

Dalia Isabel SÃ¡nchez-Machado

List of Publications by Year in descending order

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Version: 2024-02-01

48
papers

1,310
citations

394286

19
h-index

360920

35
g-index

48
all docs

48
docs citations

48
times ranked

2010
citing authors

#	ARTICLE	IF	CITATIONS
1	The use of chitosan as a skin-regeneration agent in burns injuries: A review. <i>E-Polymers</i> , 2022, 22, 75-86.	1.3	13
2	Emitters of Antimicrobials. <i>Food Bioactive Ingredients</i> , 2022, , 15-33.	0.3	1
3	Hydroxyapatite recovery from fish byproducts for biomedical applications. <i>Sustainable Chemistry and Pharmacy</i> , 2022, 28, 100726.	1.6	11
4	Biochemical profile and antioxidant activity of <i>Lagascea decipiens</i> , a native Asteraceae plant. <i>Journal of the Saudi Society of Agricultural Sciences</i> , 2022, , .	1.0	0
5	Efficacy of chitosan in the treatment of chronic skin lesions in a horse: A case report. <i>Veterinary and Animal Science</i> , 2022, 17, 100261.	0.6	2
6	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.	1.7	21
7	Therapeutic effects of chitosan in veterinary dermatology: A systematic review of the literature. <i>Preventive Veterinary Medicine</i> , 2021, 190, 105325.	0.7	7
8	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, 993-1000.	0.8	2
9	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.	1.3	2
10	Removal of copper improves the lipid content in <i>Nannochloropsis oculata</i> culture. <i>Environmental Science and Pollution Research</i> , 2020, 27, 44195-44204.	2.7	9
11	Antibacterial, mechanical and physical properties of collagen - chitosan sponges from aquatic source. <i>Sustainable Chemistry and Pharmacy</i> , 2020, 15, 100218.	1.6	17
12	Hydrogel wound dressings based on chitosan and xyloglucan: Development and characterization. <i>Journal of Applied Polymer Science</i> , 2019, 136, 47342.	1.3	37
13	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.	0.2	5
14	Astaxanthin, Lutein, and Zeaxanthin. , 2019, , 19-25.		2
15	Chitosan. , 2019, , 485-493.		11
16	Mechanical, structural and physical aspects of chitosan-based films as antimicrobial dressings. <i>International Journal of Biological Macromolecules</i> , 2018, 116, 472-481.	3.6	57
17	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.	0.9	22
18	Preparation and Properties of Chitosanâ€“PVA Fibers Produced by Wet Spinning. <i>Journal of Polymers and the Environment</i> , 2018, 26, 946-958.	2.4	24

#	ARTICLE	IF	CITATIONS
19	Chitosan treatment for skin ulcers associated with diabetes. Saudi Journal of Biological Sciences, 2018, 25, 130-135.	1.8	32
20	Study of a fixed-bed column in the adsorption of an azo dye from an aqueous medium using a chitosan-glutaraldehyde biosorbent. Adsorption Science and Technology, 2018, 36, 215-232.	1.5	80
21	Characterization data of chitosan-based films: Antimicrobial activity, thermal analysis, elementary composition, tensile strength and degree crystallinity. Data in Brief, 2018, 21, 473-479.	0.5	10
22	Separation and purification of sulforaphane (1-isothiocyanato-4-(methylsulfinyl) butane) from broccoli seeds by consecutive steps of adsorption-desorption-bleaching. Journal of Food Engineering, 2018, 237, 162-170.	2.7	7
23	Aloe vera : Ancient knowledge with new frontiers. Trends in Food Science and Technology, 2017, 61, 94-102.	7.8	131
24	Antioxidant and chelating capacity of Maillard reaction products in amino acid-sugar model systems: applications for food processing. Journal of the Science of Food and Agriculture, 2017, 97, 3522-3529.	1.7	29
25	Hypotensive effects of genistein: From chemistry to medicine. Chemico-Biological Interactions, 2017, 268, 37-46.	1.7	56
26	An HPLC Procedure for the Quantification of Aloin in Latex and Gel from Aloe barbadensis Leaves. Journal of Chromatographic Science, 2017, 55, 251-257.	0.7	19
27	Evaluation of Physicochemical and Antifungal Properties of Polylactic Acid-Thermoplastic Starch-Chitosan Biocomposites. Polymer-Plastics Technology and Engineering, 2017, 56, 44-54.	1.9	12
28	SÍNTESIS DE HIDROGELES DE QUITOSANO A PARTIR DE CÁSCARA DE CAMARÓN PARA ENSAYOS DE ADSORCIÓN DE COBRE. Revista Internacional De Contaminacion Ambiental, 2017, 33, 93-98.	0.1	6
29	Modeling of breakthrough curves for aqueous iron (III) adsorption on chitosan-sodium tripolyphosphate. Water Science and Technology, 2016, 74, 2297-2304.	1.2	3
30	Antimycobacterial activity of medicinal plants used by the Mayo people of Sonora, Mexico. Journal of Ethnopharmacology, 2016, 190, 106-115.	2.0	18
31	Astaxanthin and Its Esters in Pigmented Oil from Fermented Shrimp By-Products. Journal of Aquatic Food Product Technology, 2016, 25, 334-343.	0.6	11
32	Microencapsulation of sulforaphane from broccoli seed extracts by gelatin/gum arabic and gelatin/pectin complexes. Food Chemistry, 2016, 201, 94-100.	4.2	53
33	Effect of the refining process on Moringa oleifera seed oil quality. Food Chemistry, 2015, 187, 53-57.	4.2	56
34	Synthesis and application of modified chitosan beads for iron removal: kinetic and isotherm models. Asia-Pacific Journal of Chemical Engineering, 2014, 9, 895-904.	0.8	6
35	Chitosan/Hydrophilic Plasticizer-Based Films: Preparation, Physicochemical and Antimicrobial Properties. Journal of Polymers and the Environment, 2014, 22, 41-51.	2.4	114
36	Effect of solvents and methods of stirring in extraction of lycopene, oleoresin and fatty acids from over-ripe tomato. International Journal of Food Sciences and Nutrition, 2014, 65, 187-193.	1.3	20

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37	Biochemical composition of broccoli seeds and sprouts at different stages of seedling development. <i>International Journal of Food Science and Technology</i> , 2013, 48, 2267-2275.	1.3	31
38	Adsorption of allura red dye by cross-linked chitosan from shrimp waste. <i>Water Science and Technology</i> , 2012, 65, 618-623.	1.2	31
39	Fe(II) and Fe(III) adsorption by chitosan-tripolyphosphate beads: kinetic and equilibrium studies. <i>Journal of Water Supply: Research and Technology - AQUA</i> , 2012, 61, 331-341.	0.6	19
40	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, 633-640.	1.3	13
41	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.	1.3	34
42	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.	1.7	11
43	Functional properties and proximate composition of cactus pear cladodes flours. <i>Food Science and Technology</i> , 2011, 31, 654-659.	0.8	19
44	Nutritional Quality of Edible Parts of <i>Moringa oleifera</i> . <i>Food Analytical Methods</i> , 2010, 3, 175-180.	1.3	162
45	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.	1.7	20
46	Biochemical composition and physicochemical properties of broccoli flours. <i>International Journal of Food Sciences and Nutrition</i> , 2009, 60, 163-173.	1.3	62
47	Chitosan and Xyloglucan-Based Hydrogels: An Overview of Synthetic and Functional Utility. , 0, , .		2
48	Effect of amaranth addition on texture of maize tortilla produced from extruded composite flours. <i>Cereal Chemistry</i> , 0, , .	1.1	0