

Natalia Estvez

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.

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	Optimisation of bovine β lactoglobulin hydrolysis using cardosins from dried flowers of <i>Cynara cardunculus</i> . <i>Food Chemistry</i> , 2021 , 345, 128741	8.5	
9	Biofunctionality assessment of β lactalbumin nanotubes. <i>Food Hydrocolloids</i> , 2021 , 117, 106665	10.6	6
8	Hydrolysis of whey protein as a useful approach to obtain bioactive peptides and a β lg fraction with different biotechnological applications. <i>Food Hydrocolloids</i> , 2020 , 109, 106095	10.6	4
7	Effectiveness of proteolytic enzymes to remove gluten residues and feasibility of incorporating them into cleaning products for industrial purposes. <i>Food Research International</i> , 2019 , 120, 167-177	7	7
6	One-step chromatographic method to purify β lactalbumin from whey for nanotube synthesis purposes. <i>Food Chemistry</i> , 2019 , 275, 480-488	8.5	7
5	Influence of pH on viscoelastic properties of heat-induced gels obtained with a β lactoglobulin fraction isolated from bovine milk whey hydrolysates. <i>Food Chemistry</i> , 2017 , 219, 169-178	8.5	9
4	Functional Foods 2017 , 165-200		1
3	Structural and thermo-rheological analysis of solutions and gels of a β lactoglobulin fraction isolated from bovine whey. <i>Food Chemistry</i> , 2016 , 198, 45-53	8.5	9
2	Modeling the angiotensin-converting enzyme inhibitory activity of peptide mixtures obtained from cheese whey hydrolysates using concentration-response curves. <i>Biotechnology Progress</i> , 2012 , 28, 1197-1206	2.8	22
1	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. <i>CYTA - Journal of Food</i> , 2011 , 9, 307-313	2.3	2