Eduardo Morales

List of Publications by Year in descending order

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