Autoclaving, and Microwave Heating on Lupine Allergenicity. Journal of Agricultural and Food Chemistry, 2005, 53, 1294-1298.	5.2	99
66	The effect of germination on seed trypsin inhibitors inVicia faba andCicer arietinum. Journal of the Science of Food and Agriculture, 2004, 84, 556-560.	3.5	14
67	Effect of Natural Fermentation on the Lectin of Lentils Measured by Immunological Methods. Food and Agricultural Immunology, 2002, 14, 41-49.	1.4	35
68	Nutritional Utilization by the Rat of Diets Based on Lentil (Lens culinaris) Seed Meal or Its Fractions. Journal of Agricultural and Food Chemistry, 2002, 50, 4371-4376.	5.2	20
69	Pathway of Dephosphorylation ofmyo-Inositol Hexakisphosphate by Phytases of Legume Seeds. Journal of Agricultural and Food Chemistry, 2002, 50, 6865-6870.	5.2	34
70	Effect of local food processing on the inositol phosphate contents in lima bean(Phaseolus lunatus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	1.6	0
71	High apparent ileal digestibility of amino acids in raw and germinated faba bean (Vicia faba)- and chickpea (Cicer arietinum)-based diets for rats. Journal of the Science of Food and Agriculture, 2002, 82, 1710-1717.	3.5	24
72	EFFECT OF LOCAL FOOD PROCESSING ON THE INOSITOL PHOSPHATE CONTENTS IN LIMA BEAN (PHASEOLUS) Tj ETQq0 0 0 rgBT /Over JACKBEAN (CANAVALIA ENSIFORMIS). Ecology of Food and Nutrition, 2002, 41, 229-242.	1.6	0

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73	Purification and Characterization of a Phytate-Degrading Enzyme from Germinated Faba Beans (Vicia) Tj ETQq1 1 0.784314 rgBT /Ove	5.2	89
74	The synaptic behaviour of Triticum turgidum with variable doses of the Ph1 locus. Theoretical and Applied Genetics, 2001, 102, 751-758.	3.6	39
75	Chemical Composition and Fatty Acid Profile of Several Mexican Wild Lupins. Journal of Food Composition and Analysis, 2001, 14, 645-651.	3.9	18
76	The synaptic behaviour of the wild forms of Triticum turgidum and T. timopheevii. Genome, 2001, 44, 517-522.	2.0	5
77	Evaluation ofLupinusSpecies to Accumulate Heavy Metals From W aste Waters. International Journal of Phytoremediation, 2001, 3, 369-379.	3.1	22
78	The synaptic behaviour of the wild forms of Triticum turgidum and T. timopheevii. Genome, 2001, 44, 517-522.	2.0	3
79	Determination of caffeic and chlorogenic acids and their derivatives in different sunflower seeds. , 2000, 80, 459-464.		73
80	Chemical Composition and Antinutrient Content of three Lupinus Species from Jalisco, Mexico. Journal of Food Composition and Analysis, 2000, 13, 193-199.	3.9	26
81	Effect of soaking, cooking and germination on the oligosaccharide content of selected Nigerian legume seeds. Plant Foods for Human Nutrition, 2000, 55, 97-110.	3.2	48
82	Influence of germination on lectin in Lens culinaris seeds. Acta Alimentaria, 2000, 29, 231-240.	0.7	5
83	LENS CULINARIS, PHASEOLUS VULGARIS AND VICIA FABA LECTINS SPECIFICALLY TRIGGER IL-8 PRODUCTION BY THE HUMAN COLON CARCINOMA CELL LINE CACO-2. Cytokine, 2000, 12, 1284-1287.	3.2	16
84	Influence of malting on selected components of soya bean, black bean, chickpea and barley. Food Chemistry, 1999, 65, 85-90.	8.2	21
85	Evaluation of antinutritional factors of selected varieties ofPhaseolus vulgaris. , 1999, 79, 1468-1472.		46
86	Differences in the synaptic pattern in two autotetraploid cultivars of rye with different quadrivalent frequencies at metaphase I. Genome, 1999, 42, 662-667.	2.0	1
87	Differences in the synaptic pattern in two autotetraploid cultivars of rye with different quadrivalent frequencies at metaphase I. Genome, 1999, 42, 662-667.	2.0	0
88	Anti-nutritional constituents of six underutilized legumes grown in Nigeria. Journal of Chromatography A, 1998, 823, 307-312.	3.7	37
89	Effect of Germination, under Different Environmental Conditions, on Saponins, Phytic Acid and Tannins in Lentils (Lens culinaris). Journal of the Science of Food and Agriculture, 1997, 74, 273-279.	3.5	56
90	Effect of natural fermentation on the content of inositol phosphates in lentils. European Food Research and Technology, 1996, 203, 268-271.	0.6	15

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91	Variation in the alkaloid content of different subspecies of Chamaecytisus proliferus from the Canary Islands. Journal of Chromatography A, 1996, 719, 237-243.	3.7	12
92	Synaptic behaviour of the tetraploid wheat Triticum timopheevii. Theoretical and Applied Genetics, 1996, 93, 1139-1144.	3.6	20
93	DeterminaciÃ³n de saponinas en las principales leguminosas cultivadas en EspaÃ±a/Determination of saponins in the main legumes cultivated in Spain. Food Science and Technology International, 1996, 2, 95-100.	2.2	14
94	Synaptic behaviour of the tetraploid wheat Triticum timopheevii. Theoretical and Applied Genetics, 1996, 93, 1139-1144.	3.6	4
95	Occurrence of saponins and sapogenols in Andean crops. Journal of the Science of Food and Agriculture, 1995, 67, 169-172.	3.5	38
96	Variation of favism-inducing factors (vicine, convicine and L-DOPA) during pod development inVicia faba L.. Plant Foods for Human Nutrition, 1995, 47, 265-274.	3.2	61
97	Determination of phytate and lower inositol phosphates in Spanish legumes by HPLC methodology. Food Chemistry, 1995, 52, 321-325.	8.2	74
98	Synaptic abnormalities in spread nuclei of Secale. II. Secale vavilovii. Genome, 1995, 38, 772-779.	2.0	1
99	Further insights on chromosomal pairing of autopolyploids: a triploid and tetraploids of rye. Chromosoma, 1995, 104, 298-307.	2.2	22
100	Synaptic abnormalities in spread nuclei of Secale. I. Inbred lines. Genome, 1995, 38, 764-771.	2.0	4
101	Alkaloid, Î±-galactoside and phytic acid changes in germinating lupin seeds. Journal of the Science of Food and Agriculture, 1994, 66, 357-364.	3.5	39
102	Herbicide-like effect of Lupinus alkaloids. Industrial Crops and Products, 1994, 2, 273-280.	5.2	22
103	Variation of alkaloid components of lupin seeds in 49 genotypes of Lupinus albus from different countries and locations.. Journal of Agricultural and Food Chemistry, 1994, 42, 1447-1450.	5.2	72
104	Odd-even effect of rye B-chromosomes on homoeologous pairing in wheat-rye hybrids. Caryologia, 1993, 46, 17-23.	0.3	4
105	Effect of germination on the oligosaccharide content of lupin species. Journal of Chromatography A, 1992, 607, 349-352.	3.7	58
106	Meiotic pairing control in wheatâ€“rye hybrids. I. Effect of different wheat chromosome arms of homoeologous groups 3 and 5. Genome, 1991, 34, 72-75.	2.0	8
107	Meiotic pairing control in wheatâ€“rye hybrids. II. Effect of rye genome and rye B-chromosomes and interaction with the wheat genetic system. Genome, 1991, 34, 76-80.	2.0	2
108	Interaction between different genotypes of allogamous and autogamous rye and the homoeologous pairing control of wheat. Heredity, 1984, 52, 323-330.	2.6	11