

# Andrea Mahn

## List of Publications by Year in Descending Order

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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	Comparative Analysis of Conventional and Emerging Technologies for Seawater Desalination: Northern Chile as A Case Study. <i>Membranes</i> , <b>2021</b> , 11,	3.8	6
31	Optimization of an Extraction Process to Obtain a Food-Grade Sulforaphane-Rich Extract from Broccoli ( var. ). <i>Molecules</i> , <b>2021</b> , 26,	4.8	2
30	Potential of Sulforaphane as a Natural Immune System Enhancer: A Review. <i>Molecules</i> , <b>2021</b> , 26,	4.8	16
29	Economic assessment of a small-scale plant for production of sulforaphane-rich broccoli flour in Chile. <i>Biofuels, Bioproducts and Biorefining</i> , <b>2020</b> , 14, 544-552	5.3	4
28	Effect of Ultrasound-Assisted Blanching on Myrosinase Activity and Sulforaphane Content in Broccoli Florets. <i>Catalysts</i> , <b>2020</b> , 10, 616	4	4
27	Molecular Modeling of Epithiospecifier and Nitrile-Specifier Proteins of Broccoli and Their Interaction with Aglycones. <i>Molecules</i> , <b>2020</b> , 25,	4.8	7
26	Dietary supplementation of a sulforaphane-enriched broccoli extract protects the heart from acute cardiac stress. <i>Journal of Functional Foods</i> , <b>2020</b> , 75, 104267	5.1	3
25	Effect of Drum-Drying Conditions on the Content of Bioactive Compounds of Broccoli Pulp. <i>Foods</i> , <b>2020</b> , 9,	4.9	4
24	Insights about stabilization of sulforaphane through microencapsulation. <i>Heliyon</i> , <b>2019</b> , 5, e02951	3.6	10
23	Effect of drying using solar energy and phase change material on kiwifruit properties. <i>Drying Technology</i> , <b>2019</b> , 37, 232-244	2.6	19
22	Kinetic and structural study of broccoli myrosinase and its interaction with different glucosinolates. <i>Food Chemistry</i> , <b>2018</b> , 254, 87-94	8.5	14
21	Molecular Docking of Potential Inhibitors of Broccoli Myrosinase. <i>Molecules</i> , <b>2018</b> , 23,	4.8	9
20	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> , <b>2018</b> , 55, 4687-4693	3.3	1
19	Modelling of the effect of selenium fertilization on the content of bioactive compounds in broccoli heads. <i>Food Chemistry</i> , <b>2017</b> , 233, 492-499	8.5	25
18	Evolution of Total Polyphenols Content and Antioxidant Activity in Broccoli Florets during Storage at Different Temperatures. <i>Journal of Food Quality</i> , <b>2017</b> , 2017, 1-9	2.7	6
17	Optimization of an incubation step to maximize sulforaphane content in pre-processed broccoli. <i>Journal of Food Science and Technology</i> , <b>2016</b> , 53, 4110-4115	3.3	13
16	Evolution of sulforaphane content in sulforaphane-enriched broccoli during tray drying. <i>Journal of Food Engineering</i> , <b>2016</b> , 186, 27-33	6	14

15	Blanching. <i>Contemporary Food Engineering</i> , <b>2015</b> , 1-26		1
14	Optimization of a blanching step to maximize sulforaphane synthesis in broccoli florets. <i>Food Chemistry</i> , <b>2014</b> , 145, 264-71	8.5	40
13	Effect of Freeze-Drying Conditions on Antioxidant Compounds of Broccoli. <i>Journal of Food Processing &amp; Technology</i> , <b>2014</b> , 05,	2	7
12	Purification and characterization of broccoli ( <i>Brassica oleracea</i> var. <i>italica</i> ) myrosinase ( $\beta$ -thioglucosidase glucohydrolase). <i>Journal of Agricultural and Food Chemistry</i> , <b>2014</b> , 62, 11666-71	5.7	14
11	Determination of Specific Heat and Thermal Conductivity of $\beta$ -lactoglobulin (Concholepas concholepas). <i>Food and Bioprocess Technology</i> , <b>2013</b> , 6, 1873-1877	5.1	5
10	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> , <b>2012</b> , 18, 503-14	2.6	62
9	Purification of transthyretin as nutritional biomarker of selenium status. <i>Journal of Separation Science</i> , <b>2012</b> , 35, 3184-9	3.4	3
8	Analysis of the Drying of Broccoli Florets in a Fluidized Pulsed Bed. <i>Drying Technology</i> , <b>2012</b> , 30, 1368-1376	2.6	25
7	Optimization of a process to obtain selenium-enriched freeze-dried broccoli with high antioxidant properties. <i>LWT - Food Science and Technology</i> , <b>2012</b> , 47, 267-273	5.4	11
6	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> , <b>2011</b> , 879, 3645-8	3.2	19
5	Drying of Apple Slices in Atmospheric and Vacuum Freeze Dryer. <i>Drying Technology</i> , <b>2011</b> , 29, 1076-1089	2.6	26
4	Theoretical and Experimental Study of Freeze-Drying of $\beta$ -lactoglobulin (Concholepas concholepas). <i>Drying Technology</i> , <b>2011</b> , 29, 1386-1395	2.6	11
3	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> , <b>2010</b> , 878, 1038-44	3.2	22
2	Mathematical correlations for predicting protein retention times in hydrophobic interaction chromatography. <i>Journal of Chromatography A</i> , <b>2002</b> , 978, 71-9	4.5	65
1	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