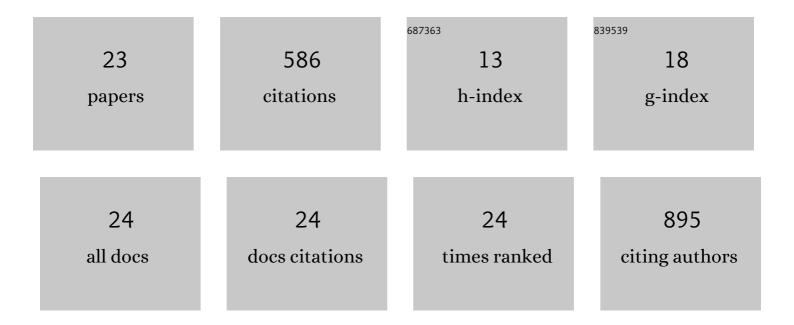
Carlos Alberto Fuenmayor

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	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
2	Encapsulation of Carotenoids as Food Colorants via Formation of Cyclodextrin Inclusion Complexes: A Review. Polysaccharides, 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 (Oncorhynchus mykiss). Aquaculture, 2020, 514, 734490.	3.5	15
4	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
5	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
6	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
7	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
8	Carotenoid profile determination of bee pollen by advanced digital image analysis. Computers and Electronics in Agriculture, 2020, 175, 105601.	7.7	13
9	Obtención y caracterización 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
10	Effect of chitosanâ€propolis edible coatings on stability of refrigerated cachama (<i>Piaractus) Tj ETQq0 0 0 rgBT</i>	/Overlock 2.8	10 Tf 50 38
11	Pullulan nanofibers containing the antimicrobial palindromic peptide LfcinB (21–25) _{Pal} obtained <i>via</i> electrospinning. RSC Advances, 2019, 9, 20432-20438.	3.6	25
12	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
13	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
14	A simple hydroxylated multi-walled carbon nanotubes modified glassy carbon electrode for rapid	7.8	50

14	amperometric detection of bisphenol A. Sensors and Actuators B: Chemical, 2017, 246, 673-679.	7.8	50
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	Filtration of apple juice by nylon nanofibrous membranes. Journal of Food Engineering, 2014, 122, 110-116.	5.2	49
17	Polymer Composites Containing Gated Mesoporous Materials for On-Command Controlled Release. ACS Applied Materials & Interfaces, 2014, 6, 6453-6460.	8.0	31

¹⁸ An Electronic Nose and Physicochemical Analysis to Differentiate Colombian Stingless Bee Pot-Honey. , 2013, , 417-427.

#	Article	IF	CITATIONS
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 ―functionalized acid whey cheese (requesón) using Lactobacillus delbrueckii ssp. bulgaricus. Journal of Food Processing and Preservation, 0, , e16095.	2.0	2