

# JosÃ© M Franco

## List of Publications by Year in descending order

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164  
papers

5,382  
citations

81743

39  
h-index

123241

61  
g-index

168  
all docs

168  
docs citations

168  
times ranked

3773  
citing authors

#	ARTICLE	IF	CITATIONS
1	Comparison of microalgal biomass profiles as novel functional ingredient for food products. <i>Algal Research</i> , 2013, 2, 164-173.	2.4	323
2	Viscosity modification of different vegetable oils with EVA copolymer for lubricant applications. <i>Industrial Crops and Products</i> , 2010, 32, 607-612.	2.5	167
3	Antiulcer Effect of Naringin on Gastric Lesions Induced by Ethanol in Rats. <i>Pharmacology</i> , 1994, 49, 144-150.	0.9	131
4	The Importance of Understanding the Freezing Step and Its Impact on Freeze-Drying Process Performance. <i>Journal of Pharmaceutical Sciences</i> , 2019, 108, 1378-1395.	1.6	118
5	Influence of Soap Concentration and Oil Viscosity on the Rheology and Microstructure of Lubricating Greases. <i>Industrial &amp; Engineering Chemistry Research</i> , 2006, 45, 1902-1910.	1.8	112
6	Rheology of food, cosmetics and pharmaceuticals. <i>Current Opinion in Colloid and Interface Science</i> , 1999, 4, 288-293.	3.4	109
7	Low-temperature flow behaviour of vegetable oil-based lubricants. <i>Industrial Crops and Products</i> , 2012, 37, 383-388.	2.5	100
8	A Review of the Sustainable Approaches in the Production of Bio-based Polyurethanes and Their Applications in the Adhesive Field. <i>Journal of Polymers and the Environment</i> , 2020, 28, 749-774.	2.4	98
9	Thermorheological behaviour of a lithium lubricating grease. <i>Tribology Letters</i> , 2006, 23, 47-54.	1.2	92
10	Use of chitin, chitosan and acylated derivatives as thickener agents of vegetable oils for bio-lubricant applications. <i>Carbohydrate Polymers</i> , 2011, 85, 705-714.	5.1	86
11	Relationship Among Microstructure, Rheology and Processing of a Lithium Lubricating Grease. <i>Chemical Engineering Research and Design</i> , 2005, 83, 1085-1092.	2.7	85
12	Atomic Force Microscopy and Thermo-Rheological Characterisation of Lubricating Greases. <i>Tribology Letters</i> , 2011, 41, 463-470.	1.2	78
13	Thermal and mechanical characterization of cellulosic derivatives-based oleogels potentially applicable as bio-lubricating greases: Influence of ethyl cellulose molecular weight. <i>Carbohydrate Polymers</i> , 2011, 83, 151-158.	5.1	76
14	Development of new green lubricating grease formulations based on cellulosic derivatives and castor oil. <i>Green Chemistry</i> , 2009, 11, 686.	4.6	74
15	Rheology and processing of salad dressing emulsions. <i>Rheologica Acta</i> , 1995, 34, 513-524.	1.1	73
16	3D printing in situ gelification of $\kappa$ -carrageenan solutions: Effect of printing variables on the rheological response. <i>Food Hydrocolloids</i> , 2019, 87, 321-330.	5.6	72
17	Influence of Processing Variables on the Rheological and Textural Properties of Lupin Protein-Stabilized Emulsions. <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 3109-3115.	2.4	71
18	Mixing rheometry for studying the manufacture of lubricating greases. <i>Chemical Engineering Science</i> , 2005, 60, 2409-2418.	1.9	71

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19	Viscosity Modification of High-Oleic Sunflower Oil with Polymeric Additives for the Design of New Biolubricant Formulations. <i>Environmental Science &amp; Technology</i> , 2009, 43, 2060-2065.	4.6	71
20	Rheology of new green lubricating grease formulations containing cellulose pulp and its methylated derivative as thickener agents. <i>Industrial Crops and Products</i> , 2012, 37, 500-507.	2.5	69
21	On slip effects in steady-state flow measurements of oil-in-water food emulsions. <i>Journal of Food Engineering</i> , 1998, 36, 89-102.	2.7	65
22	Natural and Synthetic Antioxidant Additives for Improving the Performance of New Biolubricant Formulations. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 12917-12924.	2.4	62
23	Linear Viscoelasticity of Salad Dressing Emulsions. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 713-719.	2.4	61
24	Flow behaviour and stability of light mayonnaise containing a mixture of egg yolk and sucrose stearate as emulsifiers. <i>Food Hydrocolloids</i> , 1995, 9, 111-121.	5.6	57
25	Preparation, Characterization and Mechanical Properties of Bio-Based Polyurethane Adhesives from Isocyanate-Functionalized Cellulose Acetate and Castor Oil for Bonding Wood. <i>Polymers</i> , 2017, 9, 132.	2.0	56
26	Influence of the Geometry on the Transient and Steady Flow of Lubricating Greases. <i>Tribology Transactions</i> , 2001, 44, 53-58.	1.1	55
27	Development of new lubricating grease formulations using recycled LDPE as rheology modifier additive. <i>European Polymer Journal</i> , 2007, 43, 139-149.	2.6	55
28	Novel foods with microalgal ingredients – Effect of gel setting conditions on the linear viscoelasticity of Spirulina and Haematococcus gels. <i>Journal of Food Engineering</i> , 2012, 110, 182-189.	2.7	54
29	Optimization of the composition of low-fat oil-in-water emulsions stabilized by white lupin protein. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2002, 79, 783-790.	0.8	53
30	Gel-Like Dispersions of HMDI-Cross-Linked Lignocellulosic Materials in Castor Oil: Toward Completely Renewable Lubricating Grease Formulations. <i>ACS Sustainable Chemistry and Engineering</i> , 2015, 3, 2130-2141.	3.2	51
31	Viscous, thermal and tribological characterization of oleic and ricinoleic acids-derived estolides and their blends with vegetable oils. <i>Journal of Industrial and Engineering Chemistry</i> , 2013, 19, 1289-1298.	2.9	50
32	LINEAR AND NONLINEAR VISCOELASTIC BEHAVIOR OF OIL-IN-WATER EMULSIONS STABILIZED WITH POLYSACCHARIDES. <i>Journal of Texture Studies</i> , 2002, 33, 215-236.	1.1	49
33	Linear and non-linear viscoelasticity of puddings for nutritional management of dysphagia. <i>Food Hydrocolloids</i> , 2011, 25, 586-593.	5.6	49
34	Influence of pH and protei thermal treatment on the rheology of pea protein-stabilized oil-in-water emulsions. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2000, 77, 975-984.	0.8	47
35	Modeling of the Non-Linear Rheological Behavior of a Lubricating Grease at Low-Shear Rates. <i>Journal of Tribology</i> , 2000, 122, 590-596.	1.0	46
36	Rheology and thermal degradation of isocyanate-functionalized methyl cellulose-based oleogels. <i>Carbohydrate Polymers</i> , 2013, 98, 152-160.	5.1	46

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37	Thickening properties of several NCO-functionalized cellulose derivatives in castor oil. <i>Chemical Engineering Science</i> , 2015, 134, 260-268.	1.9	44
38	Tribological behaviour of novel chemically modified biopolymer-thickened lubricating greases investigated in a steel-steel rotating ball-on-three plates tribology cell. <i>Tribology International</i> , 2016, 94, 652-660.	3.0	44
39	Synthesis and mechanical properties of bio-sourced polyurethane adhesives obtained from castor oil and MDI-modified cellulose acetate: Influence of cellulose acetate modification. <i>International Journal of Adhesion and Adhesives</i> , 2019, 95, 102404.	1.4	43
40	Formulation of new biodegradable lubricating greases using ethylated cellulose pulp as thickener agent. <i>Journal of Industrial and Engineering Chemistry</i> , 2011, 17, 818-823.	2.9	40
41	Experimental study of grease flow in pipelines: wall slip and air entrainment effects. <i>Chemical Engineering and Processing: Process Intensification</i> , 2005, 44, 805-817.	1.8	39
42	Effect of thermo-mechanical processing on the rheology of oleogels potentially applicable as biodegradable lubricating greases. <i>Chemical Engineering Research and Design</i> , 2008, 86, 1073-1082.	2.7	38
43	AFM and SEM Assessment of Lubricating Grease Microstructures: Influence of Sample Preparation Protocol, Frictional Working Conditions and Composition. <i>Tribology Letters</i> , 2016, 63, 1.	1.2	38
44	Wall Slip Phenomena in Oil-in-Water Emulsions: Effect of Some Structural Parameters. <i>Journal of Colloid and Interface Science</i> , 2001, 241, 226-232.	5.0	37
45	Microalgae biomass interaction in biopolymer gelled systems. <i>Food Hydrocolloids</i> , 2011, 25, 817-825.	5.6	37
46	Rheology of spray-dried egg yolk-stabilized emulsions. <i>International Journal of Food Science and Technology</i> , 2002, 37, 297-307.	1.3	36
47	Effect of rheological behaviour of lithium greases on the friction process. <i>Industrial Lubrication and Tribology</i> , 2008, 60, 37-45.	0.6	36
48	Influence of soap/polymer concentration ratio on the rheological properties of lithium lubricating greases modified with virgin LDPE. <i>Journal of Industrial and Engineering Chemistry</i> , 2009, 15, 687-693.	2.9	36
49	Rheological and Tribological Characterization of a New Acylated Chitosan-Based Biodegradable Lubricating Grease: A Comparative Study with Traditional Lithium and Calcium Greases. <i>Tribology Transactions</i> , 2014, 57, 445-454.	1.1	36
50	Rheology of lignin-based chemical oleogels prepared using diisocyanate crosslinkers: Effect of the diisocyanate and curing kinetics. <i>European Polymer Journal</i> , 2017, 89, 311-323.	2.6	36
51	Effect of thermal denaturation of lupin protein on its emulsifying properties. <i>Molecular Nutrition and Food Research</i> , 1998, 42, 220-224.	0.0	35
52	Effect of salt content on the rheological properties of salad dressing-type emulsions stabilized by emulsifier blends. <i>Journal of Food Engineering</i> , 2007, 80, 1272-1281.	2.7	35
53	Isocyanate-Functionalized Chitin and Chitosan as Gelling Agents of Castor Oil. <i>Molecules</i> , 2013, 18, 6532-6549.	1.7	34
54	Molecular insights into the mechanisms of humidity-induced changes on the bulk performance of model castor oil derived polyurethane adhesives. <i>European Polymer Journal</i> , 2018, 101, 291-303.	2.6	34

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55	Rheological properties of oil-in-water emulsions prepared with oil and protein isolates from sesame ( <i>Sesamum Indicum</i> ). <i>Food Science and Technology</i> , 2016, 36, 64-69.	0.8	33
56	Evaluation of different polyolefins as rheology modifier additives in lubricating grease formulations. <i>Materials Chemistry and Physics</i> , 2011, 128, 530-538.	2.0	32
57	Valorization of Soda Lignin from Wheat Straw Solid-State Fermentation: Production of Oleogels. <i>ACS Sustainable Chemistry and Engineering</i> , 2018, 6, 5198-5205.	3.2	32
58	Rheological Modification of Lubricating Greases with Recycled Polymers from Different Plastics Waste. <i>Industrial &amp; Engineering Chemistry Research</i> , 2009, 48, 4136-4144.	1.8	31
59	Chemical modification of methyl cellulose with HMDI to modulate the thickening properties in castor oil. <i>Cellulose</i> , 2013, 20, 495-507.	2.4	31
60	Rheological and mechanical properties of oleogels based on castor oil and cellulosic derivatives potentially applicable as bio-lubricating greases: Influence of cellulosic derivatives concentration ratio. <i>Journal of Industrial and Engineering Chemistry</i> , 2011, 17, 705-711.	2.9	30
61	Evaluation of lignin-enriched side-streams from different biomass conversion processes as thickeners in bio-lubricant formulations. <i>International Journal of Biological Macromolecules</i> , 2020, 162, 1398-1413.	3.6	30
62	Rheology of oleogels based on sorbitan and glyceryl monostearates and vegetable oils for lubricating applications. <i>Grasas Y Aceites</i> , 2011, 62, 328-336.	0.3	29
63	Assessing the rheological properties and adhesion performance on different substrates of a novel green polyurethane based on castor oil and cellulose acetate: A comparison with commercial adhesives. <i>International Journal of Adhesion and Adhesives</i> , 2018, 82, 21-26.	1.4	29
64	Electrospun lignin-PVP nanofibers and their ability for structuring oil. <i>International Journal of Biological Macromolecules</i> , 2021, 180, 212-221.	3.6	29
65	Oleins as a source of estolides for biolubricant applications. <i>Grasas Y Aceites</i> , 2010, 61, 171-174.	0.3	28
66	Transient and Steady Flow of a Lamellar Liquid-Crystalline Surfactant/Water System. <i>Langmuir</i> , 1995, 11, 669-673.	1.6	27
67	Colored Food Emulsions—Implications of Pigment Addition on the Rheological Behavior and Microstructure. <i>Food Biophysics</i> , 2006, 1, 216-227.	1.4	27
68	Preparation and Characterization of Gel-like Dispersions Based on Cellulosic Pulps and Castor Oil for Lubricant Applications. <i>Industrial &amp; Engineering Chemistry Research</i> , 2011, 50, 5618-5627.	1.8	27
69	Modification of Alkali Lignin with Poly(Ethylene Glycol) Diglycidyl Ether to Be Used as a Thickener in Bio-Lubricant Formulations. <i>Polymers</i> , 2018, 10, 670.	2.0	27
70	Thermo-rheological and tribological properties of novel bio-lubricating greases thickened with epoxidized lignocellulosic materials. <i>Journal of Industrial and Engineering Chemistry</i> , 2019, 80, 626-632.	2.9	27
71	Phosphogypsum waste lime as a promising substitute of commercial limes: A rheological approach. <i>Cement and Concrete Composites</i> , 2019, 95, 205-216.	4.6	27
72	Formulation of lubricating greases from renewable basestocks and thickener agents: A rheological approach. <i>Industrial Crops and Products</i> , 2014, 54, 115-121.	2.5	26

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73	Structure-property relationships in solvent free adhesives derived from castor oil. <i>Industrial Crops and Products</i> , 2018, 121, 90-98.	2.5	26
74	Lignocellulosic Materials for the Production of Biofuels, Biochemicals and Biomaterials and Applications of Lignocellulose-Based Polyurethanes: A Review. <i>Polymers</i> , 2022, 14, 881.	2.0	26
75	Rheological properties of cholesterol-reduced, yolk-stabilized mayonnaise. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2002, 79, 837-843.	0.8	25
76	Linear viscoelasticity of tomato sauce products: influence of previous tomato paste processing. <i>European Food Research and Technology</i> , 2002, 214, 394-399.	1.6	25
77	On the drag reduction for the two-phase horizontal pipe flow of highly viscous non-Newtonian liquid/air mixtures: Case of lubricating grease. <i>International Journal of Multiphase Flow</i> , 2006, 32, 232-247.	1.6	24
78	Optimization of the Methylation Conditions of Kraft Cellulose Pulp for Its Use As a Thickener Agent in Biodegradable Lubricating Greases. <i>Industrial &amp; Engineering Chemistry Research</i> , 2009, 48, 6765-6771.	1.8	24
79	Influence of Functionalization Degree on the Rheological Properties of Isocyanate-Functionalized Chitin- and Chitosan-Based Chemical Oleogels for Lubricant Applications. <i>Polymers</i> , 2014, 6, 1929-1947.	2.0	24
80	Ethylene-vinyl acetate copolymer (EVA)/sunflower vegetable oil polymer gels: Influence of vinyl acetate content. <i>Polymer Testing</i> , 2014, 37, 78-85.	2.3	24
81	Rheological and TGA study of acylated chitosan gel-like dispersions in castor oil: Influence of acyl substituent and acylation protocol. <i>Chemical Engineering Research and Design</i> , 2015, 100, 170-178.	2.7	24
82	Freeze-drying: A relevant unit operation in the manufacture of foods, nutritional products, and pharmaceuticals. <i>Advances in Food and Nutrition Research</i> , 2020, 93, 1-58.	1.5	23
83	Influence of molecular weight and free NCO content on the rheological properties of lithium lubricating greases modified with NCO-terminated prepolymers. <i>European Polymer Journal</i> , 2008, 44, 2262-2274.	2.6	22
84	Toward UV-Triggered Curing of Solvent-Free Polyurethane Adhesives Based on Castor Oil. <i>ACS Sustainable Chemistry and Engineering</i> , 2021, 9, 11032-11040.	3.2	22
85	Chemical, thermal and viscous characterization of high-oleic sunflower and olive pomace acid oils and derived estolides. <i>Grasas Y Aceites</i> , 2013, 64, 497-508.	0.3	21
86	Effect of an alkali treatment on the development of cellulose pulp-based gel-like dispersions in vegetable oil for use as lubricants. <i>Tribology International</i> , 2018, 123, 329-336.	3.0	21
87	Valorization of Kraft Lignin as Thickener in Castor Oil for Lubricant Applications. <i>Journal of Renewable Materials</i> , 2018, 6, 347-361.	1.1	21
88	Green approach for the activation and functionalization of jute fibers through ball milling. <i>Cellulose</i> , 2020, 27, 643-656.	2.4	21
89	Rheological characterisation of salad-dressing-type emulsions stabilised by egg yolk/sucrose distearate blends. <i>European Food Research and Technology</i> , 2005, 220, 380-388.	1.6	20
90	Evaluation of Thermal and Rheological Properties of Lubricating Greases Modified with Recycled LDPE. <i>Tribology Transactions</i> , 2012, 55, 518-528.	1.1	20

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91	Influence of Eucalyptus globulus Kraft Pulping Severity on the Rheological Properties of Gel-like Cellulose Pulp Dispersions in Castor Oil. <i>Industrial &amp; Engineering Chemistry Research</i> , 2012, 51, 9777-9782.	1.8	20
92	Effect of amorphous/recycled polypropylene ratio on thermo-mechanical properties of blends for lubricant applications. <i>Polymer Testing</i> , 2013, 32, 516-524.	2.3	20
93	Influence of polymer reprocessing cycles on the microstructure and rheological behavior of polypropylene/mineral oil oleogels. <i>Polymer Testing</i> , 2015, 45, 12-19.	2.3	20
94	Transient shear flow of model lithium lubricating greases. <i>Mechanics of Time-Dependent Materials</i> , 2009, 13, 63-80.	2.3	19
95	Formulation and processing of virgin and recycled polyolefin/oil blends for the development of lubricating greases. <i>Journal of Industrial and Engineering Chemistry</i> , 2013, 19, 580-588.	2.9	19
96	The use of rosemary extracts in vegetable oil-based lubricants. <i>Industrial Crops and Products</i> , 2014, 62, 474-480.	2.5	19
97	Rheology of epoxidized cellulose pulp gel-like dispersions in castor oil: Influence of epoxidation degree and the epoxide chemical structure. <i>Carbohydrate Polymers</i> , 2018, 199, 563-571.	5.1	19
98	Tribological study of epoxide-functionalized alkali lignin-based gel-like biogreases. <i>Tribology International</i> , 2020, 146, 106231.	3.0	19
99	Lignin effect in castor oil-based elastomers: Reaching new limits in rheological and cushioning behaviors. <i>Composites Science and Technology</i> , 2021, 203, 108602.	3.8	19
100	Enhancement of gel strength by application of thermal treatments in highly flocculated emulsions. <i>Food Hydrocolloids</i> , 2003, 17, 199-206.	5.6	18
101	Use of Reactive Diisocyanate-Terminated Polymers as Rheology Modifiers of Lubricating Greases. <i>Industrial &amp; Engineering Chemistry Research</i> , 2006, 45, 4001-4010.	1.8	18
102	Rheology and microstructure of lithium lubricating greases modified with a reactive diisocyanate-terminated polymer: Influence of polymer addition protocol. <i>Chemical Engineering and Processing: Process Intensification</i> , 2008, 47, 528-538.	1.8	18
103	Tribological characterization of green lubricating greases formulated with castor oil and different biogenic thickener agents: a comparative experimental study. <i>Industrial Lubrication and Tribology</i> , 2011, 63, 446-452.	0.6	18
104	Viscosity modification of high-oleic sunflower and castor oils with acid oils-derived estolides for lubricant applications. <i>European Journal of Lipid Science and Technology</i> , 2013, 115, 1173-1182.	1.0	18
105	Influence of epoxidation conditions on the rheological properties of gel-like dispersions of epoxidized kraft lignin in castor oil. <i>Holzforschung</i> , 2017, 71, 777-784.	0.9	18
106	Tunable rheological-tribological performance of "green" gel-like dispersions based on sepiolite and castor oil for lubricant applications. <i>Applied Clay Science</i> , 2020, 192, 105632.	2.6	18
107	Projectable tannin foams by mechanical and chemical expansion. <i>Industrial Crops and Products</i> , 2018, 120, 90-96.	2.5	17
108	Influence of solid-state fermentation with <i>Streptomyces</i> on the ability of wheat and barley straws to thicken castor oil for lubricating purposes. <i>Industrial Crops and Products</i> , 2019, 140, 111625.	2.5	17



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109	On the Steady-State Flow and Yielding Behaviour of Lubricating Greases. <i>Fluids</i> , 2019, 4, 6.	0.8	17
110	Rheology and adhesion performance of adhesives formulated with lignins from agricultural waste straws subjected to solid-state fermentation. <i>Industrial Crops and Products</i> , 2021, 171, 113876.	2.5	17
111	Droplet-size distribution and stability of lipid injectable emulsions. <i>American Journal of Health-System Pharmacy</i> , 2009, 66, 162-166.	0.5	16
112	Effect of the lupin protein/surfactant ratio on linear viscoelastic properties of oil-in-water emulsions. <i>Journal of Surfactants and Detergents</i> , 1999, 2, 545-551.	1.0	15
113	Recycled and virgin LDPE as rheology modifiers of lithium lubricating greases: A comparative study. <i>Polymer Engineering and Science</i> , 2008, 48, 1112-1119.	1.5	15
114	Rheology of Commercial and Model BorojÃ³ Jam Formulations. <i>International Journal of Food Properties</i> , 2014, 17, 791-805.	1.3	15
115	Composition-property relationship of gel-like dispersions based on organo-bentonite, recycled polypropylene and mineral oil for lubricant purposes. <i>Applied Clay Science</i> , 2014, 87, 265-271.	2.6	15
116	An Experimental-Based Approach to Construct the Process Design Space of a Freeze-Drying Process: An Effective Tool to Design an Optimum and Robust Freeze-Drying Process for Pharmaceuticals. <i>Journal of Pharmaceutical Sciences</i> , 2020, 109, 785-796.	1.6	15
117	Electrohydrodynamic Processing of PVP-Doped Kraft Lignin Micro- and Nano-Structures and Application of Electrospun Nanofiber Templates to Produce Oleogels. <i>Polymers</i> , 2021, 13, 2206.	2.0	15
118	Impact of natural sources-derived antioxidants on the oxidative stability and rheological properties of castor oil based-lubricating greases. <i>Industrial Crops and Products</i> , 2016, 87, 297-303.	2.5	14
119	Tribological Investigation on the Friction and Wear Behaviors of Biogenic Lubricating Greases in Steel-Steel Contact. <i>Applied Sciences (Switzerland)</i> , 2020, 10, 1477.	1.3	14
120	Implementation of a novel continuous solid/liquid mixing accessory for 3D printing of dysphagia-oriented thickened fluids. <i>Food Hydrocolloids</i> , 2021, 120, 106900.	5.6	14
121	A novel viscosity reducer for kraft process black liquors with a high dry solids content. <i>Chemical Engineering and Processing: Process Intensification</i> , 2007, 46, 193-197.	1.8	13
122	Impact of moisture curing conditions on the chemical structure and rheological and ultimate adhesion properties of polyurethane adhesives based on castor oil and cellulose acetate. <i>Progress in Organic Coatings</i> , 2021, 161, 106547.	1.9	13
123	Lignin-enriched residues from bioethanol production: Chemical characterization, isocyanate functionalization and oil structuring properties. <i>International Journal of Biological Macromolecules</i> , 2022, 195, 412-423.	3.6	13
124	Green and facile procedure for the preparation of liquid and gel-like polyurethanes based on castor oil and lignin: Effect of processing conditions on the rheological properties. <i>Journal of Cleaner Production</i> , 2020, 277, 123367.	4.6	12
125	Cellulose Pulp- and Castor Oil-Based Polyurethanes for Lubricating Applications: Influence of <i>Streptomyces</i> Action on Barley and Wheat Straws. <i>Polymers</i> , 2020, 12, 2822.	2.0	12
126	Design of lubricating grease formulations using recycled polypropylene from postconsumer films as thickener agent. <i>Journal of Applied Polymer Science</i> , 2013, 127, 1369-1376.	1.3	11



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127	Physical characterization of multiple emulsions formulated with a green solvent and different HLB block copolymers. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2014, 458, 40-47.	2.3	11
128	Tribological and Rheological Characterization of New Completely Biogenic Lubricating Greases: A Comparative Experimental Investigation. <i>Lubricants</i> , 2018, 6, 45.	1.2	11
129	Impact of the processing method on the properties of castor oil/cellulose acetate polyurethane adhesives for bonding wood. <i>International Journal of Adhesion and Adhesives</i> , 2022, 116, 103153.	1.4	11
130	Synthesis and characterization of isocyanate- $\epsilon$ -functionalized PVA-based polymers with applications as new additives in lubricant formulations. <i>Journal of Applied Polymer Science</i> , 2012, 125, 3259-3267.	1.3	10
131	PHYSICO-CHEMICAL AND BROMATOLOGICAL CHARACTERISTICS OF ARENCA AND RHEOLOGICAL PROPERTIES OF OIL-IN-WATER EMULSIONS CONTAINING ISOLATED PROTEIN. <i>Ciencia E Agrotecnologia</i> , 2015, 39, 634-641.	1.5	10
132	Development and Characterization of Novel Fibers Based on Potato Protein/Polyethylene Oxide Through Electrospinning. <i>Fibers and Polymers</i> , 2019, 20, 1586-1593.	1.1	10
133	The combined effect of H <sub>2</sub> O <sub>2</sub> and light emitting diodes (LED) process assisted by TiO <sub>2</sub> on the photooxidation behaviour of PLA. <i>Polymer Testing</i> , 2019, 73, 268-275.	2.3	10
134	Rheology of food emulsions. <i>Rheology Series</i> , 1999, 8, 87-118.	0.1	9
135	On the shear-induced structural degradation of lubricating greases and associated activation energy: An experimental rheological study. <i>Tribology International</i> , 2020, 144, 106105.	3.0	9
136	Use of a temperature ramp approach (TRA) to design an optimum and robust freeze-drying process for pharmaceutical formulations. <i>International Journal of Pharmaceutics</i> , 2020, 578, 119116.	2.6	9
137	Evaluation of wall slip effects in the lubricating grease/air two-phase flow along pipelines. <i>Journal of Non-Newtonian Fluid Mechanics</i> , 2006, 139, 190-196.	1.0	8
138	Understanding and optimization of the secondary drying step of a freeze-drying process: a case study. <i>Drying Technology</i> , 2021, 39, 1003-1017.	1.7	8
139	Emulsiones alimentarias aceite-en-agua estabilizadas con proteÃ­nas de atÃ©n. <i>Grasas Y Aceites</i> , 2010, 61, 352-360.	0.3	7
140	Influence of Processing on the Physical Stability of Multiple Emulsions Containing a Green Solvent. <i>Chemical Engineering and Technology</i> , 2016, 39, 1137-1143.	0.9	7
141	Characterization and Analysis of the Carbonation Process of a Lime Mortar Obtained from Phosphogypsum Waste. <i>International Journal of Environmental Research and Public Health</i> , 2021, 18, 6664.	1.2	7
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