

Gustavo Fidel Gutiérrez-López

List of Publications by Year in descending order

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64
papers

1,463
citations

394286

19
h-index

345118

36
g-index

69
all docs

69
docs citations

69
times ranked

1834
citing authors

#	ARTICLE	IF	CITATIONS
1	Assessing the product quality of mango slices treated with osmotic and microwave drying by means of image, microstructural, and multivariate analyses. <i>Drying Technology</i> , 2023, 41, 363-377.	1.7	3
2	Fractal Microstructure of Foods. <i>Food Engineering Reviews</i> , 2022, 14, 1-19.	3.1	6
3	Preparation and characterization of canola oil-in-water Pickering emulsions stabilized by barley starch nanocrystals. <i>Journal of Food Engineering</i> , 2022, 326, 111037.	2.7	11
4	Effect of pumping and atomisation on the stability of oil/water emulsions. <i>Journal of Food Engineering</i> , 2022, 327, 111056.	2.7	7
5	Squalene-Rich Amaranth Oil Pickering Emulsions Stabilized by Native $\hat{\pm}$ -Lactalbumin Nanoparticles. <i>Foods</i> , 2022, 11, 1998.	1.9	3
6	Preparation of surfactant-free emulsions using amaranth starch modified by reactive extrusion. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2021, 608, 125550.	2.3	15
7	Removal of Methylene Blue from Aqueous Solutions by Using Nance (<i>Byrsonima crassifolia</i>) Seeds and Peels as Natural Biosorbents. <i>Journal of Chemistry</i> , 2021, 2021, 1-13.	0.9	5
8	Components interactions and changes at molecular level in maize flour-based blends as affected by the extrusion process. A multi-analytical approach. <i>Journal of Cereal Science</i> , 2021, 99, 103186.	1.8	12
9	Quality parameters and morphometric characterization of hot-air popcorn as related to moisture content. <i>Drying Technology</i> , 2020, 39, 77-89.	1.7	12
10	Microencapsulation of Vanilla Oleoresin (<i>V. planifolia</i> Andrews) by Complex Coacervation and Spray Drying: Physicochemical and Microstructural Characterization. <i>Foods</i> , 2020, 9, 1375.	1.9	20
11	Microstructural characteristics and physical properties of corn-based extrudates affected by the addition of millet, sorghum, quinoa and canary seed flour. <i>Food Structure</i> , 2020, 25, 100140.	2.3	19
12	Correlation among PME activity, viscoelastic, and structural parameters for <i>Carica papaya</i> edible tissue along ripening. <i>Journal of Food Science</i> , 2020, 85, 1805-1814.	1.5	6
13	Downregulation of proinflammatory liver gene expression by <i>Justicia spicigera</i> and kaempferitrin in a murine model of obesity-induced by a high-fat diet. <i>Journal of Functional Foods</i> , 2020, 65, 103781.	1.6	9
14	Microfluidization in Nano-Food Engineering. <i>Food Engineering Series</i> , 2020, , 153-175.	0.3	1
15	2-Dimension hot-air popcorn morphology development. <i>Journal of Food Engineering</i> , 2019, 259, 29-33.	2.7	3
16	Stability and characterization of O/W free phytosterols nanoemulsions formulated with an enzymatically modified emulsifier. <i>LWT - Food Science and Technology</i> , 2019, 107, 151-157.	2.5	32
17	Chemical Lipophilization of Bovine $\hat{\pm}$ -Lactalbumin with Saturated Fatty Acyl Residues: Effect on Structure and Functional Properties. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 3256-3265.	2.4	7
18	Characterisation of the global breakage pattern of maltodextrin agglomerates. <i>Powder Technology</i> , 2019, 343, 362-365.	2.1	6

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19	Thermal transitions and enthalpic relaxations as related to the stability of microencapsulated paprika powders. <i>Journal of Food Engineering</i> , 2019, 245, 88-95.	2.7	3
20	Zeta Potential of Food Matrices. <i>Food Engineering Reviews</i> , 2018, 10, 113-138.	3.1	115
21	Chemical components distribution and morphology of microcapsules of paprika oleoresin by microscopy and spectroscopy. <i>Food Hydrocolloids</i> , 2018, 81, 6-14.	5.6	27
22	Pickering emulsions stabilized with native and lauroylated amaranth starch. <i>Food Hydrocolloids</i> , 2018, 80, 177-185.	5.6	72
23	Morphometric analysis and tissue structural continuity evaluation of senescence progression in fresh cut papaya (<i>Carica papaya</i> L.). <i>Journal of Food Engineering</i> , 2018, 216, 107-119.	2.7	6
24	Influence of shape and dispersion media of titanium dioxide nanostructures on microvessel network and ossification. <i>Colloids and Surfaces B: Biointerfaces</i> , 2018, 162, 193-201.	2.5	11
25	Food Engineering in Ibero-America: the Contribution of the CYTED Program (1986-2005). <i>Food Engineering Reviews</i> , 2018, 10, 187-197.	3.1	2
26	Fabrication of Nanoemulsions by Microfluidization. , 2018, , 207-232.		13
27	Digital image analysis and fractal metrics as potential tools to monitor colour changes in fresh-cut papaya (<i>Carica papaya</i> L.). <i>International Journal of Food Properties</i> , 2017, 20, S177-S189.	1.3	16
28	Morphological and Physicochemical Characterization of Agglomerates of Titanium Dioxide Nanoparticles in Cell Culture Media. <i>Journal of Nanomaterials</i> , 2016, 2016, 1-19.	1.5	11
29	Effect of borojo (<i>Borojoa patinoi</i> Cuatrecasas) three-phase composition and gum arabic on the glass transition temperature. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 1027-1036.	1.7	3
30	Morphometric Analysis of Transverse Surface of Fractured Maltodextrin Agglomerates. <i>International Journal of Food Properties</i> , 2016, 19, 2451-2462.	1.3	9
31	Modification of the soy protein isolate surface at nanometric scale and its effect on physicochemical properties. <i>Journal of Food Engineering</i> , 2016, 168, 105-112.	2.7	25
32	Multifractal breakage pattern of tortilla chips as related to moisture content. <i>Journal of Food Engineering</i> , 2016, 168, 96-104.	2.7	11
33	High Shear Methods to Produce Nano-sized Food Related to Dispersed Systems. <i>Food Engineering Series</i> , 2015, , 145-161.	0.3	7
34	Safety Studies of Metal Oxide Nanoparticles Used in Food Industry. <i>Food Engineering Series</i> , 2015, , 243-265.	0.3	3
35	Food Nano- and Microconjugated Systems: The Case of Albumin-Capsaicin. <i>Food Engineering Series</i> , 2015, , 187-203.	0.3	1
36	Indentation Technique: Overview and Applications in Food Science. <i>Food Engineering Series</i> , 2015, , 81-98.	0.3	3

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37	Multiscale and Nanostructural Approach to Fruits Stability. Food Engineering Series, 2015, , 267-281.	0.3	1
38	Hydrodynamic Characterization of the Formation of Alpha-Tocopherol Nanoemulsions in a Microfluidizer. Food Engineering Series, 2015, , 163-175.	0.3	2
39	Titanium dioxide nanoparticles induce an adaptive inflammatory response and invasion and proliferation of lung epithelial cells in chorioallantoic membrane. Environmental Research, 2015, 136, 424-434.	3.7	23
40	Multifractal breakage patterns of thick maltodextrin agglomerates. Powder Technology, 2014, 266, 440-446.	2.1	18
41	Micropores and Their Relationship with Carotenoids Stability: A New Tool to Study Preservation of Solid Foods. Food and Bioprocess Technology, 2014, 7, 1160-1170.	2.6	28
42	Effects of Storage Temperature and Water Activity on the Degradation of Carotenoids Contained in Microencapsulated Chili Extract. Drying Technology, 2014, 32, 1435-1447.	1.7	21
43	Effects of microfluidisation process on the amounts and distribution of encapsulated and non-encapsulated α -tocopherol microcapsules obtained by spray drying. Food Research International, 2014, 63, 2-8.	2.9	25
44	Evaluation of the mechanical damage on wheat starch granules by SEM, ESEM, AFM and texture image analysis. Carbohydrate Polymers, 2013, 98, 1449-1457.	5.1	76
45	Use of Proteomics and Peptidomics Methods in Food Bioactive Peptide Science and Engineering. Food Engineering Reviews, 2012, 4, 224-243.	3.1	120
46	Microstructural characterization of chitosan and alginate films by microscopy techniques and texture image analysis. Carbohydrate Polymers, 2012, 87, 289-299.	5.1	105
47	Preparation and characterization of non-aqueous extracts from chilli (<i>Capsicum annum</i> L.) and their microencapsulates obtained by spray-drying. Journal of Food Engineering, 2012, 112, 29-37.	2.7	63
48	Effect of Soybean 7S Protein Fractions, Obtained from Germinated and Nongerminated Seeds, on Dough Rheological Properties and Bread Quality. Food and Bioprocess Technology, 2012, 5, 226-234.	2.6	10
49	Evaluation of Image Analysis Tools for Characterization of Sweet Bread Crumb Structure. Food and Bioprocess Technology, 2012, 5, 474-484.	2.6	57
50	Shrinkage and Deformation of <i>Agave atrovirens</i> Karw Tissue during Convective Drying: Influence of Structural Arrangements. Drying Technology, 2011, 29, 612-623.	1.7	31
51	Water droplet spreading and recoiling upon contact with thick compact maltodextrin agglomerates. Journal of the Science of Food and Agriculture, 2011, 91, 2594-2600.	1.7	6
52	Nanoencapsulation: A New Trend in Food Engineering Processing. Food Engineering Reviews, 2010, 2, 39-50.	3.1	185
53	Morphological characterization of the growing front of <i>Rhizopus oligosporus</i> in solid media. Journal of Food Engineering, 2010, 101, 309-317.	2.7	8
54	Quality classification of corn tortillas using computer vision. Journal of Food Engineering, 2010, 101, 357-364.	2.7	42

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55	Viability of microencapsulated <i>Bifidobacterium animalis</i> ssp. <i>lactis</i> BB12 in kefir during refrigerated storage. <i>International Journal of Dairy Technology</i> , 2010, 63, 431-436.	1.3	26
56	Dough and crumb grain changes during mixing and fermentation and their relation with extension properties and bread quality of yeasted sweet dough. <i>International Journal of Food Science and Technology</i> , 2010, 45, 530-539.	1.3	26
57	Effective Drying Zones and Nonlinear Dynamics in a Laboratory Spray Dryer. <i>Food Engineering Series</i> , 2010, , 515-534.	0.3	0
58	Effect of high hydrostatic pressure on bovine β -lactalbumin functional properties. <i>Journal of Food Engineering</i> , 2008, 87, 363-370.	2.7	28
59	Application of Osmotic Dehydration Processes to Produce Apple Slices Enriched with β -Carotene. <i>Drying Technology</i> , 2008, 26, 1265-1271.	1.7	17
60	Image Processing Methods and Fractal Analysis for Quantitative Evaluation of Size, Shape, Structure and Microstructure in Food Materials. <i>Food Engineering Series</i> , 2008, , 277-286.	0.3	11
61	Scientific and Technological Cooperation in the Agri-Food Sector: The Case of the CYTED Program. <i>Food Engineering Series</i> , 2008, , 1-8.	0.3	0
62	Towards an Integrated Approach to Food Engineering: Structure-Function Relationships And Convective Drying. <i>Food Engineering Series</i> , 2008, , 255-263.	0.3	0
63	Biochemical changes in an intermediate moisture cecina-like meat during storage. <i>Meat Science</i> , 1995, 40, 387-395.	2.7	3
64	A traditional intermediate moisture meat: Beef cecina. <i>Meat Science</i> , 1994, 36, 365-370.	2.7	10