

# Filomena Barreiro

## List of Publications by Year in descending order

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143  
papers

7,326  
citations

57681

46  
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73587

79  
g-index

145  
all docs

145  
docs citations

145  
times ranked

9383  
citing authors

#	ARTICLE	IF	CITATIONS
1	Nanohydroxyapatite (n-HAp) as a pickering stabilizer in oil-in-water (O/W) emulsions: a stability study. <i>Journal of Dispersion Science and Technology</i> , 2022, 43, 814-826.	1.3	6
2	In vitro digestion and bioaccessibility studies of vitamin E-loaded nanohydroxyapatite Pickering emulsions and derived fortified foods. <i>LWT - Food Science and Technology</i> , 2022, 154, 112706.	2.5	11
3	Water-in-Oil-in-Water Double Emulsions as Protective Carriers for Sambucus nigra L. Coloring Systems. <i>Molecules</i> , 2022, 27, 552.	1.7	4
4	Development of water-in-oil Pickering emulsions from sodium oleate surface-modified nano-hydroxyapatite. <i>Surfaces and Interfaces</i> , 2022, 29, 101759.	1.5	3
5	Pickering Emulsions Stabilized with Curcumin-Based Solid Dispersion Particles as Mayonnaise-like Food Sauce Alternatives. <i>Molecules</i> , 2022, 27, 1250.	1.7	8
6	Evaluation of plant extracts as an efficient source of additives for active food packaging. <i>Food Frontiers</i> , 2022, 3, 480-488.	3.7	19
7	Microwave-Assisted Lignin Wet Peroxide Oxidation to C <sub>4</sub> Dicarboxylic Acids. <i>Industrial &amp; Engineering Chemistry Research</i> , 2022, 61, 3570-3581.	1.8	1
8	Effect of temperature, pH and ionic strength on hydroxyapatite stabilised Pickering emulsions produced in batch and continuous mode. <i>Food Biophysics</i> , 2022, 17, 422-436.	1.4	5
9	Pickering emulsions stabilized with chitosan/gum Arabic particles: Effect of chitosan degree of deacetylation on the physicochemical properties and cannabidiol (CBD) topical delivery. <i>Journal of Molecular Liquids</i> , 2022, 355, 118993.	2.3	13
10	Spirulina ( <i>Arthrospira platensis</i> ) protein-rich extract as a natural emulsifier for oil-in-water emulsions: Optimization through a sequential experimental design strategy. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2022, 648, 129264.	2.3	7
11	Saponins as Natural Emulsifiers for Nanoemulsions. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 6573-6590.	2.4	26
12	Fig <i>and its by-products: A decade evidence of their health-promoting benefits towards the development of novel food formulations. Trends in Food Science and Technology</i> , 2022, 127, 1-13.	7.8	19
13	Hypericum genus cosmeceutical application – A decade comprehensive review on its multifunctional biological properties. <i>Industrial Crops and Products</i> , 2021, 159, 113053.	2.5	21
14	Green nanocomposites from Salvia-based waterborne polyurethane-urea dispersions reinforced with nanocellulose. <i>Progress in Organic Coatings</i> , 2021, 150, 105989.	1.9	11
15	Advances in Waterborne Polyurethane and Polyurethane-Urea Dispersions and Their Eco-friendly Derivatives: A Review. <i>Polymers</i> , 2021, 13, 409.	2.0	47
16	Development of Chitosan Microspheres through a Green Dual Crosslinking Strategy Based on Tripolyphosphate and Vanillin. <i>Molecules</i> , 2021, 26, 2325.	1.7	7
17	Impact of postharvest preservation methods on nutritional value and bioactive properties of mushrooms. <i>Trends in Food Science and Technology</i> , 2021, 110, 418-431.	7.8	71
18	Continuous production of hydroxyapatite Pickering emulsions using a mesostructured reactor. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2021, 616, 126365.	2.3	14

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19	Lipid composition optimization in spray congealing technique and testing with curcumin-loaded microparticles. <i>Advanced Powder Technology</i> , 2021, 32, 1710-1722.	2.0	13
20	New Pickering emulsions stabilized with chitosan/collagen peptides nanoparticles: Synthesis, characterization and tracking of the nanoparticles after skin application. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2021, 616, 126327.	2.3	35
21	Anthocyanins from <i>Rubus fruticosus</i> L. and <i>Morus nigra</i> L. Applied as Food Colorants: A Natural Alternative. <i>Plants</i> , 2021, 10, 1181.	1.6	18
22	Valorization of Lignin Side-Streams into Polyols and Rigid Polyurethane Foams – A Contribution to the Pulp and Paper Industry Biorefinery. <i>Energies</i> , 2021, 14, 3825.	1.6	14
23	Fourier transform infrared spectroscopy-chemometric approach as a non-destructive olive cultivar tool for discriminating Portuguese monovarietal olive oils. <i>European Food Research and Technology</i> , 2021, 247, 2473-2484.	1.6	4
24	Evaluation of saponin-rich extracts as natural alternative emulsifiers: A comparative study with pure Quillaja Bark saponin. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2021, 623, 126748.	2.3	23
25	β-Carotene colouring systems based on solid lipid particles produced by hot melt dispersion. <i>Food Control</i> , 2021, 129, 108262.	2.8	2
26	Effect of Methoxy Substituents on Wet Peroxide Oxidation of Lignin and Lignin Model Compounds: Understanding the Pathway to C <sub>4</sub> Dicarboxylic Acids. <i>Industrial &amp; Engineering Chemistry Research</i> , 2021, 60, 3543-3553.	1.8	12
27	Pickering emulsions stabilized with chitosan/collagen peptides nanoparticles as green topical delivery vehicles for cannabidiol (CBD). <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2021, 631, 127677.	2.3	27
28	Lignin conversion into C <sub>4</sub> dicarboxylic acids by catalytic wet peroxide oxidation using titanium silicalite-1. <i>Industrial Crops and Products</i> , 2021, 173, 114155.	2.5	3
29	Synthesis of thermal insulating polyurethane foams from lignin and rapeseed based polyols: A comparative study. <i>Industrial Crops and Products</i> , 2020, 143, 111882.	2.5	80
30	Enhancing trans-resveratrol topical delivery and photostability through entrapment in chitosan/gum Arabic Pickering emulsions. <i>International Journal of Biological Macromolecules</i> , 2020, 147, 150-159.	3.6	51
31	Whey protein supplement as a source of microencapsulated PUFA-rich vegetable oils. <i>Food Bioscience</i> , 2020, 37, 100690.	2.0	6
32	Chitosan-based Pickering emulsions and their applications: A review. <i>Carbohydrate Polymers</i> , 2020, 250, 116885.	5.1	135
33	Microalgae-Derived Pigments: A 10-Year Bibliometric Review and Industry and Market Trend Analysis. <i>Molecules</i> , 2020, 25, 3406.	1.7	131
34	Development of Water-in-Oil Emulsions as Delivery Vehicles and Testing with a Natural Antimicrobial Extract. <i>Molecules</i> , 2020, 25, 2105.	1.7	29
35	Betacyanins from <i>Gomphrena globosa</i> L. flowers: Incorporation in cookies as natural colouring agents. <i>Food Chemistry</i> , 2020, 329, 127178.	4.2	18
36	Analysis of the oxypropylation process of a lignocellulosic material, almond shell, using the response surface methodology (RSM). <i>Industrial Crops and Products</i> , 2020, 153, 112542.	2.5	7

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37	Valorization of Mushroom By-Products as a Source of Value-Added Compounds and Potential Applications. <i>Molecules</i> , 2020, 25, 2672.	1.7	48
38	Optimization of ergosterol extraction from <i>Pleurotus</i> mushrooms using response surface methodology. <i>Food and Function</i> , 2020, 11, 5887-5897.	2.1	10
39	Catalytic wet peroxide oxidation of vanillic acid as a lignin model compound towards the renewable production of dicarboxylic acids. <i>Chemical Engineering Research and Design</i> , 2020, 159, 115-124.	2.7	14
40	<i>Ficus carica</i> L. and <i>Prunus spinosa</i> L. extracts as new anthocyanin-based food colorants: A thorough study in confectionery products. <i>Food Chemistry</i> , 2020, 333, 127457.	4.2	39
41	Formulation and Optimization of Nanoemulsions Using the Natural Surfactant Saponin from Quillaja Bark. <i>Molecules</i> , 2020, 25, 1538.	1.7	37
42	The Role of Bioactive Compounds and other Metabolites from Mushrooms against Skin Disorders- A Systematic Review Assessing their Cosmeceutical and Nutricosmetic Outcomes. <i>Current Medicinal Chemistry</i> , 2020, 27, 6926-6965.	1.2	7
43	Kinetics of Oxidative Degradation of Lignin-Based Phenolic Compounds in Batch Reactor. <i>Industrial &amp; Engineering Chemistry Research</i> , 2019, 58, 16442-16449.	1.8	17
44	Preparation of chitosan/gum Arabic nanoparticles and their use as novel stabilizers in oil/water Pickering emulsions. <i>Carbohydrate Polymers</i> , 2019, 224, 115190.	5.1	78
45	A comparative study between conventional and non-conventional extraction techniques for the recovery of ergosterol from <i>Agaricus blazei</i> Murrill. <i>Food Research International</i> , 2019, 125, 108541.	2.9	23
46	Chitosan-cellulose particles as delivery vehicles for limonene fragrance. <i>Industrial Crops and Products</i> , 2019, 139, 111407.	2.5	31
47	Tailoring swelling of alginate-gelatin hydrogel microspheres by crosslinking with calcium chloride combined with transglutaminase. <i>Carbohydrate Polymers</i> , 2019, 223, 115035.	5.1	43
48	TPCS/PBAT blown extruded films added with curcumin as a technological approach for active packaging materials. <i>Food Packaging and Shelf Life</i> , 2019, 22, 100424.	3.3	49
49	Promising Antioxidant and Antimicrobial Food Colourants from <i>Lonicera caerulea</i> L. var. <i>Kamtschatica</i> . <i>Antioxidants</i> , 2019, 8, 394.	2.2	33
50	<i>Agaricus blazei</i> Murrill from Brazil: an ingredient for nutraceutical and cosmeceutical applications. <i>Food and Function</i> , 2019, 10, 565-572.	2.1	11
51	A novel natural coating for food preservation: Effectiveness on microbial growth and physicochemical parameters. <i>LWT - Food Science and Technology</i> , 2019, 104, 76-83.	2.5	13
52	Spray-dried <i>Spirulina platensis</i> as an effective ingredient to improve yogurt formulations: Testing different encapsulating solutions. <i>Journal of Functional Foods</i> , 2019, 60, 103427.	1.6	77
53	Heat and pH stable curcumin-based hydrophilic colorants obtained by the solid dispersion technology assisted by spray-drying. <i>Chemical Engineering Science</i> , 2019, 205, 248-258.	1.9	18
54	New insights into nanohydroxyapatite/chitosan nanocomposites for bone tissue regeneration. , 2019, , 331-371.		2

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55	Mushroom ethanolic extracts as cosmeceuticals ingredients: Safety and ex vivo skin permeation studies. Food and Chemical Toxicology, 2019, 127, 228-236.	1.8	34
56	Phenolic acids, cinnamic acid, and ergosterol as cosmeceutical ingredients: Stabilization by microencapsulation to ensure sustained bioactivity. Microchemical Journal, 2019, 147, 469-477.	2.3	36
57	Ultrasound as a Rapid and Low-Cost Extraction Procedure to Obtain Anthocyanin-Based Colorants from Prunus spinosa L. Fruit Epicarp: Comparative Study with Conventional Heat-Based Extraction. Molecules, 2019, 24, 573.	1.7	30
58	<i>Araucaria angustifolia</i> (Bertol.) Kuntze extract as a source of phenolic compounds in TPS/PBAT active films. Food and Function, 2019, 10, 7697-7706.	2.1	26
59	Formulation of mayonnaises containing PUFAs by the addition of microencapsulated chia seeds, pumpkin seeds and baru oils. Food Chemistry, 2019, 274, 220-227.	4.2	35
60	In vitro and in vivo evaluation of enzymatic and antioxidant activity, cytotoxicity and genotoxicity of curcumin-loaded solid dispersions. Food and Chemical Toxicology, 2019, 125, 29-37.	1.8	51
61	Microencapsulation of ergosterol and Agaricus bisporus L. extracts by complex coacervation using whey protein and chitosan: Optimization study using response surface methodology. LWT - Food Science and Technology, 2019, 103, 228-237.	2.5	24
62	Optimization of heat- and ultrasound-assisted extraction of anthocyanins from Hibiscus sabdariffa calyces for natural food colorants. Food Chemistry, 2019, 275, 309-321.	4.2	112
63	Bioactive evaluation and application of different formulations of the natural colorant curcumin (E100) in a hydrophilic matrix (yogurt). Food Chemistry, 2018, 261, 224-232.	4.2	39
64	Systematic study on the extraction of antioxidants from pinhão ( <i>araucaria angustifolia</i> (bertol.)) Tj ETQq0 0 0 rgBT/Overlock 10 Tf 50	4.2	27
65	Development of waterborne polyurethane-ureas added with plant extracts: Study of different incorporation routes and their influence on particle size, thermal, mechanical and antibacterial properties. Progress in Organic Coatings, 2018, 117, 76-90.	1.9	24
66	Chemical profile and bioactive properties of the essential oil isolated from Amodaucus leucotrichus fruits growing in Sahara and its evaluation as a cosmeceutical ingredient. Industrial Crops and Products, 2018, 119, 249-254.	2.5	21
67	Recovery of bioactive compounds from Arbutus unedo L. fruits: Comparative optimization study of maceration/microwave/ultrasound extraction techniques. Food Research International, 2018, 109, 455-471.	2.9	40
68	Supercritical CO <sub>2</sub> assisted process for the production of high-purity and sterile nano-hydroxyapatite/chitosan hybrid scaffolds. Journal of Biomedical Materials Research - Part B Applied Biomaterials, 2018, 106, 965-975.	1.6	15
69	Waterborne polyurethane-urea dispersion with chain extension step in homogeneous medium reinforced with cellulose nanocrystals. Composites Part B: Engineering, 2018, 137, 31-38.	5.9	21
70	Extraction of triterpenoids and phenolic compounds from <i>Ganoderma lucidum</i> : optimization study using the response surface methodology. Food and Function, 2018, 9, 209-226.	2.1	59
71	Functionalization of yogurts with Agaricus bisporus extracts encapsulated in spray-dried maltodextrin crosslinked with citric acid. Food Chemistry, 2018, 245, 845-853.	4.2	53
72	Antiangiogenic compounds: well-established drugs versus emerging natural molecules. Cancer Letters, 2018, 415, 86-105.	3.2	21

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73	Antioxidants extraction from Pinhão ( <i>Araucaria angustifolia</i> (Bertol.) Kuntze) coats and application to zein films. <i>Food Packaging and Shelf Life</i> , 2018, 15, 28-34.	3.3	33
74	Polyurethanes from Recovered and Depolymerized Lignins. , 2018, , 85-117.		1
75	Integrated Process for Vanillin and Syringaldehyde Production from Kraft Lignin. , 2018, , 53-84.		1
76	An Integrated Approach for Added-Value Products from Lignocellulosic Biorefineries. , 2018, , .		13
77	Chemical Pulp Mills as Biorefineries. , 2018, , 1-51.		4
78	Preparation of nano-hydroxyapatite/chitosan aqueous dispersions: From lab scale to continuous production using an innovative static mixer. <i>Carbohydrate Polymers</i> , 2018, 202, 20-28.	5.1	16
79	Mushroom-based cosmeceutical ingredients: Microencapsulation and in vitro release profile. <i>Industrial Crops and Products</i> , 2018, 124, 44-52.	2.5	18
80	Recovery of bioactive anthocyanin pigments from <i>Ficus carica</i> L. peel by heat, microwave, and ultrasound based extraction techniques. <i>Food Research International</i> , 2018, 113, 197-209.	2.9	83
81	Cosmetics Preservation: A Review on Present Strategies. <i>Molecules</i> , 2018, 23, 1571.	1.7	177
82	Optimization and comparison of heat and ultrasound assisted extraction techniques to obtain anthocyanin compounds from <i>Arbutus unedo</i> L. Fruits. <i>Food Chemistry</i> , 2018, 264, 81-91.	4.2	95
83	Nanodispersions of beta-carotene: effects on antioxidant enzymes and cytotoxic properties. <i>Food and Function</i> , 2018, 9, 3698-3706.	2.1	25
84	Oxypropylation of Brazilian Pine-Fruit Shell Evaluated by Principal Component Analysis. <i>Journal of Renewable Materials</i> , 2018, 6, 715-723.	1.1	3
85	Functionalized textiles with PUU/limonene microcapsules: effect of finishing methods on fragrance release. <i>Journal of the Textile Institute</i> , 2017, 108, 361-367.	1.0	15
86	Valorisation of tomato wastes for development of nutrient-rich antioxidant ingredients: A sustainable approach towards the needs of the today's society. <i>Innovative Food Science and Emerging Technologies</i> , 2017, 41, 160-171.	2.7	62
87	Modern extraction techniques optimized to extract betacyanins from <i>Gomphrena globosa</i> L.. <i>Industrial Crops and Products</i> , 2017, 105, 29-40.	2.5	35
88	Aroma-Loaded Microcapsules with Antibacterial Activity for Eco-Friendly Textile Application: Synthesis, Characterization, Release, and Green Grafting. <i>Industrial &amp; Engineering Chemistry Research</i> , 2017, 56, 5516-5526.	1.8	80
89	Extraction of rosmarinic acid from <i>Melissa officinalis</i> L. by heat-, microwave- and ultrasound-assisted extraction techniques: A comparative study through response surface analysis. <i>Separation and Purification Technology</i> , 2017, 186, 297-308.	3.9	55
90	Modulating the microstructure of waterborne polyurethanes for preparation of environmentally friendly nanocomposites by incorporating cellulose nanocrystals. <i>Cellulose</i> , 2017, 24, 823-834.	2.4	12

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91	Development of dairy beverages functionalized with pure ergosterol and mycosterol extracts: an alternative to phytosterol-based beverages. <i>Food and Function</i> , 2017, 8, 103-110.	2.1	23
92	Evaluation of <i>Arenaria montana</i> L. hydroethanolic extract as a chemopreventive food ingredient: A case study focusing a dairy product (yogurt). <i>Journal of Functional Foods</i> , 2017, 38, 214-220.	1.6	5
93	UV-irradiated mushrooms as a source of vitamin D 2 : A review. <i>Trends in Food Science and Technology</i> , 2017, 70, 82-94.	7.8	69
94	Preparation and characterization of poly(urethane-urea) microcapsules containing limonene. Kinetic analysis. <i>International Journal of Polymer Analysis and Characterization</i> , 2017, 22, 709-724.	0.9	4
95	Lignin-based activated carbons as metal-free catalysts for the oxidative degradation of 4-nitrophenol in aqueous solution. <i>Applied Catalysis B: Environmental</i> , 2017, 219, 372-378.	10.8	52
96	The potential of <i>Ganoderma lucidum</i> extracts as bioactive ingredients in topical formulations, beyond its nutritional benefits. <i>Food and Chemical Toxicology</i> , 2017, 108, 139-147.	1.8	78
97	Catechin-based extract optimization obtained from <i>Arbutus unedo</i> L. fruits using maceration/microwave/ultrasound extraction techniques. <i>Industrial Crops and Products</i> , 2017, 95, 404-415.	2.5	99
98	Hydroxycinnamic Acids and Their Derivatives: Cosmeceutical Significance, Challenges and Future Perspectives, a Review. <i>Molecules</i> , 2017, 22, 281.	1.7	246
99	Caracterização do perfil fenólico do extrato aquoso e hidroetanólico de <i>Rosmarinus officinalis</i> L.. <i>Revista De Ciências Agrárias</i> , 2017, 40, S147-S150.	0.2	1
100	Phenolic Compounds as Nutraceuticals or Functional Food Ingredients. <i>Current Pharmaceutical Design</i> , 2017, 23, 2787-2806.	0.9	91
101	Development of Mushroom-Based Cosmeceutical Formulations with Anti-Inflammatory, Anti-Tyrosinase, Antioxidant, and Antibacterial Properties. <i>Molecules</i> , 2016, 21, 1372.	1.7	68
102	Synthesis of waterborne polyurethane-urea dispersions with chain extension step in homogeneous and heterogeneous media. <i>Journal of Colloid and Interface Science</i> , 2016, 476, 184-192.	5.0	50
103	Biobased Additives as Biodegradability Enhancers with Application in TPU-Based Footwear Components. <i>Journal of Renewable Materials</i> , 2016, 4, 47-56.	1.1	18
104	Optimization of microwave-assisted extraction of hydrophilic and lipophilic antioxidants from a surplus tomato crop by response surface methodology. <i>Food and Bioprocess Processing</i> , 2016, 98, 283-298.	1.8	33
105	Rosemary extracts in functional foods: extraction, chemical characterization and incorporation of free and microencapsulated forms in cottage cheese. <i>Food and Function</i> , 2016, 7, 2185-2196.	2.1	58
106	Tarragon phenolic extract as a functional ingredient for pizza dough: Comparative performance with ascorbic acid (E300). <i>Journal of Functional Foods</i> , 2016, 26, 268-278.	1.6	11
107	Optimization of microwave-assisted extraction of ergosterol from <i>Agaricus bisporus</i> L. by-products using response surface methodology. <i>Food and Bioprocess Processing</i> , 2016, 100, 25-35.	1.8	56
108	Microencapsulation of red and white thyme oil in poly(lactic-co-glycolic) acid: Assessment of encapsulation efficiency and antimicrobial capacity of the produced microcapsules. <i>Canadian Journal of Chemical Engineering</i> , 2016, 94, 469-475.	0.9	18

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109	Mushrooms extracts and compounds in cosmetics, cosmeceuticals and nutricosmetics – A review. <i>Industrial Crops and Products</i> , 2016, 90, 38-48.	2.5	134
110	Optimization of ultrasound-assisted extraction to obtain mycosterols from <i>Agaricus bisporus</i> L. by response surface methodology and comparison with conventional Soxhlet extraction. <i>Food Chemistry</i> , 2016, 197, 1054-1063.	4.2	132
111	Microwave-assisted extraction of phenolic acids and flavonoids and production of antioxidant ingredients from tomato: A nutraceutical-oriented optimization study. <i>Separation and Purification Technology</i> , 2016, 164, 114-124.	3.9	106
112	<i>Ceratonia siliqua</i> L. hydroethanolic extract obtained by ultrasonication: antioxidant activity, phenolic compounds profile and effects in yogurts functionalized with their free and microencapsulated forms. <i>Food and Function</i> , 2016, 7, 1319-1328.	2.1	23
113	Spray drying as a viable process to produce nano-hydroxyapatite/chitosan (n-HAp/CS) hybrid microparticles mimicking bone composition. <i>Advanced Powder Technology</i> , 2016, 27, 575-583.	2.0	43
114	Anti-inflammatory potential of mushroom extracts and isolated metabolites. <i>Trends in Food Science and Technology</i> , 2016, 50, 193-210.	7.8	89
115	Cottage cheeses functionalized with fennel and chamomile extracts: Comparative performance between free and microencapsulated forms. <i>Food Chemistry</i> , 2016, 199, 720-726.	4.2	36
116	A bioactive formulation based on <i>Fragaria vesca</i> L. vegetative parts: Chemical characterisation and application in $\kappa$ -carrageenan gelatin. <i>Journal of Functional Foods</i> , 2015, 16, 243-255.	1.6	20
117	Spray-drying microencapsulation of synergistic antioxidant mushroom extracts and their use as functional food ingredients. <i>Food Chemistry</i> , 2015, 188, 612-618.	4.2	55
118	Microencapsulation of bioactives for food applications. <i>Food and Function</i> , 2015, 6, 1035-1052.	2.1	209
119	The contribution of phenolic acids to the anti-inflammatory activity of mushrooms: Screening in phenolic extracts, individual parent molecules and synthesized glucuronated and methylated derivatives. <i>Food Research International</i> , 2015, 76, 821-827.	2.9	111
120	Water-based poly(urethane-urea) dispersions – meeting the European Union legislation. <i>Polimery</i> , 2015, 60, 536-540.	0.4	7
121	Adding Molecules to Food, Pros and Cons: A Review on Synthetic and Natural Food Additives. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2014, 13, 377-399.	5.9	535
122	Lignin-based rigid polyurethane foams with improved biodegradation. <i>Journal of Cellular Plastics</i> , 2014, 50, 81-95.	1.2	73
123	Microencapsulation of essential oils with biodegradable polymeric carriers for cosmetic applications. <i>Chemical Engineering Journal</i> , 2014, 245, 191-200.	6.6	253
124	Phenolic extracts of <i>Rubus ulmifolius</i> Schott flowers: characterization, microencapsulation and incorporation into yogurts as nutraceutical sources. <i>Food and Function</i> , 2014, 5, 1091-1100.	2.1	69
125	Exploring the antioxidant potential of <i>Helichrysum stoechas</i> (L.) Moench phenolic compounds for cosmetic applications: Chemical characterization, microencapsulation and incorporation into a moisturizer. <i>Industrial Crops and Products</i> , 2014, 53, 330-336.	2.5	48
126	Development of chitosan-based antimicrobial leather coatings. <i>Carbohydrate Polymers</i> , 2013, 98, 1229-1235.	5.1	37



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127	Release Studies of Thymol and <i>p</i> -Cymene from Polylactide Microcapsules. <i>Industrial &amp; Engineering Chemistry Research</i> , 2012, 51, 11565-11571.	1.8	25
128	Fungal degradation of lignin-based rigid polyurethane foams. <i>Polymer Degradation and Stability</i> , 2012, 97, 2069-2076.	2.7	46
129	Polylactide-Based Thyme Oil Microcapsules Production: Evaluation of Surfactants. <i>Industrial &amp; Engineering Chemistry Research</i> , 2011, 50, 898-904.	1.8	39
130	Release of Thyme Oil from Polylactide Microcapsules. <i>Industrial &amp; Engineering Chemistry Research</i> , 2011, 50, 13752-13761.	1.8	37
131	Kinetic study of the formation of lignin-based polyurethanes in bulk. <i>Reactive and Functional Polymers</i> , 2011, 71, 863-869.	2.0	73
132	Olive stone as a renewable source of biopolyols. <i>Industrial Crops and Products</i> , 2010, 32, 7-12.	2.5	84
133	An integrated process to produce vanillin and lignin-based polyurethanes from Kraft lignin. <i>Chemical Engineering Research and Design</i> , 2009, 87, 1276-1292.	2.7	370
134	Scentfashion <sup>®</sup> : Microencapsulated perfumes for textile application. <i>Chemical Engineering Journal</i> , 2009, 149, 463-472.	6.6	189
135	Optimization Study of Lignin Oxypropylation in View of the Preparation of Polyurethane Rigid Foams. <i>Industrial &amp; Engineering Chemistry Research</i> , 2009, 48, 2583-2589.	1.8	237
136	Microencapsulation of thyme oil by coacervation. <i>Journal of Microencapsulation</i> , 2009, 26, 667-675.	1.2	59
137	Lignins as macromonomers for polyurethane synthesis: A comparative study on hydroxyl group determination. <i>Journal of Applied Polymer Science</i> , 2008, 109, 3008-3017.	1.3	121
138	Monitoring of lignin-based polyurethane synthesis by FTIR-ATR. <i>Industrial Crops and Products</i> , 2008, 27, 168-174.	2.5	101
139	Microencapsulation of Limonene for Textile Application. <i>Industrial &amp; Engineering Chemistry Research</i> , 2008, 47, 4142-4147.	1.8	104
140	RIGID POLYURETHANE FOAMS FROM LIGNIN BASED-POLYOLS. <i>AIP Conference Proceedings</i> , 2008, , .	0.3	7
141	Experimental Determination of Sequence Length Distribution of Hard Segments in Polyester-Polyurethanes. <i>Macromolecules</i> , 1994, 27, 7650-7653.	2.2	10
142	Characterization and evaluation of commercial fragrance microcapsules for textile application. <i>Journal of the Textile Institute</i> , 0, , 1-13.	1.0	12
143	New Trends in Natural Emulsifiers and Emulsion Technology for the Food Industry. , 0, , .		4