

# Mariarenata Sessa

## List of Publications by Year in Descending Order

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