Cesar Perez-Alonso

List of Publications by Year
in descending order

43 papers	1,559 citations	331670 21 h-index	302126 39 g-index
43 all docs	43 docs citations	43 times ranked	1989 citing authors

#	Article	IF	Citations
1	Tamarind gum as a wall material in the microencapsulation of drugs and natural products. , 2022, , 347-382.		2
2	Influence of the wall material on the moisture sorption properties and conditions of stability of sesame oil hydrogel beads by ionic gelation. LWT - Food Science and Technology, 2021, 140, 110695.	5.2	4
3	Prediction of storage stability parameters of spray dried powders of maltodextrins and corn syrups with different levels of hydrolysis (conversion). Revista Mexicana De Ingeniera Quimica, 2021, 20, 679-696.	0.4	1
4	Microencapsulation of sesame seed oil by tamarind seed mucilage. International Journal of Biological Macromolecules, 2020, 145, 207-215.	7.5	31
5	Effect of a mixture of canolaâ€chia oils and gelatin addition on a pound cake reduced in margarine. Journal of Food Processing and Preservation, 2020, 44, e14298.	2.0	3
6	Effect of chia mucilage addition on oxidation and release kinetics of lemon essential oil microencapsulated using mesquite gum â€“ Chia mucilage mixtures. Food Research International, 2019, 116, 1010-1019.	6.2	34
7	Thermodynamic sorption analysis and glass transition temperature of faba bean (Vicia faba L.) protein. Journal of Food Science and Technology, 2018, 55, 935-943.	2.8	13
8	Survival of Saccharomyces cerevisiae microencapsulated with complex coacervate after freezing process. Food Hydrocolloids, 2018, 82, 45-52.	10.7	11
9	Polyelectrolyte complex of Aloe vera, chitosan, and alginate produced fibroblast and lymphocyte viabilities and migration. Carbohydrate Polymers, 2018, 192, 84-94.	10.2	22
10	Rheological properties of tamarind (Tamarindus indica L.) seed mucilage obtained by spray-drying as a novel source of hydrocolloid. International Journal of Biological Macromolecules, 2018, 107, 817-824.	7.5	30
11	Exploring the Potential of Mesquite Gumâ€“Nopal Mucilage Mixtures: Physicochemical and Functional Properties. Journal of Food Science, 2018, 83, 113-121.	3.1	11
12	Comparative application of an irradiated and non-irradiated calcite-type material to improve the removal of Pb in batch and continuous processes. Journal of Environmental Chemical Engineering, 2018, 6, 6297-6307.	6.7	2
13	Functional properties and physicochemical characteristics of tamarind (Tamarindus indica L.) seed mucilage powder as a novel hydrocolloid. Journal of Food Engineering, 2017, 209, 68-75.	5.2	95
14	Characterization of a novel complex coacervate based on whey protein isolate-tamarind seed mucilage. Food Hydrocolloids, 2017, 72, 115-126.	10.7	69
15	Thermodynamic sorption properties and glass transition temperature of tamarind seed mucilage (Tamarindus indica L.). Food and Bioproducts Processing, 2017, 101, 166-176.	3.6	51
16	Microencapsulation by spray drying of lemon essential oil: Evaluation of mixtures of mesquite gumâ€“nopal mucilage as new wall materials. Journal of Microencapsulation, 2017, 34, 395-407.	2.8	39
17	Supercritical Extraction Process of Allspice Essential Oil. Journal of Chemistry, 2017, 2017, 1-8.	1.9	7
18	Adsorption of Lead Ions from Aqueous Solutions Using Gamma Irradiated Minerals. Journal of Chemistry, 2016, 2016, 1-7.	1.9	8

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19	Thermal and rheological properties of sponge cake batters and texture and microstructural characteristics of sponge cake made with native corn starch in partial or total replacement of wheat flour. LWT - Food Science and Technology, 2016, 70, 46-54.	5.2	38
20	Oxidation kinetics and thermodynamic analysis of chia oil microencapsulated in a whey protein concentrate-polysaccharide matrix. Journal of Food Engineering, 2016, 175, 93-103.	5.2	41
21	Microencapsulation of chlorthalidone by spray-drying of double emulsion and melt granulation coating. Drying Technology, 2016, 34, 1118-1128.	3.1	7
22	Sorption isotherms, thermodynamic properties and glass transition temperature of mucilage extracted from chia seeds (Salvia hispanica L.). Carbohydrate Polymers, 2015, 121, 411-419.	10.2	79
23	Viscoelasticity of chia (Salvia hispanica L.) seed mucilage dispersion inÂthe vicinity of an oil-water interface. Food Hydrocolloids, 2015, 49, 200-207.	10.7	40
24	Effects of Storage Temperature and Water Activity on the Degradation of Carotenoids Contained in Microencapsulated Chili Extract. Drying Technology, 2014, 32, 1435-1447.	3.1	21
25	Inertial effects of adsorbed glycerol monostearate crystals on the shear rheology of water/canola oil interfaces. Journal of Food Engineering, 2014, 125, 112-118.	5.2	12
26	Modeling of lead (II) biosorption by residue of allspice in a fixed-bed column. Chemical Engineering Journal, 2013, 228, 21-27.	12.7	134
27	Antioxidant Activity Degradation, Formulation Optimization, Characterization, and Stability ofEquisetum ArvenseExtract Nanoemulsion. Journal of Dispersion Science and Technology, 2013, 34, 64-71.	2.4	12
28	Rheological properties of a double emulsion nutraceutical system incorporating chia essential oil and ascorbic acid stabilized by carbohydrate polymerâ€“protein blends. Carbohydrate Polymers, 2012, 87, 1231-1235.	10.2	49
29	Spray-dried encapsulation of chia essential oil (Salvia hispanica L.) in whey protein concentrate-polysaccharide matrices. Journal of Food Engineering, 2012, 111, 102-109.	5.2	167
30	Preparation and characterization of non-aqueous extracts from chilli (Capsicum annuum L.) and their microencapsulates obtained by spray-drying. Journal of Food Engineering, 2012, 112, 29-37.	5.2	63
31	Solubility of Mesquite Gum in Supercritical Carbon Dioxide. Journal of Chemical & Engineering Data, 2011, 56, 2449-2452.	1.9	6
32	Establishing the Most Suitable Storage Conditions for Microencapsulated Allspice Essential Oil Entrapped in Blended Biopolymers Matrices. Drying Technology, 2011, 29, 863-872.	3.1	13
33	Storage stability of the natural colourant from Justicia spicigera microencapsulated in protective colloids blends by sprayâ€drying. International Journal of Food Science and Technology, 2011, 46, 1428-1437.	2.7	22
34	MOISTURE DIFFUSION IN ALLSPICE (PIMENTA DIOICA L. MERRIL) FRUITS DURING FLUIDIZED BED DRYING. Journal of Food Processing and Preservation, 2011, 35, 308-312.	2.0	4
35	Thermodynamical and analytical evidence of lead ions chemisorption onto Pimenta dioica. Chemical Engineering Journal, 2011, 166, 814-821.	12.7	16
36	Inside the removal of lead(II) from aqueous solutions by De-Oiled Allspice Husk in batch and continuous processes. Journal of Hazardous Materials, 2010, 181, 1095-1101.	12.4	21

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37	DSC thermo-oxidative stability of red chili oleoresin microencapsulated in blended biopolymers matrices. Journal of Food Engineering, 2008, 85, 613-624.	5.2	25
38	Structural and textural characteristics of reduced-fat cheese-like products made from W1/O/W2 emulsions and skim milk. LWT - Food Science and Technology, 2008, 41, 1847-1856.	5.2	90
39	Interrelationship between the viscoelastic properties and effective moisture diffusivity of emulsions with the water vapor permeability of edible films stabilized by mesquite gumâ€“chitosan complexes. Carbohydrate Polymers, 2006, 64, 355-363.	10.2	28
40	Thermodynamic analysis of the sorption isotherms of pure and blended carbohydrate polymers. Journal of Food Engineering, 2006, 77, 753-760.	5.2	168
41	Effective moisture diffusivity in biopolymer drops by regular regime theory. Food Hydrocolloids, 2004, 18, 325-333.	10.7	12
42	Estimation of the activation energy of carbohydrate polymers blends as selection criteria for their use as wall material for spray-dried microcapsules. Carbohydrate Polymers, 2003, 53, 197-203.	10.2	58
43	Antioxidant Effect and Medicinal Properties of Allspice Essential Oil. Biochemistry, 0, , .	1.2	0