MarÃ-a Ximena Quintanilla-Carvajal

List of Publications by Year
in descending order

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	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
2	Effect of pumping and atomisation on the stability of oil/water emulsions. Journal of Food Engineering, 2022, 327, 111056.	2.7	7
3	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
4	Development and characterization of Sechium edule starch and polyvinyl alcohol nanofibers obtained by electrospinning. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2022, 649, 129456.	2.3	7
5	Design of highâ€oleic palm oil nanoemulsions suitable for drying in refractance windowâ„¢. Journal of Food Processing and Preservation, 2021, 45, .	0.9	2
6	Encapsulation of citrulline extract from watermelon (Citrullus lanatus) by-product using spray drying. Powder Technology, 2021, 385, 455-465.	2.1	18
7	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
8	Sublimation conditions as critical factors during freeze-dried probiotic powder production. Drying Technology, 2020, 38, 333-349.	1.7	13
9	Hydrolysed Gelatin-Derived, Solvent-Free, Electrospun Nanofibres for Edible Applications: Physical, Chemical and Thermal Behaviour. Food Biophysics, 2020, 15, 133-142.	1.4	5
10	Effect of homogenization methods on the physical stability of nutrition grade nanoliposomes used for encapsulating high oleic palm oil. LWT - Food Science and Technology, 2020, 118, 108801.	2.5	17
11	In-vitro digestion of whey protein- and soy lecithin-stabilized High Oleic Palm Oil emulsions. Journal of Food Engineering, 2020, 278, 109918.	2.7	18
12	Edible gelatin-based nanofibres loaded with oil encapsulating high-oleic palm oil emulsions. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2020, 595, 124673.	2.3	15
13	Effect of the carrier material, drying technology and dissolution media on the viability of Lactobacillus fermentum K73 during simulated gastrointestinal transit. Food and Function, 2020, 11, 2339-2348.	2.1	9
14	Control of spoilage fungi in yogurt using MicroGARD 200â„¢, Lyofast-FPR2â„¢ and HOLDBAC-YMCâ„¢ as bioprotectants. International Journal of Food Engineering, 2020, 16, .	0.7	2
15	Rheological evaluation of gelation during thermal treatments in block freeze concentration of coffee extract. Journal of Food Engineering, 2019, 242, 76-83.	2.7	11
16	Stability and antimicrobial activity of eucalyptus essential oil emulsions. Food Science and Technology International, 2019, 25, 24-37.	1.1	21
17	In-vitro digestion of high-oleic palm oil nanoliposomes prepared with unpurified soy lecithin: Physical stability and nano-liposome digestibility. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2019, 578, 123603.	2.3	24
18	Managing the lionfish: influence of high intensity ultrasound and binders on textural and sensory properties of lionfish (Pterois volitans) surimi patties. Journal of Food Science and Technology, 2019, 56, 2167-2174.	1.4	9

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19	Encapsulation of Lactobacillus fermentum K73 by Refractance Window drying. Scientific Reports, 2019, 9, 5625.	1.6	25
20	Use of electrospinning technique to produce nanofibres for food industries: A perspective from regulations to characterisations. Trends in Food Science and Technology, 2019, 85, 92-106.	7.8	79
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. Journal of Food Engineering, 2019, 245, 65-72.	2.7	13
22	Combination of freeze concentration and spray drying for the production of feijoa (Acca sellowiana) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	2.1	16
23	Evaluating gelling-agent mixtures as potential substitutes for bacteriological agar: an approach by mixture design. DYNA (Colombia), 2019, 86, 171-176.	0.2	7
24	Physical, thermal and thermodynamical study of high oleic palm oil nanoemulsions. Food Chemistry, 2018, 256, 62-70.	4.2	42
25	Fractal surface analysis and thermodynamic properties of moisture sorption of calciumâ€“sucrose powders. Drying Technology, 2018, 36, 1128-1141.	1.7	10
26	Optimization of the production and stress resistance of the probioticLactobacillus fermentumK73 in a submerged bioreactor using a whey-based culture medium. CYTA - Journal of Food, 2018, 16, 1064-1070.	0.9	6
27	Multifunctional Role of the Whey Culture Medium in the Spray-Drying Microencapsulation of Lactic Acid Bacteria. Food Technology and Biotechnology, 2018, 56, 381-397.	0.9	12
28	Stability of low-fat oil in water emulsions obtained by ultra turrax, rotor-stator and ultrasound homogenization methods. International Journal of Gastronomy and Food Science, 2018, 13, 58-64.	1.3	22
29	EFFECT OF TWO-FLUID NOZZLES ON THE STABILITY CHARACTERISTICS OF EMULSIONS PREPARED BY A HIGH-ENERGY METHOD (MICROFLUIDIZATION). Revista Mexicana De Ingeniera Quimica, 2018, 18, 165-180.	0.2	4
30	Influence of Milk Whey on High-Oleic Palm Oil Nanoemulsions: Powder Production, Physical and Release Properties. Food Biophysics, 2017, 12, 439-450.	1.4	8
31	Effect of amplitude and pulse in low frequency ultrasound on oil/water emulsions. DYNA (Colombia), 2016, 83, 63.	0.2	18
32	Effect of borojo (Borojoa patinoi Cuatrecasas) threeâ€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
33	Production of high-oleic palm oil nanoemulsions by high-shear homogenization (microfluidization). Innovative Food Science and Emerging Technologies, 2016, 35, 75-85.	2.7	70
34	Ice morphology modification and solute recovery improvement by heating and annealing during block freeze-concentration of coffee extracts. Journal of Food Engineering, 2016, 189, 72-81.	2.7	14
35	Changes of the water-holding capacity and microstructure of panga and tilapia surimi gels using different stabilizers and processing methods. Food Science and Technology International, 2016, 22, 68-78.	1.1	18
36	CaracterizaciÃ³n morfomÃ©trica de estructuras florales de Tagetes erecta L. y Tagetes patula L. (Asteraceae) utilizando anÃ¡lisis digital de imÃ¡genes y dimensiÃ³n fractal. Gayana - Botanica, 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	Volatile compounds, sensory quality and ice morphology in falling-film and block freeze concentration of coffee extract. Journal of Food Engineering, 2015, 166, 64-71.	2.7	44
39	Use of image analysis to evaluate the effect of high hydrostatic pressure and pasteurization as preservation treatments on the microstructure of red sweet pepper. Innovative Food Science and Emerging Technologies, 2015, 27, 69-78.	2.7	31
40	Moisture adsorption isotherms of the borojÃ³ fruit (Borojoa patinoi. Cuatrecasas) and gum arabic powders. Food and Bioproducts Processing, 2015, 94, 187-198.	1.8	35
41	Development of a Combined Temperature and pH Model and the Use of Bioprotectants to Control of Mucor circinelloides. American Journal of Food Technology, 2015, 11, 21-28.	0.2	2
42	Effects of microfluidisation process on the amounts and distribution of encapsulated and non-encapsulated Î±-tocopherol microcapsules obtained by spray drying. Food Research International, 2014, 63, 2-8.	2.9	25
43	Water droplet spreading and recoiling upon contact with thickâ€“compact maltodextrin agglomerates. Journal of the Science of Food and Agriculture, 2011, 91, 2594-2600.	1.7	6
44	Nanoencapsulation: A New Trend in Food Engineering Processing. Food Engineering Reviews, 2010, 2, 39-50.	3.1	185