

J Mauricio Peñarrieta

List of Publications by Year in descending order

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Version: 2024-02-01

18
papers

282
citations

1040056

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h-index

1058476

14
g-index

19
all docs

19
docs citations

19
times ranked

371
citing authors

#	ARTICLE	IF	CITATIONS
1	Characterization on the impact of different clarifiers on the white wine colloids using Asymmetrical Flow Field-Flow Fractionation. Food Chemistry, 2022, 381, 132123.	8.2	4
2	Meat of South American camelids - Sensory quality and nutritional composition. Meat Science, 2021, 171, 108285.	5.5	28
3	First Evidence of Acyl-Hydrolase/Lipase Activity From Human Probiotic Bacteria: Lactobacillus rhamnosus GG and Bifidobacterium longum NCC 2705. Frontiers in Microbiology, 2020, 11, 1534.	3.5	13
4	Fractionation of Nanoparticle Matter in Red Wines Using Asymmetrical Flow Field-Flow Fractionation. Journal of Agricultural and Food Chemistry, 2020, 68, 14564-14576.	5.2	7
5	Antioxidants and Nutritional Composition of 52 Cultivars of Native Andean Potatoes. Potato Research, 2020, 63, 579-588.	2.7	7
6	Interaction of quercetin and epigallocatechin gallate (EGCG) aggregates with pancreatic lipase under simplified intestinal conditions. PLoS ONE, 2020, 15, e0224853.	2.5	8
7	Title is missing!. , 2020, 15, e0224853.		0
8	Title is missing!. , 2020, 15, e0224853.		0
9	Title is missing!. , 2020, 15, e0224853.		0
10	Title is missing!. , 2020, 15, e0224853.		0
11	Characterization of molecular properties of wheat starch from three different types of breads using asymmetric flow field-flow fractionation (AF4). Food Chemistry, 2019, 298, 125090.	8.2	9
12	Comparison between conventional and frit-inlet channels in separation of biopolymers by asymmetric flow field-flow fractionation. Analyst, The, 2019, 144, 4559-4568.	3.5	11
13	The effect of baking and enzymatic treatment on the structural properties of wheat starch. Food Chemistry, 2016, 213, 768-774.	8.2	16
14	High Levels of Resveratrol in Grapes Cultivated at High Altitude Valleys in Bolivia. International Journal of Fruit Science, 2014, 14, 311-326.	2.4	5
15	Comparison of molecular and emulsifying properties of gum arabic and mesquite gum using asymmetrical flow field-flow fractionation. Food Hydrocolloids, 2012, 26, 54-62.	10.7	60
16	Changes in phenolic antioxidants during chuÃ±o production (traditional Andean freeze and sun-dried) Tj ETQq0 0 0,rgBT /Overlock 10 Tt	3.9	30
17	Total Antioxidant Capacity and Content of Phenolic Compounds in Wild Strawberries (<i>Fragaria) Tj ETQq1 1 0.784314 rgBT /Overlock	2.4	18
18	Total antioxidant capacity and content of flavonoids and other phenolic compounds in canihua (<i>Chenopodium pallidicaule</i>): An Andean pseudocereal. Molecular Nutrition and Food Research, 2008, 52, 708-717.	3.3	66