

MarÃ-a Ximena Quintanilla-Carvajal

List of Publications by Year in descending order

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44
papers

881
citations

516561

16
h-index

477173

29
g-index

44
all docs

44
docs citations

44
times ranked

1062
citing authors

#	ARTICLE	IF	CITATIONS
1	Nanoencapsulation: A New Trend in Food Engineering Processing. <i>Food Engineering Reviews</i> , 2010, 2, 39-50.	3.1	185
2	Use of electrospinning technique to produce nanofibres for food industries: A perspective from regulations to characterisations. <i>Trends in Food Science and Technology</i> , 2019, 85, 92-106.	7.8	79
3	Production of high-oleic palm oil nanoemulsions by high-shear homogenization (microfluidization). <i>Innovative Food Science and Emerging Technologies</i> , 2016, 35, 75-85.	2.7	70
4	Volatile compounds, sensory quality and ice morphology in falling-film and block freeze concentration of coffee extract. <i>Journal of Food Engineering</i> , 2015, 166, 64-71.	2.7	44
5	Physical, thermal and thermodynamical study of high oleic palm oil nanoemulsions. <i>Food Chemistry</i> , 2018, 256, 62-70.	4.2	42
6	Moisture adsorption isotherms of the borjón fruit (<i>Borjoia patinoi</i> . Cuatrecasas) and gum arabic powders. <i>Food and Bioproducts Processing</i> , 2015, 94, 187-198.	1.8	35
7	Use of image analysis to evaluate the effect of high hydrostatic pressure and pasteurization as preservation treatments on the microstructure of red sweet pepper. <i>Innovative Food Science and Emerging Technologies</i> , 2015, 27, 69-78.	2.7	31
8	Effects of microfluidisation process on the amounts and distribution of encapsulated and non-encapsulated α -tocopherol microcapsules obtained by spray drying. <i>Food Research International</i> , 2014, 63, 2-8.	2.9	25
9	Encapsulation of <i>Lactobacillus fermentum</i> K73 by Refractance Window drying. <i>Scientific Reports</i> , 2019, 9, 5625.	1.6	25
10	In-vitro digestion of high-oleic palm oil nanoliposomes prepared with unpurified soy lecithin: Physical stability and nano-liposome digestibility. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2019, 578, 123603.	2.3	24
11	Stability of low-fat oil in water emulsions obtained by ultra turrax, rotor-stator and ultrasound homogenization methods. <i>International Journal of Gastronomy and Food Science</i> , 2018, 13, 58-64.	1.3	22
12	Stability and antimicrobial activity of eucalyptus essential oil emulsions. <i>Food Science and Technology International</i> , 2019, 25, 24-37.	1.1	21
13	Effect of amplitude and pulse in low frequency ultrasound on oil/water emulsions. <i>DYNA (Colombia)</i> , 2016, 83, 63.	0.2	18
14	Changes of the water-holding capacity and microstructure of pangasius and tilapia surimi gels using different stabilizers and processing methods. <i>Food Science and Technology International</i> , 2016, 22, 68-78.	1.1	18
15	In-vitro digestion of whey protein- and soy lecithin-stabilized High Oleic Palm Oil emulsions. <i>Journal of Food Engineering</i> , 2020, 278, 109918.	2.7	18
16	Encapsulation of citrulline extract from watermelon (<i>Citrullus lanatus</i>) by-product using spray drying. <i>Powder Technology</i> , 2021, 385, 455-465.	2.1	18
17	Effect of homogenization methods on the physical stability of nutrition grade nanoliposomes used for encapsulating high oleic palm oil. <i>LWT - Food Science and Technology</i> , 2020, 118, 108801.	2.5	17
18	Combination of freeze concentration and spray drying for the production of feijoa (<i>Acca sellowiana</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	2.1	16

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19	Edible gelatin-based nanofibres loaded with oil encapsulating high-oleic palm oil emulsions. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2020, 595, 124673.	2.3	15
20	Ice morphology modification and solute recovery improvement by heating and annealing during block freeze-concentration of coffee extracts. <i>Journal of Food Engineering</i> , 2016, 189, 72-81.	2.7	14
21	Effect of porous structure and spreading pressure on the storage stability of red onion microcapsules produced by spray freezing into liquid cryogenic and spray drying. <i>Journal of Food Engineering</i> , 2019, 245, 65-72.	2.7	13
22	Sublimation conditions as critical factors during freeze-dried probiotic powder production. <i>Drying Technology</i> , 2020, 38, 333-349.	1.7	13
23	Multifunctional Role of the Whey Culture Medium in the Spray-Drying Microencapsulation of Lactic Acid Bacteria. <i>Food Technology and Biotechnology</i> , 2018, 56, 381-397.	0.9	12
24	Rheological evaluation of gelation during thermal treatments in block freeze concentration of coffee extract. <i>Journal of Food Engineering</i> , 2019, 242, 76-83.	2.7	11
25	Fractal surface analysis and thermodynamic properties of moisture sorption of calcium sucrose powders. <i>Drying Technology</i> , 2018, 36, 1128-1141.	1.7	10
26	Managing the lionfish: influence of high intensity ultrasound and binders on textural and sensory properties of lionfish (<i>Pterois volitans</i>) surimi patties. <i>Journal of Food Science and Technology</i> , 2019, 56, 2167-2174.	1.4	9
27	Effect of the carrier material, drying technology and dissolution media on the viability of <i>Lactobacillus fermentum</i> K73 during simulated gastrointestinal transit. <i>Food and Function</i> , 2020, 11, 2339-2348.	2.1	9
28	Influence of Milk Whey on High-Oleic Palm Oil Nanoemulsions: Powder Production, Physical and Release Properties. <i>Food Biophysics</i> , 2017, 12, 439-450.	1.4	8
29	Evaluating gelling-agent mixtures as potential substitutes for bacteriological agar: an approach by mixture design. <i>DYNA (Colombia)</i> , 2019, 86, 171-176.	0.2	7
30	Effect of pumping and atomisation on the stability of oil/water emulsions. <i>Journal of Food Engineering</i> , 2022, 327, 111056.	2.7	7
31	Development and characterization of <i>Sechium edule</i> starch and polyvinyl alcohol nanofibers obtained by electrospinning. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2022, 649, 129456.	2.3	7
32	Water droplet spreading and recoiling upon contact with thick compact maltodextrin agglomerates. <i>Journal of the Science of Food and Agriculture</i> , 2011, 91, 2594-2600.	1.7	6
33	Optimization of the production and stress resistance of the probiotic <i>Lactobacillus fermentum</i> K73 in a submerged bioreactor using a whey-based culture medium. <i>CYTA - Journal of Food</i> , 2018, 16, 1064-1070.	0.9	6
34	Hydrolysed Gelatin-Derived, Solvent-Free, Electrospun Nanofibres for Edible Applications: Physical, Chemical and Thermal Behaviour. <i>Food Biophysics</i> , 2020, 15, 133-142.	1.4	5
35	EFFECT OF TWO-FLUID NOZZLES ON THE STABILITY CHARACTERISTICS OF EMULSIONS PREPARED BY A HIGH-ENERGY METHOD (MICROFLUIDIZATION). <i>Revista Mexicana De Ingeniera Quimica</i> , 2018, 18, 165-180.	0.2	4
36	Caracterización morfológica de estructuras florales de <i>Tagetes erecta</i> L. y <i>Tagetes patula</i> L. (Asteraceae) utilizando análisis digital de imágenes y dimensión fractal. <i>Gayana - Botanica</i> , 2015, 72, 137-144.	0.3	3

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37	Role of Surfactants and Their Applications in Structured Nanosized Systems. Food Engineering Series, 2015, , 177-186.	0.3	3
38	Effect of borojo (<i>Borojoa patinoi</i> Cuatrecasas) three-phase composition and gum arabic on the glass transition temperature. Journal of the Science of Food and Agriculture, 2016, 96, 1027-1036.	1.7	3
39	Design of high-oleic palm oil nanoemulsions suitable for drying in refractance window. Journal of Food Processing and Preservation, 2021, 45, .	0.9	2
40	Development of a Combined Temperature and pH Model and the Use of Bioprotectants to Control of <i>Mucor circinelloides</i> . American Journal of Food Technology, 2015, 11, 21-28.	0.2	2
41	Control of spoilage fungi in yogurt using MicroGARD 200, Lyofast-FPR2 and HOLDBAC-YMC as bioprotectants. International Journal of Food Engineering, 2020, 16, .	0.7	2
42	Compound distribution, structural analysis and nanomechanical properties of nanofibers loaded with high-oleic palm oil nanoemulsions for packaging application. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2022, 636, 128148.	2.3	1
43	Whey as Food-Grade Culture Medium on an Industrial Scale That Protects Probiotics During In Vitro Digestion. Frontiers in Food Science and Technology, 2022, 2, .	1.2	1
44	Chemical Characterization of Quality-Related Compounds in Cocoa Matrices: An Overview of Analytical Methods Applied for Their Analysis. Critical Reviews in Analytical Chemistry, 2021, , 1-29.	1.8	0