Jorge F Toro-Vazquez

List of Publications by Year
in descending order

83 papers	2,743 citations	172457 29 h-index	197818 49 g-index
89 all docs	89 docs citations	89 times ranked	1743 citing authors

#	Article	IF	Citations
1	Thermal and Textural Properties of Organogels Developed by Candelilla Wax in Safflower Oil. JAOCS, Journal of the American Oil Chemists' Society, 2007, 84, 989-1000.	1.9	268
2	Physical properties of organogels and water in oil emulsions structured by mixtures of candelilla wax and monoglycerides. Food Research International, 2013, 54, 1360-1368.	6.2	101
3	Monoglyceride organogels developed in vegetable oil with and without ethylcellulose. Food Research International, 2015, 72, 37-46.	6.2	95
4	Engineering rheological properties of edible oleogels with ethylcellulose and lecithin. Carbohydrate Polymers, 2019, 205, 98-105.	10.2	90
5	Edible oleogels in molecular gastronomy. International Journal of Gastronomy and Food Science, 2014, 2, 22-31.	3.0	89
6	Cooling Rate Effects on the Microstructure, Solid Content, and Rheological Properties of Organogels of Amides Derived from Stearic and (R)-12-Hydroxystearic Acid in Vegetable Oil. Langmuir, 2013, 29, 7642-7654.	3.5	88
7	Concentration of eicosapentaenoic acid and docosahexaenoic acid from fish oil by hydrolysis and urea complexation. Food Research International, 2003, 36, 721-727.	6.2	87
8	Comparing the crystallization and rheological behavior of organogels developed by pure and commercial monoglycerides in vegetable oil. Food Research International, 2014, 64, 946-957.	6.2	84
9	The Freundlich isotherm in studying adsorption in oil processing. JAOCS, Journal of the American Oil Chemists' Society, 1996, 73, 1627-1633.	1.9	81
10	Crystallization kinetics of palm stearin in blends with sesame seed oil. JAOCS, Journal of the American Oil Chemists' Society, 2000, 77, 297-310.	1.9	79
11	Thermoâ€mechanical properties of candelilla wax and dotriacontane organogels in safflower oil. European Journal of Lipid Science and Technology, 2009, 111, 207-215.	1.5	76
12	Relationship Between Molecular Structure and Thermo-mechanical Properties of Candelilla Wax and Amides Derived from (R)-12-Hydroxystearic Acid as Gelators of Safflower Oil. Food Biophysics, 2010, 5, 193-202.	3.0	75
13	Effects of Crystalline Microstructure on Oil Migration in a Semisolid Fat Matrix. Crystal Growth and Design, 2004, 4, 731-736.	3.0	74
14	Crystallization kinetics of palm oil in blends with palm-based diacylglycerol. Food Research International, 2011, 44, 425-435.	6.2	73
15	The Effect of Shearing in the Thermo-mechanical Properties of Candelilla Wax and Candelilla Waxâ€“Tripalmitin Organogels. Food Biophysics, 2011, 6, 359-376.	3.0	69
16	The cooling rate effect on the microstructure and rheological properties of blends of cocoa butter with vegetable oils. Food Research International, 2007, 40, 47-62.	6.2	60
17	Rheological properties of ethyl cellulose-monoglyceride-candelilla wax oleogel vis-a-vis edible shortenings. Carbohydrate Polymers, 2021, 252, 117171.	10.2	55
18	Effect of triacylglycerols in formulated diets on growth and fatty acid composition in tissue of green abalone (Haliotis fulgens). Aquaculture, 2003, 224, 257-270.	3.5	54

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19	Rheometry and polymorphism of cocoa butter during crystallization under static and stirring conditions. JAOCS, Journal of the American Oil Chemists' Society, 2004, 81, 195-202.	1.9	51
20	Shearing as a variable to engineer the rheology of candelilla wax organogels. Food Research International, 2012, 49, 580-587.	6.2	44
21	Simplifying Hansen Solubility Parameters for Complex Edible Fats and Oils. Food Biophysics, 2016, 11, 283-291.	3.0	43
22	Rheological Properties of Candelilla Wax and Dotriacontane Organogels Measured with a Trueâ€Gap System. JAOCS, Journal of the American Oil Chemists' Society, 2009, 86, 765-772.	1.9	41
23	Effects of starvation and dietary lipid on the lipid and fatty acid composition of muscle tissue of juvenile green abalone (Haliotis fulgens). Aquaculture, 2004, 238, 329-341.	3.5	39
24	The Effect of Tripalmitin Crystallization on the Thermomechanical Properties of Candelilla Wax Organogels. Food Biophysics, 2009, 4, 199-212.	3.0	39
25	Phase behavior, structure and rheology of candelilla wax/fully hydrogenated soybean oil mixtures with and without vegetable oil. Food Research International, 2016, 89, 828-837.	6.2	37
26	The avrami index and the fractal dimension in vegetable oil crystallization. JAOCS, Journal of the American Oil Chemists' Society, 2002, 79, 855-866.	1.9	35
27	Crystallization of cocoa butter with and without polar lipids evaluated by rheometry, calorimetry and polarized light microscopy. European Journal of Lipid Science and Technology, 2005, 107, 641-655.	1.5	35
28	Fatty acid composition and its relationship with physicochemical properties of pecan (Carya) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 382 T	1.9	34
29	Induction Time of Crystallization in Vegetable Oils, Comparative Measurements by Differential Scanning Calorimetry and Diffusive Light Scattering. Journal of Food Science, 2002, 67, 1057-1064.	3.1	34
30	Physicochemical and Rheological Properties of Crystallized Blends Containing transâ€free and Partially Hydrogenated Soybean Oil. JAOCS, Journal of the American Oil Chemists' Society, 2007, 84, 1081-1093.	1.9	31
31	Structural characteristics of gels formed by mixtures of carrageenan and mucilage gum from Opuntia ficus indica. Carbohydrate Polymers, 2006, 63, 299-309.	10.2	30
32	Regressional models that describe oil absolute viscosity. JAOCS, Journal of the American Oil Chemists' Society, 1993, 70, 1115-1119.	1.9	29
33	Isothermal crystallization of tripalmitin in sesame oil. JAOCS, Journal of the American Oil Chemists' Society, 1997, 74, 69-76.	1.9	26
34	Rheological and thermal characterization of Okenia hypogaea (Schlech. & Cham.) starch. Carbohydrate Polymers, 2003, 52, 297-310.	10.2	25
35	Modification of Solubility and Heat-Induced Gelation of Amaranth 11S Globulin by Protein Engineering. Journal of Agricultural and Food Chemistry, 2013, 61, 3509-3516.	5.2	25
36	Viscosity and its relationship to crystallization in a binary system of saturated triacylglycerides and sesame seed oil. JAOCS, Journal of the American Oil Chemists' Society, 1996, 73, 1237-1246.	1.9	24

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37	Structuration, elastic properties scaling, and mechanical reversibility of candelilla wax oleogels with and without emulsifiers. Food Research International, 2019, 122, 471-478.	6.2	24
38	The effect of supercooling on crystallization of cocoa butter-vegetable oil blends. JAOCS, Journal of the American Oil Chemists' Society, 2005, 82, 471-479.	1.9	22
39	Interaction of granular maize starch with lysophosphatidylcholine evaluated by calorimetry, mechanical and microscopy analysis. Journal of Cereal Science, 2003, 38, 269-279.	3.7	20
40	Wax Oleogels. , 2018, , 133-171.		20
41	Evaluation of tripalmitin crystallization in sesame oil through a modified avrami equation. JAOCS, Journal of the American Oil Chemists' Society, 1998, 75, 73-76.	1.9	19
42	Shear rate and cooling modeling for the study of candelilla wax organogelsâ€™ rheological properties. Journal of Food Engineering, 2013, 119, 611-618.	5.2	19
43	Phase Behavior and Structure of Systems Based on Mixtures of nâ€Hentriacontane and Melissic Acid. JAOCS, Journal of the American Oil Chemists' Society, 2015, 92, 533-540.	1.9	18
44	Adsorption isotherms of sesame oil in a concentrated miscella system. JAOCS, Journal of the American Oil Chemists' Society, 1993, 70, 589-594.	1.9	17
45	Pre-Nucleation Structuring of TAG Melts Revealed by Fluorescence Polarization Spectroscopy and Molecular Mechanics Simulations. JAOCS, Journal of the American Oil Chemists' Society, 2010, 87, 1115-1125.	1.9	17
46	Characterization and Biocompatibility of Chitosan Gels with Silver and Gold Nanoparticles. Journal of Nanomaterials, 2014, 2014, 1-11.	2.7	17
47	Combined effect of shearing and cooling rate on the rheology of organogels developed by selected gelators. Food Research International, 2017, 93, 52-65.	6.2	17
48	Development and characterization of structured water-in-oil emulsions with ethyl cellulose oleogels. Food Research International, 2021, 150, 110763.	6.2	17
49	Physical Properties of Cocoa Butter/Vegetable Oil Blends Crystallized in a Scraped Surface Heat Exchanger. JAOCS, Journal of the American Oil Chemists' Society, 2012, 89, 199-209.	1.9	16
50	Vegetable and Mineral Oil Organogels Based on Monoglyceride and Lecithin Mixtures. Food Biophysics, 2019, 14, 326-345.	3.0	16
51	Chemical and physicochemical properties of dried wet masa and dry masa flour. Journal of the Science of Food and Agriculture, 2003, 83, 408-412.	3.5	15
52	CHEMICAL AND PHYSICOCHEMICAL CHARACTERISTICS OF PECAN (CARYA ILLINOENSIS) OIL NATIVE OF THE CENTRAL REGION OF MEXICO. Journal of Food Lipids, 1998, 5, 211-231.	1.0	14
53	Pre-nucleation Structuring of Triacylglycerols and Its Effect on the Activation Energy of Nucleation. Food Biophysics, 2010, 5, 218-226.	3.0	13
54	Effects of Processing and Composition on the Crystallization and Mechanical Properties of Waterâ€inâ€Oil Emulsions. JAOCS, Journal of the American Oil Chemists' Society, 2013, 90, 1195-1201.	1.9	13

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55	Self-Assembly of Symmetrical and Asymmetrical Alkyl Esters in the Neat State and in Oleogels. Frontiers in Sustainable Food Systems, 2020, 4, .	3.9	13
56	Physicochemical Parameters of Protein Additives and Their Emulsifying Properties. Journal of Food Science, 1989, 54, 1177-1185.	3.1	12
57	Selfâ€Assembly of Saturated and Unsaturated Phosphatidylcholine in Mineral and Vegetable Oils. JAOCS, Journal of the American Oil Chemists' Society, 2019, 96, 273-289.	1.9	12
58	Adsorption isotherms of squash (Cucurbita moschata) seed oil on activated carbon. JAOCS, Journal of the American Oil Chemists' Society, 1991, 68, 596-599.	1.9	11
59	Interactions Among Oil Components During Adsorption: Effects on Carotenoids and Peroxides. Journal of Food Science, 1991, 56, 1648-1650.	3.1	11
60	A multiple-variable approach to study corn oil oxidation. JAOCS, Journal of the American Oil Chemists' Society, 1993, 70, 261-267.	1.9	11
61	Chemical and Physicochemical Properties of Maize Starch After Industrial Nixtamalization. Cereal Chemistry, 2001, 78, 543-550.	2.2	11
62	Candelilla Wax as an Organogelator for Vegetable Oilsâ€"An Alternative to Develop Trans-free Products for the Food Industry. , 2011, , 119-148.		11
63	Influence of Processing Conditions on the Physicochemical Properties of Complex Fat Systems. JAOCS, Journal of the American Oil Chemists' Society, 2014, 91, 1247-1259.	1.9	11
64	Effect of the seaweed Macrocystis pyrifera and a formulated diet on growth and fatty acid composition in the green abalone, Haliotis fulgens, under commercial culture conditions. Ciencias Marinas, 2003, 29, 645-654.	0.4	11
65	Encapsulation of an insulin-modified phosphatidylcholine complex in a self-nanoemulsifying drug delivery system (SNEDDS) for oral insulin delivery. Journal of Drug Delivery Science and Technology, 2020, 57, 101622.	3.0	10
66	Competitive adsorption among sesame oil components in a concentrated miscella system. JAOCS, Journal of the American Oil Chemists' Society, 1995, 72, 675-679.	1.9	9
67	Relationship of rheological and thermal properties in organogel emulsions (W/O): Influence of temperature, time, and surfactant concentration on thermomechanical behavior. Journal of Molecular Liquids, 2021, 337, 116403.	4.9	9
68	PARAMETERS THAT DETERMINE TRIPALMITIN CRYSTALLIZATION IN SESAME OIL. Journal of Food Lipids, 1997, 4, 269-282.	1.0	8
69	Self-assembly in vegetable oils of ionic gelators derived from (R)-12-hydroxystearic acid. Food Structure, 2017, 13, 56-69.	4.5	7
70	Determination of the denaturation temperature of the Spike protein S1 of SARS-CoV-2 (2019 nCoV) by Raman spectroscopy. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2022, 264, 120269.	3.9	7
71	Physicochemical and functional properties of 11S globulin from chan (Hyptis suaveolens L. poit) seeds. Journal of Cereal Science, 2017, 77, 66-72.	3.7	6
72	Study of the relationship of hydrogen bonding and hydrophobic interactions in W/O organogel emulsions by Raman microspectroscopy. Colloids and Interface Science Communications, 2021, 44, 100486.	4.1	5

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73	ADSORPTION EFFICIENCY OF SELECTED ADSORBENTS IN SESAME OIL MISCELLAS. Journal of Food Lipids, 2000, 7, 151-162.	1.0	4
74	CÃ¡lculo de algunos parÃ¡metros de la cristalizaciÃ³n de triacilglicÃ©ridos de aceites vegetales / Determination of some crystallization parameters for triacylglycerides of vegetable oils. Food Science and Technology International, 1999, 5, 67-78.	2.2	3
75	Effect of replacing dietary fish oil with vegetable oils on the fatty acid composition of muscle tissue of juvenile California halibut (Paralichthys californicus). Ciencias Marinas, 2010, 36, 121-133.	0.4	3
76	Vegetable and mineral oil oleogels developed at different monoglyceride to lecithin molar ratios. JAOCS, Journal of the American Oil Chemists' Society, 0, , .	1.9	3
77	Molecular Interactions of Triacylglycerides in Blends of Cocoa Butter with trans-free Vegetable Oils. , 2012, , 393-416.		2
78	Thermal and emulsifying properties of globulins from chan (Hyptis suaveolens L. Poit) seeds. Journal of Food Processing and Preservation, 2020, 44, e14652.	2.0	2
79	Betulinic Acid Nanogels: Rheological, Microstructural Characterization and Evaluation of their Anti-inflammatory Activity. Current Drug Delivery, 2021, 18, 212-223.	1.6	2
80	Laboratory scale production of maltodextrins and glucose syrup from banana starch. Acta CientÃfica Venezolana, 2002, 53, 44-8.	0.1	2
81	Physicochemical Aspects of Triacylglycerides and Their Association to Functional Properties of Vegetable Oils. ACS Symposium Series, 1998, , 230-253.	0.5	1
82	Development of Candelilla Wax Oleogels as a Medium of Controlled Release of Phosphorus in an In Vitro Model. Applied Sciences (Switzerland), 2021, 11, 3815.	2.5	1
83	Effects of starvation and dietary lipid on the lipid and fatty acid composition of muscle tissue of juvenile green abalone (Haliotis fulgens). Aquaculture, 2004, 238, 329-329.	3.5	0