

# Marcela Quilaqueo

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/6219939/publications.pdf>

Version: 2024-02-01

12  
papers

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citations

1040056

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citing authors

#	ARTICLE	IF	CITATIONS
1	Design of dipalmitoyl lecithin liposomes loaded with quercetin and rutin and their release kinetics from carboxymethyl cellulose edible films. <i>Journal of Food Engineering</i> , 2018, 224, 165-173.	5.2	57
2	Inclusion of piperine in $\beta$ -cyclodextrin complexes improves their bioaccessibility and in vitro antioxidant capacity. <i>Food Hydrocolloids</i> , 2019, 91, 143-152.	10.7	55
3	The morphology of salt crystals affects the perception of saltiness. <i>Food Research International</i> , 2015, 76, 675-681.	6.2	53
4	Food-Grade Bigels with Potential to Replace Saturated and Trans Fats in Cookies. <i>Gels</i> , 2022, 8, 445.	4.5	32
5	Carbonate- $\beta$ -Cyclodextrin-Based Nanosponge as a Nanoencapsulation System for Piperine: Physicochemical Characterization. <i>Journal of Soil Science and Plant Nutrition</i> , 2019, 19, 620-630.	3.4	23
6	Crystallization of NaCl by fast evaporation of water in droplets of NaCl solutions. <i>Food Research International</i> , 2016, 84, 143-149.	6.2	21
7	Dissolution of NaCl crystals in artificial saliva and water by video-microscopy. <i>Food Research International</i> , 2015, 69, 373-380.	6.2	20
8	Effect of formulation and baking conditions on the structure and development of non-enzymatic browning in biscuit models using images. <i>Journal of Food Science and Technology</i> , 2018, 55, 1234-1243.	2.8	19
9	Degree of crosslinking in $\beta$ -cyclodextrin-based nanosponges and their effect on piperine encapsulation. <i>Food Chemistry</i> , 2021, 340, 128132.	8.2	15
10	Predicting furan content in a fried dough system using image analysis. <i>Food Chemistry</i> , 2019, 298, 125096.	8.2	4
11	Effect of Interfacial Ionic Layers on the Food-Grade O/W Emulsion Physical Stability and Astaxanthin Retention during Spray-Drying. <i>Foods</i> , 2021, 10, 312.	4.3	3
12	PERMEABILITY OF CARBOXYMETHYLCELLULOSE EDIBLE FILMS WITH MURTA EXTRACTS: EFFECTS OF ADDED RUTIN CONCENTRATION. <i>Acta Horticulturae</i> , 2010, , 247-250.	0.2	0