Laura Salvia Trujillo

List of Publications by Year
in descending order

63 papers	4,819 citations	117453 34 h-index	118652 62 g-index
64 all docs	64 docs citations	64 times ranked	4357 citing authors

#	Article	IF	Citations
1	Influence of particle size on lipid digestion and Î²-carotene bioaccessibility in emulsions and nanoemulsions. Food Chemistry, 2013, 141, 1472-1480.	4.2	489
2	Edible films from essential-oil-loaded nanoemulsions: Physicochemical characterization and antimicrobial properties. Food Hydrocolloids, 2015, 47, 168-177.	5.6	471
3	Physicochemical characterization and antimicrobial activity of food-grade emulsions and nanoemulsions incorporating essential oils. Food Hydrocolloids, 2015, 43, 547-556.	5.6	299
4	Use of antimicrobial nanoemulsions as edible coatings: Impact on safety and quality attributes of fresh-cut Fuji apples. Postharvest Biology and Technology, 2015, 105, 8-16.	2.9	282
5	Edible Nanoemulsions as Carriers of Active Ingredients: A Review. Annual Review of Food Science and Technology, 2017, 8, 439-466.	5.1	207
6	Modulating Î²-carotene bioaccessibility by controlling oil composition and concentration in edible nanoemulsions. Food Chemistry, 2013, 139, 878-884.	4.2	197
7	Effect of processing parameters on physicochemical characteristics of microfluidized lemongrass essential oil-alginate nanoemulsions. Food Hydrocolloids, 2013, 30, 401-407.	5.6	180
8	Lipid digestion, micelle formation and carotenoid bioaccessibility kinetics: Influence of emulsion droplet size. Food Chemistry, 2017, 229, 653-662.	4.2	168
9	Long-term stability of food-grade nanoemulsions from high methoxyl pectin containing essential oils. Food Hydrocolloids, 2016, 52, 438-446.	5.6	166
10	Impact of microfluidization or ultrasound processing on the antimicrobial activity against Escherichia coli of lemongrass oil-loaded nanoemulsions. Food Control, 2014, 37, 292-297.	2.8	138
11	Droplet size and composition of nutraceutical nanoemulsions influences bioavailability of long chain fatty acids and Coenzyme Q10. Food Chemistry, 2014, 156, 117-122.	4.2	133
12	Emulsion stabilizing properties of citrus pectin and its interactions with conventional emulsifiers in oil-in-water emulsions. Food Hydrocolloids, 2018, 85, 144-157.	5.6	116
13	Enhancing Nutraceutical Performance Using Excipient Foods: Designing Food Structures and Compositions to Increase Bioavailability. Comprehensive Reviews in Food Science and Food Safety, 2015, 14, 824-847.	5.9	108
14	Impact of high intensity pulsed electric field on antioxidant properties and quality parameters of a fruit juiceâ€"soymilk beverage in chilled storage. LWT - Food Science and Technology, 2010, 43, 872-881.	2.5	106
15	In vitro and in vivo study of fucoxanthin bioavailability from nanoemulsion-based delivery systems: Impact of lipid carrier type. Journal of Functional Foods, 2015, 17, 293-304.	1.6	103
16	Excipient Nanoemulsions for Improving Oral Bioavailability of Bioactives. Nanomaterials, 2016, 6, 17.	1.9	101
17	Changes on phenolic and carotenoid composition of high intensity pulsed electric field and thermally treated fruit juiceâ€"soymilk beverages during refrigerated storage. Food Chemistry, 2011, 129, 982-990.	4.2	98
18	Antimicrobial activity of nanoemulsions containing essential oils and high methoxyl pectin during long-term storage. Food Control, 2017, 77, 131-138.	2.8	98

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19	Enhancement of lycopene bioaccessibility from tomato juice using excipient emulsions: Influence of lipid droplet size. Food Chemistry, 2016, 210, 295-304.	4.2	94
20	Kinetic approach to study the relation between in vitro lipid digestion and carotenoid bioaccessibility in emulsions with different oil unsaturation degree. Journal of Functional Foods, 2018, 41, 135-147.	1.6	91
21	Emulsion stability during gastrointestinal conditions effects lipid digestion kinetics. Food Chemistry, 2018, 246, 179-191.	4.2	87
22	Physicochemical Characterization of Lemongrass Essential Oilâ€"Alginate Nanoemulsions: Effect of Ultrasound Processing Parameters. Food and Bioprocess Technology, 2013, 6, 2439-2446.	2.6	81
23	Influence of an anionic polysaccharide on the physical and oxidative stability of omega-3 nanoemulsions: Antioxidant effects of alginate. Food Hydrocolloids, 2016, 52, 690-698.	5.6	68
24	The influence of lipid droplet size on the oral bioavailability of vitamin D₂encapsulated in emulsions: an in vitro and in vivo study. Food and Function, 2017, 8, 767-777.	2.1	54
25	Pectin influences the kinetics of in vitro lipid digestion in oil-in-water emulsions. Food Chemistry, 2018, 262, 150-161.	4.2	50
26	Comparative study on lipid digestion and carotenoid bioaccessibility of emulsions, nanoemulsions and vegetable-based in situ emulsions. Food Hydrocolloids, 2019, 87, 119-128.	5.6	47
27	Influence of essential oils and pectin on nanoemulsion formulation: AÂternary phase experimental approach. Food Hydrocolloids, 2018, 81, 209-219.	5.6	46
28	Structurally modified pectin for targeted lipid antioxidant capacity in linseed/sunflower oil-in-water emulsions. Food Chemistry, 2018, 241, 86-96.	4.2	46
29	Lipid nanoparticles with fats or oils containing Î²-carotene: Storage stability and in vitro digestibility kinetics. Food Chemistry, 2019, 278, 396-405.	4.2	46
30	Microbial and enzymatic stability of fruit juice-milk beverages treated by high intensity pulsed electric fields or heat during refrigerated storage. Food Control, 2011, 22, 1639-1646.	2.8	45
31	Isoflavone profile of a high intensity pulsed electric field or thermally treated fruit juice-soymilk beverage stored under refrigeration. Innovative Food Science and Emerging Technologies, 2010, 11, 604-610.	2.7	38
32	Interactions between citrus pectin and Zn2+ or Ca2+ and associated inÂvitro Zn2+ bioaccessibility as affected by degree of methylesterification and blockiness. Food Hydrocolloids, 2018, 79, 319-330.	5.6	38
33	Improvement of Î²-Carotene Bioaccessibility from Dietary Supplements Using Excipient Nanoemulsions. Journal of Agricultural and Food Chemistry, 2016, 64, 4639-4647.	2.4	37
34	The lipid type affects the in vitro digestibility and Î²-carotene bioaccessibility of liquid or solid lipid nanoparticles. Food Chemistry, 2020, 311, 126024.	4.2	36
35	Modulating Biopolymer Electrical Charge to Optimize the Assembly of Edible Multilayer Nanofilms by the Layer-by-Layer Technique. Biomacromolecules, 2015, 16, 2895-2903.	2.6	35
36	<i>In vitro</i> Î²â€Carotene Bioaccessibility and Lipid Digestion in Emulsions: Influence of Pectin Type and Degree of Methylâ€Esterification. Journal of Food Science, 2016, 81, C2327-C2336.	1.5	32

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37	Impact of high intensity pulsed electric fields or heat treatments on the fatty acid and mineral profiles of a fruit juiceâ€“soymilk beverage during storage. Food Control, 2011, 22, 1975-1983.	2.8	30
38	Changes in Water-Soluble Vitamins and Antioxidant Capacity of Fruit Juiceâ€“Milk Beverages As Affected by High-Intensity Pulsed Electric Fields (HIPEF) or Heat during Chilled Storage. Journal of Agricultural and Food Chemistry, 2011, 59, 10034-10043.	2.4	29
39	Influence of Nanoemulsion Addition on the Stability of Conventional Emulsions. Food Biophysics, 2016, 11, 1-9.	1.4	26
40	Formulation of Antimicrobial Edible Nanoemulsions with Pseudo-Ternary Phase Experimental Design. Food and Bioprocess Technology, 2014, 7, 3022-3032.	2.6	23
41	Emulsion-Based Nanostructures for the Delivery of Active Ingredients in Foods. Frontiers in Sustainable Food Systems, 2018, 2, .	1.8	23
42	<i>In vitro</i> digestibility and release of a mango peel extract encapsulated within water-in-oil-in-water (W₁/O/W₂) emulsions containing sodium carboxymethyl cellulose. Food and Function, 2019, 10, 6110-6120.	2.1	23
43	Beverage Emulsions: Key Aspects of Their Formulation and Physicochemical Stability. Beverages, 2018, 4, 70.	1.3	22
44	Formation of Double (W1/O/W2) Emulsions as Carriers of Hydrophilic and Lipophilic Active Compounds. Food and Bioprocess Technology, 2019, 12, 422-435.	2.6	20
45	From single to multiresponse modelling of food digestion kinetics: The case of lipid digestion. Journal of Food Engineering, 2019, 260, 40-49.	2.7	19
46	Factors affecting the formation of highly concentrated emulsions and nanoemulsions. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2019, 578, 123577.	2.3	16
47	Protein/Polysaccharide Complexes to Stabilize Decane-in-Water Nanoemulsions. Food Biophysics, 2020, 15, 335-345.	1.4	16
48	Mineral and fatty acid profile of high intensity pulsed electric fields or thermally treated fruit juice-milk beverages stored under refrigeration. Food Control, 2017, 80, 236-243.	2.8	14
49	InÂvitro digestibility kinetics of oil-in-water emulsions structured by water-soluble pectin-protein mixtures from vegetable purÃ©es. Food Hydrocolloids, 2018, 80, 231-244.	5.6	14
50	Interfacial activity of phenolic-rich extracts from avocado fruit waste: Influence on the colloidal and oxidative stability of emulsions and nanoemulsions. Innovative Food Science and Emerging Technologies, 2021, 69, 102665.	2.7	14
51	Process-induced water-soluble biopolymers from broccoli and tomato purÃ©es: Their molecular structure in relation to their emulsion stabilizing capacity. Food Hydrocolloids, 2018, 81, 312-327.	5.6	12
52	High intensity pulsed electric fields or thermal treatments effects on the amino acid profile of a fruit juice-soymilk beverage during refrigeration storage. Innovative Food Science and Emerging Technologies, 2012, 16, 47-53.	2.7	10
53	Layer-by-Layer Assembly of Food-Grade Alginate/Chitosan Nanolaminates: Formation and Physicochemical Characterization. Food Biophysics, 2017, 12, 299-308.	1.4	10
54	Emulsion gels and oil-filled aerogels as curcumin carriers: Nanostructural characterization of gastrointestinal digestion products. Food Chemistry, 2022, 387, 132877.	4.2	10

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55	Antimicrobial Kinetics of Nanoemulsions Stabilized with Protein:Pectin Electrostatic Complexes. Food and Bioprocess Technology, 2020, 13, 1893-1907.	2.6	9
56	Incorporation of antimicrobial nanoemulsions into complex foods: A case study in an apple juice-based beverage. LWT - Food Science and Technology, 2021, 141, 110926.	2.5	9
57	Effects of High Intensity Pulsed Electric Fields or Thermal Pasteurization and Refrigerated Storage on Antioxidant Compounds of Fruit Juice-Milk Beverages. Part I: Phenolic Acids and Flavonoids. Journal of Food Processing and Preservation, 2017, 41, e12912.	0.9	6
58	Effects of High Intensity Pulsed Electric Fields or Thermal Treatments and Refrigerated Storage on Antioxidant Compounds of Fruit Juice-Milk Beverages. Part II: Carotenoids. Journal of Food Processing and Preservation, 2017, 41, e13143.	0.9	6
59	Lipid Digestibility and Polyphenols Bioaccessibility of Oil-in-Water Emulsions Containing Avocado Peel and Seed Extracts as Affected by the Presence of Low Methoxyl Pectin. Foods, 2021, 10, 2193.	1.9	6
60	Fabrication of edible solid lipid nanoparticle from beeswax/propolis wax by spontaneous emulsification: Optimization, characterization and stability. Food Chemistry, 2022, 387, 132934.	4.2	6
61	Influence of lipid nanoparticle physical state on Î²-carotene stability kinetics under different environmental conditions. Food and Function, 2021, 12, 840-851.	2.1	5
62	Formation and Stabilization of W1/O/W2 Emulsions with Gelled Lipid Phases. Molecules, 2021, 26, 312.	1.7	5
63	Nanoemulsion design for the delivery of omega-3 fatty acids. , 2021, , 295-319.		1