

Lina Fernanda Ballesteros Giraldo

List of Publications by Year in Descending Order

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Version: 2024-04-28

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

18
papers

1,249
citations

11
h-index

19
g-index

19
ext. papers

1,576
ext. citations

6.8
avg, IF

4.89
L-index

#	Paper	IF	Citations
18	Penicillium brevicompactum as a novel source of natural pigments with potential for food applications. <i>Food and Bioprocess Technology</i> , 2022 , 132, 188-199	4.9	1
17	Active Packaging Systems Based on Metal and Metal Oxide Nanoparticles 2022 , 143-181		0
16	Unveiling the Antioxidant Therapeutic Functionality of Sustainable Olive Pomace Active Ingredients. <i>Antioxidants</i> , 2022 , 11, 828	7.1	0
15	Hydrolysates containing xylooligosaccharides produced by different strategies: Structural characterization, antioxidant and prebiotic activities. <i>Food Chemistry</i> , 2022 , 391, 133231	8.5	0
14	Active natural-based films for food packaging applications: The combined effect of chitosan and nanocellulose. <i>International Journal of Biological Macromolecules</i> , 2021 , 177, 241-251	7.9	24
13	Effects of Moderate Electric Fields on the Post-harvest Preservation of Chestnuts. <i>Food and Bioprocess Technology</i> , 2021 , 14, 920-934	5.1	4
12	Ohmic heating polyphenolic extracts from vine pruning residue with enhanced biological activity. <i>Food Chemistry</i> , 2020 , 316, 126298	8.5	28
11	Production of a Distilled Spirit Using Cassava Flour as Raw Material: Chemical Characterization and Sensory Profile. <i>Molecules</i> , 2020 , 25,	4.8	2
10	Carbon-based sputtered coatings for enhanced chitosan-based films properties. <i>Applied Surface Science</i> , 2018 , 433, 689-695	6.7	9
9	Production and physicochemical properties of carboxymethyl cellulose films enriched with spent coffee grounds polysaccharides. <i>International Journal of Biological Macromolecules</i> , 2018 , 106, 647-655	7.9	44
8	Encapsulation of antioxidant phenolic compounds extracted from spent coffee grounds by freeze-drying and spray-drying using different coating materials. <i>Food Chemistry</i> , 2017 , 237, 623-631	8.5	197
7	Extraction of polysaccharides by autohydrolysis of spent coffee grounds and evaluation of their antioxidant activity. <i>Carbohydrate Polymers</i> , 2017 , 157, 258-266	10.3	78
6	Optimization of autohydrolysis conditions to extract antioxidant phenolic compounds from spent coffee grounds. <i>Journal of Food Engineering</i> , 2017 , 199, 1-8	6	65
5	Characterization of polysaccharides extracted from spent coffee grounds by alkali pretreatment. <i>Carbohydrate Polymers</i> , 2015 , 127, 347-54	10.3	99
4	Chemical, Functional, and Structural Properties of Spent Coffee Grounds and Coffee Silverskin. <i>Food and Bioprocess Technology</i> , 2014 , 7, 3493-3503	5.1	355
3	Selection of the Solvent and Extraction Conditions for Maximum Recovery of Antioxidant Phenolic Compounds from Coffee Silverskin. <i>Food and Bioprocess Technology</i> , 2014 , 7, 1322-1332	5.1	57
2	Maximization of Fructooligosaccharides and Fructofuranosidase Production by <i>Aspergillus japonicus</i> under Solid-State Fermentation Conditions. <i>Food and Bioprocess Technology</i> , 2013 , 6, 2128-2134	5.1	46

1 Extraction of antioxidant phenolic compounds from spent coffee grounds. *Separation and Purification Technology*, **2011**, 83, 173-179 8.3 240