

# Marleny D A Saldaña

## List of Publications by Year in descending order

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67  
papers

2,284  
citations

218677

26  
h-index

233421

45  
g-index

70  
all docs

70  
docs citations

70  
times ranked

2631  
citing authors

#	ARTICLE	IF	CITATIONS
1	Xylooligosaccharides and their chemical stability under high-pressure processing combined with heat treatment. <i>Food Hydrocolloids</i> , 2022, 124, 107167.	10.7	8
2	Mechanism, kinetics, and physicochemical properties of ultrasound-produced emulsions stabilized by lentil protein: a non-dairy alternative in food systems. <i>European Food Research and Technology</i> , 2022, 248, 185-196.	3.3	16
3	Ultrasound-assisted production of emulsion-filled pectin hydrogels to encapsulate vitamin complex: Impact of the addition of xylooligosaccharides, ascorbic acid and supercritical CO <sub>2</sub> drying. <i>Innovative Food Science and Emerging Technologies</i> , 2022, 76, 102907.	5.6	15
4	Multi-responsive poly N-isopropylacrylamide/poly N-tert-butylacrylamide nanocomposite hydrogel with the ability to be adsorbed on the chitosan film as an active antibacterial material. <i>International Journal of Biological Macromolecules</i> , 2022, 208, 1019-1028.	7.5	9
5	Use of high and ultra-high pressure based-processes for the effective recovery of bioactive compounds from <i>Nannochloropsis oceanica</i> microalgae. <i>Journal of Supercritical Fluids</i> , 2021, 167, 105039.	3.2	18
6	Ultrasound-assisted modification of rutin to nanocrystals and its application in barley starch pyrodextrinization. <i>Food Chemistry</i> , 2021, 344, 128626.	8.2	7
7	Ultrasound processing of rutin in food-grade solvents: Derivative compounds, antioxidant activities and optical rotation. <i>Food Chemistry</i> , 2021, 344, 128629.	8.2	20
8	The Effect of Rutin on Starch Hydrogels/Aerogels Made from Electrolyzed Barley Flour. <i>Starch/Staerke</i> , 2021, 73, 2000099.	2.1	4
9	Carboxylic acid-catalysed hydrolysis of polygalacturonic acid in subcritical water media. <i>Journal of Supercritical Fluids</i> , 2021, 169, 105103.	3.2	7
10	The effect of different pressurized fluids on the extraction of anthocyanins and total phenolics from cranberry pomace. <i>Journal of Supercritical Fluids</i> , 2021, 175, 105279.	3.2	12
11	Carboxylic acid-catalyzed hydrolysis of rhamnogalacturonan in subcritical water media. <i>Journal of Supercritical Fluids</i> , 2021, 175, 105268.	3.2	5
12	Production of pea hull soluble fiber-derived oligosaccharides using subcritical water with carboxylic acids. <i>Journal of Supercritical Fluids</i> , 2021, 178, 105349.	3.2	10
13	Supercritical anti-solvent process as an alternative technology for vitamin complex encapsulation using zein as wall material: Technical-economic evaluation. <i>Journal of Supercritical Fluids</i> , 2020, 159, 104499.	3.2	21
14	High-intensity ultrasound-assisted formation of cellulose nanofiber scaffold with low and high lignin content and their cytocompatibility with gingival fibroblast cells. <i>Ultrasonics Sonochemistry</i> , 2020, 64, 104759.	8.2	32
15	Barley starch behavior in the presence of rutin under subcritical water conditions. <i>Food Hydrocolloids</i> , 2020, 100, 105421.	10.7	10
16	Clove essential oil emulsion-filled cellulose nanofiber hydrogel produced by high-intensity ultrasound technology for tissue engineering applications. <i>Ultrasonics Sonochemistry</i> , 2020, 64, 104845.	8.2	29
17	Xylooligosaccharides chemical stability after high-intensity ultrasound processing of prebiotic orange juice. <i>Ultrasonics Sonochemistry</i> , 2020, 63, 104942.	8.2	51
18	Green ultra-high pressure extraction of bioactive compounds from <i>Haematococcus pluvialis</i> and <i>Porphyridium cruentum</i> microalgae. <i>Innovative Food Science and Emerging Technologies</i> , 2020, 66, 102532.	5.6	26

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19	Emulsifying properties of quail egg white proteins in different vegetable oil emulsions. <i>Acta Scientiarum - Technology</i> , 2020, 43, e50067.	0.4	2
20	High-intensity ultrasound-assisted recovery of cinnamyl alcohol glycosides from <i>Rhodiola rosea</i> roots: Effect of probe diameter on the ultrasound energy performance for the extraction of bioactive compounds. <i>Food and Bioproducts Processing</i> , 2020, 122, 245-253.	3.6	27
21	Supercritical carbon dioxide technology: A promising technique for the non-thermal processing of freshly fruit and vegetable juices. <i>Trends in Food Science and Technology</i> , 2020, 97, 381-390.	15.1	62
22	Use of potato by-products and gallic acid for development of bioactive film packaging by subcritical water technology. <i>Journal of Supercritical Fluids</i> , 2019, 143, 97-106.	3.2	44
23	Sequential treatment with pressurized fluid processing and ultrasonication for biorefinery of canola straw towards lignocellulosic nanofiber production. <i>Industrial Crops and Products</i> , 2019, 139, 111521.	5.2	12
24	Antimicrobial activity of bioactive starch packaging films against <i>Listeria monocytogenes</i> and reconstituted meat microbiota on ham. <i>International Journal of Food Microbiology</i> , 2019, 305, 108253.	4.7	37
25	Use of subcritical water technology to develop cassava starch/chitosan/gallic acid bioactive films reinforced with cellulose nanofibers from canola straw. <i>Journal of Supercritical Fluids</i> , 2019, 148, 55-65.	3.2	36
26	Hydrolysis of cassava starch, chitosan and their mixtures in pressurized hot water media. <i>Journal of Supercritical Fluids</i> , 2019, 147, 293-301.	3.2	22
27	Development of antimicrobial films based on cassava starch, chitosan and gallic acid using subcritical water technology. <i>Journal of Supercritical Fluids</i> , 2018, 137, 101-110.	3.2	56
28	Cellulose Fiber Isolation and Characterization from Sweet Blue Lupin Hull and Canola Straw. <i>Journal of Polymers and the Environment</i> , 2018, 26, 2773-2781.	5.0	22
29	Pressurized fluid treatment of barley and canola straws to obtain carbohydrates and phenolics. <i>Journal of Supercritical Fluids</i> , 2018, 141, 12-20.	3.2	24
30	Nanogels of poly-N-isopropylacrylamide, poly-N,N-diethylacrylamide and acrylic acid for controlled release of thymol. <i>Journal of Polymer Research</i> , 2018, 25, 1.	2.4	9
31	Optimization of artemisinin extraction from <i>Artemisia annua</i> L. with supercritical carbon dioxide + ethanol using response surface methodology. <i>Electrophoresis</i> , 2018, 39, 1926-1933.	2.4	17
32	Inactivation of peroxidase and polyphenoloxidase in coconut water using pressure-assisted thermal processing. <i>Innovative Food Science and Emerging Technologies</i> , 2018, 49, 41-50.	5.6	23
33	Lupin hull cellulose nanofiber aerogel preparation by supercritical CO <sub>2</sub> and freeze drying. <i>Journal of Supercritical Fluids</i> , 2017, 127, 137-145.	3.2	74
34	Phase behaviour of sesame ( <i>Sesamum indicum</i> L.) seed oil using supercritical CO <sub>2</sub> . <i>Canadian Journal of Chemical Engineering</i> , 2016, 94, 310-314.	1.7	9
35	Combined Effect of Pressure-Assisted Thermal Processing and Antioxidants on the Retention of Conjugated Linoleic Acid in Milk. <i>Foods</i> , 2015, 4, 65-79.	4.3	2
36	Kinetics of lactulose formation in milk treated with pressure-assisted thermal processing. <i>Innovative Food Science and Emerging Technologies</i> , 2015, 28, 22-30.	5.6	8

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37	Hydrolysis of sweet blue lupin hull using subcritical water technology. <i>Bioresource Technology</i> , 2015, 194, 75-82.	9.6	42
38	Flax mucilage and barley beta-glucan aerogels obtained using supercritical carbon dioxide: Application as flax lignan carriers. <i>Innovative Food Science and Emerging Technologies</i> , 2015, 28, 40-46.	5.6	27
39	Oxidative stability of ultra high temperature milk enriched in conjugated linoleic acid and trans-vaccenic acid. <i>International Dairy Journal</i> , 2015, 43, 70-77.	3.0	10
40	Pressurized aqueous ethanol extraction of $\beta$ -glucans and phenolic compounds from waxy barley. <i>Food Research International</i> , 2015, 75, 252-259.	6.2	29
41	Recovery, encapsulation and stabilization of bioactives from food residues using high pressure techniques. <i>Current Opinion in Food Science</i> , 2015, 5, 76-85.	8.0	14
42	Pressurized fluid systems: Phytochemical production from biomass. <i>Journal of Supercritical Fluids</i> , 2015, 96, 228-244.	3.2	44
43	Retention of bioactive lipids in heated milk: Experimental and modelling. <i>Food and Bioprocess Technology</i> , 2015, 94, 290-296.	3.6	7
44	Relevance of ions in pressurized fluid extraction of carbohydrates and phenolics from barley hull. <i>Journal of Supercritical Fluids</i> , 2014, 93, 27-37.	3.2	21
45	Optimization of phytochemicals production from potato peel using subcritical water: Experimental and dynamic modeling. <i>Journal of Supercritical Fluids</i> , 2014, 90, 8-17.	3.2	56
46	Modeling the retention kinetics of conjugated linoleic acid during high-pressure sterilization of milk. <i>Food Research International</i> , 2014, 62, 169-176.	6.2	22
47	Chemical Reactions in Food Systems at High Hydrostatic Pressure. <i>Food Engineering Reviews</i> , 2014, 6, 105-127.	5.9	73
48	Obtaining a hydrolyzed milk fat fraction enriched in conjugated linoleic acid and trans-vaccenic acid. <i>International Dairy Journal</i> , 2014, 36, 29-37.	3.0	8
49	High-pressure and temperature effects on the inactivation of <i>Bacillus amyloliquefaciens</i> , alkaline phosphatase and storage stability of conjugated linoleic acid in milk. <i>Innovative Food Science and Emerging Technologies</i> , 2014, 26, 59-66.	5.6	13
50	Optimization of Enzymatic Hydrolysis of Sacha Inchi Oil using Conventional and Supercritical Carbon Dioxide Processes. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2013, 90, 731-742.	1.9	8
51	Advances and Perspectives of Supercritical Fluid Technology. <i>Journal of Chemistry</i> , 2013, 2013, 1-3.	1.9	4
52	Barley beta-glucan aerogels via supercritical CO <sub>2</sub> drying. <i>Food Research International</i> , 2012, 48, 442-448.	6.2	44
53	Solubility and physical properties of sugars in pressurized water. <i>Journal of Chemical Thermodynamics</i> , 2012, 55, 115-123.	2.0	30
54	Enzymatic synthesis of phenolic lipids using flaxseed oil and ferulic acid in supercritical carbon dioxide media. <i>Journal of Supercritical Fluids</i> , 2012, 72, 255-262.	3.2	27

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55	Effect of pressure-assisted thermal sterilization on conjugated linoleic acid (CLA) content in CLA-enriched milk. <i>Innovative Food Science and Emerging Technologies</i> , 2012, 16, 291-297.	5.6	38
56	Impregnation of flax oil in pregelatinized corn starch using supercritical CO <sub>2</sub> . <i>Journal of Supercritical Fluids</i> , 2012, 61, 221-228.	3.2	23
57	Enzymatic hydrolysis of conjugated linoleic acid-enriched anhydrous milk fat in supercritical carbon dioxide. <i>Journal of Supercritical Fluids</i> , 2012, 66, 198-206.	3.2	18
58	Barley $\beta$ -glucan aerogels as a carrier for flax oil via supercritical CO <sub>2</sub> . <i>Journal of Food Engineering</i> , 2012, 111, 625-631.	5.2	56
59	Kinetics of non-isothermal oxidation of anhydrous milk fat rich in conjugated linoleic acid using differential scanning calorimetry. <i>Journal of Thermal Analysis and Calorimetry</i> , 2012, 107, 973-981.	3.6	27
60	Subcritical water extraction of phenolic compounds from potato peel. <i>Food Research International</i> , 2011, 44, 2452-2458.	6.2	232
61	Microencapsulation of flax oil with zein using spray and freeze drying. <i>LWT - Food Science and Technology</i> , 2011, 44, 1880-1887.	5.2	238
62	Phase Equilibrium Measurements of Sacha Inchi Oil ( <i>Plukenetia volubilis</i> ) and CO <sub>2</sub> at High Pressures. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 2011, 88, 1263-1269.	1.9	39
63	Determination of vapor pressure and solubility correlation of phenolic compounds in supercritical CO <sub>2</sub> . <i>Journal of Supercritical Fluids</i> , 2007, 40, 7-19.	3.2	33
64	Comparison of the solubility of $\beta$ -carotene in supercritical CO <sub>2</sub> based on a binary and a multicomponent complex system. <i>Journal of Supercritical Fluids</i> , 2006, 37, 342-349.	3.2	61
65	Extraction of Methylxanthines from Guarana Seeds, Maté Leaves, and Cocoa Beans Using Supercritical Carbon Dioxide and Ethanol. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 4820-4826.	5.2	93
66	Reduction in the cholesterol content of butter oil using supercritical ethane extraction and adsorption on alumina. <i>Journal of Supercritical Fluids</i> , 2000, 16, 225-233.	3.2	40
67	Extraction of Purine Alkaloids from Maté ( <i>Ilex paraguariensis</i> ) Using Supercritical CO <sub>2</sub> . <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 3804-3808.	5.2	119