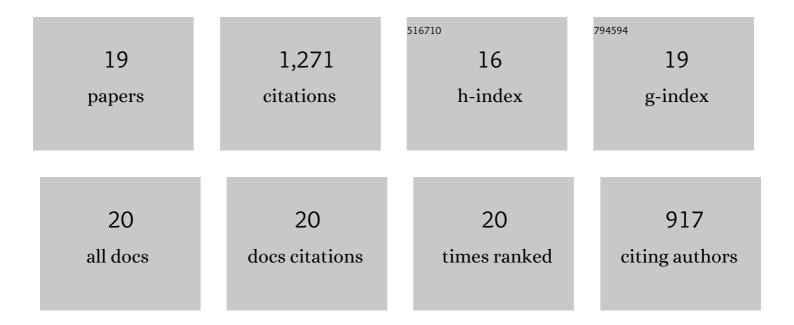
## Artur J Martins

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/3446389/publications.pdf Version: 2024-02-01



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#	Article	IF	CITATIONS
1	Edible oleogels: an opportunity for fat replacement in foods. Food and Function, 2018, 9, 758-773.	4.6	181
2	Beeswax organogels: Influence of gelator concentration and oil type in the gelation process. Food Research International, 2016, 84, 170-179.	6.2	119
3	Hybrid gels: Influence of oleogel/hydrogel ratio on rheological and textural properties. Food Research International, 2019, 116, 1298-1305.	6.2	96
4	Oleogels for development of health-promoting food products. Food Science and Human Wellness, 2020, 9, 31-39.	4.9	96
5	Evaluation of linseed oil oleogels to partially replace pork backfat in fermented sausages. Journal of the Science of Food and Agriculture, 2020, 100, 218-224.	3.5	89
6	Fortified beeswax oleogels: effect of β-carotene on the gel structure and oxidative stability. Food and Function, 2017, 8, 4241-4250.	4.6	87
7	Design of whey protein nanostructures for incorporation and release of nutraceutical compounds in food. Critical Reviews in Food Science and Nutrition, 2017, 57, 1377-1393.	10.3	83
8	Influence of moderate electric fields on gelation of whey protein isolate. Food Hydrocolloids, 2015, 43, 329-339.	10.7	82
9	Strategy towards Replacing Pork Backfat with a Linseed Oleogel in Frankfurter Sausages and Its Evaluation on Physicochemical, Nutritional, and Sensory Characteristics. Foods, 2019, 8, 366.	4.3	80
10	Oleogel-Based Systems for the Delivery of Bioactive Compounds in Foods. Gels, 2021, 7, 86.	4.5	63
11	Characterization of Enriched Meat-Based Pâté Manufactured with Oleogels as Fat Substitutes. Gels, 2020, 6, 17.	4.5	57
12	Omegaâ€3 and Polyunsaturated Fatty Acidsâ€Enriched Hamburgers Using Sterolâ€Based Oleogels. European Journal of Lipid Science and Technology, 2019, 121, 1900111.	1.5	54
13	Perspective on oleogelator mixtures, structure design and behaviour towards digestibility of oleogels. Current Opinion in Food Science, 2020, 35, 27-35.	8.0	50
14	Modulating process parameters to change physical properties of bigels for food applications. Food Structure, 2021, 28, 100173.	4.5	42
15	Sterolâ€based oleogels' characterization envisioning food applications. Journal of the Science of Food and Agriculture, 2019, 99, 3318-3325.	3.5	39
16	Meniscus dynamics in bubble formation: A parametric study. Chemical Engineering Science, 2011, 66, 3258-3267.	3.8	21
17	Modulation and Characterization of Wax-Based Olive Oil Organogels in View of Their Application in the Food Industry. Gels, 2021, 7, 12.	4.5	14
18	Gelation Behavior and Stability of Multicomponent Sterol-Based Oleogels. Gels, 2022, 8, 37.	4.5	12

#	Article	IF	CITATIONS
19	Physical and mass transfer properties of electrospun É>polycaprolactone nanofiber membranes. Process Biochemistry, 2015, 50, 885-892.	3.7	6