

Eduardo Morales

List of Publications by Year in descending order

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Version: 2024-02-01

7
papers

369
citations

1307594

7
h-index

1720034

7
g-index

7
all docs

7
docs citations

7
times ranked

632
citing authors

#	ARTICLE	IF	CITATIONS
1	High carotenoid bioaccessibility through linseed oil nanoemulsions with enhanced physical and oxidative stability. <i>Food Chemistry</i> , 2016, 199, 463-470.	8.2	112
2	Development of a soup powder enriched with microencapsulated linseed oil as a source of omega-3 fatty acids. <i>European Journal of Lipid Science and Technology</i> , 2012, 114, 423-433.	1.5	61
3	Enhancement of functional and nutritional properties of bread using a mix of natural ingredients from novel varieties of flaxseed and lupine. <i>LWT - Food Science and Technology</i> , 2018, 91, 48-54.	5.2	56
4	Functional and physicochemical properties of a protein isolate from Alu Prot -CGNA: A novel protein-rich lupin variety (<i>Lupinus luteus</i>). <i>Food Research International</i> , 2015, 76, 719-724.	6.2	55
5	Alginate/Shellac beads developed by external gelation as a highly efficient model system for oil encapsulation with intestinal delivery. <i>Food Hydrocolloids</i> , 2017, 70, 321-328.	10.7	39
6	Polyphenolic fractions improve the oxidative stability of microencapsulated linseed oil. <i>European Journal of Lipid Science and Technology</i> , 2012, 114, 760-771.	1.5	32
7	Influence of O/W emulsion interfacial ionic membranes on the encapsulation efficiency and storage stability of powder microencapsulated astaxanthin. <i>Food and Bioproducts Processing</i> , 2021, 126, 143-154.	3.6	14