Francesca Cuomo

List of Publications by Year
in descending order

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54 papers	1,499 citations	331642 21 h-index	330122 37 g-index
54 all docs	54 docs citations	54 times ranked	2275 citing authors

#	Article	IF	Citations
1	Polymer Capsules for Enzymatic Catalysis in Confined Environments. Catalysts, 2019, 9, 1.	3.5	201
2	In-vitro digestion of curcumin loaded chitosan-coated liposomes. Colloids and Surfaces B: Biointerfaces, 2018, 168, 29-34.	5.0	97
3	Rheological Characterization of Hydrogels from Alginate-Based Nanodispersion. Polymers, 2019, 11, 259.	4.5	82
4	Vesicle-Templated Layer-by-Layer Assembly for the Production of Nanocapsules. Langmuir, 2010, 26, 10555-10560.	3.5	65
5	Photocatalytic degradation of a model textile dye using Carbon-doped titanium dioxide and visible light. Journal of Water Process Engineering, 2017, 20, 71-77.	5.6	60
6	pH-responsive liposome-templated polyelectrolyte nanocapsules. Soft Matter, 2012, 8, 4415.	2.7	58
7	Role of emulsifier layer, antioxidants and radical initiators in the oxidation of olive oil-in-water emulsions. Food Research International, 2013, 50, 377-383.	6.2	53
8	Effect of the coexistence of sodium caseinate and Tween 20 as stabilizers of food emulsions at acidic pH. Colloids and Surfaces B: Biointerfaces, 2018, 168, 163-168.	5.0	53
9	Visible Light Caffeic Acid Degradation by Carbon-Doped Titanium Dioxide. Langmuir, 2015, 31, 3627-3634.	3.5	50
10	Quality Control of Fresh-Cut Apples after Coating Application. Foods, 2019, 8, 189.	4.3	47
11	Release of small hydrophilic molecules from polyelectrolyte capsules: Effect of the wall thickness. Journal of Colloid and Interface Science, 2015, 447, 211-216.	9.4	45
12	Effects of sulfate ions and slightly acidic pH conditions on Cr(VI) adsorption onto silica gelatin composite. Journal of Hazardous Materials, 2010, 173, 552-557.	12.4	39
13	Temperature dependence of calcium and magnesium induced caseinate precipitation in H2O and D2O. Food Chemistry, 2011, 126, 8-14.	8.2	33
14	Evidence of oleuropein degradation by olive leaf protein extract. Food Chemistry, 2015, 175, 568-574.	8.2	31
15	Loading and Protection of Hydrophilic Molecules into Liposome-Templated Polyelectrolyte Nanocapsules. Langmuir, 2014, 30, 7993-7999.	3.5	30
16	Nucleotides and nucleolipids derivatives interaction effects during multi-lamellar vesicles formation. Colloids and Surfaces B: Biointerfaces, 2008, 64, 184-193.	5.0	27
17	Quenching and Dequenching of Pyrene Fluorescence by Nucleotide Monophosphates in Cationic Micelles. Journal of Physical Chemistry B, 2008, 112, 7338-7344.	2.6	27
18	Quenching efficiency of pyrene fluorescence by nucleotide monophosphates in cationic micelles. Journal of Photochemistry and Photobiology A: Chemistry, 2009, 202, 21-27.	3.9	27

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19	Evidence for the role of hydrophobic forces on the interactions of nucleotide-monophosphates with cationic liposomes. Journal of Colloid and Interface Science, 2013, 410, 146-151.	9.4	26
20	Specific interactions between nucleolipid doped liposomes and DNA allow a more efficient polynucleotide condensation. Journal of Colloid and Interface Science, 2012, 365, 184-190.	9.4	25
21	Enhanced Curcumin Bioavailability through Nonionic Surfactant/Caseinate Mixed Nanoemulsions. Journal of Food Science, 2019, 84, 2584-2591.	3.1	25
22	Protective action of lemongrass essential oil on mucilage from chia (Salvia hispanica) seeds. Food Hydrocolloids, 2020, 105, 105860.	10.7	23
23	Templated globules â€" applications and perspectives. Advances in Colloid and Interface Science, 2014, 205, 124-133.	14.7	20
24	Fluorides decontamination by means of Aluminum polychloride based commercial coagulant. Journal of Water Process Engineering, 2018, 26, 182-186.	5.6	20
25	Effects of solvent and alkaline earth metals on the heat-induced precipitation process of sodium caseinate. Food Chemistry, 2013, 136, 266-272.	8.2	19
26	Nutritional and Technological Quality of High Protein Pasta. Foods, 2021, 10, 589.	4.3	19
27	Olive Mill Wastewater (OMW) Phenol Compounds Degradation by Means of a Visible Light Activated Titanium Dioxide-Based Photocatalyst. Zeitschrift Fur Physikalische Chemie, 2016, 230, 1269-1280.	2.8	17
28	Oligonucleotides and polynucleotides condensation onto liposome surface: Effects of the base and of the nucleotide length. Colloids and Surfaces B: Biointerfaces, 2013, 104, 239-244.	5.0	16
29	Catanionic Systems from Conversion of Nucleotides into Nucleo-Lipids. Langmuir, 2008, 24, 2348-2355.	3.5	15
30	Rheological Properties of Alginateâ€"Essential Oil Nanodispersions. Colloids and Interfaces, 2018, 2, 48.	2.1	15
31	Alginate Films Encapsulating Lemongrass Essential Oil as Affected by Spray Calcium Application. Colloids and Interfaces, 2019, 3, 58.	2.1	15
32	Antioxidant Effect of Vitamins in Olive Oil Emulsion. Colloids and Interfaces, 2020, 4, 23.	2.1	15
33	Use of Rhodotorula minuta Live Cells Hosted in Water-in-Oil Macroemulsion for Biotrasformation Reaction. Biotechnology Progress, 2006, 22, 689-695.	2.6	14
34	Principles of minimal wrecking and maximum separation of solid waste to innovate tanning industries and reduce their environmental impact: The case of paperboard manufacture. Journal of Cleaner Production, 2018, 174, 324-332.	9.3	14
35	Effect of additives on chia mucilage suspensions: A rheological approach. Food Hydrocolloids, 2020, 109, 106118.	10.7	14
36	Oral delivery of all-trans retinoic acid mediated by liposome carriers. Colloids and Surfaces B: Biointerfaces, 2021, 201, 111655.	5.0	14

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37	Cleaning of olive mill wastewaters by visible light activated carbon doped titanium dioxide. RSC Advances, 2015, 5, 85586-85591.	3.6	13
38	Influence of free fatty acid content on the oxidative stability of red palm oil. RSC Advances, 2016, 6, 101098-101104.	3.6	13
39	Determination of bisphenol A in red wine using a double vortexâ€“ultrasoundâ€assisted microextraction assay: Role of the interfacial properties. Biotechnology Progress, 2019, 35, e2780.	2.6	13
40	Structural characterization and physical ageing of mucilage from chia for food processing applications. Food Hydrocolloids, 2022, 129, 107614.	10.7	13
41	Sustainable Re-Use of Brewerâ€™s Spent Grain for the Production of High Protein and Fibre Pasta. Foods, 2022, 11, 642.	4.3	10
42	Polyadenylic acid binding on cationic liposomes doped with the non-ionic nucleolipid Lauroyl Uridine. Colloids and Surfaces B: Biointerfaces, 2011, 82, 277-282.	5.0	9
43	Temperature Effect on Rheological Behavior of Silicone Oils. A Model for the Viscous Heating. Journal of Physical Chemistry B, 2017, 121, 7048-7054.	2.6	9
44	Reaction mixtures based on the CTABâ€“Dodecyl Epoxideâ€“water microemulsion for the synthesis of novel Nucleo-Lipids. Colloids and Surfaces B: Biointerfaces, 2009, 70, 68-75.	5.0	8
45	Rheological and Nutritional Assessment of Dysphagiaâ€”Oriented New Food Preparations. Foods, 2021, 10, 663.	4.3	8
46	Design of a novel heating device for infusion fluids in vitrectomy. Applied Thermal Engineering, 2018, 128, 625-636.	6.0	7
47	Red Wine-Enriched Olive Oil Emulsions: Role of Wine Polyphenols in the Oxidative Stability. Colloids and Interfaces, 2019, 3, 59.	2.1	7
48	Progress in Colloid Delivery Systems for Protection and Delivery of Phenolic Bioactive Compounds: Two Study Casesâ€”Hydroxytyrosol and Curcumin. Molecules, 2022, 27, 921.	3.8	7
49	Adsorbent properties of olive mill wastes for chromate removal. Desalination and Water Treatment, 2015, 54, 275-283.	1.0	6
50	Natural radioactivity as an easy and quick parameter for describing the dynamic of the Planetary Boundary Layer. RSC Advances, 2015, 5, 57538-57549.	3.6	6
51	On the role of a coumarin derivative for sensing applications: Nucleotide identification using a micellar system. Journal of Colloid and Interface Science, 2016, 477, 8-15.	9.4	6
52	Physicochemical investigation of ultrasound effects on some steps of mink fur processing. A suggestion for improving the worker health and reducing the environmental impact. Journal of Cleaner Production, 2017, 143, 10-16.	9.3	6
53	Alkylation of complementary ribonucleotides in nanoreactors. Physical Chemistry Chemical Physics, 2013, 15, 586-595.	2.8	4
54	Nanoparticles from paper mills: A seasonal, numerical and morphological analysis. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2017, 532, 102-107.	4.7	3