

Dalia Isabel Snchez-Machado

List of Publications by Citations

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45
papers

866
citations

16
h-index

28
g-index

48
ext. papers

1,053
ext. citations

3.6
avg, IF

4.28
L-index

#	Paper	IF	Citations
45	Nutritional Quality of Edible Parts of <i>Moringa oleifera</i> . <i>Food Analytical Methods</i> , 2010 , 3, 175-180	3.4	121
44	Aloe vera : Ancient knowledge with new frontiers. <i>Trends in Food Science and Technology</i> , 2017 , 61, 94-102	5.3	94
43	Chitosan/Hydrophilic Plasticizer-Based Films: Preparation, Physicochemical and Antimicrobial Properties. <i>Journal of Polymers and the Environment</i> , 2014 , 22, 41-51	4.5	78
42	Study of a fixed-bed column in the adsorption of an azo dye from an aqueous medium using a chitosan-glutaraldehyde biosorbent. <i>Adsorption Science and Technology</i> , 2018 , 36, 215-232	3.6	43
41	Hypotensive effects of genistein: From chemistry to medicine. <i>Chemico-Biological Interactions</i> , 2017 , 268, 37-46	5	42
40	Effect of the refining process on <i>Moringa oleifera</i> seed oil quality. <i>Food Chemistry</i> , 2015 , 187, 53-7	8.5	41
39	Microencapsulation of sulforaphane from broccoli seed extracts by gelatin/gum arabic and gelatin/pectin complexes. <i>Food Chemistry</i> , 2016 , 201, 94-100	8.5	39
38	Mechanical, structural and physical aspects of chitosan-based films as antimicrobial dressings. <i>International Journal of Biological Macromolecules</i> , 2018 , 116, 472-481	7.9	36
37	Biochemical composition and physicochemical properties of broccoli flours. <i>International Journal of Food Sciences and Nutrition</i> , 2009 , 60 Suppl 4, 163-73	3.7	35
36	Antimicrobial activity of chitosan-based films against <i>Salmonella typhimurium</i> and <i>Staphylococcus aureus</i> . <i>International Journal of Food Science and Technology</i> , 2012 , 47, 2127-2133	3.8	28
35	Hydrogel wound dressings based on chitosan and xyloglucan: Development and characterization. <i>Journal of Applied Polymer Science</i> , 2018 , 136, 47342	2.9	25
34	Adsorption of allura red dye by cross-linked chitosan from shrimp waste. <i>Water Science and Technology</i> , 2012 , 65, 618-23	2.2	23
33	Antioxidant and chelating capacity of Maillard reaction products in amino acid-sugar model systems: applications for food processing. <i>Journal of the Science of Food and Agriculture</i> , 2017 , 97, 3522-3529	4.3	22
32	Preparation and Properties of Chitosan/PVA Fibers Produced by Wet Spinning. <i>Journal of Polymers and the Environment</i> , 2018 , 26, 946-958	4.5	17
31	Effect of solvents and methods of stirring in extraction of lycopene, oleoresin and fatty acids from over-ripe tomato. <i>International Journal of Food Sciences and Nutrition</i> , 2014 , 65, 187-93	3.7	17
30	Fe(II) and Fe(III) adsorption by chitosan-tripolyphosphate beads: kinetic and equilibrium studies 2012 , 61, 331-341		16
29	Functional properties and proximate composition of cactus pear cladodes flours. <i>Food Science and Technology</i> , 2011 , 31, 654-659	2	16

28	Antifungal activity in vitro of Baccharis glutinosa and Ambrosia confertiflora extracts on Aspergillus flavus, Aspergillus parasiticus and Fusarium verticillioides. <i>World Journal of Microbiology and Biotechnology</i> , 2009 , 25, 2257-2261	4.4	15
27	Chitosan treatment for skin ulcers associated with diabetes. <i>Saudi Journal of Biological Sciences</i> , 2018 , 25, 130-135	4	14
26	Antimycobacterial activity of medicinal plants used by the Mayo people of Sonora, Mexico. <i>Journal of Ethnopharmacology</i> , 2016 , 190, 106-15	5	14
25	Antioxidant capacity, proximate composition, and lipid constituents of Aloe vera flowers. <i>Journal of Applied Research on Medicinal and Aromatic Plants</i> , 2018 , 10, 93-98	2.6	12
24	An HPLC Procedure for the Quantification of Aloin in Latex and Gel from Aloe barbadensis Leaves. <i>Journal of Chromatographic Science</i> , 2017 , 55, 251-257	1.4	11
23	Evaluation of Physicochemical and Antifungal Properties of Polylactic Acid/thermoplastic Starch/Chitosan Biocomposites. <i>Polymer-Plastics Technology and Engineering</i> , 2017 , 56, 44-54		11
22	Ultra-high pressure LC determination of glucosamine in shrimp by-products and migration tests of chitosan films. <i>Journal of Separation Science</i> , 2012 , 35, 633-40	3.4	11
21	The effect of Baccharis glutinosa extract on the growth of mycotoxigenic fungi and fumonisin B1 and aflatoxin B1 production. <i>World Journal of Microbiology and Biotechnology</i> , 2011 , 27, 1025-1033	4.4	10
20	Biochemical composition of broccoli seeds and sprouts at different stages of seedling development. <i>International Journal of Food Science and Technology</i> , 2013 , 48, n/a-n/a	3.8	9
19	Astaxanthin and Its Esters in Pigmented Oil from Fermented Shrimp By-Products. <i>Journal of Aquatic Food Product Technology</i> , 2016 , 25, 334-343	1.6	8
18	Characterization data of chitosan-based films: Antimicrobial activity, thermal analysis, elementary composition, tensile strength and degree crystallinity. <i>Data in Brief</i> , 2018 , 21, 473-479	1.2	8
17	Chitosan 2019 , 485-493		7
16	Synthesis and application of modified chitosan beads for iron removal: kinetic and isotherm models. <i>Asia-Pacific Journal of Chemical Engineering</i> , 2014 , 9, 895-904	1.3	6
15	SÍNTESIS DE HIDROGELES DE QUITOSANO A PARTIR DE CÁSCARA DE CAMARÓN PARA ENSAYOS DE ADSORCIÓN DE COBRE. <i>Revista Internacional De Contaminacion Ambiental</i> , 2017 , 33, 93-98	1.2	5
14	Removal of copper improves the lipid content in Nannochloropsis oculata culture. <i>Environmental Science and Pollution Research</i> , 2020 , 27, 44195-44204	5.1	5
13	Separation and purification of sulforaphane (1-isothiocyanato-4-(methylsulfinyl) butane) from broccoli seeds by consecutive steps of adsorption-desorption-bleaching. <i>Journal of Food Engineering</i> , 2018 , 237, 162-170	6	5
12	Antibacterial, mechanical and physical properties of collagen - chitosan sponges from aquatic source. <i>Sustainable Chemistry and Pharmacy</i> , 2020 , 15, 100218	3.9	4
11	The use of chitosan as a skin-regeneration agent in burns injuries: A review. <i>E-Polymers</i> , 2022 , 22, 75-86	2.7	3

10	Modeling of breakthrough curves for aqueous iron (III) adsorption on chitosan-sodium tripolyphosphate. <i>Water Science and Technology</i> , 2016 , 74, 2297-2304	2.2	3
9	Characterization and efficacy of chitosan membranes in the treatment of skin ulcers. <i>Egyptian Journal of Basic and Applied Sciences</i> , 2019 , 6, 195-205	1.3	3
8	Impact of the molecular weight on the size of chitosan nanoparticles: characterization and its solid-state application. <i>Polymer Bulletin</i> , 2021 , 78, 813-832	2.4	3
7	Therapeutic effects of chitosan in veterinary dermatology: A systematic review of the literature. <i>Preventive Veterinary Medicine</i> , 2021 , 190, 105325	3.1	2
6	Astaxanthin, Lutein, and Zeaxanthin 2019 , 19-25		2
5	Changes in growth kinetics and motility characteristics of <i>Escherichia coli</i> in the presence of sulphoraphane isolated from broccoli seed meal. <i>International Journal of Food Science and Technology</i> , 2020 , 55, 851-860	3.8	1
4	Chitosan and Xyloglucan-Based Hydrogels: An Overview of Synthetic and Functional Utility 2018 ,		1
3	Hydroxyapatite recovery from fish byproducts for biomedical applications. <i>Sustainable Chemistry and Pharmacy</i> , 2022 , 28, 100726	3.9	0
2	Emitters of Antimicrobials. <i>Food Bioactive Ingredients</i> , 2022 , 15-33	0.2	
1	Influence of different reactor types on <i>Nannochloropsis oculata</i> microalgae culture for lipids and fatty acid production. <i>JAACS, Journal of the American Oil Chemist Society</i> , 2021 , 98, 993	1.8	