

Maria Elvira Zuñiga Hansen

List of Publications by Year in descending order

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Version: 2024-02-01

19
papers

459
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840776

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726
citing authors

#	ARTICLE	IF	CITATIONS
1	Valorization of Artichoke Industrial By-Products Using Green Extraction Technologies: Formulation of Hydrogels in Combination with Paulownia Extracts. <i>Molecules</i> , 2021, 26, 4386.	3.8	12
2	Data of co-extraction of inulin and phenolic compounds from globe artichoke discards, using different conditioning conditions of the samples and extraction by maceration. <i>Data in Brief</i> , 2020, 31, 105986.	1.0	3
3	The effect of enzymatically treated ripe banana flour on the sensory quality and glycemic response of banana-wheat flour composite muffins. <i>Journal of Food Science and Technology</i> , 2020, 57, 3621-3627.	2.8	7
4	Valorization of Globe Artichoke (<i>Cynara scolymus</i>) Agro-Industrial Discards, Obtaining an Extract with a Selective Effect on Viability of Cancer Cell Lines. <i>Processes</i> , 2020, 8, 715.	2.8	10
5	Polyphenolic extracts of walnut (<i>Juglans regia</i>) green husk containing juglone inhibit the growth of HL-60 cells and induce apoptosis. <i>Electronic Journal of Biotechnology</i> , 2019, 39, 1-7.	2.2	27
6	Microalgae digestive pretreatment for increasing biogas production. <i>Renewable and Sustainable Energy Reviews</i> , 2018, 82, 2806-2813.	16.4	37
7	Physico-chemical and structural properties of crystalline inulin explain the stability of <i>Lactobacillus plantarum</i> during spray-drying and storage. <i>Food Research International</i> , 2018, 113, 167-174.	6.2	21
8	Colloidal Gas Aphrons separation to obtain polyphenol rich fractions from artichoke agro-industrial discards. <i>Food and Bioproducts Processing</i> , 2018, 110, 50-59.	3.6	7
9	Enzyme-Assisted Extraction of Phenolic Compounds. , 2017, , 369-384.		5
10	Methanisation of spent maqui berry pomace via enzymatic treatment. <i>Renewable Energy</i> , 2016, 87, 326-331.	8.9	5
11	Effect of extraction conditions on total phenolic content and antioxidant capacity of pretreated wild <i>Peumus boldus</i> leaves from Chile. <i>Food and Bioproducts Processing</i> , 2014, 92, 328-333.	3.6	37
12	Production of pectic extracts from sugar beet pulp with antiproliferative activity on a breast cancer cell line. <i>Frontiers of Chemical Science and Engineering</i> , 2013, 7, 482-489.	4.4	20
13	The enhancement of antioxidant compounds extracted from <i>Thymus vulgaris</i> using enzymes and the effect of extracting solvent. <i>Food Chemistry</i> , 2013, 139, 138-143.	8.2	35
14	Effect of a commercial pectinmethylesterase on tomato paste consistency. <i>Electronic Journal of Biotechnology</i> , 2012, 15, .	2.2	0
15	Phenolic antioxidants extraction from raspberry wastes assisted by-enzymes. <i>Electronic Journal of Biotechnology</i> , 2010, 13, 0-0.	2.2	65
16	Extraction of antioxidants from several berries pressing wastes using conventional and supercritical solvents. <i>European Food Research and Technology</i> , 2010, 231, 669-677.	3.3	84
17	Supercritical extraction of borage seed oil coupled to conventional solvent extraction of antioxidants. <i>European Journal of Lipid Science and Technology</i> , 2008, 110, 1035-1044.	1.5	15
18	Effect of Enzymatic Application on Borage (<i>Borago officinalis</i>) Oil Extraction by Cold Pressing. <i>Journal of Chemical Engineering of Japan</i> , 2004, 37, 326-331.	0.6	19

#	ARTICLE	IF	CITATIONS
19	Thermal inactivation of immobilized penicillin acylase in the presence of substrate and products. , 1996, 50, 609-616.		50