DarÃ-o Spelzini

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/4800763/publications.pdf

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	Concentration of proteins and fat from whey by coacervation: Evaluation of its incorporation in bread. Journal of Food Processing and Preservation, 2022, 46, .	2.0	1
2	Are quinoa proteins a promising alternative to be applied in plant-based emulsion gel formulation?. Food Chemistry, 2022, 394, 133485.	8.2	19
3	Acidâ€induced aggregation and gelation of heatâ€treated chia proteins. International Journal of Food Science and Technology, 2021, 56, 1641-1648.	2.7	2
4	Effects of the enzymatic hydrolysis treatment on functional and antioxidant properties of quinoa protein acid-induced gels. LWT - Food Science and Technology, 2020, 118, 108845.	5.2	35
5	Functional properties of amaranth, quinoa and chia proteins and the biological activities of their hydrolyzates. Food Research International, 2019, 116, 419-429.	6.2	45
6	Adsorption of chia proteins at interfaces: Kinetics of foam and emulsion formation and destabilization. Colloids and Surfaces B: Biointerfaces, 2019, 180, 503-507.	5.0	13
7	Characterization of acid â€“ Induced gels of quinoa proteins and carrageenan. LWT - Food Science and Technology, 2019, 108, 39-47.	5.2	10
8	The effect of carrageenan on the acid-induced aggregation and gelation conditions of quinoa proteins. Food Research International, 2018, 107, 683-690.	6.2	18
9	â€œStructural characterization of protein isolates obtained from chia (Salvia hispanica L.) seedsâ€• LWT - Food Science and Technology, 2018, 90, 396-402.	5.2	28
10	Amaranth, quinoa and chia protein isolates: Physicochemical and structural properties. International Journal of Biological Macromolecules, 2018, 109, 152-159.	7.5	113
11	A combined experimental and molecular simulation study of factors influencing interaction of quinoa proteinsâ€“carrageenan. International Journal of Biological Macromolecules, 2018, 107, 949-956.	7.5	19
12	Peptidase from Aspergillus niger NRRL 3: Optimization of its production by solid-state fermentation, purification and characterization. LWT - Food Science and Technology, 2018, 98, 485-491.	5.2	15
13	Effects of extraction pH of chia protein isolates on functional properties. LWT - Food Science and Technology, 2018, 97, 523-529.	5.2	27
14	Milk protein suspensions enriched with three essential minerals: Physicochemical characterization and aggregation induced by a novel enzymatic pool. Colloids and Surfaces B: Biointerfaces, 2016, 140, 452-459.	5.0	6
15	Partition in aqueous two-phase system: Its application in downstream processing of tannase from Aspergillus niger. Colloids and Surfaces B: Biointerfaces, 2013, 101, 392-397.	5.0	17
16	Interaction of tannase from Aspergillus niger with polycations applied to its primary recovery. Colloids and Surfaces B: Biointerfaces, 2013, 110, 480-484.	5.0	1
17	Purification of chymotrypsin from pancreas homogenate by adsorption onto non-soluble alginate beads. Process Biochemistry, 2011, 46, 801-805.	3.7	12
18	Aqueous two-phase extraction and polyelectrolyte precipitation combination: A simple and economically technologies for pepsin isolation from bovine abomasum homogenate. Process Biochemistry, 2009, 44, 1260-1264.	3.7	34

#	Article	IF	Citations
19	Pepsin extraction from bovine stomach using aqueous two-phase systems: Molecular mechanism and influence of homogenate mass and phase volume ratio. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2008, 873, 133-138.	2.3	19
20	Polyethyleneglycolâ€“pepsin interaction and its relationship with protein partitioning in aqueous two-phase systems. Colloids and Surfaces B: Biointerfaces, 2008, 67, 151-156.	5.0	28
21	Chymotrypsinâ€“poly vinyl sulfonate interaction studied by dynamic light scattering and turbidimetric approaches. Biochimica Et Biophysica Acta - General Subjects, 2008, 1780, 1032-1037.	2.4	34
22	Partition features and renaturation enhancement of chymosin in aqueous two-phase systems. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2007, 860, 98-105.	2.3	31
23	Polyethyleneimine phosphate and citrate systems act like pseudo polyampholytes as a starting method to isolate pepsin. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2007, 860, 63-68.	2.3	14
24	Dependence of chymosin and pepsin partition coefficient with phase volume and polymer pausidispersity in polyethyleneglycolâ€“phosphate aqueous two-phase system. Colloids and Surfaces B: Biointerfaces, 2006, 51, 80-85.	5.0	13
25	Features of the acid protease partition in aqueous two-phase systems of polyethylene glycolâ€“phosphate: Chymosin and pepsin. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2005, 821, 60-66.	2.3	48
26	Thermal Aggregation of Methyl Cellulose in Aqueous Solution: A Thermodynamic Study and Protein Partitioning Behaviour. Cellulose, 2005, 12, 293-304.	4.9	9