Carlos Alberto Fuenmayor

List of Publications by Year
in descending order

23 papers	586 citations	687363 13 h-index	839539 18 g-index
24 all docs	24 docs citations	24 times ranked	895 citing authors

#	Article	IF	Citations
1	Nanoemulsions: Synthesis, Characterization, and Application in Bioâ€Based Active Food Packaging. Comprehensive Reviews in Food Science and Food Safety, 2019, 18, 264-285.	11.7	133
2	Encapsulation of volatiles in nanofibrous polysaccharide membranes for humidity-triggered release. Carbohydrate Polymers, 2013, 98, 17-25.	10.2	77
3	A simple hydroxylated multi-walled carbon nanotubes modified glassy carbon electrode for rapid amperometric detection of bisphenol A. Sensors and Actuators B: Chemical, 2017, 246, 673-679.	7.8	50
4	Filtration of apple juice by nylon nanofibrous membranes. Journal of Food Engineering, 2014, 122, 110-116.	5.2	49
5	Effect of chitosanâ€propolis edible coatings on stability of refrigerated cachama (Piaractus) Tj ETQq1 1 0.784314 rgBT /Overlock 10	2.8	37
6	Polymer Composites Containing Gated Mesoporous Materials for On-Command Controlled Release. ACS Applied Materials & Interfaces, 2014, 6, 6453-6460.	8.0	31
7	Pullulan nanofibers containing the antimicrobial palindromic peptide LfcinB (21â€“25)_{Pal}obtainedviaelectrospinning. RSC Advances, 2019, 9, 20432-20438.	3.6	25
8	Microwave-assisted extraction of phenolic compounds from Sacha Inchi shell: Optimization, physicochemical properties and evaluation of their antioxidant activity. Chemical Engineering and Processing: Process Intensification, 2020, 153, 107922.	3.6	24
9	FTIR-ATR Spectroscopy Combined with Multivariate Regression Modeling as a Preliminary Approach for Carotenoids Determination in Cucurbita spp.. Applied Sciences (Switzerland), 2020, 10, 3722.	2.5	22
10	Encapsulation of Carotenoids as Food Colorants via Formation of Cyclodextrin Inclusion Complexes: A Review. Polysaccharides, 2021, 2, 454-476.	4.8	16
11	Honey of Colombian Stingless Bees: Nutritional Characteristics and Physicochemical Quality Indicators. , 2013, , 383-394.		15
12	Analysis of Multifloral Bee Pollen Pellets by Advanced Digital Imaging Applied to Functional Food Ingredients. Plant Foods for Human Nutrition, 2018, 73, 328-335.	3.2	15
13	Effect of bee pollen extract as a source of natural carotenoids on the growth performance and pigmentation of rainbow trout (Oncorhynchus mykiss). Aquaculture, 2020, 514, 734490.	3.5	15
14	Carotenoid profile determination of bee pollen by advanced digital image analysis. Computers and Electronics in Agriculture, 2020, 175, 105601.	7.7	13
15	Direct In Situ Determination of Ascorbic Acid in Fruits by Screenâ€Printed Carbon Electrodes Modified with Nylonâ€6 Nanofibers. Electroanalysis, 2014, 26, 704-710.	2.9	12
16	Electrospinning of ultra-thin membranes with incorporation of antimicrobial agents for applications in active packaging: a review. International Journal of Polymeric Materials and Polymeric Biomaterials, 2021, 70, 1053-1076.	3.4	12
17	New Freeze-Dried Andean Blueberry Juice Powders for Potential Application as Functional Food Ingredients: Effect of Maltodextrin on Bioactive and Morphological Features. Molecules, 2020, 25, 5635.	3.8	11
18	Sugar determination via the homogeneous reduction of Au salts: A novel optical measurement. Talanta, 2009, 79, 211-215.	5.5	10

#	Article	IF	Citations
19	ENCAPSULATION OF ANTIOXIDANT PHENOLIC COMPOUNDS IN ZEIN ULTRA-THIN FIBERS VIA ELECTROSPINNING. Revista EIA, 0, , 13-26.	0.1	9
20	Ultrathin single and multiple layer electrospun fibrous membranes of polycaprolactone and polysaccharides. Journal of Bioactive and Compatible Polymers, 2020, 35, 351-362.	2.1	6
21	An Electronic Nose and Physicochemical Analysis to Differentiate Colombian Stingless Bee Pot-Honey. , 2013, , 417-427.		2
22	Development and characterization of an exopolysaccharide â€•functionalized acid whey cheese (requesÃ³n) using Lactobacillus delbrueckii ssp. bulgaricus. Journal of Food Processing and Preservation, 0, , e16095.	2.0	2
23	ObtenciÃ³n y caracterizaciÃ³n de harinas compuestas de Cucurbita moschata D. y Cajanus cajan L. como fuentes alternativas de proteÃna y vitamina A. Acta Agronomica, 2020, 69, 89-96.	0.1	0