

Kevion K Darmawan

List of Publications by Year in descending order

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8
papers

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citations

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8
docs citations

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226
citing authors

#	ARTICLE	IF	CITATIONS
1	Interaction of the prototypical $\hat{\pm}$ -ketoamide inhibitor with the SARS-CoV-2 main protease active site in silico: Molecular dynamic simulations highlight the stability of the ligand-protein complex. <i>Computational Biology and Chemistry</i> , 2020, 87, 107292.	1.1	64
2	Interaction of small molecules with the SARS-CoV-2 main protease in silico and in vitro validation of potential lead compounds using an enzyme-linked immunosorbent assay. <i>Computational Biology and Chemistry</i> , 2020, 89, 107408.	1.1	52
3	Site mapping and small molecule blind docking reveal a possible target site on the SARS-CoV-2 main protease dimer interface. <i>Computational Biology and Chemistry</i> , 2020, 89, 107372.	1.1	30
4	High temperature induced structural changes of apo-lactoferrin and interactions with $\hat{2}$ -lactoglobulin and $\hat{\pm}$ -lactalbumin for potential encapsulation strategies. <i>Food Hydrocolloids</i> , 2020, 105, 105817.	5.6	15
5	Effects of low temperatures on the conformation of apo-lactoferrin and its interactions with $\hat{\pm}$ -lactalbumin and $\hat{2}$ -lactoglobulin: Application of in silico approaches. <i>Food Hydrocolloids</i> , 2021, 121, 107055.	5.6	6
6	In silico modelling of apo-lactoferrin under simulated gastric conditions: Structural dynamics, binding with $\hat{2}$ -lactoglobulin and $\hat{\pm}$ -lactalbumin, and functional implications. <i>LWT - Food Science and Technology</i> , 2021, 148, 111726.	2.5	4
7	Computational design of de novo nutraceuticals: Effects of spray drying temperatures on the interaction between apo-lactoferrin whey protein complex and the peptidoglycan layer in lactic acid bacteria. <i>LWT - Food Science and Technology</i> , 2021, 151, 112246.	2.5	3
8	Molecular modeling of lactoferrin for food and nutraceutical applications: insights from <i>in silico</i> techniques. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 9074-9097.	5.4	2