

Marcos Ricardo Infantes Garcia

List of Publications by Year in descending order

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Version: 2024-02-01

12
papers

221
citations

1040056

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h-index

1199594

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12
all docs

12
docs citations

12
times ranked

129
citing authors

#	ARTICLE	IF	CITATIONS
1	Lipolysis products formation during in vitro gastric digestion is affected by the emulsion interfacial composition. Food Hydrocolloids, 2021, 110, 106163.	10.7	57
2	Enzymatic and chemical conversions taking place during in vitro gastric lipid digestion: The effect of emulsion droplet size behavior. Food Chemistry, 2020, 326, 126895.	8.2	30
3	INFOGEST inter-laboratory recommendations for assaying gastric and pancreatic lipases activities prior to in vitro digestion studies. Journal of Functional Foods, 2021, 82, 104497.	3.4	22
4	From single to multiresponse modelling of food digestion kinetics: The case of lipid digestion. Journal of Food Engineering, 2019, 260, 40-49.	5.2	19
5	Digestion kinetics of lipids and proteins in plant-based shakes: Impact of processing conditions and resulting structural properties. Food Chemistry, 2022, 382, 132306.	8.2	17
6	Kinetic Modeling of <i>In Vitro</i> Small Intestinal Lipid Digestion as Affected by the Emulsion Interfacial Composition and Gastric Prelipolysis. Journal of Agricultural and Food Chemistry, 2021, 69, 4708-4719.	5.2	15
7	In vitro gastric lipid digestion of emulsions with mixed emulsifiers: Correlation between lipolysis kinetics and interfacial characteristics. Food Hydrocolloids, 2022, 128, 107576.	10.7	15
8	Development and validation of a rapid method to quantify neutral lipids by NP-HPLC-charged aerosol detector. Journal of Food Composition and Analysis, 2021, 102, 104022.	3.9	11
9	Towards understanding the modulation of in vitro gastrointestinal lipolysis kinetics through emulsions with mixed interfaces. Food Hydrocolloids, 2022, 124, 107240.	10.7	10
10	Gastric and small intestinal lipid digestion kinetics as affected by the gradual addition of lipases and bile salts. Food Bioscience, 2022, 46, 101595.	4.4	10
11	Strategic choices for in vitro food digestion methodologies enabling food digestion design. Trends in Food Science and Technology, 2022, 126, 61-72.	15.1	10
12	Studying semi-dynamic digestion kinetics of food: Establishing a computer-controlled multireactor approach. Food Research International, 2022, 156, 111301.	6.2	5