

Celia Conesa

List of Publications by Year in descending order

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Version: 2024-02-01

18
papers

549
citations

759233

12
h-index

839539

18
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18
all docs

18
docs citations

18
times ranked

748
citing authors

#	ARTICLE	IF	CITATIONS
1	Isolation of lactoferrin from milk of different species: Calorimetric and antimicrobial studies. Comparative Biochemistry and Physiology - B Biochemistry and Molecular Biology, 2008, 150, 131-139.	1.6	150
2	Effect of technological treatments on bovine lactoferrin: An overview. Food Research International, 2018, 106, 173-182.	6.2	61
3	Recombinant human lactoferrin: A valuable protein for pharmaceutical products and functional foods. Biotechnology Advances, 2010, 28, 831-838.	11.7	57
4	The transfer of iron between ceruloplasmin and transferrins. Biochimica Et Biophysica Acta - General Subjects, 2012, 1820, 411-416.	2.4	42
5	Effect of heat treatment on the antibacterial activity of bovine lactoferrin against three foodborne pathogens. International Journal of Dairy Technology, 2010, 63, 209-215.	2.8	35
6	Identification of angiotensin converting enzyme inhibitory and antioxidant peptides in a whey protein concentrate hydrolysate produced at semi-pilot scale. International Journal of Food Science and Technology, 2017, 52, 1751-1759.	2.7	35
7	Antibacterial Activity of Recombinant Human Lactoferrin from Rice: Effect of Heat Treatment. Bioscience, Biotechnology and Biochemistry, 2009, 73, 1301-1307.	1.3	26
8	Effect of heat treatment on hen's egg ovomucoid: An immunochemical and calorimetric study. Food Research International, 2007, 40, 603-612.	6.2	24
9	A Calorimetric Study of Thermal Denaturation of Recombinant Human Lactoferrin from Rice. Journal of Agricultural and Food Chemistry, 2007, 55, 4848-4853.	5.2	19
10	Total Solids Content and Degree of Hydrolysis Influence Proteolytic Inactivation Kinetics Following Whey Protein Hydrolysate Manufacture. Journal of Agricultural and Food Chemistry, 2013, 61, 10135-10144.	5.2	19
11	Identification of Specific Pluripotent Stem Cell Death-Inducing Small Molecules by Chemical Screening. Stem Cell Reviews and Reports, 2012, 8, 116-127.	5.6	18
12	Determination of IgG levels in bovine bulk milk samples from different regions of Spain. European Food Research and Technology, 2005, 220, 222-225.	3.3	16
13	Development of Encapsulation Strategies and Composite Edible Films to Maintain Lactoferrin Bioactivity: A Review. Materials, 2021, 14, 7358.	2.9	13
14	Antimicrobial activity of recombinant human lactoferrin from Aspergillus awamori, human milk lactoferrin and their hydrolysates. European Food Research and Technology, 2008, 228, 205-211.	3.3	9
15	Comparison of the activity of human and bovine milk on two cell lines. Journal of Dairy Research, 2009, 76, 308-316.	1.4	8
16	Transport of Iron Bound to Recombinant Human Lactoferrin from Rice and Iron Citrate Across Caco-2 Cell Monolayers. Bioscience, Biotechnology and Biochemistry, 2009, 73, 2615-2620.	1.3	8
17	Recombinant Human Lactoferrin and Iron Transport Across Caco-2 Monolayers: Effect of Heat Treatment on the Binding to Cells. Journal of Agricultural and Food Chemistry, 2008, 56, 2831-2837.	5.2	6
18	Production of polyclonal antibodies against spores of Clostridium tyrobutyricum, a contaminant affecting the quality of cheese: characterisation of the immunodominant protein. Food and Agricultural Immunology, 2008, 19, 77-91.	1.4	3