

Daniel Castañeda-Valbuena

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/9437649/publications.pdf>

Version: 2024-02-01

9
papers

287
citations

1307366

7
h-index

1588896

8
g-index

9
all docs

9
docs citations

9
times ranked

251
citing authors

#	ARTICLE	IF	CITATIONS
1	Phenolic compounds in mango fruit: a review. <i>Journal of Food Measurement and Characterization</i> , 2022, 16, 619-636.	1.6	16
2	Ultrasound extraction conditions effect on antioxidant capacity of mango by-product extracts. <i>Food and Bioproducts Processing</i> , 2021, 127, 212-224.	1.8	39
3	Aqueous Extraction of Seed Oil from Mamey Sapote (<i>Pouteria sapota</i>) after Viscozyme L Treatment. <i>Catalysts</i> , 2021, 11, 748.	1.6	9
4	Bioactive peptides from fisheries residues: A review of use of papain in proteolysis reactions. <i>International Journal of Biological Macromolecules</i> , 2021, 184, 415-428.	3.6	47
5	Immobilization of papain: A review. <i>International Journal of Biological Macromolecules</i> , 2021, 188, 94-113.	3.6	42
6	Contamination Level and Spatial Distribution of Heavy Metals in Water and Sediments of El Guãjaro Reservoir, Colombia. <i>Bulletin of Environmental Contamination and Toxicology</i> , 2018, 101, 61-67.	1.3	17
7	New trends for a classical enzyme: Papain, a biotechnological success story in the food industry. <i>Trends in Food Science and Technology</i> , 2017, 68, 91-101.	7.8	105
8	Microstructural changes and the effect on myofibril proteins in yamu (<i>Brycon amazonicus</i>) fish meat during cold storage. <i>Agronomia Colombiana</i> , 2016, 34, 403-414.	0.1	9
9	Effect of vacuum pressure on Yamã fish (<i>Brycon amazonicus</i>) meat during cold storage. <i>Brazilian Journal of Food Technology</i> , 0, 23, .	0.8	3