Liliana G Santiago

List of Publications by Year
in descending order

48 papers	1,787 citations	236612 25 h-index	264894 42 g-index
50 all docs	50 docs citations	50 times ranked	1799 citing authors

#	Article	IF	Citations
1	Bioactive compounds: Application of albumin nanocarriers as delivery systems. Critical Reviews in Food Science and Nutrition, 2023, 63, 7238-7268.	5.4	8
2	Genistein loaded in self-assembled bovine serum albumin nanovehicles and their effects on mouse mammary adenocarcinoma cells. Colloids and Surfaces B: Biointerfaces, 2021, 204, 111777.	2.5	10
3	Nanocomplexes based on egg white protein nanoparticles and bioactive compounds as antifungal edible coatings to extend bread shelf life. Food Research International, 2021, 148, 110597.	2.9	22
4	Evaluation of ovalbumin nanocarriers to promote the vehiculization and antifungal properties of cinnamaldehyde in aqueous media. LWT - Food Science and Technology, 2021, 151, 112224.	2.5	5
5	Production of protein nanovehicles by heat treatment of industrial egg white in a batch reactor. Journal of Food Engineering, 2020, 268, 109740.	2.7	7
6	In vitro gastrointestinal digestion and cytotoxic effect of ovalbumin-conjugated linoleic acid nanocomplexes. Food Research International, 2020, 137, 109381.	2.9	9
7	Chrysin-loaded bovine serum albumin particles as bioactive nanosupplements. Food and Function, 2020, 11, 6007-6019.	2.1	19
8	Development of biocarrier for violacein controlled release in the treatment of cancer. Reactive and Functional Polymers, 2019, 136, 122-130.	2.0	11
9	Simulated gastrointestinal digestion of inclusion complexes based on ovalbumin nanoparticles and conjugated linoleic acid. Food and Function, 2019, 10, 2630-2641.	2.1	14
10	Self-assembled nanoparticles from heat treated ovalbumin as nanocarriers for polyunsaturated fatty acids. Food Hydrocolloids, 2019, 93, 242-252.	5.6	21
11	Impact of gum arabic and sodium alginate and their interactions with whey protein aggregates on bio-based films characteristics. International Journal of Biological Macromolecules, 2019, 125, 999-1007.	3.6	18
12	Spray dried flaxseed oil powdered microcapsules obtained using milk whey proteins-alginate double layer emulsions. Food Research International, 2019, 119, 931-940.	2.9	72
13	Formation and characterization of self-assembled bovine serum albumin nanoparticles as chrysin delivery systems. Colloids and Surfaces B: Biointerfaces, 2019, 173, 43-51.	2.5	34
14	Preparation of TPP-crosslinked chitosan microparticles by spray drying for the controlled delivery of progesterone intended for estrus synchronization in cattle. Pharmaceutical Research, 2018, 35, 66.	1.7	19
15	Protein nanovehicles produced from egg white. Part 2: Effect of protein concentration and spray drying on particle size and linoleic acid binding capacity. Food Hydrocolloids, 2018, 77, 863-869.	5.6	19
16	Formation and colloidal stability of ovalbumin-retinol nanocomplexes. Food Hydrocolloids, 2017, 67, 130-138.	5.6	37
17	Emerging Technologies for Bioactive Applications in Foods. , 2017, , 205-226.		0
18	Biopolymer nanoparticles for vehiculization and photochemical stability preservation of retinol. Food Hydrocolloids, 2017, 70, 363-370.	5.6	24

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19	Protein-polysaccharide associative phase separation applied to obtain a linoleic acid dried ingredient. Food Hydrocolloids, 2017, 71, 158-167.	5.6	12
20	Protein nanovehicles produced from egg white. Part 1: Effect of pH and heat treatment time on particle size and binding capacity. Food Hydrocolloids, 2017, 73, 67-73.	5.6	41
21	Characterisation of freeze-dried flaxseed oil microcapsules obtained by multilayer emulsions. Powder Technology, 2017, 319, 238-244.	2.1	76
22	Chromatographic fractionation and molecular mass characterization of Cercidium praecox (Brea) gum. Journal of the Science of Food and Agriculture, 2016, 96, 4345-4350.	1.7	15
23	Complexes between ovalbumin nanoparticles and linoleic acid: Stoichiometric, kinetic and thermodynamic aspects. Food Chemistry, 2016, 211, 819-826.	4.2	24
24	Novel technologies for the encapsulation of bioactive food compounds. Current Opinion in Food Science, 2016, 7, 78-85.	4.1	64
25	Biopolymer nanoparticles designed for polyunsaturated fatty acid vehiculization: Proteinâ€“polysaccharide ratio study. Food Chemistry, 2015, 188, 543-550.	4.2	47
26	Self-assembly of myristic acid in the presence of choline hydroxide: Effect of molar ratio and temperature. Journal of Colloid and Interface Science, 2015, 445, 285-293.	5.0	31
27	Influence of freezing temperature and maltodextrin concentration on stability of linseed oil-in-water multilayer emulsions. Journal of Food Engineering, 2015, 156, 31-38.	2.7	59
28	Linoleic acid binding properties of ovalbumin nanoparticles. Colloids and Surfaces B: Biointerfaces, 2015, 128, 219-226.	2.5	68
29	Impact of environment conditions on physicochemical characteristics of ovalbumin heat-induced nanoparticles and on their ability to bind PUFAs. Food Hydrocolloids, 2015, 48, 165-173.	5.6	63
30	Multilayer emulsions as a strategy for linseed oil microencapsulation: Effect of pH and alginate concentration. Food Hydrocolloids, 2015, 43, 8-17.	5.6	97
31	Design and characterization of soluble biopolymer complexes produced by electrostatic self-assembly of a whey protein isolate andÂsodium alginate. Food Hydrocolloids, 2014, 35, 129-136.	5.6	86
32	Total phenolic content and antioxidant activity of different streams resulting from pilot-plant processes to obtain Amaranthus mantegazzianus protein concentrates. Journal of Food Engineering, 2014, 122, 62-67.	2.7	19
33	Î²-Lactoglobulin heat-induced aggregates as carriers of polyunsaturated fatty acids. Food Chemistry, 2014, 158, 66-72.	4.2	68
34	Effect of limited enzymatic hydrolysis on linoleic acid binding properties of Î²-lactoglobulin. Food Chemistry, 2014, 146, 577-582.	4.2	45
35	Gel mechanical properties of milk whey proteinâ€“dextran conjugates obtained by Maillard reaction. Food Hydrocolloids, 2013, 31, 26-32.	5.6	73
36	Does dextran molecular weight affect the mechanical properties of whey protein/dextran conjugate gels?. Food Hydrocolloids, 2013, 32, 204-210.	5.6	37

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37	Rheological characterization of the hydrocolloid from Gleditsia amorphoides seeds. LWT - Food Science and Technology, 2013, 51, 143-147.	2.5	33
38	Comparison between isoelectric precipitation and ultrafiltration processes to obtain Amaranth mantegazzianus protein concentrates at pilot plant scale. Journal of Food Engineering, 2012, 112, 288-295.	2.7	20
39	Foaming characteristics of Î²-lactoglobulin as affected by enzymatic hydrolysis and polysaccharide addition: Relationships with the bulk and interfacial properties. Journal of Food Engineering, 2012, 113, 53-60.	2.7	32
40	Mechanical and microstructural properties of milk whey protein/espina corona gum mixed gels. LWT - Food Science and Technology, 2012, 48, 69-74.	2.5	37
41	Using white sorghum flour for gluten-free breadmaking. International Journal of Food Sciences and Nutrition, 2012, 63, 491-497.	1.3	15
42	Effect of enzymatic hydrolysis and polysaccharide addition on the Î²-lactoglobulin adsorption at the airâ€“water interface. Journal of Food Engineering, 2012, 109, 712-720.	2.7	27
43	Surface adsorption behaviour of milk whey protein and pectin mixtures under conditions of airâ€“water interface saturation. Colloids and Surfaces B: Biointerfaces, 2011, 85, 306-315.	2.5	34
44	Milk whey proteins and xanthan gum interactions in solution and at the airâ€“water interface: A rheokinetic study. Colloids and Surfaces B: Biointerfaces, 2010, 81, 50-57.	2.5	52
45	Interfacial dynamic properties of whey protein concentrate/polysaccharide mixtures at neutral pH. Food Hydrocolloids, 2009, 23, 1253-1262.	5.6	119
46	Interactions between milk whey protein and polysaccharide in solution. Food Chemistry, 2009, 116, 104-113.	4.2	109
47	Adsorption of soy protein isolate at airâ€“water and oilâ€“water interfaces. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2008, 323, 155-162.	2.3	23
48	QUALITY EVALUATION OF COMMERCIAL FRANKFURTER BY DETERIORATION INDEX METHOD. Journal of Food Quality, 2005, 28, 467-478.	1.4	4