

Claudia Giovagnoli-Vicuna

List of Publications by Year in descending order

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Version: 2024-02-01

11
papers

302
citations

1307594

7
h-index

1281871

11
g-index

11
all docs

11
docs citations

11
times ranked

524
citing authors

#	ARTICLE	IF	CITATIONS
1	Ultrasound and high hydrostatic pressure extractions on antioxidant capacity, antiproliferative and apoptosis effects in gastric cancer cells by lemon extract treatment. <i>Natural Product Research</i> , 2022, 36, 4476-4480.	1.8	2
2	Effect of Extraction Methods and In Vitro Bio-Accessibility of Microencapsulated Lemon Extract. <i>Molecules</i> , 2022, 27, 4166.	3.8	4
3	Quality properties and mathematical modeling of vinasse films obtained under different conditions. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14477.	2.0	1
4	High pressure extraction increases the antioxidant potential and <i>in vitro</i> bio-accessibility of bioactive compounds from discarded blueberries. <i>CYTA - Journal of Food</i> , 2019, 17, 622-631.	1.9	15
5	A Square Wave Voltammetry Study on the Antioxidant Interaction and Effect of Extraction Method for Binary Fruit Mixture Extracts. <i>Journal of Chemistry</i> , 2019, 2019, 1-10.	1.9	8
6	Optimization of extraction yield, flavonoids and lycopene from tomato pulp by high hydrostatic pressure-assisted extraction. <i>Food Chemistry</i> , 2019, 278, 751-759.	8.2	79
7	Quality Assessment and Mathematical Modeling of Hot-Air Convective Drying of Persimmon (<i>Diospyros kaki</i> L.) Fruit. <i>International Journal of Food Engineering</i> , 2017, 13, .	1.5	4
8	Oenological and Quality Characteristic on Young White Wines (<i>Sauvignon Blanc</i>): Effects of High Hydrostatic Pressure Processing. <i>Journal of Food Quality</i> , 2017, 2017, 1-12.	2.6	15
9	Extraction Techniques for Bioactive Compounds and Antioxidant Capacity Determination of Chilean Papaya (<i>Vasconcellea pubescens</i>) Fruit. <i>Journal of Chemistry</i> , 2015, 2015, 1-8.	1.9	41
10	High hydrostatic pressure and ultrasound extractions of antioxidant compounds, sulforaphane and fatty acids from Chilean papaya (<i>Vasconcellea pubescens</i>) seeds: Effects of extraction conditions and methods. <i>LWT - Food Science and Technology</i> , 2015, 60, 525-534.	5.2	110
11	Extraction of β -Carotene, Vitamin C and Antioxidant Compounds from <i>Physalis peruviana</i> (Cape Gooseberry) Assisted by High Hydrostatic Pressure. <i>Food and Nutrition Sciences (Print)</i> , 2013, 04, 109-118.	0.4	23