

Marcela Lilian Martinez

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.

26
papers

614
citations

14
h-index

24
g-index

26
ext. papers

731
ext. citations

4.5
avg, IF

4.15
L-index

#	Paper	IF	Citations
26	An overview on extraction, composition, bioactivity and food applications of peanut phenolics.. <i>Food Chemistry</i> , 2022 , 381, 132250	8.5	2
25	Peanut skin phenolics obtained by green solvent extraction: characterization and antioxidant activity in pure chia oil and chia oil in water (O/W) emulsion. <i>Journal of the Science of Food and Agriculture</i> , 2021 ,	4.3	1
24	Influence of the spray drying operating conditions on the estimated drying kinetics of emulsion single droplets and the properties of microencapsulated chia oil. <i>Powder Technology</i> , 2021 , 383, 302-317	5.2	4
23	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	3.8	11
22	Influence of fluidized-bed roasting conditions of white sesame seeds on the physico-chemical properties and sensory acceptability of the cold-pressed oils. <i>Journal of Food Processing and Preservation</i> , 2021 , 45,	2.1	1
21	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	5.2	10
20	Scale-up and optimization of the spray drying conditions for the development of functional microparticles based on chia oil. <i>Food and Bioproducts Processing</i> , 2021 , 130, 48-67	4.9	2
19	Tree Nut Oils: Chemical Profiles, Extraction, Stability, and Quality Concerns. <i>European Journal of Lipid Science and Technology</i> , 2020 , 122, 1900450	3	16
18	Evaluation of hazelnut and walnut oil chemical traits from conventional cultivars and native genetic resources in a non-traditional crop environment from Argentina. <i>European Food Research and Technology</i> , 2020 , 246, 833-843	3.4	11
17	Subcritical Fluid Extraction of Antioxidant Phenolic Compounds from Pistachio (<i>Pistacia vera</i> L.) Nuts: Experiments, Modeling, and Optimization. <i>Journal of Food Science</i> , 2019 , 84, 963-970	3.4	11
16	Enhancement of Composition and Oxidative Stability of Chia (<i>Salvia hispanica</i> L.) Seed Oil by Blending with Specialty Oils. <i>Journal of Food Science</i> , 2019 , 84, 1035-1044	3.4	20
15	Wheat germ stabilization by infrared radiation. <i>Journal of Food Science and Technology</i> , 2017 , 54, 71-81	3.3	34
14	Optimization of Sesame Oil Extraction by Screw-Pressing at Low Temperature. <i>Food and Bioprocess Technology</i> , 2017 , 10, 1113-1121	5.1	19
13	Extraction of bioactive compounds from sesame (<i>Sesamum indicum</i> L.) defatted seeds using water and ethanol under sub-critical conditions. <i>Food Chemistry</i> , 2017 , 237, 114-120	8.5	27
12	Chia (<i>Salvia hispanica</i> L.) oil stability: Study of the effect of natural antioxidants. <i>LWT - Food Science and Technology</i> , 2017 , 75, 107-113	5.4	79
11	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	5.2	61
10	Argentinian pistachio oil and flour: a potential novel approach of pistachio nut utilization. <i>Journal of Food Science and Technology</i> , 2016 , 53, 2260-9	3.3	26

9	Oxidative stability of walnut (<i>Juglans regia</i> L.) and chia (<i>Salvia hispanica</i> L.) oils microencapsulated by spray drying. <i>Powder Technology</i> , 2015 , 270, 271-277	5.2	60
8	Variability in almond oil chemical traits from traditional cultivars and native genetic resources from Argentina. <i>Food Chemistry</i> , 2015 , 170, 55-61	8.5	55
7	Influence of spray-drying operating conditions on sunflower oil powder qualities. <i>Powder Technology</i> , 2014 , 254, 307-313	5.2	57
6	Optimization of soybean heat-treating using a fluidized bed dryer. <i>Journal of Food Science and Technology</i> , 2013 , 50, 1144-50	3.3	13
5	Matching Changes in Sensory Evaluation with Physical and Chemical Parameters. <i>Food and Bioprocess Technology</i> , 2013 , 6, 3305-3316	5.1	13
4	Screw press extraction of almond (<i>Prunus dulcis</i> (Miller) D.A. Webb): Oil recovery and oxidative stability. <i>Journal of Food Engineering</i> , 2013 , 119, 40-45	6	34
3	Sensory characterisation and oxidative stability of walnut oil. <i>International Journal of Food Science and Technology</i> , 2011 , 46, 1276-1281	3.8	32
2	Contribution of Compositional Parameters to the Oxidative Stability of Olive and Walnut Oil Blends. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2011 , 88, 755-762	1.8	14
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> , 2100181	3	1