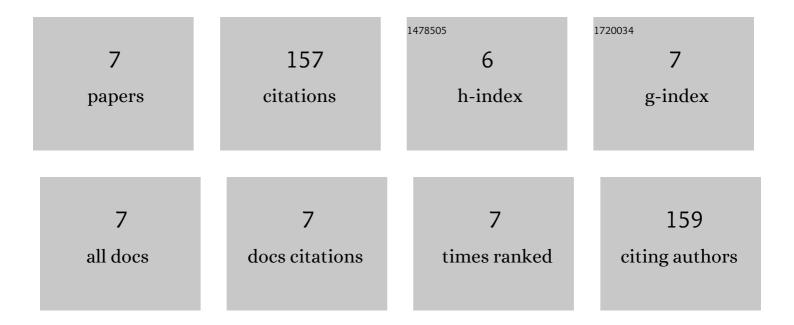
Daniel Arizmendi-Cotero

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/4503093/publications.pdf

Version: 2024-02-01



#	Article	IF	CITATIONS
1	Optimization of the Physical, Optical and Mechanical Properties of Composite Edible Films of Gelatin, Whey Protein and Chitosan. Molecules, 2022, 27, 869.	3.8	11
2	Antioxidant and Antimicrobial Peptides Derived from Food Proteins. Molecules, 2022, 27, 1343.	3.8	43
3	Endogenous enzymes of triticale used as natural sweeteners of wheatâ€ŧriticale cookies. Cereal Chemistry, 2020, 97, 1075-1083.	2.2	1
4	Radical scavenging activity of an inulin-gallic acid graft and its prebiotic effect on Lactobacillus acidophilus in vitro growth. Journal of Functional Foods, 2017, 29, 135-142.	3.4	27
5	Role of Membrane on Emerging Contaminant Removal. Handbook of Environmental Chemistry, 2017, , 157-174.	0.4	6
6	Effect of whey protein isolate addition on physical, structural and sensory properties of sponge cake. Food Hydrocolloids, 2016, 61, 633-639.	10.7	46
7	Electron paramagnetic resonance study of hydrogen peroxide/ascorbic acid ratio as initiator redox pair in the inulin-gallic acid molecular grafting reaction. Carbohydrate Polymers, 2016, 136, 350-357.	10.2	23