

Maria G Semenova

List of Publications by Year in descending order

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44
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#	ARTICLE	IF	CITATIONS
1	The relationship between the structure and functionality of essential PUFA delivery systems based on sodium caseinate with phosphatidylcholine liposomes without and with a plant antioxidant: an <i>in vitro</i> and <i>in vivo</i> study. <i>Food and Function</i> , 2022, 13, 2354-2371.	2.1	2
2	Innovative food ingredients based on the milk protein-chitosan complex particles for the fortification of food with essential lipids. <i>International Dairy Journal</i> , 2022, 132, 105402.	1.5	1
3	Efficiency of an oral delivery system based on a liposomal form of a combination of curcumin with a balanced amount of n-3 and n-6 PUFAs encapsulated in an electrostatic complex of WPI with chitosan. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2022, 651, 129630.	2.3	5
4	Essential contributions of food hydrocolloids and phospholipid liposomes to the formation of carriers for controlled delivery of biologically active substances via the gastrointestinal tract. <i>Food Hydrocolloids</i> , 2021, 120, 106890.	5.6	22
5	Impact of the character of the associative interactions between chitosan and whey protein isolate on the structure, thermodynamic parameters, and functionality of their complexes with essential lipids. <i>Food Hydrocolloids</i> , 2020, 105, 105803.	5.6	8
6	Complexes of Biopolymers with Essential Lipids: Relationships between the Structure and Functional Properties. <i>Russian Journal of Physical Chemistry B</i> , 2019, 13, 932-937.	0.2	1
7	Equilibrium in Colloidal Systems. , 2019, , 507-528.		0
8	Protein-polysaccharide associative interactions in the design of tailor-made colloidal particles. <i>Current Opinion in Colloid and Interface Science</i> , 2017, 28, 15-21.	3.4	92
9	Advances in molecular design of biopolymer-based delivery micro/nanovehicles for essential fatty acids. <i>Food Hydrocolloids</i> , 2017, 68, 114-121.	5.6	21
10	Biopolymer nanovehicles for essential polyunsaturated fatty acids: Structure-functionality relationships. <i>Food Research International</i> , 2016, 88, 70-78.	2.9	20
11	Sequential transformation of the structural and thermodynamic parameters of the complex particles, combining covalent conjugate (sodium caseinate + maltodextrin) with polyunsaturated lipids stabilized by a plant antioxidant, in the simulated gastro-intestinal conditions <i>in vitro</i> . <i>Food Research International</i> , 2016, 88, 173-177.	2.9	1
12	Structural and thermodynamic insight into the potentiality of food biopolymers to behave as smart nanovehicles for essential polyunsaturated lipids. , 2016, , 193-228.		0
13	Impact of the structure of polyunsaturated soy phospholipids on the structural parameters and functionality of their complexes with covalent conjugates combining sodium caseinate with maltodextrins. <i>Food Hydrocolloids</i> , 2016, 52, 144-160.	5.6	23
14	Structural and thermodynamic properties underlying the novel functionality of sodium caseinate as delivery nanovehicle for biologically active lipids. <i>Food Hydrocolloids</i> , 2014, 42, 149-161.	5.6	16
15	Thermodynamic and structural insight into the underlying mechanisms of the phosphatidylcholine liposomes - casein associates co-assembly and functionality. <i>Food and Function</i> , 2012, 3, 271.	2.1	18
16	Light scattering study of sodium caseinate+dextran sulfate in aqueous solution: Relationship to emulsion stability. <i>Food Hydrocolloids</i> , 2009, 23, 629-639.	5.6	39
17	Thermodynamic analysis of the impact of molecular interactions on the functionality of food biopolymers in solution and in colloidal systems. <i>Food Hydrocolloids</i> , 2007, 21, 23-45.	5.6	50
18	The modification of the molecular and thermodynamic parameters of the low-DE potato maltodextrin in an aqueous medium through the interactions with anionic small-molecule surfactants. <i>Food Hydrocolloids</i> , 2007, 21, 693-703.	5.6	0

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19	Thermodynamic Analysis of the Impact of the Surfactant-Protein Interactions on the Molecular Parameters and Surface Behavior of Food Proteins. <i>Biomacromolecules</i> , 2006, 7, 101-113.	2.6	21
20	Calorimetric study of the interactions between small-molecule surfactants and sodium caseinate with reference to the foaming ability of their binary mixtures. <i>Food Hydrocolloids</i> , 2005, 19, 441-453.	5.6	22
21	Calorimetric investigation of the thermodynamic basis of the effect of maltodextrins on the foaming ability of legumin in the presence of small-molecule surfactant. <i>Food Hydrocolloids</i> , 2005, 19, 455-466.	5.6	7
22	Thermodynamic and functional properties of legumin (11S globulin from <i>Vicia faba</i>) in the presence of small-molecule surfactants: effect of temperature and pH. <i>Journal of Colloid and Interface Science</i> , 2004, 278, 71-80.	5.0	12
23	On the effect of calcium ions on the sticking behaviour of casein-coated particles in shear flow. <i>Colloids and Surfaces B: Biointerfaces</i> , 2003, 27, 123-131.	2.5	6
24	Effect of sucrose on molecular and interaction parameters of sodium caseinate in aqueous solution: relationship to protein gelation. <i>Colloids and Surfaces B: Biointerfaces</i> , 2003, 31, 31-46.	2.5	58
25	Effect of maltodextrins on the surface activity of small-molecule surfactants. <i>Colloids and Surfaces B: Biointerfaces</i> , 2003, 31, 47-54.	2.5	15
26	Binding of aroma compounds with legumin. I. Binding of hexyl acetate with 11S globulin depending on the protein molecular state in aqueous medium. <i>Food Hydrocolloids</i> , 2002, 16, 557-564.	5.6	32
27	Binding of aroma compounds with legumin. II. Effect of hexyl acetate on thermodynamic properties of 11S globulin in aqueous medium. <i>Food Hydrocolloids</i> , 2002, 16, 565-571.	5.6	13
28	Binding of aroma compounds with legumin. III. Thermodynamics of competitive binding of aroma compounds with 11S globulin depending on the structure of aroma compounds. <i>Food Hydrocolloids</i> , 2002, 16, 573-584.	5.6	13
29	Food protein interactions in sugar solutions. <i>Current Opinion in Colloid and Interface Science</i> , 2002, 7, 438-444.	3.4	64
30	Surface activity at the planar interface in relation to the thermodynamics of intermolecular interactions in the ternary system: maltodextrin-small-molecule surfactant-legumin. <i>Colloids and Surfaces B: Biointerfaces</i> , 2001, 21, 179-189.	2.5	8
31	On relationships between molecular structure, interaction and surface behavior in mixture: small-molecule surfactant+protein. <i>Colloids and Surfaces B: Biointerfaces</i> , 2001, 21, 217-230.	2.5	44
32	Sticking of protein-coated particles in a shear field. <i>Colloids and Surfaces B: Biointerfaces</i> , 2001, 22, 237-244.	2.5	10
33	Analysis of Light Scattering Data on the Calcium Ion Sensitivity of Caseinate Solution Thermodynamics: Relationship to Emulsion Flocculation. <i>Journal of Colloid and Interface Science</i> , 2001, 239, 87-97.	5.0	66
34	The effect of sucrose on the thermodynamic properties of ovalbumin and sodium caseinate in bulk solution and at the air-water interface. <i>Colloids and Surfaces B: Biointerfaces</i> , 1999, 12, 261-270.	2.5	47
35	Effect of small molecule surfactants on molecular parameters and thermodynamic properties of legumin in a bulk and at the air-water interface depending on a protein structure in an aqueous medium. <i>Colloids and Surfaces B: Biointerfaces</i> , 1999, 12, 271-285.	2.5	24
36	Influence of maltodextrins with different dextrose equivalent on the thermodynamic properties of legumin in a bulk and at the air-water interface. <i>Colloids and Surfaces B: Biointerfaces</i> , 1999, 12, 287-297.	2.5	14

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37	Proteins as functional components in colloidal foods. <i>Current Opinion in Colloid and Interface Science</i> , 1998, 3, 627-632.	3.4	10
38	Salt stability of casein emulsions. <i>Food Hydrocolloids</i> , 1998, 12, 227-235.	5.6	80
39	Effect of high-methoxy pectin on properties of casein-stabilized emulsions. <i>Food Hydrocolloids</i> , 1998, 12, 425-432.	5.6	91
40	The influence of dextran on the interfacial pressure of adsorbing layers of 11S globulin vicia faba at the planar n-decane/aqueous solution interface. <i>Food Hydrocolloids</i> , 1993, 7, 1-10.	5.6	32
41	Emulsifying behaviour of protein in the presence of polysaccharide under conditions of thermodynamic incompatibility. <i>Journal of the Chemical Society, Faraday Transactions</i> , 1992, 88, 849.	1.7	37
42	Emulsifying properties of covalent protein-dextran hybrids. <i>Colloids and Surfaces</i> , 1992, 64, 299-310.	0.9	81
43	The influence of incompatibility on the formation of adsorbing layers and dispersion of n-decane emulsion droplets in aqueous solution containing a mixture of 11S globulin from <i>Vicia faba</i> and dextran. <i>Food Hydrocolloids</i> , 1992, 6, 237-251.	5.6	21
44	Light scattering and thermodynamic phase behavior of the system 11S globulin- κ -carrageenan-water. <i>Food Hydrocolloids</i> , 1991, 4, 469-479.	5.6	19