

# Artur J Martins

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/3446389/publications.pdf>

Version: 2024-02-01

19  
papers

1,271  
citations

516215

16  
h-index

794141

19  
g-index

20  
all docs

20  
docs citations

20  
times ranked

917  
citing authors

#	ARTICLE	IF	CITATIONS
1	Gelation Behavior and Stability of Multicomponent Sterol-Based Oleogels. <i>Gels</i> , 2022, 8, 37.	2.1	12
2	Modulation and Characterization of Wax-Based Olive Oil Organogels in View of Their Application in the Food Industry. <i>Gels</i> , 2021, 7, 12.	2.1	14
3	Modulating process parameters to change physical properties of bigels for food applications. <i>Food Structure</i> , 2021, 28, 100173.	2.3	42
4	Oleogel-Based Systems for the Delivery of Bioactive Compounds in Foods. <i>Gels</i> , 2021, 7, 86.	2.1	63
5	Evaluation of linseed oil oleogels to partially replace pork backfat in fermented sausages. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 218-224.	1.7	89
6	Oleogels for development of health-promoting food products. <i>Food Science and Human Wellness</i> , 2020, 9, 31-39.	2.2	96
7	Characterization of Enriched Meat-Based PÂctÃ© Manufactured with Oleogels as Fat Substitutes. <i>Gels</i> , 2020, 6, 17.	2.1	57
8	Perspective on oleogelator mixtures, structure design and behaviour towards digestibility of oleogels. <i>Current Opinion in Food Science</i> , 2020, 35, 27-35.	4.1	50
9	Omegaâ€³ and Polyunsaturated Fatty Acidsâ€Enriched Hamburgers Using Sterolâ€Based Oleogels. <i>European Journal of Lipid Science and Technology</i> , 2019, 121, 1900111.	1.0	54
10	Strategy towards Replacing Pork Backfat with a Linseed Oleogel in Frankfurter Sausages and Its Evaluation on Physicochemical, Nutritional, and Sensory Characteristics. <i>Foods</i> , 2019, 8, 366.	1.9	80
11	Sterolâ€based oleogels' characterization envisioning food applications. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 3318-3325.	1.7	39
12	Hybrid gels: Influence of oleogel/hydrogel ratio on rheological and textural properties. <i>Food Research International</i> , 2019, 116, 1298-1305.	2.9	96
13	Edible oleogels: an opportunity for fat replacement in foods. <i>Food and Function</i> , 2018, 9, 758-773.	2.1	181
14	Design of whey protein nanostructures for incorporation and release of nutraceutical compounds in food. <i>Critical Reviews in Food Science and Nutrition</i> , 2017, 57, 1377-1393.	5.4	83
15	Fortified beeswax oleogels: effect of Î²-carotene on the gel structure and oxidative stability. <i>Food and Function</i> , 2017, 8, 4241-4250.	2.1	87
16	Beeswax organogels: Influence of gelator concentration and oil type in the gelation process. <i>Food Research International</i> , 2016, 84, 170-179.	2.9	119
17	Physical and mass transfer properties of electrospun É-polycaprolactone nanofiber membranes. <i>Process Biochemistry</i> , 2015, 50, 885-892.	1.8	6
18	Influence of moderate electric fields on gelation of whey protein isolate. <i>Food Hydrocolloids</i> , 2015, 43, 329-339.	5.6	82

#	ARTICLE	IF	CITATIONS
19	Meniscus dynamics in bubble formation: A parametric study. Chemical Engineering Science, 2011, 66, 3258-3267.	1.9	21