

Kevion K Darmawan

List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

8

papers

97

citations

4

h-index

8

g-index

8

ext. papers

150

ext. citations

6.6

avg, IF

2.92

L-index

#	Paper	IF	Citations
8	Interaction of the prototypical E 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	3.6	38
7	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	3.6	23
6	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	3.6	16
5	High temperature induced structural changes of apo-lactoferrin and interactions with E lactoglobulin and E lactalbumin for potential encapsulation strategies. <i>Food Hydrocolloids</i> , 2020 , 105, 105817	10.6	11
4	In silico modelling of apo-lactoferrin under simulated gastric conditions: Structural dynamics, binding with E lactoglobulin and E lactalbumin, and functional implications. <i>LWT - Food Science and Technology</i> , 2021 , 148, 111726	5.4	3
3	Effects of low temperatures on the conformation of apo-lactoferrin and its interactions with E lactalbumin and E lactoglobulin: Application of in silico approaches. <i>Food Hydrocolloids</i> , 2021 , 121, 107055	10.6	3
2	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	5.4	2
1	Molecular modeling of lactoferrin for food and nutraceutical applications: insights from techniques.. <i>Critical Reviews in Food Science and Nutrition</i> , 2022 , 1-24	11.5	1