

MarÃ-a de la Luz Zambrano-Zaragoza

List of Publications by Year in descending order

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37
papers

955
citations

516561

16
h-index

454834

30
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37
all docs

37
docs citations

37
times ranked

1156
citing authors

#	ARTICLE	IF	CITATIONS
1	Encapsulation of bioactive peptides: a strategy to improve the stability, protect the nutraceutical bioactivity and support their food applications. RSC Advances, 2022, 12, 6449-6458.	1.7	33
2	Zinc nanomaterials: A safe tool for postharvest disease management. , 2021, , 243-265.		2
3	Preparation of Co-Processed Excipients for Controlled-Release of Drugs Assembled with Solid Lipid Nanoparticles and Direct Compression Materials. Molecules, 2021, 26, 2093.	1.7	2
4	Implementation of the emulsification-diffusion method by solvent displacement for polystyrene nanoparticles prepared from recycled material. RSC Advances, 2021, 11, 2226-2234.	1.7	9
5	Effects of UV-C and Edible Nano-Coating as a Combined Strategy to Preserve Fresh-Cut Cucumber. Polymers, 2021, 13, 3705.	2.0	9
6	Solid lipid nanoparticles by Venturi tube: preparation, characterization and optimization by Boxâ€Behnken design. Drug Development and Industrial Pharmacy, 2021, 47, 1302-1309.	0.9	1
7	Development and Characterization of pH-Dependent Cellulose Acetate Phthalate Nanofibers by Electrospinning Technique. Nanomaterials, 2021, 11, 3202.	1.9	6
8	Synthesis, Controlled Release, and Stability on Storage of Chitosan-Thyme Essential Oil Nanocapsules for Food Applications. Gels, 2021, 7, 212.	2.1	4
9	Spray-drying method for the encapsulation of a functionalized ingredient in alginate-pectin nano- and microparticles loaded with distinct natural actives: Stability and antioxidant effect. Food Hydrocolloids, 2020, 101, 105560.	5.6	14
10	Influence of Stabilizing and Encapsulating Polymers on Antioxidant Capacity, Stability, and Kinetic Release of Thyme Essential Oil Nanocapsules. Foods, 2020, 9, 1884.	1.9	9
11	Effect of Nano-Edible Coating Based on Beeswax Solid Lipid Nanoparticles on Strawberryâ€™s Preservation. Coatings, 2020, 10, 253.	1.2	31
12	Nano-Films for Food Packaging. Food Engineering Series, 2020, , 287-307.	0.3	2
13	Physicochemical characterization of flours and rheological and textural changes of masa and tortillas obtained from maize fertilized with nejayote and ovine manure. International Agrophysics, 2020, 34, 241-252.	0.7	3
14	Novel Techniques for Extrusion, Agglomeration, Encapsulation, Gelation, and Coating of Foods. , 2019, , 379-392.		1
15	Poly(acrylic acid)-grafted hydrophobic weak acid gels as mucoadhesives for controlled drug release. Radiation Physics and Chemistry, 2019, 164, 108372.	1.4	6
16	Design and Evaluation of pH-Dependent Nanosystems Based on Cellulose Acetate Phthalate, Nanoparticles Loaded with Chlorhexidine for Periodontal Treatment. Pharmaceutics, 2019, 11, 604.	2.0	16
17	Polymeric Nanoparticles in Foods. Nanotechnology in the Life Sciences, 2019, , 217-233.	0.4	3
18	Effect of sucrose concentration and pH onto the physical stability of Î²-carotene nanocapsules. LWT - Food Science and Technology, 2018, 90, 354-361.	2.5	17

#	ARTICLE	IF	CITATIONS
19	Evaluation of the lubricating effect of magnesium stearate and glyceryl behenate solid lipid nanoparticles in a direct compression process. <i>International Journal of Pharmaceutics</i> , 2018, 545, 170-175.	2.6	10
20	Optimization of the emulsification-diffusion method using ultrasound to prepare nanocapsules of different food-core oils. <i>LWT - Food Science and Technology</i> , 2018, 87, 333-341.	2.5	20
21	Controlled-release biodegradable nanoparticles: From preparation to vaginal applications. <i>European Journal of Pharmaceutical Sciences</i> , 2018, 115, 185-195.	1.9	51
22	The Functionalization of Nanostructures and Their Potential Applications in Edible Coatings. <i>Coatings</i> , 2018, 8, 160.	1.2	23
23	Nanosystems in Edible Coatings: A Novel Strategy for Food Preservation. <i>International Journal of Molecular Sciences</i> , 2018, 19, 705.	1.8	179
24	Approaches in Polymeric Nanoparticles for Vaginal Drug Delivery: A Review of the State of the Art. <i>International Journal of Molecular Sciences</i> , 2018, 19, 1549.	1.8	70
25	Preparation of nanodispersions by solvent displacement using the Venturi tube. <i>International Journal of Pharmaceutics</i> , 2018, 545, 254-260.	2.6	7
26	The release kinetics of β -carotene nanocapsules/xanthan gum coating and quality changes in fresh-cut melon (cantaloupe). <i>Carbohydrate Polymers</i> , 2017, 157, 1874-1882.	5.1	39
27	Physicochemical, total phenols and pectin methylesterase changes on quality maintenance on guava fruit (<i>Psidium guajava</i> L.) coated with candeuba wax solid lipid nanoparticles-xanthan gum. <i>Food Research International</i> , 2017, 101, 218-227.	2.9	49
28	The mass transport phenomenon through pericarp during the nixtamalization process. <i>Food and Bioprocess Processing</i> , 2016, 100, 477-486.	1.8	8
29	The Evaluation of Mechanical, Thermal, Optical and Microstructural Properties of Edible Films with Solid Lipid Nanoparticles-Xanthan Gum Stored at Different Temperatures and Relative Humidities. <i>Food and Bioprocess Technology</i> , 2016, 9, 1756-1768.	2.6	18
30	The Effects of Tocopherol Nanocapsules/Xanthan Gum Coatings on the Preservation of Fresh-Cut Apples: Evaluation of Phenol Metabolism. <i>Food and Bioprocess Technology</i> , 2015, 8, 1791-1799.	2.6	38
31	The effect of nano-coatings with α -tocopherol and xanthan gum on shelf-life and browning index of fresh-cut "Red Delicious" apples. <i>Innovative Food Science and Emerging Technologies</i> , 2014, 22, 188-196.	2.7	100
32	Fresh-cut Red Delicious apples coating using tocopherol/mucilage nanoemulsion: Effect of coating on polyphenol oxidase and pectin methylesterase activities. <i>Food Research International</i> , 2014, 62, 974-983.	2.9	62
33	Physicochemical, morphological, and pasting properties of nixtamalized flours from quality protein maize and its particle distribution. <i>LWT - Food Science and Technology</i> , 2013, 53, 81-87.	2.5	14
34	Use of solid lipid nanoparticles (SLNs) in edible coatings to increase guava (<i>Psidium guajava</i> L.) shelf-life. <i>Food Research International</i> , 2013, 51, 946-953.	2.9	69
35	Effects of extrusion process in snacks of oats "nixtamalized corn pericarp mixtures on dietary fiber content and functional properties. <i>CYTA - Journal of Food</i> , 2013, 11, 38-45.	0.9	3
36	Impact of the Emulsification-Diffusion Method on the Development of Pharmaceutical Nanoparticles. <i>Recent Patents on Drug Delivery and Formulation</i> , 2012, 6, 184-194.	2.1	26

#	ARTICLE	IF	CITATIONS
37	Cuantificación de Cobre en Polifenoloxidasas de Frutas Tropicales por Espectrofotometría de Absorción Atómica. Información Tecnológica (discontinued), 2011, 22, 15-22.	0.1	1