Natalia Estvez

List of Publications by Citations

10 papers	67 citations	6 h-index	8 g-index
11 ext. papers	75 ext. citations	7.4 avg, IF	2 L-index

#	Paper	IF	Citations
10	Modeling the angiotensin-converting enzyme inhibitory activity of peptide mixtures obtained from cheese whey hydrolysates using concentration-response curves. *Biotechnology Progress*, **2012**, 28, 1197-206	2.8	22
9	Structural and thermo-rheological analysis of solutions and gels of a β-lactoglobulin fraction isolated from bovine whey. *Food Chemistry*, **2016**, 198, 45-53	8.5	9
8	Influence of pH on viscoelastic properties of heat-induced gels obtained with a β-Lactoglobulin fraction isolated from bovine milk whey hydrolysates. *Food Chemistry*, **2017**, 219, 169-178	8.5	9
7	Effectiveness of proteolytic enzymes to remove gluten residues and feasibility of incorporating them into cleaning products for industrial purposes. *Food Research International*, **2019**, 120, 167-177	7	7
6	One-step chromatographic method to purify α-lactalbumin from whey for nanotube synthesis purposes. *Food Chemistry*, **2019**, 275, 480-488	8.5	7
5	Biofunctionality assessment of α-lactalbumin nanotubes. *Food Hydrocolloids*, **2021**, 117, 106665	10.6	6
4	Hydrolysis of whey protein as a useful approach to obtain bioactive peptides and a β-Lg fraction with different biotechnological applications. *Food Hydrocolloids*, **2020**, 109, 106095	10.6	4
3	Modelling the enzymatic activity of two lipases isoenzymes commonly used in the food industry Modelado de la actividad enzimática de dos isoenzimas lipasas comúnmente utilizadas en la industria alimentaria. *CYTA - Journal of Food*, **2011**, 9, 307-313	2.3	2
2	Functional Foods **2017**, 165-200		1
1	Optimisation of bovine β-lactoglobulin hydrolysis using cardosins from dried flowers of Cynara cardunculus. *Food Chemistry*, **2021**, 345, 128741	8.5	