

Mariarenata Sessa

List of Publications by Citations

Source: <https://exaly.com/author-pdf/53564/mariarenata-sessa-publications-by-citations.pdf>

Version: 2024-04-23

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.

The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

7

papers

601

citations

6

h-index

7

g-index

7

ext. papers

666

ext. citations

5.9

avg, IF

3.48

L-index

#	Paper	IF	Citations
7	Bioavailability of encapsulated resveratrol into nanoemulsion-based delivery systems. <i>Food Chemistry</i> , 2014 , 147, 42-50	8.5	198
6	Evaluation of the stability and antioxidant activity of nanoencapsulated resveratrol during in vitro digestion. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 12352-60	5.7	142
5	Effect of Emulsifier Type and Disruption Chamber Geometry on the Fabrication of Food Nanoemulsions by High Pressure Homogenization. <i>Industrial & Engineering Chemistry Research</i> , 2012 , 51, 7606-7618	3.9	90
4	Nanoencapsulation systems to improve solubility and antioxidant efficiency of a grape marc extract into hazelnut paste. <i>Journal of Food Engineering</i> , 2013 , 114, 207-214	6	68
3	Assessment of emulsifying ability of almond gum in comparison with gum arabic using response surface methodology. <i>Food Hydrocolloids</i> , 2014 , 37, 49-59	10.6	59
2	Exploitation of Polyphenolic Extracts from Grape Marc as Natural Antioxidants by Encapsulation in Lipid-Based Nanodelivery Systems. <i>Food and Bioprocess Technology</i> , 2013 , 6, 2609-2620	5.1	42
1	Rheological and interfacial properties at the equilibrium of almond gum tree exudate (<i>Prunus dulcis</i>) in comparison with gum arabic. <i>Food Science and Technology International</i> , 2016 , 22, 277-87	2.6	2