

DarÃ- o Spelzini

List of Publications by Year in descending order

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Version: 2024-02-01

26
papers

612
citations

567281

15
h-index

610901

24
g-index

27
all docs

27
docs citations

27
times ranked

653
citing authors

#	ARTICLE	IF	CITATIONS
1	Amaranth, quinoa and chia protein isolates: Physicochemical and structural properties. <i>International Journal of Biological Macromolecules</i> , 2018, 109, 152-159.	7.5	113
2	Features of the acid protease partition in aqueous two-phase systems of polyethylene glycolâ€“phosphate: Chymosin and pepsin. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2005, 821, 60-66.	2.3	48
3	Functional properties of amaranth, quinoa and chia proteins and the biological activities of their hydrolyzates. <i>Food Research International</i> , 2019, 116, 419-429.	6.2	45
4	Effects of the enzymatic hydrolysis treatment on functional and antioxidant properties of quinoa protein acid-induced gels. <i>LWT - Food Science and Technology</i> , 2020, 118, 108845.	5.2	35
5	Chymotrypsinâ€“poly vinyl sulfonate interaction studied by dynamic light scattering and turbidimetric approaches. <i>Biochimica Et Biophysica Acta - General Subjects</i> , 2008, 1780, 1032-1037.	2.4	34
6	Aqueous two-phase extraction and polyelectrolyte precipitation combination: A simple and economically technologies for pepsin isolation from bovine abomasum homogenate. <i>Process Biochemistry</i> , 2009, 44, 1260-1264.	3.7	34
7	Partition features and renaturation enhancement of chymosin in aqueous two-phase systems. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2007, 860, 98-105.	2.3	31
8	Polyethyleneglycolâ€“pepsin interaction and its relationship with protein partitioning in aqueous two-phase systems. <i>Colloids and Surfaces B: Biointerfaces</i> , 2008, 67, 151-156.	5.0	28
9	â€œStructural characterization of protein isolates obtained from chia (<i>Salvia hispanica</i> L.) seedsâ€“. <i>LWT - Food Science and Technology</i> , 2018, 90, 396-402.	5.2	28
10	Effects of extraction pH of chia protein isolates on functional properties. <i>LWT - Food Science and Technology</i> , 2018, 97, 523-529.	5.2	27
11	Pepsin extraction from bovine stomach using aqueous two-phase systems: Molecular mechanism and influence of homogenate mass and phase volume ratio. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2008, 873, 133-138.	2.3	19
12	A combined experimental and molecular simulation study of factors influencing interaction of quinoa proteinsâ€“carrageenan. <i>International Journal of Biological Macromolecules</i> , 2018, 107, 949-956.	7.5	19
13	Are quinoa proteins a promising alternative to be applied in plant-based emulsion gel formulation?. <i>Food Chemistry</i> , 2022, 394, 133485.	8.2	19
14	The effect of carrageenan on the acid-induced aggregation and gelation conditions of quinoa proteins. <i>Food Research International</i> , 2018, 107, 683-690.	6.2	18
15	Partition in aqueous two-phase system: Its application in downstream processing of tannase from <i>Aspergillus niger</i> . <i>Colloids and Surfaces B: Biointerfaces</i> , 2013, 101, 392-397.	5.0	17
16	Peptidase from <i>Aspergillus niger</i> NRRL 3: Optimization of its production by solid-state fermentation, purification and characterization. <i>LWT - Food Science and Technology</i> , 2018, 98, 485-491.	5.2	15
17	Polyethyleneimine phosphate and citrate systems act like pseudo polyampholytes as a starting method to isolate pepsin. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2007, 860, 63-68.	2.3	14
18	Dependence of chymosin and pepsin partition coefficient with phase volume and polymer pausidispersity in polyethyleneglycolâ€“phosphate aqueous two-phase system. <i>Colloids and Surfaces B: Biointerfaces</i> , 2006, 51, 80-85.	5.0	13

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19	Adsorption of chia proteins at interfaces: Kinetics of foam and emulsion formation and destabilization. <i>Colloids and Surfaces B: Biointerfaces</i> , 2019, 180, 503-507.	5.0	13
20	Purification of chymotrypsin from pancreas homogenate by adsorption onto non-soluble alginate beads. <i>Process Biochemistry</i> , 2011, 46, 801-805.	3.7	12
21	Characterization of acid induced gels of quinoa proteins and carrageenan. <i>LWT - Food Science and Technology</i> , 2019, 108, 39-47.	5.2	10
22	Thermal Aggregation of Methyl Cellulose in Aqueous Solution: A Thermodynamic Study and Protein Partitioning Behaviour. <i>Cellulose</i> , 2005, 12, 293-304.	4.9	9
23	Milk protein suspensions enriched with three essential minerals: Physicochemical characterization and aggregation induced by a novel enzymatic pool. <i>Colloids and Surfaces B: Biointerfaces</i> , 2016, 140, 452-459.	5.0	6
24	Acid induced aggregation and gelation of heat treated chia proteins. <i>International Journal of Food Science and Technology</i> , 2021, 56, 1641-1648.	2.7	2
25	Interaction of tannase from <i>Aspergillus niger</i> with polycations applied to its primary recovery. <i>Colloids and Surfaces B: Biointerfaces</i> , 2013, 110, 480-484.	5.0	1
26	Concentration of proteins and fat from whey by coacervation: Evaluation of its incorporation in bread. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	2.0	1