Pablo RamÃ-rez del Amo

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/5204981/publications.pdf

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25 papers 857 citations

430874 18 h-index 25 g-index

26 all docs

26 does citations

26 times ranked

1246 citing authors

#	Article	IF	CITATIONS
1	Direct electron transfer from graphite and functionalized gold electrodes to T1 and T2/T3 copper centers of bilirubin oxidase. Biochimica Et Biophysica Acta - Bioenergetics, 2008, 1777, 1364-1369.	1.0	140
2	Flow behaviour, linear viscoelasticity and surface properties of chitosan aqueous solutions. Food Hydrocolloids, 2010, 24, 659-666.	10.7	74
3	Physicochemical and rheological characterization of Prosopis juliflora seed gum aqueous dispersions. Food Hydrocolloids, 2014, 35, 348-357.	10.7	70
4	Determination of the Potential of Zero Charge of Au (111) Modified with Thiol Monolayers. Analytical Chemistry, 2007, 79, 6473-6479.	6.5	64
5	Large amplitude oscillatory shear of xanthan gum solutions. Effect of sodium chloride (NaCl) concentration. Journal of Food Engineering, 2014, 126, 165-172.	5.2	53
6	Formulation and optimization by experimental design of eco-friendly emulsions based on d-limonene. Colloids and Surfaces B: Biointerfaces, 2015, 128, 127-131.	5.0	46
7	Interfacial rheology and conformations of triblock copolymers adsorbed onto the water–oil interface. Journal of Colloid and Interface Science, 2012, 378, 135-143.	9.4	38
8	Enhancing rosemary oil-in-water microfluidized nanoemulsion properties through formulation optimization by response surface methodology. LWT - Food Science and Technology, 2018, 97, 370-375.	5.2	34
9	Interfacial characterization of Pluronic PE9400 at biocompatible (air–water and limonene–water) interfaces. Colloids and Surfaces B: Biointerfaces, 2013, 111, 171-178.	5.0	30
10	Experimental Study of the Interplay between Long-Range Electron Transfer and Redox Probe Permeation at Self-Assembled Monolayers:Â Evidence for Potential-Induced Ion Gating. Journal of the American Chemical Society, 2005, 127, 6476-6486.	13.7	29
11	Development of rosemary essential oil nanoemulsions using a wheat biomass-derived surfactant. Colloids and Surfaces B: Biointerfaces, 2019, 173, 486-492.	5.0	29
12	Nonlinear and linear viscoelastic properties of a novel type of xanthan gum with industrial applications. Rheologica Acta, 2015, 54, 993-1001.	2.4	28
13	Adsorption at the biocompatible α-pinene–water interface and emulsifying properties of two eco-friendly surfactants. Colloids and Surfaces B: Biointerfaces, 2014, 122, 623-629.	5.0	27
14	Equilibrium and surface rheology of two polyoxyethylene surfactants (CiEOj) differing in the number of oxyethylene groups. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2011, 375, 130-135.	4.7	24
15	Dynamic interfacial tension of triblock copolymers solutions at the water–hexane interface. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2011, 391, 119-124.	4.7	23
16	Surface and foaming properties of polyoxyethylene glycerol ester surfactants. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2014, 458, 195-202.	4.7	22
17	Strategy for the development and characterization of environmental friendly emulsions by microfluidization technique. Journal of Cleaner Production, 2018, 178, 723-730.	9.3	22
18	Surface properties and bulk rheology of Sterculia apetala gum exudate dispersions. Food Hydrocolloids, 2013, 32, 440-446.	10.7	21

#	ARTICLE	IF	CITATION
19	Electrochemical formation and electron transfer through self-assembled monolayers of 4-mercaptophenol on mercury. Journal of Electroanalytical Chemistry, 2005, 582, 179-190.	3.8	17
20	Folding and Unfolding in the Blue Copper Protein Rusticyanin: Role of the Oxidation State. Bioinorganic Chemistry and Applications, 2007, 2007, 1-9.	4.1	16
21	Potential of zero charge as a sensitive probe for the titration of ionizable self-assembled monolayers. Electrochemistry Communications, 2008, 10, 1548-1550.	4.7	15
22	Development of eco-friendly submicron emulsions stabilized by a bio-derived gum. Colloids and Surfaces B: Biointerfaces, 2014, 123, 797-802.	5.0	12
23	Assessment of Fennel Oil Microfluidized Nanoemulsions Stabilization by Advanced Performance Xanthan Gum. Foods, 2021, 10, 693.	4.3	8
24	Development of emulgels formulated with sweet fennel oil and rhamsan gum, a biological macromolecule produced by Sphingomonas. International Journal of Biological Macromolecules, 2019, 129, 326-332.	7.5	7
25	Linear and non-linear flow behavior of welan gum solutions. Rheologica Acta, 2019, 58, 1-8.	2.4	7