

Fabio Valoppi

List of Publications by Year in descending order

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32
papers

798
citations

567281

15
h-index

501196

28
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32
all docs

32
docs citations

32
times ranked

829
citing authors

#	ARTICLE	IF	CITATIONS
1	Potential application of pomegranate seed oil oleogels based on monoglycerides, beeswax and propolis wax as partial substitutes of palm oil in functional chocolate spread. <i>LWT - Food Science and Technology</i> , 2017, 86, 523-529.	5.2	119
2	Exploitation of κ -carrageenan aerogels as template for edible oleogel preparation. <i>Food Hydrocolloids</i> , 2017, 71, 68-75.	10.7	110
3	Influence of oil type on formation, structure, thermal, and physical properties of monoglyceride-based organogel. <i>European Journal of Lipid Science and Technology</i> , 2017, 119, 1500549.	1.5	79
4	Effect of palm oil replacement with monoglyceride organogel and hydrogel on sweet bread properties. <i>Food Research International</i> , 2013, 51, 596-602.	6.2	54
5	Structure and physical properties of oleogels containing peanut oil and saturated fatty alcohols. <i>European Journal of Lipid Science and Technology</i> , 2017, 119, 1600252.	1.5	36
6	Efficient management of the water resource in the fresh-cut industry: Current status and perspectives. <i>Trends in Food Science and Technology</i> , 2015, 46, 286-294.	15.1	33
7	Combined high-power ultrasound and high-pressure homogenization nanoemulsification: The effect of energy density, oil content and emulsifier type and content. <i>Food Research International</i> , 2018, 107, 700-707.	6.2	32
8	Pomegranate seed oil organogels structured by propolis wax, beeswax, and their mixture. <i>European Journal of Lipid Science and Technology</i> , 2017, 119, 1700032.	1.5	31
9	Lignin-Rich PHWE Hemicellulose Extracts Responsible for Extended Emulsion Stabilization. <i>Frontiers in Chemistry</i> , 2019, 7, 871.	3.6	31
10	Centrifugal fractionation of softwood extracts improves the biorefinery workflow and yields functional emulsifiers. <i>Green Chemistry</i> , 2019, 21, 4691-4705.	9.0	27
11	Controlling oleogel crystallization using ultrasonic standing waves. <i>Scientific Reports</i> , 2020, 10, 14448.	3.3	26
12	Spruce galactoglucomannan-stabilized emulsions as essential fatty acid delivery systems for functionalized drinkable yogurt and oat-based beverage. <i>European Food Research and Technology</i> , 2019, 245, 1387-1398.	3.3	23
13	Phase Transition and Polymorphic Behavior of Binary Systems Containing Fatty Alcohols and Peanut Oil. <i>Crystal Growth and Design</i> , 2016, 16, 4209-4215.	3.0	21
14	Inactivation of mushroom polyphenoloxidase in model systems exposed to high-pressure carbon dioxide. <i>Journal of Supercritical Fluids</i> , 2016, 107, 669-675.	3.2	18
15	Development of Transparent Curcumin Loaded Microemulsions by Phase Inversion Temperature (PIT) Method: Effect of Lipid Type and Physical State on Curcumin Stability. <i>Food Biophysics</i> , 2017, 12, 45-51.	3.0	18
16	Time-dependent self-association of spruce galactoglucomannans depends on pH and mechanical shearing. <i>Food Hydrocolloids</i> , 2020, 102, 105607.	10.7	17
17	β -Carotene degradation kinetics as affected by fat crystal network and solid/liquid ratio. <i>Food Research International</i> , 2018, 105, 599-604.	6.2	14
18	Mutual effect of fat and β -carotene on fat crystal network structure and carotenoid bleaching. <i>Food Research International</i> , 2014, 66, 257-263.	6.2	12

#	ARTICLE	IF	CITATIONS
19	Valorization of Native Soluble and Insoluble Oat Side Streams for Stable Suspensions and Emulsions. Food and Bioprocess Technology, 2021, 14, 751-764.	4.7	11
20	Addressing criticalities in the INFOGEST static in vitro digestion protocol for oleogel analysis. Food Research International, 2022, 160, 111633.	6.2	10
21	Structural and viscoelastic characterization of ternary mixtures of sunflower oil, saturated monoglycerides and aqueous phases containing different bases. Food Research International, 2015, 74, 224-230.	6.2	9
22	Omega-3 Enriched Biscuits with Low Levels of Heat-Induced Toxicants: Effect of Formulation and Baking Conditions. Food and Bioprocess Technology, 2016, 9, 232-242.	4.7	9
23	Compositional Phase Diagram, Rheological and Structural Properties of Systems Containing UHT Skim Milk, Sunflower Oil, Saturated Monoglycerides and Co-Surfactants. Food Biophysics, 2015, 10, 94-102.	3.0	8
24	Inhibition of lipid autoxidation by vegetable waxes. Food and Function, 2020, 11, 6215-6225.	4.6	8
25	Fabrication of Transparent Lemon Oil Loaded Microemulsions by Phase Inversion Temperature (PIT) Method: Effect of Oil Phase Composition and Stability after Dilution. Food Biophysics, 2017, 12, 244-249.	3.0	7
26	Microemulsions as delivery systems of lemon oil and β -carotene into beverages: stability test under different light conditions. Journal of the Science of Food and Agriculture, 2019, 99, 7016-7020.	3.5	7
27	Practical scale modification of oleogels by ultrasonic standing waves. Ultrasonics Sonochemistry, 2022, 85, 105970.	8.2	7
28	Size-dependent filling effect of crystalline celluloses in structural engineering of composite oleogels. LWT - Food Science and Technology, 2022, 160, 113331.	5.2	7
29	Stearyl Alcohol Oleogels. , 2018, , 219-234.		4
30	Ultrasonic standing wave chamber for engineering microstructures of water- and lipid-based materials. Engineering Research Express, 2021, 3, 016002.	1.6	4
31	Oleogels and Organogels: A Promising Tool for New Functionalities. Gels, 2022, 8, 349.	4.5	4
32	Automated image analysis method for oil-release test of lipid-based materials. MethodsX, 2021, 8, 101447.	1.6	2