

# Maria Elena Carrin

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/1282183/publications.pdf>

Version: 2024-02-01

10  
papers

228  
citations

1478505

6  
h-index

1474206

9  
g-index

10  
all docs

10  
docs citations

10  
times ranked

208  
citing authors

| #  | ARTICLE   | IF   | CITATIONS |
|----|---|------|-----------|
| 1  | Preparation of highly stable oleogel-based nanoemulsions for encapsulation and controlled release of curcumin. <i>Food Chemistry</i> , 2022, 378, 132132.   | 8.2  | 27        |
| 2  | An overview of structure engineering to tailor the functionality of monoglyceride oleogels. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022, 21, 2587-2614.                       | 11.7 | 18        |
| 3  | Recent advances on food-based applications of monoglyceride oleogels. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2022, 99, 985-1006.   | 1.9  | 5         |
| 4  | Study of the Effect of NaCl on Lipolysis in Parmigiano Reggiano Cheese. <i>ACS Food Science &amp; Technology</i> , 2021, 1, 54-59.  | 2.7  | 5         |
| 5  | How sowing date affects development and performance of safflower through climate variables. <i>Crop Science</i> , 2021, 61, 2775-2786.  | 1.8  | 3         |
| 6  | Kinetic modeling of the production of fatty acids using lipases from castor bean powder as biocatalyst. <i>Chemical Engineering Research and Design</i> , 2021, 174, 331-344.                         | 5.6  | 1         |
| 7  | Tailoring physical properties of monoglycerides oleogels using high-intensity ultrasound. <i>Food Research International</i> , 2020, 134, 109231.   | 6.2  | 28        |
| 8  | Effects of cooling temperature profiles on the monoglycerides oleogel properties: A rheo-microscopy study. <i>Food Research International</i> , 2019, 125, 108613.                                    | 6.2  | 49        |
| 9  | Hydrolytic Activity of Castor Bean Powder: Effect of Gum Arabic, Lipase and Oil Concentrations. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2017, 94, 741-745.                      | 1.9  | 9         |
| 10 | Multi-objective optimization of high oleic sunflower oil and monoglycerides oleogels: Searching for rheological and textural properties similar to margarine. <i>Food Structure</i> , 2017, 12, 1-14. | 4.5  | 83        |