

Julia Fuente-Feria

List of Publications by Year in descending order

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docs citations

20
times ranked

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citing authors

#	ARTICLE	IF	CITATIONS
1	Rheological properties and surface tension of Acacia tortuosa gum exudate aqueous dispersions. Carbohydrate Polymers, 2007, 70, 198-205.	5.1	43
2	Monostearin monolayers spread on aqueous solutions containing ethanol. Journal of Colloid and Interface Science, 1992, 154, 146-159.	5.0	40
3	The Effect of Sugars on Monostearin Monolayers. Journal of Colloid and Interface Science, 1993, 157, 343-354.	5.0	36
4	Destabilization of Monoglyceride Monolayers at the Air-Aqueous Subphase Interface. 1. Kinetics. Langmuir, 1994, 10, 2317-2324.	1.6	34
5	Destabilization of Monoglyceride Monolayers at the Air-Aqueous Subphase Interface. 2. The Role of Film Elasticity. Langmuir, 1995, 11, 2090-2097.	1.6	23
6	Interfacial/foaming properties and antioxidant activity of a silkworm (Bombyx mori) pupae protein concentrate. Food Hydrocolloids, 2020, 103, 105645.	5.6	19
7	The importance of the monolayer structure in bidimensional miscibility in mixed films. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 1998, 143, 477-490.	2.3	15
8	Fatty acid films spread on aqueous solutions of compounds containing alcohol radicals: Structure and stability. Journal of Colloid and Interface Science, 1992, 148, 223-230.	5.0	13
9	Interactions of Ethanol in Subphase with Monostearin-Distearin Mixed Monolayers. Langmuir, 1995, 11, 2163-2172.	1.6	13
10	Surface tension and rheology of aqueous dispersed systems containing a new hydrophobically modified polymer and surfactants. International Journal of Pharmaceutics, 2008, 347, 45-53.	2.6	11
11	Binary mixture of monostearin-distearin monolayers at the air-water interface. AIChE Journal, 1995, 41, 1955-1963.	1.8	10
12	Mixed monolayers of acylglycerols on sugar aqueous solutions. AIChE Journal, 1996, 42, 1416-1424.	1.8	9
13	The effect of the subphase composition on monostearin-distearin mixed monolayers. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 1995, 104, 29-40.	2.3	8
14	Influence of the presence of monoglyceride on the interfacial properties of wheat gluten. Journal of the Science of Food and Agriculture, 2010, 90, 1688-1694.	1.7	3
15	Monocapas de Ácidos grasos. I. Ácido esteárico sobre disoluciones acuosas de etanol. Grasas Y Aceites, 1991, 42, 114-120.	0.3	3
16	Influence of the presence of monoglyceride on the interfacial properties of soy protein isolate. Journal of the Science of Food and Agriculture, 2012, 92, 2618-2623.	1.7	2
17	Effect of Pectin, Starch, and Locust Bean Gum on the Interfacial Activity of Monostearin and β -Lactoglobulin. Journal of Food Science, 2012, 77, C353-8.	1.5	2
18	Monocapas de Ácidos grasos. II. Ácido esteárico sobre disoluciones acuosas que contienen solutos con grupos funcionales alcohólicos. Grasas Y Aceites, 1991, 42, 220-229.	0.3	2

#	ARTICLE	IF	CITATIONS
19	Electrospun fibers based on porcine plasma: a rheological and morphological study. Iranian Polymer Journal (English Edition), 2021, 30, 723-735.	1.3	1
20	Monocapas de Ácidos grasos. III. Ácidos palmítico, láurico y oleico sobre disoluciones acuosas que contienen solutos con grupos funcionales alcohólicos. Grasas Y Aceites, 1991, 42, 339-348.	0.3	1