

# Jorge R Wagner

## List of Publications by Year in descending order

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59  
papers

2,672  
citations

172207

29  
h-index

182168

51  
g-index

59  
all docs

59  
docs citations

59  
times ranked

2494  
citing authors

#	ARTICLE	IF	CITATIONS
1	Impact of environmental stresses on the stability of acidic oil-in-water emulsions prepared with tofu whey concentrates. <i>Current Research in Food Science</i> , 2022, 5, 498-505.	2.7	4
2	Analysis of Freeze-Thaw Behavior of Double (W1/O/W2) Emulsions by Differential Scanning Calorimetry: Effects of Inner Salt Concentration and Solid Fat Content. <i>Food Biophysics</i> , 2021, 16, 98-108.	1.4	3
3	Impact of the film-forming dispersion pH on the properties of yeast biomass films. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 5636-5644.	1.7	4
4	Influence of chemical composition and structural properties on the surface behavior and foam properties of tofu-whey concentrates in acid medium. <i>Food Research International</i> , 2020, 128, 108772.	2.9	8
5	Soybean Hull Insoluble Polysaccharides: Improvements of Its Physicochemical Properties Through High Pressure Homogenization. <i>Food Biophysics</i> , 2020, 15, 173-187.	1.4	8
6	Emulsifying properties of defatted rice bran concentrates enriched in fiber and proteins. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 1336-1343.	1.7	11
7	Margarine-Like Emulsions Prepared with Coconut and Palm Oils: Analysis of Microstructure and Freeze-Thaw Stability by Differential Scanning Calorimetry. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2020, 97, 1071-1081.	0.8	5
8	Heat treatments of defatted soy flour: Impact on protein structure, aggregation, and cold-set gelation properties. <i>Food Structure</i> , 2019, 22, 100130.	2.3	14
9	Nanoparticles assembled from mixtures of whey protein isolate and soluble soybean polysaccharides. Structure, interfacial behavior and application on emulsions subjected to freeze-thawing. <i>Food Hydrocolloids</i> , 2019, 95, 445-453.	5.6	55
10	Microbiological and Sensory Characteristics of Mould-Ripened Salami under Different Packaging Conditions. <i>Food Technology and Biotechnology</i> , 2019, 57, 87-96.	0.9	5
11	Effects of Calcium Content and Homogenization Method on the Microstructure, Rheology, and Stability of Emulsions Prepared with Soybean Flour Dispersions. <i>European Journal of Lipid Science and Technology</i> , 2018, 120, 1700500.	1.0	8
12	Hydration and water vapour transport properties in yeast biomass based films: A study of plasticizer content and thickness effects. <i>European Polymer Journal</i> , 2018, 99, 9-17.	2.6	34
13	Extraction and characterization of soy hull polysaccharide-protein fractions. Analysis of aggregation and surface rheology. <i>Food Hydrocolloids</i> , 2018, 79, 40-47.	5.6	21
14	Characterization of thermal, mechanical and hydration properties of novel films based on <i>Saccharomyces cerevisiae</i> biomass. <i>Innovative Food Science and Emerging Technologies</i> , 2018, 48, 240-247.	2.7	17
15	Î²-Glucan, a Promising Polysaccharide for Bio-based Films Developments for Food Contact Materials and Medical Applications. <i>Current Organic Chemistry</i> , 2018, 22, 1249-1254.	0.9	27
16	Glycosylation, denaturation, and aggregation of soy proteins in defatted soy flakes flour: Influence of thermal and homogenization treatments. <i>International Journal of Food Properties</i> , 2017, 20, 2358-2372.	1.3	5
17	Effect of salt content and type on emulsifying properties of hull soy soluble polysaccharides at acidic pH. <i>Food Research International</i> , 2017, 97, 62-70.	2.9	13
18	Partial coalescence in double (W1 /O/W2 ) emulsions prepared with skimmed milk, polyglycerol polyricinoleate, and different fats. <i>European Journal of Lipid Science and Technology</i> , 2017, 119, 1600447.	1.0	8

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19	Effect of Xanthan Gum on the Rheological Behavior and Microstructure of Sodium Caseinate Acid Gels. <i>Gels</i> , 2016, 2, 23.	2.1	13
20	Influence of Different Factors on the Particle Size Distribution and Solid Fat Content of Water-in-Oil Emulsions. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2016, 93, 793-801.	0.8	6
21	Development of innovative biodegradable films based on biomass of <i>Saccharomyces cerevisiae</i> . <i>Innovative Food Science and Emerging Technologies</i> , 2016, 36, 83-91.	2.7	21
22	Impact of Sample Aging on Freeze-Thaw Stability of Oil-in-Water Emulsions Prepared with Soy Protein Isolates. <i>International Journal of Food Properties</i> , 2016, 19, 2322-2337.	1.3	10
23	Comparative study of emulsifying properties in acidic condition of soluble polysaccharides fractions obtained from soy hull and defatted soy flour. <i>Journal of Food Science and Technology</i> , 2016, 53, 956-967.	1.4	16
24	Bioactive compounds as functional food ingredients: characterization in model system and sensory evaluation in chocolate milk. <i>Journal of Food Engineering</i> , 2015, 166, 55-63.	2.7	38
25	Chia seed oil-in-water emulsions as potential delivery systems of $\omega$ -3 fatty acids. <i>Journal of Food Engineering</i> , 2015, 162, 48-55.	2.7	43
26	Acid-Induced Aggregation and Gelation of Sodium Caseinate-Guar Gum Mixtures. <i>Food Biophysics</i> , 2015, 10, 181-194.	1.4	9
27	Physicochemical characterization and stability of chia oil microencapsulated with sodium caseinate and lactose by spray-drying. <i>Powder Technology</i> , 2015, 271, 26-34.	2.1	75
28	Partial Coalescence in Cream-Like Emulsions Prepared with Alternative Fats: Effect of Controlled Stirring and Temperature Cycles. <i>Journal of Texture Studies</i> , 2014, 45, 396-407.	1.1	5
29	Solid Fat Content Estimation by Differential Scanning Calorimetry: Prior Treatment and Proposed Correction. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2013, 90, 467-473.	0.8	35
30	Indigenous filamentous fungi on the surface of Argentinean dry fermented sausages produced in Colonia Caroya (C�rdoba). <i>International Journal of Food Microbiology</i> , 2013, 164, 81-86.	2.1	36
31	Rheology of Cream-like Emulsions Prepared with Soybean Milk and Low Trans Vegetable Fat. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2012, 89, 1857-1865.	0.8	8
32	Rheological properties and stability of low-in-fat dressings prepared with high-pressure homogenized yeast. <i>Journal of Food Engineering</i> , 2012, 111, 57-65.	2.7	17
33	Effect of Water Content on Thermal Behavior of Freeze-Dried Soy Whey and Their Isolated Proteins. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 3950-3956.	2.4	8
34	Liposomes as vehicles for vitamins E and C: An alternative to fortify orange juice and offer vitamin C protection after heat treatment. <i>Food Research International</i> , 2011, 44, 3039-3046.	2.9	167
35	Freeze-thaw stability of oil-in-water emulsions prepared with native and thermally-denatured soybean isolates. <i>Food Hydrocolloids</i> , 2011, 25, 398-409.	5.6	91
36	Effect of calcium salts and surfactant concentration on the stability of water-in-oil (w/o) emulsions prepared with polyglycerol polyricinoleate. <i>Journal of Colloid and Interface Science</i> , 2010, 341, 101-108.	5.0	184

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37	RHEOLOGY OF DOUBLE (W/O/W) EMULSIONS PREPARED WITH SOYBEAN MILK AND FORTIFIED WITH CALCIUM. <i>Journal of Texture Studies</i> , 2010, 41, 651-671.	1.1	45
38	Thermal Behavior of Soy Protein Fractions Depending on Their Preparation Methods, Individual Interactions, and Storage Conditions. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 10092-10100.	2.4	30
39	Effect of Calcium on Ovine Caseinate Functional Properties. <i>Journal of Chemical &amp; Engineering Data</i> , 2010, 55, 4624-4631.	1.0	5
40	Water in oil (w/o) and double (w/o/w) emulsions prepared with spans: microstructure, stability, and rheology. <i>Colloid and Polymer Science</i> , 2007, 285, 1119-1128.	1.0	52
41	Emulsifying properties and surface behavior of native and denatured whey soy proteins in comparison with other proteins. Creaming stability of oil-in-water emulsions. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2004, 81, 625-632.	0.8	71
42	Hydrolysates of native and modified soy protein isolates: structural characteristics, solubility and foaming properties. <i>Food Research International</i> , 2002, 35, 511-518.	2.9	138
43	Coalescence of o/w emulsions stabilized by whey and isolate soybean proteins. Influence of thermal denaturation, salt addition and competitive interfacial adsorption. <i>Food Research International</i> , 2002, 35, 547-557.	2.9	84
44	Comparative study of foaming properties of whey and isolate soybean proteins. <i>Food Research International</i> , 2002, 35, 721-729.	2.9	78
45	Relationships between Different Hydration Properties of Commercial and Laboratory Soybean Isolates. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 4852-4858.	2.4	38
46	Thermal behavior and hydration properties of yeast proteins from <i>Saccharomyces cerevisiae</i> and <i>Kluyveromyces fragilis</i> . <i>Food Chemistry</i> , 2000, 69, 161-165.	4.2	12
47	Relation between Solubility and Surface Hydrophobicity as an Indicator of Modifications during Preparation Processes of Commercial and Laboratory-Prepared Soy Protein Isolates. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 3159-3165.	2.4	149
48	COMPARATIVE STUDY OF STRUCTURAL CHARACTERISTICS AND THERMAL BEHAVIOR OF WHEY AND ISOLATE SOYBEAN PROTEINS. <i>Journal of Food Biochemistry</i> , 1999, 23, 489-507.	1.2	70
49	The effects of divalent cations in the presence of phosphate, citrate and chloride on the aggregation of soy protein isolate. <i>Food Research International</i> , 1999, 32, 135-143.	2.9	36
50	Surface Functional Properties of Native, Acid-Treated, and Reduced Soy Glycinin. 2. Emulsifying Properties. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 2181-2187.	2.4	113
51	Surface Functional Properties of Native, Acid-Treated, and Reduced Soy Glycinin. 1. Foaming Properties. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 2173-2180.	2.4	78
52	Thermal and Electrophoretic Behavior, Hydrophobicity, and Some Functional Properties of Acid-Treated Soy Isolates. <i>Journal of Agricultural and Food Chemistry</i> , 1996, 44, 1881-1889.	2.4	70
53	Effects of Dissociation, Deamidation, and Reducing Treatment on Structural and Surface Active Properties of Soy Glycinin. <i>Journal of Agricultural and Food Chemistry</i> , 1995, 43, 1993-2000.	2.4	95
54	Effects of Thermal Treatment of Soy Protein Isolate on the Characteristics and Structure-Function Relationship of Soluble and Insoluble Fractions. <i>Journal of Agricultural and Food Chemistry</i> , 1995, 43, 2471-2479.	2.4	218

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55	Effect of physical and chemical factors on rheological behavior of commercial soy protein isolates: protein concentration, water imbibing capacity, salt addition, and thermal treatment. Journal of Agricultural and Food Chemistry, 1992, 40, 1930-1937.	2.4	38
56	Water imbibing capacity of soy protein isolates: influence of protein denaturation. Journal of Agricultural and Food Chemistry, 1991, 39, 1386-1391.	2.4	26
57	Electrophoretic, solubility and functional properties of commercial soy protein isolates. Journal of Agricultural and Food Chemistry, 1991, 39, 1029-1032.	2.4	122
58	Thermal Denaturation in Fish Muscle Proteins During Gelling: Effect of Spawning Condition. Journal of Food Science, 1991, 56, 281-284.	1.5	24
59	Thermal Denaturation of Hake (Merluccius hubbsi) Myofibrillar Proteins. A Differential Scanning Calorimetric and Electrophoretic Study. Journal of Food Science, 1990, 55, 683-687.	1.5	48