Francesc Sepulcre

List of Publications by Year
in descending order

19	878	687363 13	794594 19
papers	citations	h-index	g-index

19	19	19	897
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	3D printing technology: The new era for food customization and elaboration. Trends in Food Science and Technology, 2018, 75, 231-242.	15.1	261
2	Characterization of food additive-potato starch complexes by FTIR and X-ray diffraction. Food Chemistry, 2018, 260, 7-12.	8.2	205
3	Impact of Mechanical and Microstructural Properties of Potato Puree-Food Additive Complexes on Extrusion-Based 3D Printing. Food and Bioprocess Technology, 2018, 11, 2021-2031.	4.7	75
4	Assessing the microstructural and rheological changes induced by food additives on potato puree. Food Chemistry, 2018, 240, 304-313.	8.2	53
5	Conformational changes in bacteriorhodopsin associated with protein-protein interactions: a functional .alpha.I-.alpha.II helix switch?. Biochemistry, 1995, 34, 16320-16326.	2.5	42
6	Ultrasound-assisted liquefaction of rosemary honey: Influence on rheology and crystal content. Journal of Food Engineering, 2011, 107, 173-178.	5.2	36
7	Combined Effect of a Low Permeable Film and Edible Coatings or Calcium Dips on the Quality of Freshâ€Cut Pineapple. Journal of Food Process Engineering, 2014, 37, 91-99.	2.9	27
8	Opening the Schiff base moiety of bacteriorhodopsin by mutation of the four extracellular Glu side chains. FEBS Letters, 1999, 456, 191-195.	2.8	26
9	Scanning Calorimetry and Fourier-Transform Infrared Studies into the Thermal Stability of Cleaved Bacteriorhodopsin Systemsâ€. Biochemistry, 1996, 35, 16328-16335.	2.5	25
10	Contribution of Extracellular Glu Residues to the Structure and Function of Bacteriorhodopsin. Journal of Biological Chemistry, 2001, 276, 40788-40794.	3.4	24
11	Assessing Mechanical and Rheological Properties of Potato Puree: Effect of Different Ingredient Combinations and Cooking Methods on the Feasibility of 3D Printing. Foods, 2020, 9, 21.	4.3	22
12	Copolymers of 3,4-Ethylenedioxythiophene and 3-Methylthiophene: Properties, Applications and Morphologies. Macromolecular Materials and Engineering, 2007, 292, 85-94.	3.6	21
13	Experimental and Theoretical Characterization of the High-Affinity Cation-Binding Site of the Purple Membrane. Biophysical Journal, 1998, 75, 777-784.	0.5	16
14	A Quantitative XANES Analysis of the Calcium High-Affinity Binding Site of the Purple Membrane. Biophysical Journal, 2004, 87, 513-520.	0.5	11
15	X-ray absorption and molecular dynamics study of cation binding sites in the purple membrane. Proteins: Structure, Function and Bioinformatics, 2007, 67, 360-374.	2.6	11
16	Structural Characterization of a Zinc Highâ€affinity Binding Site in Rhodopsin^{â€}. Photochemistry and Photobiology, 2009, 85, 479-484.	2.5	11
17	Specific Effects of Chloride on the Photocycle of E194Q and E204Q Mutants of Bacteriorhodopsin As Measured by FTIR Spectroscopyâ€. Biochemistry, 2002, 41, 8176-8183.	2.5	9
18	An XAS Study of the Cation Binding Sites in the Purple Membrane of Halobacterium Salinarum. Physica Scripta, 2005, , 855.	2.5	2

#	Article	IF	Citations
19	Combination of extended X-ray absorption fine structure spectroscopy with lipidic cubic phases for the study of cation binding in bacteriorhodopsin. European Biophysics Journal, 2011, 40, 1007-1012.	2.2	1