Gemma Gutierrez

List of Publications by Year in descending order

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687220 580701 25 650 13 25 h-index citations g-index papers 25 25 25 936 docs citations times ranked citing authors all docs

#	Article	IF	CITATIONS
1	Therapeutic biomaterials based on extracellular vesicles: classification of bioâ€engineering and mimetic preparation routes. Journal of Extracellular Vesicles, 2018, 7, 1422676.	5.5	128
2	O/W emulsions stabilized by OSA-modified starch granules versus non-ionic surfactant: Stability, rheological behaviour and resveratrol encapsulation. Journal of Food Engineering, 2018, 222, 207-217.	2.7	77
3	Effect of drug molecular weight on niosomes size and encapsulation efficiency. Colloids and Surfaces B: Biointerfaces, 2020, 186, 110711.	2.5	58
4	Microemulsion Synthesis of Superparamagnetic Nanoparticles for Bioapplications. International Journal of Molecular Sciences, 2021, 22, 427.	1.8	54
5	Extracellular Vesicles: Current Analytical Techniques for Detection and Quantification. Biomolecules, 2020, 10, 824.	1.8	45
6	Resveratrol loaded Pickering emulsions stabilized by OSA modified rice starch granules. Food Research International, 2021, 139, 109837.	2.9	39
7	Synthesis of Starch Nanoparticles and Their Applications for Bioactive Compound Encapsulation. Applied Sciences (Switzerland), 2021, 11, 4547.	1.3	26
8	Effect of temperature on the heat treatment to recover green solvent from emulsion liquid membranes used in the extraction of Cr(VI). Chemical Engineering and Processing: Process Intensification, 2020, 158, 108178.	1.8	22
9	The Effect of Emulsifiers on the Emulsion Stability and Extraction Efficiency of Cr(VI) Using Emulsion Liquid Membranes (ELMs) Formulated with a Green Solvent. Membranes, 2020, 10, 76.	1.4	22
10	Nanotechnology for Natural Medicine: Formulation of Neem Oil Loaded Phospholipid Vesicles Modified with Argan Oil as a Strategy to Protect the Skin from Oxidative Stress and Promote Wound Healing. Antioxidants, 2021, 10, 670.	2.2	21
11	Vitamin D3 Loaded Niosomes and Transfersomes Produced by Ethanol Injection Method: Identification of the Critical Preparation Step for Size Control. Foods, 2020, 9, 1367.	1.9	17
12	Enhancing trans-Resveratrol loading capacity by forcing $W1/O/W2$ emulsions up to its colloidal stability limit. Colloids and Surfaces B: Biointerfaces, 2020, 193, 111130.	2.5	17
13	Vesicles as antibiotic carrier: State of art. International Journal of Pharmaceutics, 2020, 585, 119478.	2.6	17
14	Simultaneous encapsulation of <i>trans</i> â€resveratrol and vitamin <scp>D₃</scp> in highly concentrated double emulsions. Journal of the Science of Food and Agriculture, 2021, 101, 3654-3664.	1.7	14
15	Cholesterol free niosome production by microfluidics: Comparative with other conventional methods. Chemical Engineering Research and Design, 2020, 162, 162-171.	2.7	13
16	The Effect of pH and Storage Temperature on the Stability of Emulsions Stabilized by Rapeseed Proteins. Foods, 2021, 10, 1657.	1.9	12
17	Preservation of the Antioxidant Capacity of Resveratrol via Encapsulation in Niosomes. Foods, 2021, 10, 988.	1.9	11
18	Encapsulation of Pomegranate Peel Extract (Punica granatum L.) by Double Emulsions: Effect of the Encapsulation Method and Oil Phase. Foods, 2022, 11, 310.	1.9	10

#	Article	lF	CITATIONS
19	Cu Nanoparticle-Loaded Nanovesicles with Antibiofilm Properties. Part I: Synthesis of New Hybrid Nanostructures. Nanomaterials, 2020, 10, 1542.	1.9	9
20	Electrodecoration and Characterization of Superparamagnetic Iron Oxide Nanoparticles with Bioactive Synergistic Nanocopper: Magnetic Hyperthermia-Induced Ionic Release for Anti-Biofilm Action. Antibiotics, 2021, 10, 119.	1.5	8
21	Nano-Encapsulation of Mithramycin in Transfersomes and Polymeric Micelles for the Treatment of Sarcomas. Journal of Clinical Medicine, 2021, 10, 1358.	1.0	8
22	Selected Tetraspanins Functionalized Niosomes as Potential Standards for Exosome Immunoassays. Nanomaterials, 2020, 10, 971.	1.9	8
23	Addition of Trans-Resveratrol-Loaded Highly Concentrated Double Emulsion to Yoghurts: Effect on Physicochemical Properties. International Journal of Molecular Sciences, 2022, 23, 85.	1.8	6
24	The Effect of Precipitation pH on Protein Recovery Yield and Emulsifying Properties in the Extraction of Protein from Cold-Pressed Rapeseed Press Cake. Molecules, 2022, 27, 2957.	1.7	5
25	Lipid–Polymer Hybrids Encapsulating Iron-Oxide Nanoparticles as a Label for Lateral Flow Immunoassays. Biosensors, 2021, 11, 218.	2.3	3