Manuel Felix

List of Publications by Year
in descending order

59 papers	1,218 citations	304743 22 h-index	414414 32 g-index
59 all docs	59 docs citations	59 times ranked	980 citing authors

#	Article	IF	Citations
1	Processing and Characterization of Bioplastics from the Invasive Seaweed Rugulopteryx okamurae. Polymers, 2022, 14, 355.	4.5	17
2	Influence of the plasticizer on rice bran-based eco-friendly bioplastics obtained by injection moulding. Industrial Crops and Products, 2022, 180, 114767.	5.2	12
3	Rice Bran-Based Bioplastics: Effects of Biopolymer Fractions on Their Mechanical, Functional and Microstructural Properties. Polymers, 2022, 14, 100.	4.5	5
4	Optimization of Multiple W1/O/W2 Emulsions Processing for Suitable Stability and Encapsulation Efficiency. Foods, 2022, 11, 1367.	4.3	5
5	Effect of solvent and additives on the electrospinnability of BSA solutions. Colloids and Surfaces B: Biointerfaces, 2022, 217, 112683.	5.0	6
6	Relationship between interfacial and foaming properties of a Porphyra dioica seaweed protein concentrate. Journal of Food Engineering, 2021, 291, 110238.	5.2	9
7	Effects of Mould Temperature on Rice Bran-Based Bioplastics Obtained by Injection Moulding. Polymers, 2021, 13, 398.	4.5	16
8	Superabsorbent materials from industrial food and agricultural wastes and by-products. , 2021, , 723-746.		0
9	Development of malt sprout-based bioplastics via injection-moulding. Industrial Crops and Products, 2021, 162, 113267.	5.2	7
10	Proteins from Agri-Food Industrial Biowastes or Co-Products and Their Applications as Green Materials. Foods, 2021, 10, 981.	4.3	38
11	Freeze-Drying versus Heat-Drying: Effect on Protein-Based Superabsorbent Material. Processes, 2021, 9, 1076.	2.8	3
12	Effect of enzymatically hydrolysed brewersâ€™ spent grain supplementation on the rheological, textural and sensory properties of muffins. Future Foods, 2021, 4, 100085.	5.4	12
13	Development of composites based on residual microalgae biomass cultivated in wastewater. European Polymer Journal, 2021, 160, 110766.	5.4	8
14	Rice bran-based bioplastics: Effects of the mixing temperature on starch plastification and final properties. International Journal of Biological Macromolecules, 2021, 188, 932-940.	7.5	13
15	Rheological properties of quinoa-based gels. An alternative for vegan diets. Food Hydrocolloids, 2021, 120, 106827.	10.7	11
16	Wine lees: From waste to O/W emulsion stabilizer. Innovative Food Science and Emerging Technologies, 2021, 74, 102810.	5.6	8
17	Protein-Based Bioplastics from Biowastes: Sources, Processing, Properties and Applications. , 2021, , 137-176.		4
18	Structure and in vitro bioactive properties of O/W emulsions generated with fava bean protein hydrolysates. Food Research International, 2021, 150, 110780.	6.2	9

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19	Acidic and Heat Processing of Egg Yolk Dispersions. Processes, 2021, 9, 1842.	2.8	0
20	Influence of mold temperature on the properties of wastewater-grown microalgae-based plastics processed by injection molding. Algal Research, 2020, 51, 102055.	4.6	9
21	Influence of Hydrolysis on the Bioactive Properties and Stability of Chickpea-Protein-Based O/W Emulsions. Journal of Agricultural and Food Chemistry, 2020, 68, 10118-10127.	5.2	17
22	Developing active poly(vinyl alcohol)-based membranes with encapsulated antimicrobial enzymes via electrospinning for food packaging. International Journal of Biological Macromolecules, 2020, 162, 913-921.	7.5	30
23	Assessment of the microstructural characteristics and the in vitro bioactive properties of sunflower oil-based emulsions stabilized by fava bean (vicia faba) protein. Food Hydrocolloids, 2019, 97, 105220.	10.7	16
24	Effect of cinnamaldehyde on interfacial rheological properties of proteins adsorbed at O/W interfaces. Food Hydrocolloids, 2019, 97, 105235.	10.7	29
25	Development of gelatin/chitosan membranes with controlled microstructure by electrospinning. Iranian Polymer Journal (English Edition), 2019, 28, 921-931.	2.4	11
26	Camphene/polystyrene solutions: A rheological approach for material processing industry. Journal of Applied Polymer Science, 2019, 136, 47953.	2.6	5
27	A Comprehensive Approach from Interfacial to Bulk Properties of Legume Protein-Stabilized Emulsions. Fluids, 2019, 4, 65.	1.7	9
28	Influence of the processing variables on the microstructure and properties of gelatinâ€based scaffolds by freezeâ€drying. Journal of Applied Polymer Science, 2019, 136, 47671.	2.6	9
29	Modelling the non-linear interfacial shear rheology behaviour of chickpea protein-adsorbed complex oil/water layers. Applied Surface Science, 2019, 469, 792-803.	6.1	24
30	Assessment of interfacial viscoelastic properties of Faba bean (Vicia faba) protein-adsorbed O/W layers as a function of pH. Food Hydrocolloids, 2019, 90, 353-359.	10.7	41
31	Characterisation of the bioactive properties and microstructure of chickpea protein-based oil in water emulsions. Food Research International, 2019, 121, 577-585.	6.2	36
32	Effect of pH and nanoclay content on the morphology and physicochemical properties of soy protein/montmorillonite nanocomposite obtained by extrusion. Composites Part B: Engineering, 2018, 140, 197-203.	12.0	37
33	Faba bean protein flour obtained by densification: A sustainable method to develop protein concentrates with food applications. LWT - Food Science and Technology, 2018, 93, 563-569.	5.2	32
34	Development of bioplastic materials: From rapeseed oil industry by products to added-value biodegradable biocomposite materials. Industrial Crops and Products, 2018, 125, 401-407.	5.2	61
35	Effects of the incorporation of cantaloupe pulp in yogurt: Physicochemical, phytochemical and rheological properties. Food Science and Technology International, 2018, 24, 585-597.	2.2	12
36	Development of eco-friendly biodegradable superabsorbent materials obtained by injection moulding. Journal of Cleaner Production, 2018, 198, 312-319.	9.3	22

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37	Influence of pH value on microstructure of oil-in-water emulsions stabilized by chickpea protein flour. Food Science and Technology International, 2018, 24, 555-563.	2.2	12
38	Development of Biocomposite Superabsorbent Nanomaterials: Effect of Processing Technique. Journal of Polymers and the Environment, 2018, 26, 4013-4018.	5.0	10
39	Rheological properties and antioxidant activity of protein gels-like systems made from crayfish concentrate and hydrolysates. Food and Bioproducts Processing, 2017, 102, 167-176.	3.6	20
40	Influence of Transglutaminase (TGase) Enzyme on Mechanical and Bioactive Properties of Crayfish Protein Gels. Food Biophysics, 2017, 12, 348-355.	3.0	4
41	Evaluation of the injection moulding conditions in soy/nanoclay based composites. European Polymer Journal, 2017, 95, 539-546.	5.4	26
42	Development of proteinâ€based bioplastics modified with different additives. Journal of Applied Polymer Science, 2017, 134, 45430.	2.6	24
43	Influence of pH and Xanthan Gum on long-term stability of crayfish-based emulsions. Food Hydrocolloids, 2017, 72, 372-380.	10.7	27
44	Development of thermally processed bioactive pea protein gels: Evaluation of mechanical and antioxidant properties. Food and Bioproducts Processing, 2017, 101, 74-83.	3.6	20
45	Viscoelastic properties, microstructure and stability of high-oleic O/W emulsions stabilised by crayfish protein concentrate and xanthan gum. Food Hydrocolloids, 2017, 64, 9-17.	10.7	46
46	Development of pea proteinâ€based bioplastics with antimicrobial properties. Journal of the Science of Food and Agriculture, 2017, 97, 2671-2674.	3.5	24
47	Physicochemical, microstructure and bioactive characterization of gels made from crayfish protein. Food Hydrocolloids, 2017, 63, 429-436.	10.7	31
48	Production and Characterization of Bioplastics Obtained by Injection Moulding of Various Protein Systems. Journal of Polymers and the Environment, 2017, 25, 91-100.	5.0	34
49	Effects of Whitening Agents and Frozen Storage on the Quality of Sardine (Sardina pilchardus) Surimi: Physicochemical and Mechanical Properties. Journal of Aquatic Food Product Technology, 2017, 26, 29-42.	1.4	7
50	Influence of sorbitol on mechanical and physico-chemical properties of soy protein-based bioplastics processed by injection molding. Polimeros, 2016, 26, 277-281.	0.7	17
51	Interfacial properties of highly soluble crayfish protein derivatives. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2016, 499, 10-17.	4.7	13
52	Development and evaluation of rheological and bioactive properties ofÂrice protein-based gels. Journal of Cereal Science, 2016, 72, 91-100.	3.7	13
53	Effect of the injection moulding processing conditions on the development of pea proteinâ€based bioplastics. Journal of Applied Polymer Science, 2016, 133, .	2.6	34
54	Development of rice protein bio-based plastic materials processed by injection molding. Industrial Crops and Products, 2016, 79, 152-159.	5.2	43

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55	Characterization of pea protein-based bioplastics processed by injection moulding. Food and Bioproducts Processing, 2016, 97, 100-108.	3.6	67
56	Development of crayfish bioâ€based plastic materials processed by smallâ€scale injection moulding. Journal of the Science of Food and Agriculture, 2015, 95, 679-687.	3.5	35
57	Development of crayfish protein-PCL biocomposite material processed by injection moulding. Composites Part B: Engineering, 2015, 78, 291-297.	12.0	26
58	Development of albumen/soy biobased plastic materials processed by injection molding. Journal of Food Engineering, 2014, 125, 7-16.	5.2	79
59	Development of new albumen based biocomposites formulations by injection moulding using chitosan as physicochemical modifier additive. Composites Part B: Engineering, 2014, 61, 275-281.	12.0	23