Francesca Cuomo

List of Publications by Citations

53 papers	1,127 citations	20 h-index	31 g-index
54 ext. papers	1,313 ext. citations	5.9 avg, IF	4.88 L-index

#	Paper	IF	Citations
53	Polymer Capsules for Enzymatic Catalysis in Confined Environments. *Catalysts*, **2019**, 9, 1	4	148
52	Vesicle-templated layer-by-layer assembly for the production of nanocapsules. *Langmuir*, **2010**, 26, 10555-60	4	60
51	In-vitro digestion of curcumin loaded chitosan-coated liposomes. *Colloids and Surfaces B: Biointerfaces*, **2018**, 168, 29-34	6	60
50	pH-responsive liposome-templated polyelectrolyte nanocapsules. *Soft Matter*, **2012**, 8, 4415	3.6	54
49	Role of emulsifier layer, antioxidants and radical initiators in the oxidation of olive oil-in-water emulsions. *Food Research International*, **2013**, 50, 377-383	7	47
48	Rheological Characterization of Hydrogels from Alginate-Based Nanodispersion. *Polymers*, **2019**, 11,	4.5	44
47	Photocatalytic degradation of a model textile dye using Carbon-doped titanium dioxide and visible light. *Journal of Water Process Engineering*, **2017**, 20, 71-77	6.7	40
46	Release of small hydrophilic molecules from polyelectrolyte capsules: effect of the wall thickness. *Journal of Colloid and Interface Science*, **2015**, 447, 211-6	9.3	40
45	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	6	38
44	Effects of sulfate ions and slightly acidic pH conditions on Cr(VI) adsorption onto silica gelatin composite. *Journal of Hazardous Materials*, **2010**, 173, 552-7	12.8	37
43	Visible light caffeic acid degradation by carbon-doped titanium dioxide. *Langmuir*, **2015**, 31, 3627-34	4	36
42	Loading and protection of hydrophilic molecules into liposome-templated polyelectrolyte nanocapsules. *Langmuir*, **2014**, 30, 7993-9	4	30
41	Temperature dependence of calcium and magnesium induced caseinate precipitation in H2O and D2O. *Food Chemistry*, **2011**, 126, 8-14	8.5	30
40	Quality Control of Fresh-Cut Apples after Coating Application. *Foods*, **2019**, 8,	4.9	29
39	Quenching and dequenching of pyrene fluorescence by nucleotide monophosphates in cationic micelles. *Journal of Physical Chemistry B*, **2008**, 112, 7338-44	3.4	27
38	Quenching efficiency of pyrene fluorescence by nucleotide monophosphates in cationic micelles. *Journal of Photochemistry and Photobiology A: Chemistry*, **2009**, 202, 21-27	4.7	26
37	Nucleotides and nucleolipids derivatives interaction effects during multi-lamellar vesicles formation. *Colloids and Surfaces B: Biointerfaces*, **2008**, 64, 184-93	6	26

36	Evidence of oleuropein degradation by olive leaf protein extract. *Food Chemistry*, **2015**, 175, 568-74	8.5	24
35	Specific interactions between nucleolipid doped liposomes and DNA allow a more efficient polynucleotide condensation. *Journal of Colloid and Interface Science*, **2012**, 365, 184-90	9.3	24
34	Evidence for the role of hydrophobic forces on the interactions of nucleotide-monophosphates with cationic liposomes. *Journal of Colloid and Interface Science*, **2013**, 410, 146-51	9.3	23
33	Enhanced Curcumin Bioavailability through Nonionic Surfactant/Caseinate Mixed Nanoemulsions. *Journal of Food Science*, **2019**, 84, 2584-2591	3.4	20
32	Templated globules--applications and perspectives. *Advances in Colloid and Interface Science*, **2014**, 205, 124-33	14.3	20
31	Oligonucleotides and polynucleotides condensation onto liposome surface: effects of the base and of the nucleotide length. *Colloids and Surfaces B: Biointerfaces*, **2013**, 104, 239-44	6	16
30	Protective action of lemongrass essential oil on mucilage from chia (Salvia hispanica) seeds. *Food Hydrocolloids*, **2020**, 105, 105860	10.6	16
29	Catanionic systems from conversion of nucleotides into nucleo-lipids. *Langmuir*, **2008**, 24, 2348-55	4	14
28	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	3.1	13
27	Effects of solvent and alkaline earth metals on the heat-induced precipitation process of sodium caseinate. *Food Chemistry*, **2013**, 136, 266-72	8.5	13
26	Use of Rhodotorula minuta live cells hosted in water-in-oil macroemulsion for biotrasformation reaction. *Biotechnology Progress*, **2006**, 22, 689-95	2.8	13
25	Fluorides decontamination by means of Aluminum polychloride based commercial coagulant. *Journal of Water Process Engineering*, **2018**, 26, 182-186	6.7	12
24	Cleaning of olive mill wastewaters by visible light activated carbon doped titanium dioxide. *RSC Advances*, **2015**, 5, 85586-85591	3.7	11
23	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	10.3	10
22	Influence of free fatty acid content on the oxidative stability of red palm oil. *RSC Advances*, **2016**, 6, 101098-101104	3.7	10
21	Antioxidant Effect of Vitamins in Olive Oil Emulsion. *Colloids and Interfaces*, **2020**, 4, 23	3	9
20	Effect of additives on chia mucilage suspensions: A rheological approach. *Food Hydrocolloids*, **2020**, 109, 106118	10.6	9
19	Rheological Properties of Alginate Essential Oil Nanodispersions. *Colloids and Interfaces*, **2018**, 2, 48	3	9

18	Alginate Films Encapsulating Lemongrass Essential Oil as Affected by Spray Calcium Application. *Colloids and Interfaces*, **2019**, 3, 58	3	8
17	Reaction mixtures based on the CTAB-Dodecyl Epoxide-water microemulsion for the synthesis of novel Nucleo-Lipids. *Colloids and Surfaces B: Biointerfaces*, **2009**, 70, 68-75	6	7
16	Polyadenylic acid binding on cationic liposomes doped with the non-ionic nucleolipid Lauroyl Uridine. *Colloids and Surfaces B: Biointerfaces*, **2011**, 82, 277-82	6	7
15	Determination of bisphenol A in red wine using a double vortex-ultrasound-assisted microextraction assay: Role of the interfacial properties. *Biotechnology Progress*, **2019**, 35, e2780	2.8	6
14	Natural radioactivity as an easy and quick parameter for describing the dynamic of the Planetary Boundary Layer. *RSC Advances*, **2015**, 5, 57538-57549	3.7	6
13	Adsorbent properties of olive mill wastes for chromate removal. *Desalination and Water Treatment*, **2015**, 54, 275-283		6
12	Nutritional and Technological Quality of High Protein Pasta. *Foods*, **2021**, 10,	4.9	6
11	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	9.3	6
10	Red Wine-Enriched Olive Oil Emulsions: Role of Wine Polyphenols in the Oxidative Stability. *Colloids and Interfaces*, **2019**, 3, 59	3	6
9	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	10.3	5
8	Design of a novel heating device for infusion fluids in vitrectomy. *Applied Thermal Engineering*, **2018** , 128, 625-636	5.8	5
7	Temperature Effect on Rheological Behavior of Silicone Oils. A Model for the Viscous Heating. *Journal of Physical Chemistry B*, **2017**, 121, 7048-7054	3.4	5
6	Oral delivery of all-trans retinoic acid mediated by liposome carriers. *Colloids and Surfaces B: Biointerfaces*, **2021**, 201, 111655	6	5
5	Alkylation of complementary ribonucleotides in nanoreactors. *Physical Chemistry Chemical Physics*, **2013**, 15, 586-95	3.6	3
4	Rheological and Nutritional Assessment of Dysphagia-Oriented New Food Preparations. *Foods*, **2021**, 10,	4.9	2
3	Nanoparticles from paper mills: A seasonal, numerical and morphological analysis. *Colloids and Surfaces A: Physicochemical and Engineering Aspects*, **2017**, 532, 102-107	5.1	1
2	Progress in Colloid Delivery Systems for Protection and Delivery of Phenolic Bioactive Compounds: Two Study Cases-Hydroxytyrosol and Curcumin.. *Molecules*, **2022**, 27,	4.8	1
1	Structural characterization and physical ageing of mucilage from chia for food processing applications. *Food Hydrocolloids*, **2022**, 129, 107614	10.6	1