

Dalia Isabel Snchez-Machado

List of Publications by Year in Descending Order

Source: <https://exaly.com/author-pdf/275000/dalia-isabel-sanchez-machado-publications-by-year.pdf>

Version: 2024-04-26

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.

The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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	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
44	Emitters of Antimicrobials. <i>Food Bioactive Ingredients</i> , 2022 , 15-33	0.2	
43	Hydroxyapatite recovery from fish byproducts for biomedical applications. <i>Sustainable Chemistry and Pharmacy</i> , 2022 , 28, 100726	3.9	0
42	Therapeutic effects of chitosan in veterinary dermatology: A systematic review of the literature. <i>Preventive Veterinary Medicine</i> , 2021 , 190, 105325	3.1	2
41	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
40	Influence of different reactor types on <i>Nannochloropsis oculata</i> microalgae culture for lipids and fatty acid production. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2021 , 98, 993	1.8	
39	Antibacterial, mechanical and physical properties of collagen - chitosan sponges from aquatic source. <i>Sustainable Chemistry and Pharmacy</i> , 2020 , 15, 100218	3.9	4
38	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
37	Removal of copper improves the lipid content in <i>Nannochloropsis oculata</i> culture. <i>Environmental Science and Pollution Research</i> , 2020 , 27, 44195-44204	5.1	5
36	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
35	Astaxanthin, Lutein, and Zeaxanthin 2019 , 19-25		2
34	Chitosan 2019 , 485-493		7
33	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
32	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
31	Preparation and Properties of Chitosan/BVA Fibers Produced by Wet Spinning. <i>Journal of Polymers and the Environment</i> , 2018 , 26, 946-958	4.5	17
30	Chitosan treatment for skin ulcers associated with diabetes. <i>Saudi Journal of Biological Sciences</i> , 2018 , 25, 130-135	4	14
29	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

28	Hydrogel wound dressings based on chitosan and xyloglucan: Development and characterization. <i>Journal of Applied Polymer Science</i> , 2018 , 136, 47342	2.9	25
27	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
26	Chitosan and Xyloglucan-Based Hydrogels: An Overview of Synthetic and Functional Utility 2018 ,		1
25	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
24	Aloe vera : Ancient knowledge with new frontiers. <i>Trends in Food Science and Technology</i> , 2017 , 61, 94-102	5.3	94
23	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
22	Hypotensive effects of genistein: From chemistry to medicine. <i>Chemico-Biological Interactions</i> , 2017 , 268, 37-46	5	42
21	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
20	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
19	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
18	Antimycobacterial activity of medicinal plants used by the Mayo people of Sonora, Mexico. <i>Journal of Ethnopharmacology</i> , 2016 , 190, 106-15	5	14
17	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
16	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
15	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
14	Effect of the refining process on Moringa oleifera seed oil quality. <i>Food Chemistry</i> , 2015 , 187, 53-7	8.5	41
13	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
12	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
11	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

10	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
9	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
8	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
7	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
6	Fe(II) and Fe(III) adsorption by chitosan-tripolyphosphate beads: kinetic and equilibrium studies 2012 , 61, 331-341		16
5	The effect of <i>Baccharis glutinosa</i> 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
4	Functional properties and proximate composition of cactus pear cladodes flours. <i>Food Science and Technology</i> , 2011 , 31, 654-659	2	16
3	Nutritional Quality of Edible Parts of <i>Moringa oleifera</i> . <i>Food Analytical Methods</i> , 2010 , 3, 175-180	3.4	121
2	Antifungal activity in vitro of <i>Baccharis glutinosa</i> and <i>Ambrosia confertiflora</i> extracts on <i>Aspergillus flavus</i> , <i>Aspergillus parasiticus</i> and <i>Fusarium verticillioides</i> . <i>World Journal of Microbiology and Biotechnology</i> , 2009 , 25, 2257-2261	4.4	15
1	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