

Carlos Alberto Fuenmayor

List of Publications by Year in descending order

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Version: 2024-02-01

23
papers

586
citations

687363

13
h-index

839539

18
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24
all docs

24
docs citations

24
times ranked

895
citing authors

#	ARTICLE	IF	CITATIONS
1	Electrospinning of ultra-thin membranes with incorporation of antimicrobial agents for applications in active packaging: a review. <i>International Journal of Polymeric Materials and Polymeric Biomaterials</i> , 2021, 70, 1053-1076.	3.4	12
2	Encapsulation of Carotenoids as Food Colorants via Formation of Cyclodextrin Inclusion Complexes: A Review. <i>Polysaccharides</i> , 2021, 2, 454-476.	4.8	16
3	Effect of bee pollen extract as a source of natural carotenoids on the growth performance and pigmentation of rainbow trout (<i>Oncorhynchus mykiss</i>). <i>Aquaculture</i> , 2020, 514, 734490.	3.5	15
4	Ultrathin single and multiple layer electrospun fibrous membranes of polycaprolactone and polysaccharides. <i>Journal of Bioactive and Compatible Polymers</i> , 2020, 35, 351-362.	2.1	6
5	New Freeze-Dried Andean Blueberry Juice Powders for Potential Application as Functional Food Ingredients: Effect of Maltodextrin on Bioactive and Morphological Features. <i>Molecules</i> , 2020, 25, 5635.	3.8	11
6	Microwave-assisted extraction of phenolic compounds from Sacha Inchi shell: Optimization, physicochemical properties and evaluation of their antioxidant activity. <i>Chemical Engineering and Processing: Process Intensification</i> , 2020, 153, 107922.	3.6	24
7	FTIR-ATR Spectroscopy Combined with Multivariate Regression Modeling as a Preliminary Approach for Carotenoids Determination in <i>Cucurbita</i> spp.. <i>Applied Sciences (Switzerland)</i> , 2020, 10, 3722.	2.5	22
8	Carotenoid profile determination of bee pollen by advanced digital image analysis. <i>Computers and Electronics in Agriculture</i> , 2020, 175, 105601.	7.7	13
9	Obtención y caracterización de harinas compuestas de <i>Cucurbita moschata</i> D. y <i>Cajanus cajan</i> L. como fuentes alternativas de proteína y vitamina A. <i>Acta Agronomica</i> , 2020, 69, 89-96.	0.1	0
10	Effect of chitosan and propolis edible coatings on stability of refrigerated cachama (<i>Piaractus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 38	2.8	37
11	Pullulan nanofibers containing the antimicrobial palindromic peptide LfcinB (21 st Pal) obtained via electrospinning. <i>RSC Advances</i> , 2019, 9, 20432-20438.	3.6	25
12	Nanoemulsions: Synthesis, Characterization, and Application in Bio-Based Active Food Packaging. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019, 18, 264-285.	11.7	133
13	Analysis of Multifloral Bee Pollen Pellets by Advanced Digital Imaging Applied to Functional Food Ingredients. <i>Plant Foods for Human Nutrition</i> , 2018, 73, 328-335.	3.2	15
14	A simple hydroxylated multi-walled carbon nanotubes modified glassy carbon electrode for rapid amperometric detection of bisphenol A. <i>Sensors and Actuators B: Chemical</i> , 2017, 246, 673-679.	7.8	50
15	Direct In Situ Determination of Ascorbic Acid in Fruits by Screen-Printed Carbon Electrodes Modified with Nylon-6 Nanofibers. <i>Electroanalysis</i> , 2014, 26, 704-710.	2.9	12
16	Filtration of apple juice by nylon nanofibrous membranes. <i>Journal of Food Engineering</i> , 2014, 122, 110-116.	5.2	49
17	Polymer Composites Containing Gated Mesoporous Materials for On-Command Controlled Release. <i>ACS Applied Materials & Interfaces</i> , 2014, 6, 6453-6460.	8.0	31
18	An Electronic Nose and Physicochemical Analysis to Differentiate Colombian Stingless Bee Pot-Honey. , 2013, , 417-427.		2

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19	Honey of Colombian Stingless Bees: Nutritional Characteristics and Physicochemical Quality Indicators. , 2013, , 383-394.		15
20	Encapsulation of volatiles in nanofibrous polysaccharide membranes for humidity-triggered release. Carbohydrate Polymers, 2013, 98, 17-25.	10.2	77
21	Sugar determination via the homogeneous reduction of Au salts: A novel optical measurement. Talanta, 2009, 79, 211-215.	5.5	10
22	ENCAPSULATION OF ANTIOXIDANT PHENOLIC COMPOUNDS IN ZEIN ULTRA-THIN FIBERS VIA ELECTROSPINNING. Revista EIA, 0, , 13-26.	0.1	9
23	Development and characterization of an exopolysaccharide α -functionalized acid whey cheese (queso A^3n) using <i>Lactobacillus delbrueckii</i> ssp. <i>bulgaricus</i> . Journal of Food Processing and Preservation, 0, , e16095.	2.0	2