Jos M Franco

List of Publications by Citations

159 papers	3,945 citations	35 h-index	52 g-index
167 ext. papers	4,566 ext. citations	4.6 avg, IF	5.68 L-index

#	Paper	IF	Citations
159	Comparison of microalgal biomass profiles as novel functional ingredient for food products. *Algal Research*, **2013**, 2, 164-173	5	235
158	Viscosity modification of different vegetable oils with EVA copolymer for lubricant applications. *Industrial Crops and Products*, **2010**, 32, 607-612	5.9	124
157	Antiulcer effect of naringin on gastric lesions induced by ethanol in rats. *Pharmacology*, **1994**, 49, 144-50	2.3	111
156	Influence of Soap Concentration and Oil Viscosity on the Rheology and Microstructure of Lubricating Greases. *Industrial & Engineering Chemistry Research*, **2006**, 45, 1902-1910	3.9	86
155	Rheology of food, cosmetics and pharmaceuticals. *Current Opinion in Colloid and Interface Science*, **1999**, 4, 288-293	7.6	85
154	Thermorheological behaviour of a lithium lubricating grease. *Tribology Letters*, **2006**, 23, 47-54	2.8	73
153	Low-temperature flow behaviour of vegetable oil-based lubricants. *Industrial Crops and Products*, **2012**, 37, 383-388	5.9	71
152	Relationship Among Microstructure, Rheology and Processing of a Lithium Lubricating Grease. *Chemical Engineering Research and Design*, **2005**, 83, 1085-1092	5.5	70
151	Development of new green lubricating grease formulations based on cellulosic derivatives and castor oil. *Green Chemistry*, **2009**, 11, 686	10	69
150	Use of chitin, chitosan and acylated derivatives as thickener agents of vegetable oils for bio-lubricant applications. *Carbohydrate Polymers*, **2011**, 85, 705-714	10.3	68
149	Thermal and mechanical characterization of cellulosic derivatives-based oleogels potentially applicable as bio-lubricating greases: Influence of ethyl cellulose molecular weight. *Carbohydrate Polymers*, **2011**, 83, 151-158	10.3	67
148	Viscosity modification of high-oleic sunflower oil with polymeric additives for the design of new biolubricant formulations. *Environmental Science & Technology*, **2009**, 43, 2060-5	10.3	65
147	Atomic Force Microscopy and Thermo-Rheological Characterisation of Lubricating Greases. *Tribology Letters*, **2011**, 41, 463-470	2.8	64
146	Influence of Processing Variables on the Rheological and Textural Properties of Lupin Protein-Stabilized Emulsions. *Journal of Agricultural and Food Chemistry*, **1998**, 46, 3109-3115	5.7	64
145	Rheology and processing of salad dressing emulsions. *Rheologica Acta*, **1995**, 34, 513-524	2.3	64
144	Mixing rheometry for studying the manufacture of lubricating greases. *Chemical Engineering Science*, **2005**, 60, 2409-2418	4.4	62
143	The Importance of Understanding the Freezing Step and Its Impact on Freeze-Drying Process Performance. *Journal of Pharmaceutical Sciences*, **2019**, 108, 1378-1395	3.9	55

142	On slip effects in steady-state flow measurements of oil-in-water food emulsions. *Journal of Food Engineering*, **1998**, 36, 89-102	6	55
141	Linear Viscoelasticity of Salad Dressing Emulsions. *Journal of Agricultural and Food Chemistry*, **1997**, 45, 713-719	5.7	54
140	Rheology of new green lubricating grease formulations containing cellulose pulp and its methylated derivative as thickener agents. *Industrial Crops and Products*, **2012**, 37, 500-507	5.9	50
139	Natural and synthetic antioxidant additives for improving the performance of new biolubricant formulations. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 12917-24	5.7	50
138	Flow behaviour and stability of light mayonnaise containing a mixture of egg yolk and sucrose stearate as emulsifiers. *Food Hydrocolloids*, **1995**, 9, 111-121	10.6	50
137	Development of new lubricating grease formulations using recycled LDPE as rheology modifier additive. *European Polymer Journal*, **2007**, 43, 139-149	5.2	48
136	3D printing in situ gelification of ℓ-carrageenan solutions: Effect of printing variables on the rheological response. *Food Hydrocolloids*, **2019**, 87, 321-330	10.6	47
135	Linear and non-linear viscoelasticity of puddings for nutritional management of dysphagia. *Food Hydrocolloids*, **2011**, 25, 586-593	10.6	45
134	Novel foods with microalgal ingredients □Effect of gel setting conditions on the linear viscoelasticity of Spirulina and Haematococcus gels. *Journal of Food Engineering*, **2012**, 110, 182-189	6	44
133	Influence of pH and protei thermal treatment on the rheology of pea protein-stabilized oil-in-water emulsions. *JAOCS, Journal of the American Oil Chemistsl Society*, **2000**, 77, 975-984	1.8	43
132	Influence of the Geometry on the Transient and Steady Flow of Lubricating Greases. *Tribology Transactions*, **2001**, 44, 53-58	1.8	43
131	LINEAR AND NONLINEAR VISCOELASTIC BEHAVIOR OF OIL-IN-WATER EMULSIONS STABILIZED WITH POLYSACCHARIDES. *Journal of Texture Studies*, **2002**, 33, 215-236	3.6	42
130	Optimization of the composition of low-fat oil-in-water emulsions stabilized by white lupin protein. *JAOCS, Journal of the American Oil Chemistsl Society*, **2002**, 79, 783-790	1.8	41
129	Preparation, Characterization and Mechanical Properties of Bio-Based Polyurethane Adhesives from Isocyanate-Functionalized Cellulose Acetate and Castor Oil for Bonding Wood. *Polymers*, **2017**, 9,	4.5	40
128	Modeling of the Non-Linear Rheological Behavior of a Lubricating Grease at Low-Shear Rates. *Journal of Tribology*, **2000**, 122, 590-596	1.8	40
127	A Review of the Sustainable Approaches in the Production of Bio-based Polyurethanes and Their Applications in the Adhesive Field. *Journal of Polymers and the Environment*, **2020**, 28, 749-774	4.5	39
126	Gel-Like Dispersions of HMDI-Cross-Linked Lignocellulosic Materials in Castor Oil: Toward Completely Renewable Lubricating Grease Formulations. *ACS Sustainable Chemistry and Engineering*, **2015**, 3, 2130-2141	8.3	37
125	Viscous, thermal and tribological characterization of oleic and ricinoleic acids-derived estolides and their blends with vegetable oils. *Journal of Industrial and Engineering Chemistry*, **2013**, 19, 1289-1298	6.3	35

124	Thickening properties of several NCO-functionalized cellulose derivatives in castor oil. *Chemical Engineering Science*, **2015**, 134, 260-268	4.4	35
123	Rheology and thermal degradation of isocyanate-functionalized methyl cellulose-based oleogels. *Carbohydrate Polymers*, **2013**, 98, 152-60	10.3	34
122	Effect of thermo-mechanical processing on the rheology of oleogels potentially applicable as biodegradable lubricating greases. *Chemical Engineering Research and Design*, **2008**, 86, 1073-1082	5.5	33
121	Formulation of new biodegradable lubricating greases using ethylated cellulose pulp as thickener agent. *Journal of Industrial and Engineering Chemistry*, **2011**, 17, 818-823	6.3	31
120	Effect of thermal denaturation of lupin protein on its emulsifying properties. *Molecular Nutrition and Food Research*, **1998**, 42, 220-224		31
119	Experimental study of grease flow in pipelines: wall slip and air entrainment effects. *Chemical Engineering and Processing: Process Intensification*, **2005**, 44, 805-817	3.7	31
118	Rheology of spray-dried egg yolk-stabilized emulsions. *International Journal of Food Science and Technology*, **2002**, 37, 297-307	3.8	30
117	Synthesis and mechanical properties of bio-sourced polyurethane adhesives obtained from castor oil and MDI-modified cellulose acetate: Influence of cellulose acetate modification. *International Journal of Adhesion and Adhesives*, **2019**, 95, 102404	3.4	29
116	Microalgae biomass interaction in biopolymer gelled systems. *Food Hydrocolloids*, **2011**, 25, 817-825	10.6	29
115	Rheological Modification of Lubricating Greases with Recycled Polymers from Different Plastics Waste. *Industrial & Engineering Chemistry Research*, **2009**, 48, 4136-4144	3.9	29
114	Tribological behaviour of novel chemically modified biopolymer-thickened lubricating greases investigated in a steel□steel rotating ball-on-three plates tribology cell. *Tribology International*, **2016**, 94, 652-660	4.9	28
113	Isocyanate-functionalized chitin and chitosan as gelling agents of castor oil. *Molecules*, **2013**, 18, 6532-49	4.8	28
112	Evaluation of different polyolefins as rheology modifier additives in lubricating grease formulations. *Materials Chemistry and Physics*, **2011**, 128, 530-538	4.4	28
111	Effect of salt content on the rheological properties of salad dressing-type emulsions stabilized by emulsifier blends. *Journal of Food Engineering*, **2007**, 80, 1272-1281	6	28
110	Wall Slip Phenomena in Oil-in-Water Emulsions: Effect of Some Structural Parameters. *Journal of Colloid and Interface Science*, **2001**, 241, 226-232	9.3	28
109	Rheology of lignin-based chemical oleogels prepared using diisocyanate crosslinkers: Effect of the diisocyanate and curing kinetics. *European Polymer Journal*, **2017**, 89, 311-323	5.2	27
108	Chemical modification of methyl cellulose with HMDI to modulate the thickening properties in castor oil. *Cellulose*, **2013**, 20, 495-507	5.5	27
107	Oleins as a source of estolides for biolubricant applications. *Grasas Y Aceites*, **2010**, 61, 171-174	1.3	27

106	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. *Journal of Industrial and Engineering Chemistry*, **2011**, 17, 705-711	6.3	26
105	Influence of soap/polymer concentration ratio on the rheological properties of lithium lubricating greases modified with virgin LDPE. *Journal of Industrial and Engineering Chemistry*, **2009**, 15, 687-693	6.3	26
104	Preparation and Characterization of Gel-like Dispersions Based on Cellulosic Pulps and Castor Oil for Lubricant Applications. *Industrial & Engineering Chemistry Research*, **2011**, 50, 5618-5627	3.9	24
103	Formulation of lubricating greases from renewable basestocks and thickener agents: A rheological approach. *Industrial Crops and Products*, **2014**, 54, 115-121	5.9	23
102	Rheological and Tribological Characterization of a New Acylated Chitosan Based Biodegradable Lubricating Grease: A Comparative Study with Traditional Lithium and Calcium Greases. *Tribology Transactions*, **2014**, 57, 445-454	1.8	23
101	Effect of rheological behaviour of lithium greases on the friction process. *Industrial Lubrication and Tribology*, **2008**, 60, 37-45	1.3	23
100	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. *International Journal of Adhesion and Adhesives*, **2018**, 82, 21-26	3.4	22
99	Optimization of the Methylation Conditions of Kraft Cellulose Pulp for Its Use As a Thickener Agent in Biodegradable Lubricating Greases. *Industrial & Engineering Chemistry Research*, **2009**, 48, 6765-6771	3.9	22
98	Colored Food Emulsions Implications of Pigment Addition on the Rheological Behavior and Microstructure. *Food Biophysics*, **2006**, 1, 216-227	3.2	22
97	Linear viscoelasticity of tomato sauce products: influence of previous tomato paste processing. *European Food Research and Technology*, **2002**, 214, 394-399	3.4	22
96	Rheological properties of oil-in-water emulsions prepared with oil and protein isolates from sesame (Sesamum Indicum). *Food Science and Technology*, **2016**, 36, 64-69	2	22
95	AFM and SEM Assessment of Lubricating Grease Microstructures: Influence of Sample Preparation Protocol, Frictional Working Conditions and Composition. *Tribology Letters*, **2016**, 63, 1	2.8	21
94	Rheological properties of cholesterol-reduced, yolk-stabilized mayonnaise. *JAOCS, Journal of the American Oil Chemistsl Society*, **2002**, 79, 837-843	1.8	21
93	Transient and Steady Flow of a Lamellar Liquid-Crystalline Surfactant/Water System. *Langmuir*, **1995**, 11, 669-673	4	21
92	Valorization of Soda Lignin from Wheat Straw Solid-State Fermentation: Production of Oleogels. *ACS Sustainable Chemistry and Engineering*, **2018**, 6, 5198-5205	8.3	20
91	Rheology of oleogels based on sorbitan and glyceryl monostearates and vegetable oils for lubricating applications. *Grasas Y Aceites*, **2011**, 62, 328-336	1.3	20
90	Influence of Functionalization Degree on the Rheological Properties of Isocyanate-Functionalized Chitin- and Chitosan-Based Chemical Oleogels for Lubricant Applications. *Polymers*, **2014**, 6, 1929-1947	4.5	19
89	Influence of molecular weight and free NCO content on the rheological properties of lithium lubricating greases modified with NCO-terminated prepolymers. *European Polymer Journal*, **2008**, 44, 2262-2274	5.2	19

88	Ethylene-vinyl acetate copolymer (EVA)/sunflower vegetable oil polymer gels: Influence of vinyl acetate content. *Polymer Testing*, **2014**, 37, 78-85	4.5	18
87	Effect of amorphous/recycled polypropylene ratio on thermo-mechanical properties of blends for lubricant applications. *Polymer Testing*, **2013**, 32, 516-524	4.5	18
86	On the drag reduction for the two-phase horizontal pipe flow of highly viscous non-Newtonian liquid/air mixtures: Case of lubricating grease. *International Journal of Multiphase Flow*, **2006**, 32, 232-247	3.6	18
85	Modification of Alkali Lignin with Poly(Ethylene Glycol) Diglycidyl Ether to Be Used as a Thickener in Bio-Lubricant Formulations. *Polymers*, **2018**, 10,	4.5	17
84	Influence of Eucalyptus globulus Kraft Pulping Severity on the Rheological Properties of Gel-like Cellulose Pulp Dispersions in Castor Oil. *Industrial & Engineering Chemistry Research*, **2012**, 51, 9777-9782	3.9	17
83	Transient shear flow of model lithium lubricating greases. *Mechanics of Time-Dependent Materials*, **2009**, 13, 63-80	1.2	17
82	Use of Reactive Diisocyanate-Terminated Polymers as Rheology Modifiers of Lubricating Greases. *Industrial & Engineering Chemistry Research*, **2006**, 45, 4001-4010	3.9	17
81	Enhancement of gel strength by application of thermal treatments in highly flocculated emulsions. *Food Hydrocolloids*, **2003**, 17, 199-206	10.6	17
80	Phosphogypsum waste lime as a promising substitute of commercial limes: A rheological approach. *Cement and Concrete Composites*, **2019**, 95, 205-216	8.6	17
79	Structure-property relationships in solvent free adhesives derived from castor oil. *Industrial Crops and Products*, **2018**, 121, 90-98	5.9	16
78	Viscosity modification of high-oleic sunflower and castor oils with acid oils-derived estolides for lubricant applications. *European Journal of Lipid Science and Technology*, **2013**, 115, n/a-n/a	3	16
77	Evaluation of Thermal and Rheological Properties of Lubricating Greases Modified with Recycled LDPE. *Tribology Transactions*, **2012**, 55, 518-528	1.8	16
76	Tribological characterization of green lubricating greases formulated with castor oil and different biogenic thickener agents: a comparative experimental study. *Industrial Lubrication and Tribology*, **2011**, 63, 446-452	1.3	16
75	Valorization of Kraft Lignin as Thickener in Castor Oil for Lubricant Applications. *Journal of Renewable Materials*, **2018**, 6, 347-361	2.4	16
74	The use of rosemary extracts in vegetable oil-based lubricants. *Industrial Crops and Products*, **2014**, 62, 474-480	5.9	15
73	Formulation and processing of virgin and recycled polyolefin/oil blends for the development of lubricating greases. *Journal of Industrial and Engineering Chemistry*, **2013**, 19, 580-588	6.3	15
72	Evaluation of lignin-enriched side-streams from different biomass conversion processes as thickeners in bio-lubricant formulations. *International Journal of Biological Macromolecules*, **2020**, 162, 1398-1413	7.9	15
71	Rheological and TGA study of acylated chitosan gel-like dispersions in castor oil: Influence of acyl substituent and acylation protocol. *Chemical Engineering Research and Design*, **2015**, 100, 170-178	5.5	14

70	Molecular insights into the mechanisms of humidity-induced changes on the bulk performance of model castor oil derived polyurethane adhesives. *European Polymer Journal*, **2018**, 101, 291-303	5.2	14
69	Influence of polymer reprocessing cycles on the microstructure and rheological behavior of polypropylene/mineral oil oleogels. *Polymer Testing*, **2015**, 45, 12-19	4.5	14
68	Chemical, thermal and viscous characterization of high-oleic sunflower and olive pomace acid oils and derived estolides. *Grasas Y Aceites*, **2013**, 64, 497-508	1.3	14
67	Recycled and virgin LDPE as rheology modifiers of lithium lubricating greases: A comparative study. *Polymer Engineering and Science*, **2008**, 48, 1112-1119	2.3	14
66	Rheology and microstructure of lithium lubricating greases modified with a reactive diisocyanate-terminated polymer: Influence of polymer addition protocol. *Chemical Engineering and Processing: Process Intensification*, **2008**, 47, 528-538	3.7	14
65	Rheological characterisation of salad-dressing-type emulsions stabilised by egg yolk/sucrose distearate blends. *European Food Research and Technology*, **2005**, 220, 380-388	3.4	14
64	Influence of epoxidation conditions on the rheological properties of gel-like dispersions of epoxidized kraft lignin in castor oil. *Holzforschung*, **2017**, 71, 777-784	2	13
63	Thermo-rheological and tribological properties of novel bio-lubricating greases thickened with epoxidized lignocellulosic materials. *Journal of Industrial and Engineering Chemistry*, **2019**, 80, 626-632	6.3	13
62	Rheology of Commercial and Model Boroj□Jam Formulations. *International Journal of Food Properties*, **2014**, 17, 791-805	3	13
61	Composition-property relationship of gel-like dispersions based on organo-bentonite, recycled polypropylene and mineral oil for lubricant purposes. *Applied Clay Science*, **2014**, 87, 265-271	5.2	12
60	Effect of the lupin protein/surfactant ratio on linear viscoelastic properties of oil-in-water emulsions. *Journal of Surfactants and Detergents*, **1999**, 2, 545-551	1.9	12
59	Rheology of epoxidized cellulose pulp gel-like dispersions in castor oil: Influence of epoxidation degree and the epoxide chemical structure. *Carbohydrate Polymers*, **2018**, 199, 563-571	10.3	11
58	Droplet-size distribution and stability of lipid injectable emulsions. *American Journal of Health-System Pharmacy*, **2009**, 66, 162-6	2.2	11
57	Green approach for the activation and functionalization of jute fibers through ball milling. *Cellulose*, **2020**, 27, 643-656	5.5	11
56	Projectable tannin foams by mechanical and chemical expansion. *Industrial Crops and Products*, **2018**, 120, 90-96	5.9	10
55	Physical characterization of multiple emulsions formulated with a green solvent and different HLB block copolymers. *Colloids and Surfaces A: Physicochemical and Engineering Aspects*, **2014**, 458, 40-47	5.1	10
54	Synthesis and characterization of isocyanate-functionalized PVA-based polymers with applications as new additives in lubricant formulations. *Journal of Applied Polymer Science*, **2012**, 125, 3259-3267	2.9	10
53	A novel viscosity reducer for kraft process black liquors with a high dry solids content. *Chemical Engineering and Processing: Process Intensification*, **2007**, 46, 193-197	3.7	10

52	Lignin effect in castor oil-based elastomers: Reaching new limits in rheological and cushioning behaviors. *Composites Science and Technology*, **2021**, 203, 108602	8.6	10
51	Effect of an alkali treatment on the development of cellulose pulp-based gel-like dispersions in vegetable oil for use as lubricants. *Tribology International*, **2018**, 123, 329-336	4.9	9
50	Influence of solid-state fermentation with Streptomyces on the ability of wheat and barley straws to thicken castor oil for lubricating purposes. *Industrial Crops and Products*, **2019**, 140, 111625	5.9	9
49	Design of lubricating grease formulations using recycled polypropylene from postconsumer films as thickener agent. *Journal of Applied Polymer Science*, **2013**, 127, 1369-1376	2.9	9
48	Rheology of food emulsions. *Rheology Series*, **1999**, 8, 87-118		9
47	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. *Journal of Pharmaceutical Sciences*, **2020**, 109, 785-796	3.9	9
46	Impact of natural sources-derived antioxidants on the oxidative stability and rheological properties of castor oil based-lubricating greases. *Industrial Crops and Products*, **2016**, 87, 297-303	5.9	8
45	Freeze-drying: A relevant unit operation in the manufacture of foods, nutritional products, and pharmaceuticals. *Advances in Food and Nutrition Research*, **2020**, 93, 1-58	6	7
44	Tunable rheological-tribological performance of green gel-like dispersions based on sepiolite and castor oil for lubricant applications. *Applied Clay Science*, **2020**, 192, 105632	5.2	7
43	On the Steady-State Flow and Yielding Behaviour of Lubricating Greases. *Fluids*, **2019**, 4, 6	1.6	6
42	Use of a temperature ramp approach (TRA) to design an optimum and robust freeze-drying process for pharmaceutical formulations. *International Journal of Pharmaceutics*, **2020**, 578, 119116	6.5	6
41	PHYSICO-CHEMICAL AND BROMATOLOGICAL CHARACTERISTICS OF ARENCA AND RHEOLOGICAL PROPERTIES OF OIL-IN-WATER EMULSIONS CONTAINING ISOLATED PROTEIN. *Ciencia E Agrotecnologia*, **2015**, 39, 634-641	1.6	6
40	The effect of recycled polymer addition on the thermorheological behavior of modified lubricating greases. *Polymer Engineering and Science*, **2013**, 53, 818-826	2.3	6
39	Emulsiones alimentarias aceite-en-agua estabilizadas con proteínas de ati. *Grasas Y Aceites*, **2010**, 61, 352-360	1.3	6
38	Evaluation of wall slip effects in the lubricating grease/air two-phase flow along pipelines. *Journal of Non-Newtonian Fluid Mechanics*, **2006**, 139, 190-196	2.7	6
37	Rotational tumbling of Escherichia coli aggregates under shear. *Physical Review E*, **2016**, 94, 062402	2.4	6
36	Development and Characterization of Novel Fibers Based on Potato Protein/Polyethylene Oxide Through Electrospinning. *Fibers and Polymers*, **2019**, 20, 1586-1593	2	5
35	Cellulose Pulp- and Castor Oil-Based Polyurethanes for Lubricating Applications: Influence of Action on Barley and Wheat Straws. *Polymers*, **2020**, 12,	4.5	5

34	Tribological study of epoxide-functionalized alkali lignin-based gel-like biogreases. *Tribology International*, **2020**, 146, 106231	4.9	5
33	Influence of Processing on the Physical Stability of Multiple Emulsions Containing a Green Solvent. *Chemical Engineering and Technology*, **2016**, 39, 1137-1143	2	5
32	Tribological and Rheological Characterization of New Completely Biogenic Lubricating Greases: A Comparative Experimental Investigation. *Lubricants*, **2018**, 6, 45	3.1	5
31	Influence of oil polarity and material combination on the tribological response of greases formulated with biodegradable oils and bentonite and highly dispersed silica acid. *Lubrication Science*, **2013**, 25, 397-412	1.3	5
30	Droplet-size distribution and stability of commercial injectable lipid emulsions containing fish oil. *American Journal of Health-System Pharmacy*, **2012**, 69, 1332-5	2.2	5
29	Influencia de las concentraciones de aceite y emulsionante en las propiedades reol□gicas de emulsiones aceite en agua del tipo salsa fina. *Grasas Y Aceites*, **1995**, 46, 108-114	1.3	5
28	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. *Journal of Cleaner Production*, **2020**, 277, 123367	10.3	5
27	Electrospun lignin-PVP nanofibers and their ability for structuring oil. *International Journal of Biological Macromolecules*, **2021**, 180, 212-221	7.9	5
26	Understanding and optimization of the secondary drying step of a freeze-drying process: a case study. *Drying Technology*, **2021**, 39, 1003-1017	2.6	5
25	Rheology and adhesion performance of adhesives formulated with lignins from agricultural waste straws subjected to solid-state fermentation. *Industrial Crops and Products*, **2021**, 171, 113876	5.9	5
24	Tribological Investigation on the Friction and Wear Behaviors of Biogenic Lubricating Greases in Steel□Steel Contact. *Applied Sciences (Switzerland)*, **2020**, 10, 1477	2.6	4
23	Unexpected Selectivity in the Functionalization of Neat Castor Oil under Benign Catalyst-Free Conditions. *ACS Sustainable Chemistry and Engineering*, **2018**, 6, 7212-7215	8.3	4
22	Influence of Base Oil Polarity on the Transient Shear Flow of Biodegradable Lubricating Greases. *Lubricants*, **2015**, 3, 611-627	3.1	4
21	Influence of some processing variables on the rheological properties of lithium lubricating greases modified with recycled polymers. *International Journal of Materials and Product Technology*, **2012**, 43, 184	1	4
20	Tribological Properties of Greases Based on Biogenic Base Oils and Traditional Thickeners in Sapphire-Steel Contact. *Tribology Letters*, **2011**, 44, 293-304	2.8	4
19	Linear Viscoelasticity of Concentrated Polyethylene Glycol tert-Octylphenyl Ether Solutions. *Journal of Dispersion Science and Technology*, **2001**, 22, 409-420	1.5	4
18	On the shear-induced structural degradation of lubricating greases and associated activation energy: An experimental rheological study. *Tribology International*, **2020**, 144, 106105	4.9	4
17	The combined effect of H2O2 and light emitting diodes (LED) process assisted by TiO2 on the photooxidation behaviour of PLA. *Polymer Testing*, **2019**, 73, 268-275	4.5	4

16	Thickening Castor Oil with a Lignin-Enriched Fraction from Sugarcane Bagasse Waste via Epoxidation: A Rheological and Hydrodynamic Approach. *ACS Sustainable Chemistry and Engineering* , **2021**, 9, 10503-10512	8.3	3
15	Toward UV-Triggered Curing of Solvent-Free Polyurethane Adhesives Based on Castor Oil. *ACS Sustainable Chemistry and Engineering*, **2021**, 9, 11032-11040	8.3	3
14	Implementation of a novel continuous solid/liquid mixing accessory for 3D printing of dysphagia-oriented thickened fluids. *Food Hydrocolloids*, **2021**, 120, 106900	10.6	3
13	Lignocellulosic Materials for the Production of Biofuels, Biochemicals and Biomaterials and Applications of Lignocellulose-Based Polyurethanes: A Review.. *Polymers*, **2022**, 14,	4.5	3
12	Formulation variables influencing the properties and physical stability of green multiple emulsions stabilized with a copolymer. *Colloid and Polymer Science*, **2019**, 297, 1095-1104	2.4	2
11	Linear viscoelastic behaviour of oil-in-water food emulsions stabilised by tuna-protein isolates. *Food Science and Technology International*, **2013**, 19, 3-10	2.6	2
10	Lignin-enriched residues from bioethanol production: Chemical characterization, isocyanate functionalization and oil structuring properties. *International Journal of Biological Macromolecules*, **2021**, 195, 412-412	7.9	2
9	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. *Progress in Organic Coatings*, **2021**, 161, 106547	4.8	2
8	Electrohydrodynamic Processing of PVP-Doped Kraft Lignin Micro- and Nano-Structures and Application of Electrospun Nanofiber Templates to Produce Oleogels. *Polymers*, **2021**, 13,	4.5	1
7	Advances in 3D printing of food and nutritional products. *Advances in Food and Nutrition Research*, **2022**,	6	0
6	Impact of the processing method on the properties of castor oil/cellulose acetate polyurethane adhesives for bonding wood. *International Journal of Adhesion and Adhesives*, **2022**, 116, 103153	3.4	0
5	Optimization of Green Multiple Emulsions Processing to Improve Their Physical Stability. *Chemical Engineering and Technology*, **2017**, 40, 1043-1050	2	
4	Formulation and characterization of oleogels based on high-oleic sunflower oil and ethylene vinyl acetate copolymer/polypropylene blends. *Polymer Engineering and Science*, **2015**, 55, 1429-1440	2.3	
3	The Measuring of Yield Stress Liquids **1998**, 203-203		
2	Rheological Behaviour of Oil-in-Water Emulsions Stabilized by a Spray-Dried Egg Product **1998**, 195-196		
1	Structuring natural deep eutectic solvents with epoxidised lignin-enriched residues: a green alternative to petroleum-based thickened formulations. *Journal of Molecular Liquids*, **2022**, 119433	6	