

AgustÃ-n GonzÃ;lez

List of Publications by Year in descending order

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Version: 2024-02-01

15
papers

951
citations

687363

13
h-index

1058476

14
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16
all docs

16
docs citations

16
times ranked

1272
citing authors

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