

Francesco Donsi

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.

94
papers

4,736
citations

38
h-index

68
g-index

99
ext. papers

5,534
ext. citations

5.4
avg. IF

6.1
L-index

#	Paper	IF	Citations
94	Formulation and characterization of zein/gum arabic nanoparticles for the encapsulation of a rutin-rich extract from <i>Ruta chalepensis</i> L. <i>Food Chemistry</i> , 2022 , 367, 129982	8.5	6
93	Toward Green Extraction Processes 2022 , 519-561		
92	Functionalization of pasta through the incorporation of bioactive compounds from agri-food by-products: Fundamentals, opportunities, and drawbacks. <i>Trends in Food Science and Technology</i> , 2022 , 122, 49-65	15.3	2
91	Extraction improvement of water-soluble compounds from <i>Arthrospira platensis</i> through the combination of high-shear homogenization and pulsed electric fields. <i>Algal Research</i> , 2021 , 57, 102341	5	3
90	Effect of formulation on properties, stability, carvacrol release and antimicrobial activity of carvacrol emulsions. <i>Colloids and Surfaces B: Biointerfaces</i> , 2021 , 197, 111424	6	14
89	Food-Grade Colloidal Systems for the Delivery of Essential Oils. <i>Food Reviews International</i> , 2021 , 37, 1-45	5.5	31
88	Emerging technologies for the clean recovery of antioxidants from microalgae 2021 , 173-205		1
87	O/W Pickering Emulsions Stabilized with Cellulose Nanofibrils Produced through Different Mechanical Treatments. <i>Foods</i> , 2021 , 10,	4.9	2
86	The Use of Nanocellulose in Edible Coatings for the Preservation of Perishable Fruits and Vegetables. <i>Coatings</i> , 2021 , 11, 990	2.9	4
85	Emerging Green Techniques for the Extraction of Antioxidants from Agri-Food By-Products as Promising Ingredients for the Food Industry. <i>Antioxidants</i> , 2021 , 10,	7.1	12
84	Edible Coatings Containing Oregano Essential Oil Nanoemulsion for Improving Postharvest Quality and Shelf Life of Tomatoes. <i>Foods</i> , 2020 , 9,	4.9	19
83	Influence of high-pressure homogenization on structural properties and enzymatic hydrolysis of milk proteins. <i>LWT - Food Science and Technology</i> , 2020 , 130, 109657	5.4	11
82	High-pressure homogenization-assisted extraction of bioactive compounds from <i>Ruta chalepensis</i> . <i>Journal of Food Measurement and Characterization</i> , 2020 , 14, 2800-2809	2.8	9
81	Mechanical cell disruption of mustard bran suspensions for improved dispersion properties and protein release. <i>Food and Function</i> , 2020 , 11, 6273-6284	6.1	8
80	Influence of interfacial structure on physical stability and antioxidant activity of curcumin multilayer emulsions. <i>Food and Bioprocess Processing</i> , 2020 , 121, 65-75	4.9	10
79	Bergamot essential oil nanoemulsions: antimicrobial and cytotoxic activity. <i>Zeitschrift Fur Naturforschung - Section C Journal of Biosciences</i> , 2020 , 75, 279-290	1.7	17
78	Development and Characterization of Lipid-Based Nanosystems: Effect of Interfacial Composition on Nanoemulsion Behavior. <i>Food and Bioprocess Technology</i> , 2020 , 13, 67-87	5.1	7

77	Pulsed Electric Fields-Assisted Extraction of Valuable Compounds From <i>Arthrospira Platensis</i> : Effect of Pulse Polarity and Mild Heating. <i>Frontiers in Bioengineering and Biotechnology</i> , 2020 , 8, 551272	5.8	13
76	Sources, stability, encapsulation and application of natural pigments in foods. <i>Food Reviews International</i> , 2020 , 1-56	5.5	16
75	Edible Coating and Pulsed Light to Increase the Shelf Life of Food Products. <i>Food Engineering Reviews</i> , 2020 , 13, 544	6.5	8
74	Encapsulation of food ingredients by single O/W and W/O nanoemulsions 2019 , 37-87		1
73	High-pressure homogenization treatment to recover bioactive compounds from tomato peels. <i>Journal of Food Engineering</i> , 2019 , 262, 170-180	6	38
72	Impact of Novel Nonthermal Processing on Food Quality: Sustainability, Modelling, and Negative Aspects. <i>Journal of Food Quality</i> , 2019 , 2019, 1-2	2.7	10
71	Encapsulation of Bioactive Compounds 2019 , 405-439		2
70	Production of food bioactive-loaded nanostructures by high-pressure homogenization 2019 , 251-340		1
69	Optimization of the Extraction Process by Response Surface Methodology of Protein Isolate from Defatted Jujube (<i>Zizyphus lotus</i> L.) Seeds. <i>International Journal of Peptide Research and Therapeutics</i> , 2019 , 25, 1509-1521	2.1	9
68	Physicochemical and bioactive properties of six honey samples from various floral origins from Tunisia. <i>Arabian Journal of Chemistry</i> , 2018 , 11, 265-274	5.9	83
67	Improved extractability of carotenoids from tomato peels as side benefits of PEF treatment of tomato fruit for more energy-efficient steam-assisted peeling. <i>Journal of Food Engineering</i> , 2018 , 233, 65-73	6	43
66	Effect of pulsed electric fields and high pressure homogenization on the aqueous extraction of intracellular compounds from the microalgae <i>Chlorella vulgaris</i> . <i>Algal Research</i> , 2018 , 31, 60-69	5	91
65	Applications of Nanoemulsions in Foods 2018 , 349-377		19
64	Three Pillars of Novel Nonthermal Food Technologies: Food Safety, Quality, and Environment. <i>Journal of Food Quality</i> , 2018 , 2018, 1-18	2.7	21
63	Evaluating the behaviour of curcumin nanoemulsions and multilayer nanoemulsions during dynamic in vitro digestion. <i>Journal of Functional Foods</i> , 2018 , 48, 605-613	5.1	40
62	Protein-Based Delivery Systems for the Nanoencapsulation of Food Ingredients. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2018 , 17, 920-936	16.4	109
61	Novel approaches to oil structuring via the addition of high-pressure homogenized agri-food residues and water forming capillary bridges. <i>Journal of Food Engineering</i> , 2018 , 236, 9-18	6	16
60	Understanding the break-up phenomena in an orifice-valve high pressure homogenizer using spherical bacterial cells (<i>Lactococcus lactis</i>) as a model disruption indicator. <i>Journal of Food Engineering</i> , 2018 , 236, 60-71	6	14

59	Innovative technologies for encapsulation of Mediterranean plants extracts. <i>Trends in Food Science and Technology</i> , 2017 , 69, 1-12	15.3	100
58	Decontamination of fresh-cut cucumber slices by a combination of a modified chitosan coating containing carvacrol nanoemulsions and pulsed light. <i>International Journal of Food Microbiology</i> , 2017 , 260, 75-80	5.8	47
57	Zein-based colloidal particles for encapsulation and delivery of epigallocatechin gallate. <i>Food Hydrocolloids</i> , 2017 , 63, 508-517	10.6	73
56	Influence of emulsifier type on the antifungal activity of cinnamon leaf, lemon and bergamot oil nanoemulsions against <i>Aspergillus niger</i> . <i>Food Control</i> , 2017 , 73, 784-795	6.2	50
55	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
54	Understanding the effect of formulation on functionality of modified chitosan films containing carvacrol nanoemulsions. <i>Food Hydrocolloids</i> , 2016 , 61, 756-771	10.6	40
53	Essential oil nanoemulsions as antimicrobial agents in food. <i>Journal of Biotechnology</i> , 2016 , 233, 106-20	3.7	310
52	Innovative Alternative Technologies to Extract Carotenoids from Microalgae and Seaweeds. <i>Marine Drugs</i> , 2016 , 14,	6	160
51	Effect of pulsed electric fields - assisted extraction on anti-inflammatory and cytotoxic activity of brown rice bioactive compounds. <i>Food Research International</i> , 2016 , 87, 115-124	7	29
50	Green beans preservation by combination of a modified chitosan based-coating containing nanoemulsion of mandarin essential oil with high pressure or pulsed light processing. <i>Postharvest Biology and Technology</i> , 2015 , 106, 21-32	6.2	87
49	Physicochemical, Rheological, and Thermal Properties of Six Types of Honey from Various Floral Origins in Tunisia. <i>International Journal of Food Properties</i> , 2015 , 18, 2624-2637	3	19
48	Antimicrobial effects of modified chitosan based coating containing nanoemulsion of essential oils, modified atmosphere packaging and gamma irradiation against <i>Escherichia coli</i> O157:H7 and <i>Salmonella Typhimurium</i> on green beans. <i>Food Control</i> , 2015 , 50, 215-222	6.2	176
47	Nanoemulsion-Based Delivery Systems 2015 , 79-94		2
46	Submicron complex lipid carriers for curcumin delivery to intestinal epithelial cells: Effect of different emulsifiers on bioaccessibility and cell uptake. <i>International Journal of Pharmaceutics</i> , 2015 , 494, 357-69	6.5	23
45	Bioavailability of encapsulated resveratrol into nanoemulsion-based delivery systems. <i>Food Chemistry</i> , 2014 , 147, 42-50	8.5	198
44	Infusion of essential oils for food stabilization: Unraveling the role of nanoemulsion-based delivery systems on mass transfer and antimicrobial activity. <i>Innovative Food Science and Emerging Technologies</i> , 2014 , 22, 212-220	6.8	73
43	Antibacterial and physical effects of modified chitosan based-coating containing nanoemulsion of mandarin essential oil and three non-thermal treatments against <i>Listeria innocua</i> in green beans. <i>International Journal of Food Microbiology</i> , 2014 , 191, 82-8	5.8	85
42	Antimicrobial effects of different combined non-thermal treatments against <i>Listeria monocytogenes</i> in broccoli florets. <i>Journal of Food Engineering</i> , 2014 , 124, 1-10	6	57

41	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
40	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
39	Physicochemical Characteristics and Antioxidant Activities of Zizyphus lotus L. Seed Oil. <i>Journal of Food Biochemistry</i> , 2013 , 37, 554-563	3.3	6
38	Nanometric-Size Delivery Systems for Bioactive Compounds for the Nutraceutical and Food Industries 2013 , 619-666		3
37	Microbial inactivation by high pressure homogenization: Effect of the disruption valve geometry. <i>Journal of Food Engineering</i> , 2013 , 115, 362-370	6	57
36	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
35	Design of nanoemulsion-based delivery systems of natural antimicrobials: effect of the emulsifier. <i>Journal of Biotechnology</i> , 2012 , 159, 342-50	3.7	294
34	Chemical composition and functional properties of gum exudates from the trunk of the almond tree (<i>Prunus dulcis</i>). <i>Food Science and Technology International</i> , 2012 , 18, 241-50	2.6	63
33	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
32	Nutritional composition of Zizyphus lotus L. seeds. <i>Journal of the Science of Food and Agriculture</i> , 2012 , 92, 1171-7	4.3	26
31	A Comparative Study on Physicochemical, Rheological and Surface Tension Properties of Tunisian Jujube (<i>Zizyphus lotus</i> L.) Seed and Vegetable Oils. <i>International Journal of Food Engineering</i> , 2012 , 8,	1.9	16
30	Pulsed Electric Fields Assisted vinification. <i>Procedia Food Science</i> , 2011 , 1, 780-785		29
29	Encapsulation of bioactive compounds in nanoemulsion-based delivery systems. <i>Procedia Food Science</i> , 2011 , 1, 1666-1671		99
28	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
27	Nanoencapsulation of essential oils to enhance their antimicrobial activity in foods. <i>LWT - Food Science and Technology</i> , 2011 , 44, 1908-1914	5.4	516
26	Mass Transfer Enhancement by Means of Electroporation 2011 ,		5
25	Freeze-thaw stability of lecithin and modified starch-based nanoemulsions. <i>Food Hydrocolloids</i> , 2011 , 25, 1327-1336	10.6	54
24	Application of a multi-pass high-pressure homogenization treatment for the pasteurization of fruit juices. <i>Journal of Food Engineering</i> , 2011 , 104, 364-372	6	76

23	Development of novel pea protein-based nanoemulsions for delivery of nutraceuticals. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 10653-60	5.7	93
22	Experimental Measurements and Thermodynamic Modeling of CO ₂ Solubility at High Pressure in Model Apple Juices. <i>Industrial & Engineering Chemistry Research</i> , 2010 , 49, 2992-3000	3.9	34
21	Pulsed electric field-assisted vinification of aglianico and piediroso grapes. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 11606-15	5.7	55
20	Preparation of curcumin sub-micrometer dispersions by high-pressure homogenization. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 2848-53	5.7	75
19	Applications of Pulsed Electric Field Treatments for the Enhancement of Mass Transfer from Vegetable Tissue. <i>Food Engineering Reviews</i> , 2010 , 2, 109-130	6.5	225
18	Olefins production by catalytic partial oxidation of ethane and propane over Pt/LaMnO ₃ catalyst. <i>Catalysis Today</i> , 2010 , 157, 310-314	5.3	20
17	High-Pressure Homogenization for Food Sanitization 2009 , 309-352		15
16	Production of Shelf-Stable Annurca Apple Juice with Pulp by High Pressure Homogenization. <i>International Journal of Food Engineering</i> , 2009 , 5,	1.9	35
15	Main factors regulating microbial inactivation by high-pressure homogenization: Operating parameters and scale of operation. <i>Chemical Engineering Science</i> , 2009 , 64, 520-532	4.4	103
14	Optimization of Ethylene Production via Catalytic Partial Oxidation of Ethane on Pt/LaMnO ₃ Catalyst. <i>Catalysis Letters</i> , 2008 , 122, 228-237	2.8	16
13	Transport phenomena in a catalytic monolith: Effect of the superficial reaction. <i>AIChE Journal</i> , 2006 , 52, 911-923	3.6	13
12	Effect of the Re number on heat and mass transport in a catalytic monolith. <i>Catalysis Today</i> , 2006 , 117, 498-505	5.3	6
11	A Multistep Surface Mechanism for Ethane Oxidative Dehydrogenation on Pt- and Pt/Sn-Coated Monoliths. <i>Industrial & Engineering Chemistry Research</i> , 2005 , 44, 3453-3470	3.9	39
10	Crossing the breakthrough line of ethylene production by short contact time catalytic partial oxidation. <i>Catalysis Today</i> , 2005 , 106, 72-76	5.3	13
9	Autothermal Oxidative Dehydrogenation of Ethane on LaMnO ₃ - and Pt-Based Monoliths: H ₂ and CO Addition. <i>Industrial & Engineering Chemistry Research</i> , 2005 , 44, 285-295	3.9	19
8	The effect of support morphology on the reaction of oxidative dehydrogenation of ethane to ethylene at short contact times. <i>Catalysis Today</i> , 2005 , 105, 551-559	5.3	22
7	Heat and mass fluxes in the presence of fast exothermic superficial reaction. <i>Combustion Theory and Modelling</i> , 2005 , 9, 463-477	1.5	5
6	CFD Simulation of Heat Transfer in a Circular Channel: Effect of the Pe Number. <i>International Journal of Chemical Reactor Engineering</i> , 2005 , 3,	1.2	1

5	Modeling ethane oxy-dehydrogenation over monolithic combustion catalysts. <i>AIChE Journal</i> , 2004 , 50, 2233-2245	3.6	11
4	Catalyst investigation for applications of oxidative dehydrogenation of ethane in short contact time reactors. <i>Catalysis Today</i> , 2004 , 91-92, 285-288	5.3	15
3	Oxidative Dehydrogenation of Ethane over a Perovskite-Based Monolithic Reactor. <i>Journal of Catalysis</i> , 2002 , 209, 51-61	7.3	42
2	Nonthermal Processing Technologies for Stabilization and Enhancement of Bioactive Compounds in Foods. <i>Food Engineering Reviews</i> , 1	6.5	5
1	Lycopene-rich cream obtained via high-pressure homogenisation of tomato processing residues in a water-oil mixture. <i>International Journal of Food Science and Technology</i> ,	3.8	4