

# Francesca Cuomo

## List of Publications by Year in Descending Order

**Source:** <https://exaly.com/author-pdf/2953440/francesca-cuomo-publications-by-year.pdf>

**Version:** 2024-04-28

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.

The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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	Progress in Colloid Delivery Systems for Protection and Delivery of Phenolic Bioactive Compounds: Two Study Cases-Hydroxytyrosol and Curcumin.. <i>Molecules</i> , <b>2022</b> , 27,	4.8	1
52	Structural characterization and physical ageing of mucilage from chia for food processing applications. <i>Food Hydrocolloids</i> , <b>2022</b> , 129, 107614	10.6	1
51	Nutritional and Technological Quality of High Protein Pasta. <i>Foods</i> , <b>2021</b> , 10,	4.9	6
50	Rheological and Nutritional Assessment of Dysphagia-Oriented New Food Preparations. <i>Foods</i> , <b>2021</b> , 10,	4.9	2
49	Oral delivery of all-trans retinoic acid mediated by liposome carriers. <i>Colloids and Surfaces B: Biointerfaces</i> , <b>2021</b> , 201, 111655	6	5
48	Antioxidant Effect of Vitamins in Olive Oil Emulsion. <i>Colloids and Interfaces</i> , <b>2020</b> , 4, 23	3	9
47	Effect of additives on chia mucilage suspensions: A rheological approach. <i>Food Hydrocolloids</i> , <b>2020</b> , 109, 106118	10.6	9
46	Protective action of lemongrass essential oil on mucilage from chia ( <i>Salvia hispanica</i> ) seeds. <i>Food Hydrocolloids</i> , <b>2020</b> , 105, 105860	10.6	16
45	Enhanced Curcumin Bioavailability through Nonionic Surfactant/Caseinate Mixed Nanoemulsions. <i>Journal of Food Science</i> , <b>2019</b> , 84, 2584-2591	3.4	20
44	Alginate Films Encapsulating Lemongrass Essential Oil as Affected by Spray Calcium Application. <i>Colloids and Interfaces</i> , <b>2019</b> , 3, 58	3	8
43	Determination of bisphenol A in red wine using a double vortex-ultrasound-assisted microextraction assay: Role of the interfacial properties. <i>Biotechnology Progress</i> , <b>2019</b> , 35, e2780	2.8	6
42	Quality Control of Fresh-Cut Apples after Coating Application. <i>Foods</i> , <b>2019</b> , 8,	4.9	29
41	Rheological Characterization of Hydrogels from Alginate-Based Nanodispersion. <i>Polymers</i> , <b>2019</b> , 11,	4.5	44
40	Red Wine-Enriched Olive Oil Emulsions: Role of Wine Polyphenols in the Oxidative Stability. <i>Colloids and Interfaces</i> , <b>2019</b> , 3, 59	3	6
39	Polymer Capsules for Enzymatic Catalysis in Confined Environments. <i>Catalysts</i> , <b>2019</b> , 9, 1	4	148
38	Effect of the coexistence of sodium caseinate and Tween 20 as stabilizers of food emulsions at acidic pH. <i>Colloids and Surfaces B: Biointerfaces</i> , <b>2018</b> , 168, 163-168	6	38
37	Design of a novel heating device for infusion fluids in vitrectomy. <i>Applied Thermal Engineering</i> , <b>2018</b> , 128, 625-636	5.8	5

36	Principles of minimal wrecking and maximum separation of solid waste to innovate tanning industries and reduce their environmental impact: The case of paperboard manufacture. <i>Journal of Cleaner Production</i> , <b>2018</b> , 174, 324-332	10.3	10
35	In-vitro digestion of curcumin loaded chitosan-coated liposomes. <i>Colloids and Surfaces B: Biointerfaces</i> , <b>2018</b> , 168, 29-34	6	60
34	Rheological Properties of AlginateEssential Oil Nanodispersions. <i>Colloids and Interfaces</i> , <b>2018</b> , 2, 48	3	9
33	Fluorides decontamination by means of Aluminum polychloride based commercial coagulant. <i>Journal of Water Process Engineering</i> , <b>2018</b> , 26, 182-186	6.7	12
32	Physicochemical investigation of ultrasound effects on some steps of mink fur processing. A suggestion for improving the worker health and reducing the environmental impact. <i>Journal of Cleaner Production</i> , <b>2017</b> , 143, 10-16	10.3	5
31	Photocatalytic degradation of a model textile dye using Carbon-doped titanium dioxide and visible light. <i>Journal of Water Process Engineering</i> , <b>2017</b> , 20, 71-77	6.7	40
30	Nanoparticles from paper mills: A seasonal, numerical and morphological analysis. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , <b>2017</b> , 532, 102-107	5.1	1
29	Temperature Effect on Rheological Behavior of Silicone Oils. A Model for the Viscous Heating. <i>Journal of Physical Chemistry B</i> , <b>2017</b> , 121, 7048-7054	3.4	5
28	Olive Mill Wastewater (OMW) Phenol Compounds Degradation by Means of a Visible Light Activated Titanium Dioxide-Based Photocatalyst. <i>Zeitschrift Fur Physikalische Chemie</i> , <b>2016</b> , 230, 1269-1280	2.1	13
27	Influence of free fatty acid content on the oxidative stability of red palm oil. <i>RSC Advances</i> , <b>2016</b> , 6, 101098-101104	3.7	104
26	On the role of a coumarin derivative for sensing applications: Nucleotide identification using a micellar system. <i>Journal of Colloid and Interface Science</i> , <b>2016</b> , 477, 8-15	9.3	6
25	Visible light caffeic acid degradation by carbon-doped titanium dioxide. <i>Langmuir</i> , <b>2015</b> , 31, 3627-34	4	36
24	Cleaning of olive mill wastewaters by visible light activated carbon doped titanium dioxide. <i>RSC Advances</i> , <b>2015</b> , 5, 85586-85591	3.7	11
23	Natural radioactivity as an easy and quick parameter for describing the dynamic of the Planetary Boundary Layer. <i>RSC Advances</i> , <b>2015</b> , 5, 57538-57549	3.7	6
22	Evidence of oleuropein degradation by olive leaf protein extract. <i>Food Chemistry</i> , <b>2015</b> , 175, 568-74	8.5	24
21	Adsorbent properties of olive mill wastes for chromate removal. <i>Desalination and Water Treatment</i> , <b>2015</b> , 54, 275-283		6
20	Release of small hydrophilic molecules from polyelectrolyte capsules: effect of the wall thickness. <i>Journal of Colloid and Interface Science</i> , <b>2015</b> , 447, 211-6	9.3	40
19	Loading and protection of hydrophilic molecules into liposome-templated polyelectrolyte nanocapsules. <i>Langmuir</i> , <b>2014</b> , 30, 7993-9	4	30

18	Templated globules--applications and perspectives. <i>Advances in Colloid and Interface Science</i> , <b>2014</b> , 205, 124-33	14.3	20
17	Role of emulsifier layer, antioxidants and radical initiators in the oxidation of olive oil-in-water emulsions. <i>Food Research International</i> , <b>2013</b> , 50, 377-383	7	47
16	Alkylation of complementary ribonucleotides in nanoreactors. <i>Physical Chemistry Chemical Physics</i> , <b>2013</b> , 15, 586-95	3.6	3
15	Evidence for the role of hydrophobic forces on the interactions of nucleotide-monophosphates with cationic liposomes. <i>Journal of Colloid and Interface Science</i> , <b>2013</b> , 410, 146-51	9.3	23
14	Effects of solvent and alkaline earth metals on the heat-induced precipitation process of sodium caseinate. <i>Food Chemistry</i> , <b>2013</b> , 136, 266-72	8.5	13
13	Oligonucleotides and polynucleotides condensation onto liposome surface: effects of the base and of the nucleotide length. <i>Colloids and Surfaces B: Biointerfaces</i> , <b>2013</b> , 104, 239-44	6	16
12	Specific interactions between nucleolipid doped liposomes and DNA allow a more efficient polynucleotide condensation. <i>Journal of Colloid and Interface Science</i> , <b>2012</b> , 365, 184-90	9.3	24
11	pH-responsive liposome-templated polyelectrolyte nanocapsules. <i>Soft Matter</i> , <b>2012</b> , 8, 4415	3.6	54
10	Temperature dependence of calcium and magnesium induced caseinate precipitation in H <sub>2</sub> O and D <sub>2</sub> O. <i>Food Chemistry</i> , <b>2011</b> , 126, 8-14	8.5	30
9	Polyadenylic acid binding on cationic liposomes doped with the non-ionic nucleolipid Lauroyl Uridine. <i>Colloids and Surfaces B: Biointerfaces</i> , <b>2011</b> , 82, 277-82	6	7
8	Vesicle-templated layer-by-layer assembly for the production of nanocapsules. <i>Langmuir</i> , <b>2010</b> , 26, 10554-60	4.6	60
7	Effects of sulfate ions and slightly acidic pH conditions on Cr(VI) adsorption onto silica gelatin composite. <i>Journal of Hazardous Materials</i> , <b>2010</b> , 173, 552-7	12.8	37
6	Quenching efficiency of pyrene fluorescence by nucleotide monophosphates in cationic micelles. <i>Journal of Photochemistry and Photobiology A: Chemistry</i> , <b>2009</b> , 202, 21-27	4.7	26
5	Reaction mixtures based on the CTAB-Dodecyl Epoxide-water microemulsion for the synthesis of novel Nucleo-Lipids. <i>Colloids and Surfaces B: Biointerfaces</i> , <b>2009</b> , 70, 68-75	6	7
4	Quenching and dequenching of pyrene fluorescence by nucleotide monophosphates in cationic micelles. <i>Journal of Physical Chemistry B</i> , <b>2008</b> , 112, 7338-44	3.4	27
3	Catanionic systems from conversion of nucleotides into nucleo-lipids. <i>Langmuir</i> , <b>2008</b> , 24, 2348-55	4	14
2	Nucleotides and nucleolipids derivatives interaction effects during multi-lamellar vesicles formation. <i>Colloids and Surfaces B: Biointerfaces</i> , <b>2008</b> , 64, 184-93	6	26
1	Use of <i>Rhodotorula minuta</i> live cells hosted in water-in-oil macroemulsion for biotrasformation reaction. <i>Biotechnology Progress</i> , <b>2006</b> , 22, 689-95	2.8	13

