

Edmundo Brito-de la Fuente

List of Publications by Year in descending order

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Version: 2024-02-01

35
papers

910
citations

430874

18
h-index

454955

30
g-index

35
all docs

35
docs citations

35
times ranked

1001
citing authors

#	ARTICLE	IF	CITATIONS
1	Microbial inactivation by means of ultrasonic assisted supercritical CO ₂ . Effect on cell ultrastructure. <i>Journal of Supercritical Fluids</i> , 2022, 179, 105407.	3.2	3
2	Comprehensive profiling of conjugated fatty acid isomers and their lipid oxidation products by two-dimensional chiral RP _A –RP liquid chromatography hyphenated to UV- and SWATH-MS-detection. <i>Analytica Chimica Acta</i> , 2022, 1202, 339667.	5.4	10
3	Understanding and optimization of the secondary drying step of a freeze-drying process: a case study. <i>Drying Technology</i> , 2021, 39, 1003-1017.	3.1	8
4	Novel emulsionsâ€‘based technological approaches for the protection of omegaâ€‘3 polyunsaturated fatty acids against oxidation processes â€‘A comprehensive review. <i>Food Structure</i> , 2021, 27, 100175.	4.5	14
5	Effect of operating parameters on the physical and chemical stability of an oil gelledâ€‘inâ€‘water emulsified curcumin delivery system. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 6395-6406.	3.5	7
6	Ultrasonic-assisted supercritical CO ₂ inactivation of bacterial spores and effect on the physicochemical properties of oil-in-water emulsions. <i>Journal of Supercritical Fluids</i> , 2021, 174, 105246.	3.2	3
7	Combination of supercritical CO ₂ and high-power ultrasound for the inactivation of fungal and bacterial spores in lipid emulsions. <i>Ultrasonics Sonochemistry</i> , 2021, 76, 105636.	8.2	5
8	Implementation of a novel continuous solid/liquid mixing accessory for 3D printing of dysphagia-oriented thickened fluids. <i>Food Hydrocolloids</i> , 2021, 120, 106900.	10.7	14
9	Combined pulsed electric field and high-power ultrasound treatments for microbial inactivation in oil-in-water emulsions. <i>Food Control</i> , 2021, 130, 108348.	5.5	9
10	On the use of ultrasonic dental scaler tips as cleaning technique of microfiltration ceramic membranes. <i>Ultrasonics</i> , 2020, 101, 106035.	3.9	8
11	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. <i>Journal of Pharmaceutical Sciences</i> , 2020, 109, 785-796.	3.3	15
12	Fractionation of hydrolysates from concentrated lecithin free egg yolk protein dispersions by ultrafiltration. <i>Food and Bioproducts Processing</i> , 2020, 123, 209-216.	3.6	10
13	Use of a temperature ramp approach (TRA) to design an optimum and robust freeze-drying process for pharmaceutical formulations. <i>International Journal of Pharmaceutics</i> , 2020, 578, 119116.	5.2	9
14	Non-thermal pasteurization of lipid emulsions by combined supercritical carbon dioxide and high-power ultrasound treatment. <i>Ultrasonics Sonochemistry</i> , 2020, 67, 105138.	8.2	19
15	Freeze-drying: A relevant unit operation in the manufacture of foods, nutritional products, and pharmaceuticals. <i>Advances in Food and Nutrition Research</i> , 2020, 93, 1-58.	3.0	23
16	3D printing in situ gelification of Îº-carrageenan solutions: Effect of printing variables on the rheological response. <i>Food Hydrocolloids</i> , 2019, 87, 321-330.	10.7	72
17	The Importance of Understanding the Freezing Step and Its Impact on Freeze-Drying Process Performance. <i>Journal of Pharmaceutical Sciences</i> , 2019, 108, 1378-1395.	3.3	118
18	An alternative elongational method to study the effect of saliva on thickened fluids for dysphagia nutritional support. <i>Journal of Food Engineering</i> , 2018, 228, 79-83.	5.2	19

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19	Nutritional Aspects of Dysphagia Management. <i>Advances in Food and Nutrition Research</i> , 2017, 81, 271-318.	3.0	72
20	Microfiltration of oil in water (O/W) emulsions: Effect of membrane microstructure and surface properties. <i>Chemical Engineering Research and Design</i> , 2017, 126, 286-296.	5.6	35
21	Early Numerical Studies on the Peristaltic Flow through the Pharynx. <i>Journal of Texture Studies</i> , 2014, 45, 155-163.	2.5	30
22	Droplet-size distribution and stability of commercial injectable lipid emulsions containing fish oil. <i>American Journal of Health-System Pharmacy</i> , 2012, 69, 1332-1335.	1.0	5
23	Linear and non-linear viscoelasticity of puddings for nutritional management of dysphagia. <i>Food Hydrocolloids</i> , 2011, 25, 586-593.	10.7	49
24	Microfiltration of whole milk with silicon microsieves: Effect of process variables. <i>Chemical Engineering Research and Design</i> , 2010, 88, 653-660.	5.6	19
25	Purification of Egg Yolk Immunoglobulin (IgY) by Ultrafiltration: Effect of pH, Ionic Strength, and Membrane Properties. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 187-193.	5.2	23
26	The use of membrane-assisted precipitation for the concentration of xanthan gum. <i>Journal of Membrane Science</i> , 2007, 294, 84-92.	8.2	13
27	Forward Deformable Roll Coating at High Speed with Newtonian Fluids. <i>Chemical Engineering Research and Design</i> , 2004, 82, 390-397.	5.6	17
28	Interaction of granular maize starch with lysophosphatidylcholine evaluated by calorimetry, mechanical and microscopy analysis. <i>Journal of Cereal Science</i> , 2003, 38, 269-279.	3.7	20
29	Mechanical properties of gels formed by mixtures of mucilage gum (<i>Opuntia ficus indica</i>) and carrageenans. <i>Carbohydrate Polymers</i> , 2003, 52, 143-150.	10.2	38
30	Orifice Flowmeter for Measuring Extensional Rheological Properties. <i>Canadian Journal of Chemical Engineering</i> , 2002, 80, 1189-1196.	1.7	10
31	Mixing Time in Rheologically Evolving Model Fluids by Hybrid Dual Mixing Systems. <i>Chemical Engineering Research and Design</i> , 2002, 80, 817-823.	5.6	32
32	Flow Patterns in Rheologically Evolving Model Fluids Produced by Hybrid Dual Mixing Systems. <i>Chemical Engineering and Technology</i> , 2001, 24, 913-918.	1.5	26
33	Mixing With Helical Ribbon Impellers. <i>Chemical Engineering Research and Design</i> , 1997, 75, 45-52.	5.6	59
34	Mixing performance induced by coaxial flat blade-helical ribbon impellers rotating at different speeds. <i>Chemical Engineering Science</i> , 1997, 52, 1733-1741.	3.8	60
35	A New Perspective for the Mixing of Yield Stress Fluids with Anchor Impellers.. <i>Journal of Chemical Engineering of Japan</i> , 1996, 29, 51-58.	0.6	36