Patricia Lopez-Sanchez

List of Publications by Year
in descending order

48 papers	1,771 citations	218381 26 h-index	276539 41 g-index
48 all docs	48 docs citations	48 times ranked	2064 citing authors

#	Article	IF	Citations
1	Production of bacterial cellulose by Gluconacetobacter hansenii CGMCC 3917 using only waste beer yeast as nutrient source. Bioresource Technology, 2014, 151, 113-119.	4.8	154
2	Effect of mechanical and thermal treatments on the microstructure and rheological properties of carrot, broccoli and tomato dispersions. Journal of the Science of Food and Agriculture, 2011, 91, 207-217.	1.7	145
3	Characterizations of bacterial cellulose nanofibers reinforced edible films based on konjac glucomannan. International Journal of Biological Macromolecules, 2020, 145, 634-645.	3.6	93
4	Mechanical properties of bacterial cellulose synthesised by diverse strains of the genus Komagataeibacter. Food Hydrocolloids, 2018, 81, 87-95.	5.6	88
5	High Pressure Homogenization Increases the <i>In Vitro</i> Bioaccessibility of Î±â€•and Î²â€•Carotene in Carrot Emulsions But Not of Lycopene in Tomato Emulsions. Journal of Food Science, 2011, 76, H215-25.	1.5	76
6	Rheology and Microstructure of Carrot and Tomato Emulsions as a Result of Highâ€•Pressure Homogenization Conditions. Journal of Food Science, 2011, 76, E130-40.	1.5	75
7	Evidence for differential interaction mechanism of plant cell wall matrix polysaccharides in hierarchically-structured bacterial cellulose. Cellulose, 2015, 22, 1541-1563.	2.4	67
8	Interactions of pectins with cellulose during its synthesis in the absence of calcium. Food Hydrocolloids, 2016, 52, 57-68.	5.6	65
9	Comprehensive metabolomics to evaluate the impact of industrial processing on the phytochemical composition of vegetable purees. Food Chemistry, 2015, 168, 348-355.	4.2	60
10	Cellulose-pectin composite hydrogels: Intermolecular interactions and material properties depend on order of assembly. Carbohydrate Polymers, 2017, 162, 71-81.	5.1	56
11	Adsorption behaviour of polyphenols on cellulose is affected by processing history. Food Hydrocolloids, 2017, 63, 496-507.	5.6	55
12	Micromechanics and Poroelasticity of Hydrated Cellulose Networks. Biomacromolecules, 2014, 15, 2274-2284.	2.6	52
13	Physical properties of bacterial cellulose aqueous suspensions treated by high pressure homogenizer. Food Hydrocolloids, 2015, 44, 435-442.	5.6	51
14	Binding of arabinan or galactan during cellulose synthesis is extensive and reversible. Carbohydrate Polymers, 2015, 126, 108-121.	5.1	49
15	Poroelastic Mechanical Effects of Hemicelluloses on Cellulosic Hydrogels under Compression. PLoS ONE, 2015, 10, e0122132.	1.1	47
16	Adsorption isotherm studies on the interaction between polyphenols and apple cell walls: Effects of variety, heating and drying. Food Chemistry, 2019, 282, 58-66.	4.2	43
17	Shear Elastic Deformation and Particle Packing in Plant Cell Dispersions. Food Biophysics, 2012, 7, 1-14.	1.4	38
18	Advanced structural characterisation of agar-based hydrogels: Rheological and small angle scattering studies. Carbohydrate Polymers, 2020, 236, 115655.	5.1	38

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19	Diffusion of macromolecules in self-assembled cellulose/hemicellulose hydrogels. Soft Matter, 2015, 11, 4002-4010.	1.2	36
20	Pectin impacts cellulose fibre architecture and hydrogel mechanics in the absence of calcium. Carbohydrate Polymers, 2016, 153, 236-245.	5.1	32
21	High sugar content impacts microstructure, mechanics and release of calcium-alginate gels. Food Hydrocolloids, 2018, 84, 26-33.	5.6	31
22	Rheological and structural characterization of carrageenan emulsion gels. Algal Research, 2020, 47, 101873.	2.4	31
23	Characterisation of bacterial cellulose from diverse Komagataeibacter strains and their application to construct plant cell wall analogues. Cellulose, 2017, 24, 1211-1226.	2.4	30
24	Bolus rheology and ease of swallowing of particulated semi-solid foods as evaluated by an elderly panel. Food and Function, 2020, 11, 8648-8658.	2.1	30
25	Nanostructure and poroviscoelasticity in cell wall materials from onion, carrot and apple: Roles of pectin. Food Hydrocolloids, 2020, 98, 105253.	5.6	28
26	Micromechanical model of biphasic biomaterials with internal adhesion: Application to nanocellulose hydrogel composites. Acta Biomaterialia, 2016, 29, 149-160.	4.1	27
27	Viscoelastic properties of pectin/cellulose composites studied by QCM-D and oscillatory shear rheology. Food Hydrocolloids, 2018, 79, 13-19.	5.6	26
28	Carotene location in processed food samples measured by Cryo In-SEM Raman. Analyst, The, 2011, 136, 3694.	1.7	21
29	Microstructure and mechanical properties of arabinoxylan and (1,3;1,4)-Î²-glucan gels produced by cryo-gelation. Carbohydrate Polymers, 2016, 151, 862-870.	5.1	21
30	Power Laws in the Elasticity and Yielding of Plant Particle Suspensions. Food Biophysics, 2012, 7, 15-27.	1.4	19
31	Alginate and HM-pectin in sports-drink give rise to intra-gastric gelation <i>in vivo</i>. Food and Function, 2019, 10, 7892-7899.	2.1	17
32	Composition and rheological properties of microalgae suspensions: Impact of ultrasound processing. Algal Research, 2020, 49, 101960.	2.4	17
33	Structural design of natural plant-based foods to promote nutritional quality. Trends in Food Science and Technology, 2012, 24, 47-59.	7.8	16
34	Macroalgae suspensions prepared by physical treatments: Effect of polysaccharide composition and microstructure on the rheological properties. Food Hydrocolloids, 2021, 120, 106989.	5.6	15
35	Comparison of steaming and boiling of root vegetables for enhancing carbohydrate content and sensory profile. Journal of Food Engineering, 2022, 312, 110754.	2.7	15
36	Friction, lubrication, and in situ mechanics of poroelastic cellulose hydrogels. Soft Matter, 2017, 13, 3592-3601.	1.2	14

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37	Revealing the mechanisms of hydrogel formation by laccase crosslinking and regeneration of feruloylated arabinoxylan from wheat bran. Food Hydrocolloids, 2022, 128, 107575.	5.6	13
38	Maximizing the oil content in polysaccharide-based emulsion gels for the development of tissue mimicking phantoms. Carbohydrate Polymers, 2021, 256, 117496.	5.1	12
39	Cellulose nanocrystal/low methoxyl pectin gels produced by internal ionotropic gelation. Carbohydrate Polymers, 2021, 260, 117345.	5.1	12
40	Mixed legume systems of pea protein and unrefined lentil fraction: Textural properties and microstructure. LWT - Food Science and Technology, 2021, 144, 111212.	2.5	12
41	Cellular barriers in apple tissue regulate polyphenol release under different food processing and <i>in vitro</i> digestion conditions. Food and Function, 2019, 10, 3008-3017.	2.1	11
42	Nano-/microstructure of extruded Spirulina/starch foams in relation to their textural properties. Food Hydrocolloids, 2020, 103, 105697.	5.6	9
43	Impact of Glucose on the Nanostructure and Mechanical Properties of Calcium-Alginate Hydrogels. Gels, 2022, 8, 71.	2.1	7
44	Interactions of arabinogalactans with bacterial cellulose during its synthesis: Structure and physical properties. Food Hydrocolloids, 2019, 96, 644-652.	5.6	6
45	Nanorheological studies of xanthan/water solutions using magnetic nanoparticles. Journal of Magnetism and Magnetic Materials, 2019, 473, 268-271.	1.0	5
46	Assessing the volatile composition of seaweed (Laminaria digitata) suspensions as function of thermal and mechanical treatments. LWT - Food Science and Technology, 2022, 162, 113483.	2.5	3
47	Formation of Cellulose-Based Composites with Hemicelluloses and Pectins Using Komagataeibacter Fermentation. Methods in Molecular Biology, 2020, 2149, 73-87.	0.4	2
48	Food Structure Analysis Using Light and Confocal Microscopy. Food Chemistry, Function and Analysis, 2019, , 285-308.	0.1	1