

Andrea Mahn

List of Publications by Citations

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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.

32
papers

472
citations

13
h-index

21
g-index

35
ext. papers

578
ext. citations

4.3
avg, IF

4.43
L-index

#	Paper	IF	Citations
32	Mathematical correlations for predicting protein retention times in hydrophobic interaction chromatography. <i>Journal of Chromatography A</i> , 2002 , 978, 71-9	4.5	65
31	An overview of health-promoting compounds of broccoli (<i>Brassica oleracea</i> var. <i>italica</i>) and the effect of processing. <i>Food Science and Technology International</i> , 2012 , 18, 503-14	2.6	62
30	Optimization of a blanching step to maximize sulforaphane synthesis in broccoli florets. <i>Food Chemistry</i> , 2014 , 145, 264-71	8.5	40
29	Drying of Apple Slices in Atmospheric and Vacuum Freeze Dryer. <i>Drying Technology</i> , 2011 , 29, 1076-1089	2.6	26
28	Modelling of the effect of selenium fertilization on the content of bioactive compounds in broccoli heads. <i>Food Chemistry</i> , 2017 , 233, 492-499	8.5	25
27	Analysis of the Drying of Broccoli Florets in a Fluidized Pulsed Bed. <i>Drying Technology</i> , 2012 , 30, 1368-1376	2.6	25
26	Depletion of highly abundant proteins in blood plasma by hydrophobic interaction chromatography for proteomic analysis. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2010 , 878, 1038-44	3.2	22
25	Depletion of highly abundant proteins in blood plasma by ammonium sulfate precipitation for 2D-PAGE analysis. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2011 , 879, 3645-8	3.2	19
24	Effect of drying using solar energy and phase change material on kiwifruit properties. <i>Drying Technology</i> , 2019 , 37, 232-244	2.6	19
23	Potential of Sulforaphane as a Natural Immune System Enhancer: A Review. <i>Molecules</i> , 2021 , 26,	4.8	16
22	Kinetic and structural study of broccoli myrosinase and its interaction with different glucosinolates. <i>Food Chemistry</i> , 2018 , 254, 87-94	8.5	14
21	Evolution of sulforaphane content in sulforaphane-enriched broccoli during tray drying. <i>Journal of Food Engineering</i> , 2016 , 186, 27-33	6	14
20	Purification and characterization of broccoli (<i>Brassica oleracea</i> var. <i>italica</i>) myrosinase (β -thioglucosidase glucosylhydrolase). <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 11666-71	5.7	14
19	Optimization of an incubation step to maximize sulforaphane content in pre-processed broccoli. <i>Journal of Food Science and Technology</i> , 2016 , 53, 4110-4115	3.3	13
18	Optimization of a process to obtain selenium-enriched freeze-dried broccoli with high antioxidant properties. <i>LWT - Food Science and Technology</i> , 2012 , 47, 267-273	5.4	11
17	Theoretical and Experimental Study of Freeze-Drying of <i>Concholepas concholepas</i> . <i>Drying Technology</i> , 2011 , 29, 1386-1395	2.6	11
16	Insights about stabilization of sulforaphane through microencapsulation. <i>Heliyon</i> , 2019 , 5, e02951	3.6	10

15	Molecular Docking of Potential Inhibitors of Broccoli Myrosinase. <i>Molecules</i> , 2018 , 23,	4.8	9
14	Molecular Modeling of Epithiospecifier and Nitrile-Specifier Proteins of Broccoli and Their Interaction with Aglycones. <i>Molecules</i> , 2020 , 25,	4.8	7
13	Effect of Freeze-Drying Conditions on Antioxidant Compounds of Broccoli. <i>Journal of Food Processing & Technology</i> , 2014 , 05,	2	7
12	Evolution of Total Polyphenols Content and Antioxidant Activity in Broccoli Florets during Storage at Different Temperatures. <i>Journal of Food Quality</i> , 2017 , 2017, 1-9	2.7	6
11	Comparative Analysis of Conventional and Emerging Technologies for Seawater Desalination: Northern Chile as A Case Study. <i>Membranes</i> , 2021 , 11,	3.8	6
10	Determination of Specific Heat and Thermal Conductivity of Picoi (Concholepas concholepas). <i>Food and Bioprocess Technology</i> , 2013 , 6, 1873-1877	5.1	5
9	Economic assessment of a small-scale plant for production of sulforaphane-rich broccoli flour in Chile. <i>Biofuels, Bioproducts and Biorefining</i> , 2020 , 14, 544-552	5.3	4
8	Effect of Ultrasound-Assisted Blanching on Myrosinase Activity and Sulforaphane Content in Broccoli Florets. <i>Catalysts</i> , 2020 , 10, 616	4	4
7	Effect of Drum-Drying Conditions on the Content of Bioactive Compounds of Broccoli Pulp. <i>Foods</i> , 2020 , 9,	4.9	4
6	Purification of transthyretin as nutritional biomarker of selenium status. <i>Journal of Separation Science</i> , 2012 , 35, 3184-9	3.4	3
5	Dietary supplementation of a sulforaphane-enriched broccoli extract protects the heart from acute cardiac stress. <i>Journal of Functional Foods</i> , 2020 , 75, 104267	5.1	3
4	Effect of pulsed electric field-assisted extraction on recovery of sulforaphane from broccoli florets. <i>Journal of Food Process Engineering</i> , e13837	2.4	3
3	Optimization of an Extraction Process to Obtain a Food-Grade Sulforaphane-Rich Extract from Broccoli (var.). <i>Molecules</i> , 2021 , 26,	4.8	2
2	Blanching. <i>Contemporary Food Engineering</i> , 2015 , 1-26		1
1	Kinetic study of sulforaphane stability in blanched and un-blanched broccoli (var.) florets during storage at low temperatures. <i>Journal of Food Science and Technology</i> , 2018 , 55, 4687-4693	3.3	1