

Ailen Aleman Perez

List of Publications by Year in descending order

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32
papers

1,918
citations

394421

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docs citations

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citing authors

#	ARTICLE	IF	CITATIONS
1	Extraction and characterization of Argentine red shrimp (<i>Pleoticus muelleri</i>) phospholipids as raw material for liposome production. <i>Food Chemistry</i> , 2022, 374, 131766.	8.2	8
2	Anti-Inflammatory Properties, Bioaccessibility and Intestinal Absorption of Sea Fennel (<i>Crithmum</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	4.1	10
3	The effect of chitosan nanoparticles on the rheo-viscoelastic properties and lipid digestibility of oil/vinegar mixtures (vinaigrettes). <i>Journal of Functional Foods</i> , 2022, 93, 105092.	3.4	3
4	The role of the drying method on fish oil entrapment in a fish muscle protein λ -carrageenan λ fish protein hydrolysate wall matrix and the properties of colloidal dispersions. <i>Food Hydrocolloids</i> , 2022, 131, 107799.	10.7	8
5	Drying soy phosphatidylcholine liposomal suspensions in alginate matrix: Effect of drying methods on physico-chemical properties and stability. <i>Food Hydrocolloids</i> , 2021, 111, 106357.	10.7	8
6	The preferential use of a soy-rapeseed lecithin blend for the liposomal encapsulation of a tilapia viscera hydrolysate. <i>LWT - Food Science and Technology</i> , 2021, 139, 110530.	5.2	12
7	Entrapment of natural compounds in spray-dried and heat-dried iota-carrageenan matrices as functional ingredients in <i>surimi</i> gels. <i>Food and Function</i> , 2021, 12, 2137-2147.	4.6	13
8	Physicochemical, Antioxidant, and Anti-Inflammatory Properties of Rapeseed Lecithin Liposomes Loading a Chia (<i>Salvia hispanica</i> L.) Seed Extract. <i>Antioxidants</i> , 2021, 10, 693.	5.1	7
9	Characterization and storage stability of spray dried soy-rapeseed lecithin/trehalose liposomes loaded with a tilapia viscera hydrolysate. <i>Innovative Food Science and Emerging Technologies</i> , 2021, 71, 102708.	5.6	26
10	Characterization, Bioactivity and Application of Chitosan-Based Nanoparticles in a Food Emulsion Model. <i>Polymers</i> , 2021, 13, 3331.	4.5	12
11	Yogurt Fortification by the Addition of Microencapsulated Stripped Weakfish (<i>Cynoscion guatucupa</i>) Protein Hydrolysate. <i>Antioxidants</i> , 2021, 10, 1567.	5.1	12
12	Characterization, stability, and in vivo effects in <i>Caenorhabditis elegans</i> of microencapsulated protein hydrolysates from stripped weakfish (<i>Cynoscion guatucupa</i>) industrial byproducts. <i>Food Chemistry</i> , 2021, 364, 130380.	8.2	10
13	Encapsulation of antioxidant sea fennel (<i>Crithmum maritimum</i>) aqueous and ethanolic extracts in freeze-dried soy phosphatidylcholine liposomes. <i>Food Research International</i> , 2019, 119, 665-674.	6.2	39
14	Bioaccessibility and antimicrobial properties of a shrimp demineralization extract blended with chitosan as wrapping material in ready-to-eat raw salmon. <i>Food Chemistry</i> , 2019, 276, 342-349.	8.2	21
15	Changes in structural integrity of sodium caseinate films by the addition of nanoliposomes encapsulating an active shrimp peptide fraction. <i>Journal of Food Engineering</i> , 2019, 244, 47-54.	5.2	24
16	Anti-Inflammatory, Antioxidant, and Antimicrobial Effects of Underutilized Fish Protein Hydrolysate. <i>Journal of Aquatic Food Product Technology</i> , 2018, 27, 592-608.	1.4	59
17	Effects of agar films incorporated with fish protein hydrolysate or clove essential oil on flounder (<i>Paralichthys orbignyanus</i>) fillets shelf-life. <i>Food Hydrocolloids</i> , 2018, 81, 351-363.	10.7	119
18	A Novel Functional Wrapping Design by Complexation of μ -Polylysine with Liposomes Entrapping Bioactive Peptides. <i>Food and Bioprocess Technology</i> , 2016, 9, 1113-1124.	4.7	20

#	ARTICLE	IF	CITATIONS
19	Development of active films of chitosan isolated by mild extraction with added protein concentrate from shrimp waste. Food Hydrocolloids, 2015, 43, 91-99.	10.7	39
20	Antimicrobial and antioxidant chitosan solutions enriched with active shrimp (<i>Litopenaeus vannamei</i>) waste materials. Food Hydrocolloids, 2014, 35, 710-717.	10.7	76
21	Enzyme-assisted extraction of β -glucan-hybrid carrageenan from <i>Mastocarpus stellatus</i> for obtaining bioactive ingredients and their application for edible active film development. Food and Function, 2014, 5, 319-329.	4.6	37
22	Sea bream bones and scales as a source of gelatin and ACE inhibitory peptides. LWT - Food Science and Technology, 2014, 55, 579-585.	5.2	58
23	Identification of ace-inhibitory peptides from squid skin collagen after in vitro gastrointestinal digestion. Food Research International, 2013, 54, 790-795.	6.2	84
24	Marine Collagen as a Source of Bioactive Molecules: A Review. Natural Products Journal, 2013, 3, 105-114.	0.3	30
25	Squid gelatin hydrolysates with antihypertensive, anticancer and antioxidant activity. Food Research International, 2011, 44, 1044-1051.	6.2	195
26	Antioxidant activity of several marine skin gelatins. LWT - Food Science and Technology, 2011, 44, 407-413.	5.2	126
27	Enzymatic hydrolysis of fish gelatin under high pressure treatment. International Journal of Food Science and Technology, 2011, 46, 1129-1136.	2.7	19
28	Contribution of Leu and Hyp residues to antioxidant and ACE-inhibitory activities of peptide sequences isolated from squid gelatin hydrolysate. Food Chemistry, 2011, 125, 334-341.	8.2	227
29	Physico-chemical and film forming properties of giant squid (<i>Dosidicus gigas</i>) gelatin. Food Hydrocolloids, 2009, 23, 585-592.	10.7	68
30	Physical and chemical properties of tuna-skin and bovine-hide gelatin films with added aqueous oregano and rosemary extracts. Food Hydrocolloids, 2009, 23, 1334-1341.	10.7	92
31	Antioxidant properties of tuna-skin and bovine-hide gelatin films induced by the addition of oregano and rosemary extracts. Food Chemistry, 2009, 112, 18-25.	8.2	201
32	Antioxidant and functional properties of gelatin hydrolysates obtained from skin of sole and squid. Food Chemistry, 2009, 114, 976-983.	8.2	252