AgustÃ-n GonzÃ¡lez

List of Publications by Year
in descending order

15	951	687363 13	1058476 14
papers	citations	h-index	g-index

16	16	16	1272
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Soy protein â€“ Poly (lactic acid) bilayer films as biodegradable material for active food packaging. Food Hydrocolloids, 2013, 33, 289-296.	10.7	228
2	Cross-linked soy protein as material for biodegradable films: Synthesis, characterization and biodegradation. Journal of Food Engineering, 2011, 106, 331-338.	5.2	181
3	Nanocrystal-reinforced soy protein films and their application as active packaging. Food Hydrocolloids, 2015, 43, 777-784.	10.7	116
4	Preparation and characterization of soy protein films reinforced with cellulose nanofibers obtained from soybean by-products. Food Hydrocolloids, 2019, 89, 758-764.	10.7	111
5	Study of the preparation process and variation of wall components in chia (Salvia hispanica L.) oil microencapsulation. Powder Technology, 2016, 301, 868-875.	4.2	73
6	Preparation and characterization of chitosan/genipin/poly(N-vinyl-2-pyrrolidone) films for controlled release drugs. Materials Chemistry and Physics, 2012, 134, 317-324.	4.0	45
7	Development of edible films prepared by soy protein and the galactomannan fraction extracted from Gleditsia triacanthos (Fabaceae) seed. Food Hydrocolloids, 2019, 97, 105227.	10.7	35
8	Formulation, spray-drying and physicochemical characterization of functional powders loaded with chia seed oil and prepared by complex coacervation. Powder Technology, 2021, 391, 479-493.	4.2	32
9	Crosslinked soy protein films and their application as ophthalmic drug delivery system. Materials Science and Engineering C, 2015, 51, 73-79.	7.3	30
10	Effects on bread and oil quality after functionalization with microencapsulated chia oil. Journal of the Science of Food and Agriculture, 2018, 98, 4903-4910.	3.5	28
11	Study of chia oil microencapsulation in soy protein microparticles using supercritical Co2-assisted impregnation. Journal of CO2 Utilization, 2020, 40, 101221.	6.8	24
12	Study of the incorporation of native and microencapsulated chia seed oil on pasta properties. International Journal of Food Science and Technology, 2021, 56, 233-241.	2.7	21
13	Study of Graft Copolymerization of Soy Protein-Methyl Methacrylate: Preparation and Characterization of Grafted Films. Journal of Polymers and the Environment, 2017, 25, 214-220.	5.0	17
14	Sprayâ€Ðrying, Oil Blending, and the Addition of Antioxidants Enhance the Storage Stability at Room Temperature of Omegaâ€3â€Rich Microcapsules Based on Chia Oil. European Journal of Lipid Science and Technology, 2022, 124, .	1.5	6
15	Study of the structure/property relationship of nanomaterials for development of novel food packaging. , 2017, , 265-294.		2