

Fabio Valoppi

List of Publications by Year in descending order

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32
papers

798
citations

567281

15
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501196

28
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32
all docs

32
docs citations

32
times ranked

829
citing authors

#	ARTICLE	IF	CITATIONS
1	Practical scale modification of oleogels by ultrasonic standing waves. <i>Ultrasonics Sonochemistry</i> , 2022, 85, 105970.	8.2	7
2	Size-dependent filling effect of crystalline celluloses in structural engineering of composite oleogels. <i>LWT - Food Science and Technology</i> , 2022, 160, 113331.	5.2	7
3	Oleogels and Organogels: A Promising Tool for New Functionalities. <i>Gels</i> , 2022, 8, 349.	4.5	4
4	Addressing criticalities in the INFOGEST static in vitro digestion protocol for oleogel analysis. <i>Food Research International</i> , 2022, 160, 111633.	6.2	10
5	Automated image analysis method for oil-release test of lipid-based materials. <i>MethodsX</i> , 2021, 8, 101447.	1.6	2
6	Valorization of Native Soluble and Insoluble Oat Side Streams for Stable Suspensions and Emulsions. <i>Food and Bioprocess Technology</i> , 2021, 14, 751-764.	4.7	11
7	Ultrasonic standing wave chamber for engineering microstructures of water- and lipid-based materials. <i>Engineering Research Express</i> , 2021, 3, 016002.	1.6	4
8	Time-dependent self-association of spruce galactoglucomannans depends on pH and mechanical shearing. <i>Food Hydrocolloids</i> , 2020, 102, 105607.	10.7	17
9	Controlling oleogel crystallization using ultrasonic standing waves. <i>Scientific Reports</i> , 2020, 10, 14448.	3.3	26
10	Inhibition of lipid autoxidation by vegetable waxes. <i>Food and Function</i> , 2020, 11, 6215-6225.	4.6	8
11	Centrifugal fractionation of softwood extracts improves the biorefinery workflow and yields functional emulsifiers. <i>Green Chemistry</i> , 2019, 21, 4691-4705.	9.0	27
12	Microemulsions as delivery systems of lemon oil and β -carotene into beverages: stability test under different light conditions. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 7016-7020.	3.5	7
13	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
14	Lignin-Rich PHWE Hemicellulose Extracts Responsible for Extended Emulsion Stabilization. <i>Frontiers in Chemistry</i> , 2019, 7, 871.	3.6	31
15	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
16	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
17	Stearyl Alcohol Oleogels. , 2018, , 219-234.		4
18	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

#	ARTICLE	IF	CITATIONS
19	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
20	Fabrication of Transparent Lemon Oil Loaded Microemulsions by Phase Inversion Temperature (PIT) Method: Effect of Oil Phase Composition and Stability after Dilution. <i>Food Biophysics</i> , 2017, 12, 244-249.	3.0	7
21	Exploitation of λ -carrageenan aerogels as template for edible oleogel preparation. <i>Food Hydrocolloids</i> , 2017, 71, 68-75.	10.7	110
22	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
23	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
24	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
25	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
26	Omega-3 Enriched Biscuits with Low Levels of Heat-Induced Toxicants: Effect of Formulation and Baking Conditions. <i>Food and Bioprocess Technology</i> , 2016, 9, 232-242.	4.7	9
27	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
28	Structural and viscoelastic characterization of ternary mixtures of sunflower oil, saturated monoglycerides and aqueous phases containing different bases. <i>Food Research International</i> , 2015, 74, 224-230.	6.2	9
29	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
30	Compositional Phase Diagram, Rheological and Structural Properties of Systems Containing UHT Skim Milk, Sunflower Oil, Saturated Monoglycerides and Co-Surfactants. <i>Food Biophysics</i> , 2015, 10, 94-102.	3.0	8
31	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
32	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