Neith Pacheco

List of Publications by Year
in descending order

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Version: 2024-02-01

33	977	623574	454834
papers	citations	14 h-index	30 g-index

34	34	34	1241
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Ultrasound Assisted Extraction for the Recovery of Phenolic Compounds from Vegetable Sources. Agronomy, 2017, 7, 47.	1.3	282
2	Structural Characterization of Chitin and Chitosan Obtained by Biological and Chemical Methods. Biomacromolecules, 2011, 12, 3285-3290.	2.6	99
3	Effect of temperature on chitin and astaxanthin recoveries from shrimp waste using lactic acid bacteria. Bioresource Technology, 2009, 100, 2849-2854.	4.8	69
4	Effect of bio-chemical chitosan and gallic acid into rheology and physicochemical properties of ternary edible films. International Journal of Biological Macromolecules, 2019, 125, 149-158.	3.6	56
5	One-Solvent Extraction of Astaxanthin from Lactic Acid Fermented Shrimp Wastes. Journal of Agricultural and Food Chemistry, 2007, 55, 10345-10350.	2.4	51
6	Effect of solvent polarity on the Ultrasound Assisted extraction and antioxidant activity of phenolic compounds from habanero pepper leaves (Capsicum chinense) and its identification by UPLC-PDA-ESI-MS/MS. Ultrasonics Sonochemistry, 2021, 76, 105658.	3.8	50
7	Ultrasound-Assisted Extraction Optimization of Phenolic Compounds from Citrus latifolia Waste for Chitosan Bioactive Nanoparticles Development. Molecules, 2019, 24, 3541.	1.7	34
8	Citrus pectin obtained by ultrasound-assisted extraction: Physicochemical, structural, rheological and functional properties. CYTA - Journal of Food, 2019, 17, 463-471.	0.9	29
9	The Effect of Drying Temperature on the Phenolic Content and Functional Behavior of Flours Obtained from Lemon Wastes. Agronomy, 2019, 9, 474.	1.3	29
10	Antioxidant Capacity and UPLC-PDA ESI-MS Phenolic Profile of Stevia rebaudiana Dry Powder Extracts Obtained by Ultrasound Assisted Extraction. Agronomy, 2018, 8, 170.	1.3	25
11	Evaluation of chitosans and Pichia guillermondii as growth inhibitors of Penicillium digitatum. International Journal of Biological Macromolecules, 2008, 43, 20-26.	3.6	23
12	Trends in Capsaicinoids Extraction from Habanero Chili Pepper (Capsicum ChinenseJacq.): Recent Advanced Techniques. Food Reviews International, 2020, 36, 105-134.	4.3	23
13	Activity of chitin deacetylase from Colletotrichum gloeosporioides on chitinous substrates. Carbohydrate Polymers, 2013, 96, 227-232.	5.1	21
14	Antioxidant capacity and UPLCâ€“PDA ESIâ€“MS polyphenolic profile of Citrus aurantium extracts obtained by ultrasound assisted extraction. Journal of Food Science and Technology, 2018, 55, 5106-5114.	1.4	19
15	Encapsulation of microorganisms for bioremediation: Techniques and carriers. Reviews in Environmental Science and Biotechnology, 2021, 20, 815-838.	3.9	19
16	Phenolic compounds in mango fruit: a review. Journal of Food Measurement and Characterization, 2022, 16, 619-636.	1.6	16
17	Evaluation of Pectin Extraction Conditions and Polyphenol Profile from Citrus x lantifolia Waste: Potential Application as Functional Ingredients. Agriculture (Switzerland), 2017, 7, 28.	1.4	14
18	Zinc Oxide and Copper Chitosan Composite Films with Antimicrobial Activity. Polymers, 2021, 13, 3861.	2.0	14

#	Article	IF	Citations
19	Structural and Physicochemical Characterization of Chitosan Obtained by UAE and Its Effect on the Growth Inhibition of Pythium ultimum. Agriculture (Switzerland), 2020, 10, 464.	1.4	11
20	Physicochemical and Optical Characterization of Citrus aurantium Derived Biochar for Solar Absorber Applications. Materials, 2021, 14, 4756.	1.3	11
21	Physicochemical, Mechanical, and Structural Properties of Bio-Active Films Based on Biological-Chemical Chitosan, a Novel Ramon (Brosimum alicastrum) Starch, and Quercetin. Polymers, 2022, 14, 1346.	2.0	11
22	Antibacterial Behavior of Chitosan-Sodium Hyaluronate-PEGDE Crosslinked Films. Applied Sciences (Switzerland), 2021, 11, 1267.	1.3	10
23	Kinetic, Thermodynamic, Physicochemical, and Economical Characterization of Pectin from Mangifera indica L. cv. Haden Residues. Foods, 2021, 10, 2093.	1.9	10
24	Physicochemical, morpho-structural and rheological characterization of starches from three Phaseolus spp. landraces grown in Chiapas. Journal of Food Measurement and Characterization, 2021, 15, 1410-1421.	1.6	9
25	Physicochemical composition, phytochemical analysis and biological activity of ciricote (<i>Cordia) Tj ETQq1 1 0.784314 rgBT /Overlo	1.0	8
26	Starch from Ramon seed (Brosimum alicastrum) obtained by two extraction methods. MRS Advances, 0, , 1.	0.5	6
27	Effect of o-chlorophenol concentration on biomass during sulfate-reduction dechlorination in two different systems. Biochemical Engineering Journal, 2018, 139, 117-122.	1.8	5
28	Advances in the green extraction methods and pharmaceutical applications of bioactive pectins from unconventional sources: a review. Studies in Natural Products Chemistry, 2022, , 221-264.	0.8	5
29	Different Responses of the Quality Parameters of Coriandrum sativum to Organic Substrate Mixtures and Fertilization. Agronomy, 2016, 6, 21.	1.3	4
30	Behavior of genetic diversity in F1 crosses of selected accessions of J. curcas. Industrial Crops and Products, 2018, 122, 669-674.	2.5	4
31	Optimization of the Biodegradation of Aliphatic, Aromatic, and UCM Hydrocarbons from Light Crude Oil in Marine Sediment Using Response Surface Methodology (RSM). Bulletin of Environmental Contamination and Toxicology, 2022, 108, 107-113.	1.3	3
32	Deacetylation of chitin obtained by biological method and its application in melipona honey-incorporated antimicrobial biofilms. MRS Advances, 2021, 6, 885-892.	0.5	3
33	Probiotic-containing edible films and coatings of biopolymers. , 2020, , 589-615.		2