

Oscar L Ramos

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.

33
papers

1,327
citations

16
h-index

34
g-index

34
ext. papers

1,563
ext. citations

7.2
avg, IF

4.47
L-index

#	Paper	IF	Citations
33	Emerging challenges in assessing bio-based nanosystems behaviour under in vitro digestion focused on food applications A critical view and future perspectives. <i>Food Research International</i> , 2022 , 111417	7	0
32	Novel Micro- and Nanocellulose-Based Delivery Systems for Liposoluble Compounds. <i>Nanomaterials</i> , 2021 , 11,	5.4	2
31	Forming Silk Sericin-Based Hydrogel: A Novel Wound Healing Biomaterial. <i>ACS Biomaterials Science and Engineering</i> , 2021 , 7, 1573-1586	5.5	7
30	Active Whey Protein Edible Films and Coatings Incorporating <i>Lactobacillus buchneri</i> for <i>Penicillium nordicum</i> Control in Cheese. <i>Food and Bioprocess Technology</i> , 2020 , 13, 1074-1086	5.1	12
29	Design of β -lactoglobulin micro- and nanostructures by controlling gelation through physical variables. <i>Food Hydrocolloids</i> , 2020 , 100, 105357	10.6	12
28	Suitability of β -lactoglobulin micro- and nanostructures for loading and release of bioactive compounds. <i>Food Hydrocolloids</i> , 2020 , 101, 105492	10.6	10
27	β -lactoglobulin micro- and nanostructures as bioactive compounds vehicle: In vitro studies. <i>Food Research International</i> , 2020 , 131, 108979	7	17
26	Physicochemical characterisation and release behaviour of curcumin-loaded lactoferrin nanohydrogels into food simulants. <i>Food and Function</i> , 2020 , 11, 305-317	6.1	8
25	A Step Forward on Micro- and Nanotechnology in Beverage Industry 2020 , 369-404		
24	The progress of essential oils as potential therapeutic agents: a review. <i>Journal of Essential Oil Research</i> , 2020 , 32, 279-295	2.3	40
23	Nanostructures of whey proteins for encapsulation of food ingredients 2019 , 69-100		2
22	New Insights on Bio-Based Micro- and Nanosystems in Food 2019 , 708-714		3
21	Bio-Based Nanocomposites for Food Packaging and Their Effect in Food Quality and Safety 2018 , 271-306		11
20	Electric Field Processing: Novel Perspectives on Allergenicity of Milk Proteins. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 11227-11233	5.7	10
19	Design of whey protein nanostructures for incorporation and release of nutraceutical compounds in food. <i>Critical Reviews in Food Science and Nutrition</i> , 2017 , 57, 1377-1393	11.5	72
18	Advances in Food Nanotechnology 2017 , 11-38		12
17	Development of iron-rich whey protein hydrogels following application of ohmic heating - Effects of moderate electric fields. <i>Food Research International</i> , 2017 , 99, 435-443	7	25

16	Micro- and nano bio-based delivery systems for food applications: In vitro behavior. <i>Advances in Colloid and Interface Science</i> , 2017 , 243, 23-45	14.3	157
15	β-Lactoglobulin microparticles obtained by high intensity ultrasound as a potential delivery system for bioactive peptide concentrate. <i>Journal of Food Science and Technology</i> , 2017 , 54, 4387-4396	3.3	3
14	In vitro digestion and stability assessment of β-lactoglobulin/riboflavin nanostructures. <i>Food Hydrocolloids</i> , 2016 , 58, 89-97	10.6	38
13	Design of bio-based supramolecular structures through self-assembly of β-lactalbumin and lysozyme. <i>Food Hydrocolloids</i> , 2016 , 58, 60-74	10.6	14
12	Production of Whey Protein-Based Aggregates Under Ohmic Heating. <i>Food and Bioprocess Technology</i> , 2016 , 9, 576-587	5.1	45
11	Edible Bio-Based Nanostructures: Delivery, Absorption and Potential Toxicity. <i>Food Engineering Reviews</i> , 2015 , 7, 491-513	6.5	34
10	Influence of moderate electric fields on gelation of whey protein isolate. <i>Food Hydrocolloids</i> , 2015 , 43, 329-339	10.6	64
9	Physical effects upon whey protein aggregation for nano-coating production. <i>Food Research International</i> , 2014 , 66, 344-355	7	55
8	Treating Retinopathies [Nanotechnology as a Tool in Protecting Antioxidants Agents 2014 , 3539-3558		1
7	Design of Bio-nanosystems for Oral Delivery of Functional Compounds. <i>Food Engineering Reviews</i> , 2014 , 6, 1-19	6.5	84
6	Effect of whey protein purity and glycerol content upon physical properties of edible films manufactured therefrom. <i>Food Hydrocolloids</i> , 2013 , 30, 110-122	10.6	282
5	Effect of composition of commercial whey protein preparations upon gelation at various pH values. <i>Food Research International</i> , 2012 , 48, 681-689	7	28
4	Antimicrobial activity of edible coatings prepared from whey protein isolate and formulated with various antimicrobial agents. <i>International Dairy Journal</i> , 2012 , 25, 132-141	3.5	42
3	Features and performance of edible films, obtained from whey protein isolate formulated with antimicrobial compounds. <i>Food Research International</i> , 2012 , 45, 351-361	7	104
2	Edible films and coatings from whey proteins: a review on formulation, and on mechanical and bioactive properties. <i>Critical Reviews in Food Science and Nutrition</i> , 2012 , 52, 533-52	11.5	129
1	Flavouring and Coating Technologies for Preservation and Processing of Foods 267-312		