

Joseph Hategekimana

List of Publications by Year in descending order

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Version: 2024-02-01

10
papers

475
citations

933264

10
h-index

1372474

10
g-index

10
all docs

10
docs citations

10
times ranked

696
citing authors

#	ARTICLE	IF	CITATIONS
1	Bactericidal action mechanism of negatively charged food grade clove oil nanoemulsions. Food Chemistry, 2016, 197, 75-83.	4.2	124
2	Encapsulation of vitamin E: Effect of physicochemical properties of wall material on retention and stability. Carbohydrate Polymers, 2015, 124, 172-179.	5.1	114
3	Influence of carrier oil type, particle size on in vitro lipid digestion and eugenol release in emulsion and nanoemulsions. Food Hydrocolloids, 2016, 52, 415-422.	5.6	74
4	Vitamin E nanoemulsions by emulsion phase inversion: Effect of environmental stress and long-term storage on stability and degradation in different carrier oil types. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2015, 483, 70-80.	2.3	71
5	Evaluation of mechanical and water barrier properties of transglutaminase cross-linked zein films incorporated with oleic acid. International Journal of Food Science and Technology, 2016, 51, 1159-1167.	1.3	21
6	Degradation of Vitamin E in Nanoemulsions during Storage as Affected by Temperature, Light and Darkness. International Journal of Food Engineering, 2015, 11, 199-206.	0.7	20
7	Effect of Gallic acid on mechanical and water barrier properties of zein-oleic acid composite films. Journal of Food Science and Technology, 2016, 53, 2227-2235.	1.4	19
8	Formation and Stability of Vitamin E Enriched Nanoemulsions Stabilized by Octenyl Succinic Anhydride Modified Starch. International Journal of Food Engineering, 2014, 10, 633-643.	0.7	11
9	Effect of drying temperature and pH alteration on mechanical and water barrier properties of transglutaminase cross linked zein-oleic acid composite films. LWT - Food Science and Technology, 2016, 65, 518-531.	2.5	11
10	Effect of Type of Plasticizers on Mechanical and Water Barrier Properties of Transglutaminase Cross-Linked Zein-Oleic Acid Composite Films. International Journal of Food Engineering, 2016, 12, 365-376.	0.7	10