

Marcos Ricardo Infantes Garcia

List of Publications by Year in descending order

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Version: 2024-02-01

12
papers

221
citations

1039406

9
h-index

1199166

12
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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. <i>Food Hydrocolloids</i> , 2021, 110, 106163.	5.6	57
2	Enzymatic and chemical conversions taking place during in vitro gastric lipid digestion: The effect of emulsion droplet size behavior. <i>Food Chemistry</i> , 2020, 326, 126895.	4.2	30
3	INFOGEST inter-laboratory recommendations for assaying gastric and pancreatic lipases activities prior to in vitro digestion studies. <i>Journal of Functional Foods</i> , 2021, 82, 104497.	1.6	22
4	From single to multiresponse modelling of food digestion kinetics: The case of lipid digestion. <i>Journal of Food Engineering</i> , 2019, 260, 40-49.	2.7	19
5	Digestion kinetics of lipids and proteins in plant-based shakes: Impact of processing conditions and resulting structural properties. <i>Food Chemistry</i> , 2022, 382, 132306.	4.2	17
6	Kinetic Modeling of <i>In Vitro</i> Small Intestinal Lipid Digestion as Affected by the Emulsion Interfacial Composition and Gastric Prelipolysis. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 4708-4719.	2.4	15
7	In vitro gastric lipid digestion of emulsions with mixed emulsifiers: Correlation between lipolysis kinetics and interfacial characteristics. <i>Food Hydrocolloids</i> , 2022, 128, 107576.	5.6	15
8	Development and validation of a rapid method to quantify neutral lipids by NP-HPLC-charged aerosol detector. <i>Journal of Food Composition and Analysis</i> , 2021, 102, 104022.	1.9	11
9	Towards understanding the modulation of in vitro gastrointestinal lipolysis kinetics through emulsions with mixed interfaces. <i>Food Hydrocolloids</i> , 2022, 124, 107240.	5.6	10
10	Gastric and small intestinal lipid digestion kinetics as affected by the gradual addition of lipases and bile salts. <i>Food Bioscience</i> , 2022, 46, 101595.	2.0	10
11	Strategic choices for in vitro food digestion methodologies enabling food digestion design. <i>Trends in Food Science and Technology</i> , 2022, 126, 61-72.	7.8	10
12	Studying semi-dynamic digestion kinetics of food: Establishing a computer-controlled multireactor approach. <i>Food Research International</i> , 2022, 156, 111301.	2.9	5