

Andrea C Galvis-Sánchez

List of Publications by Year in descending order

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17
papers

469
citations

759233

12
h-index

888059

17
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17
all docs

17
docs citations

17
times ranked

681
citing authors

#	ARTICLE	IF	CITATIONS
1	Natural deep eutectic solvents as green plasticizers for chitosan thermoplastic production with controlled/desired mechanical and barrier properties. <i>Food Hydrocolloids</i> , 2018, 82, 478-489.	10.7	79
2	Thermo-compression molding of chitosan with a deep eutectic mixture for biofilms development. <i>Green Chemistry</i> , 2016, 18, 1571-1580.	9.0	57
3	The Effect of Polymer/ Plasticiser Ratio in Film Forming Solutions on the Properties of Chitosan Films. <i>Food Biophysics</i> , 2015, 10, 324-333.	3.0	28
4	Standard addition flow method for potentiometric measurements at low concentration levels: Application to the determination of fluoride in food samples. <i>Talanta</i> , 2015, 133, 1-6.	5.5	20
5	Application of Mid- and Near-Infrared Spectroscopy for the Control and Chemical Evaluation of Brine Solutions and Traditional Sea Salts. <i>Food Analytical Methods</i> , 2013, 6, 470-480.	2.6	5
6	Sea Salt. <i>Comprehensive Analytical Chemistry</i> , 2013, 60, 719-740.	1.3	9
7	Development of a Turbidimetric Sequential Injection System to Monitor the Codfish Desalting Process. <i>Food Analytical Methods</i> , 2012, 5, 287-295.	2.6	2
8	Fourier Transform Near-Infrared Spectroscopy Application for Sea Salt Quality Evaluation. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 11109-11116.	5.2	22
9	Monitoring sodium chloride during cod fish desalting process by flow injection spectrometry and infrared spectroscopy. <i>Food Control</i> , 2011, 22, 277-282.	5.5	12
10	Estimation of olive oil acidity using FT-IR and partial least squares regression. <i>Sensing and Instrumentation for Food Quality and Safety</i> , 2009, 3, 187-191.	1.5	8
11	Method for analysis dried vine fruits contaminated with ochratoxin A. <i>Analytica Chimica Acta</i> , 2008, 617, 59-63.	5.4	17
12	FTIR-ATR infrared spectroscopy for the detection of ochratoxin A in dried vine fruit. <i>Food Additives and Contaminants</i> , 2007, 24, 1299-1305.	2.0	18
13	Effect of different levels of CO ₂ on the antioxidant content and the polyphenol oxidase activity of 'Rocha' pears during cold storage. <i>Journal of the Science of Food and Agriculture</i> , 2006, 86, 509-517.	3.5	15
14	Sensorial and physicochemical quality responses of pears(cv Rocha) to long-term storage under controlled atmospheres. <i>Journal of the Science of Food and Agriculture</i> , 2004, 84, 1646-1656.	3.5	18
15	Effects of preharvest, harvest and postharvest factors on the quality of pear (cv. 'Rocha') stored under controlled atmosphere conditions. <i>Journal of Food Engineering</i> , 2004, 64, 161-172.	5.2	16
16	Comparative study of six pear cultivars in terms of their phenolic and vitamin C contents and antioxidant capacity. <i>Journal of the Science of Food and Agriculture</i> , 2003, 83, 995-1003.	3.5	128
17	Effects of controlled atmosphere (CA) storage on pectinmethylesterase (PME) activity and texture of 'Rocha' pears. <i>Journal of the Science of Food and Agriculture</i> , 2002, 82, 143-145.	3.5	15