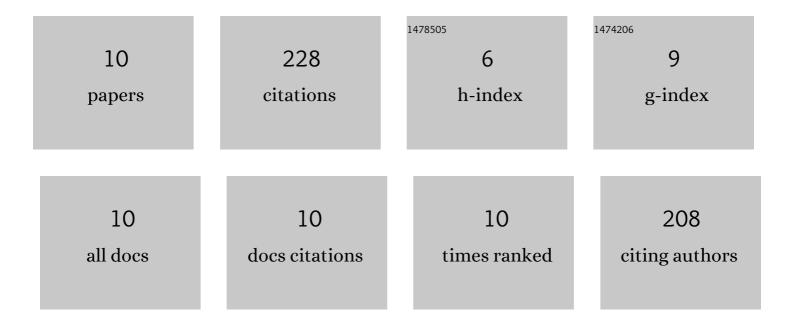
Maria Elena Carrin

List of Publications by Year in descending order

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