

Natalia EstÃ©vez

List of Publications by Year in descending order

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Version: 2024-02-01

11
papers

104
citations

1307543

7
h-index

1372553

10
g-index

11
all docs

11
docs citations

11
times ranked

120
citing authors

#	ARTICLE	IF	CITATIONS
1	Development and sensory test of a dairy product with ACE inhibitory and antioxidant peptides produced at a pilot plant scale. <i>Food Chemistry</i> , 2022, 394, 133459.	8.2	4
2	Optimisation of bovine β -lactoglobulin hydrolysis using cardosins from dried flowers of <i>Cynara cardunculus</i> . <i>Food Chemistry</i> , 2021, 345, 128741.	8.2	2
3	Biofunctionality assessment of β -lactalbumin nanotubes. <i>Food Hydrocolloids</i> , 2021, 117, 106665.	10.7	14
4	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.	10.7	9
5	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.	6.2	11
6	One-step chromatographic method to purify β -lactalbumin from whey for nanotube synthesis purposes. <i>Food Chemistry</i> , 2019, 275, 480-488.	8.2	16
7	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.	8.2	10
8	<i>Functional Foods</i> , 2017, , 165-200.		3
9	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.	8.2	9
10	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.	2.6	24
11	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.	1.9	2