

Leidy Ricaurte

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/6530473/publications.pdf>

Version: 2024-02-01

10
papers

255
citations

1306789

7
h-index

1372195

10
g-index

10
all docs

10
docs citations

10
times ranked

321
citing authors

#	ARTICLE	IF	CITATIONS
1	Use of electrospinning technique to produce nanofibres for food industries: A perspective from regulations to characterisations. Trends in Food Science and Technology, 2019, 85, 92-106.	7.8	79
2	Production of high-oleic palm oil nanoemulsions by high-shear homogenization (microfluidization). Innovative Food Science and Emerging Technologies, 2016, 35, 75-85.	2.7	70
3	Physical, thermal and thermodynamical study of high oleic palm oil nanoemulsions. Food Chemistry, 2018, 256, 62-70.	4.2	42
4	Effect of homogenization methods on the physical stability of nutrition grade nanoliposomes used for encapsulating high oleic palm oil. LWT - Food Science and Technology, 2020, 118, 108801.	2.5	17
5	Edible gelatin-based nanofibres loaded with oil encapsulating high-oleic palm oil emulsions. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2020, 595, 124673.	2.3	15
6	CO2 capture via barium carbonate formation after its absorption with ammonia in a pilot scale column. Chemical Engineering Journal, 2014, 254, 220-229.	6.6	11
7	Influence of Milk Whey on High-Oleic Palm Oil Nanoemulsions: Powder Production, Physical and Release Properties. Food Biophysics, 2017, 12, 439-450.	1.4	8
8	Development and characterization of Sechium edule starch and polyvinyl alcohol nanofibers obtained by electrospinning. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2022, 649, 129456.	2.3	7
9	Hydrolysed Gelatin-Derived, Solvent-Free, Electrospun Nanofibres for Edible Applications: Physical, Chemical and Thermal Behaviour. Food Biophysics, 2020, 15, 133-142.	1.4	5
10	Compound distribution, structural analysis and nanomechanical properties of nanofibers loaded with high-oleic palm oil nanoemulsions for packaging application. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2022, 636, 128148.	2.3	1