

# Clara Fucios Fucios

## List of Publications by Citations

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26

papers

579

citations

12

h-index

24

g-index

27

ext. papers

678

ext. citations

5.7

avg, IF

3.57

L-index

#	Paper	IF	Citations
26	Evaluation of a chitosan-based edible film as carrier of natamycin to improve the storability of Saloio cheese. <i>Journal of Food Engineering</i> , <b>2010</b> , 101, 349-356	6	178
25	Design of whey protein nanostructures for incorporation and release of nutraceutical compounds in food. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2017</b> , 57, 1377-1393	11.5	72
24	Temperature- and pH-sensitive nanohydrogels of poly(N-Isopropylacrylamide) for food packaging applications: modelling the swelling-collapse behaviour. <i>PLoS ONE</i> , <b>2014</b> , 9, e87190	3.7	51
23	Intramuscular fatty acid composition of "Galician Mountain" foals breed. Effect of sex, slaughtered age and livestock production system. <i>Meat Science</i> , <b>2010</b> , 86, 825-31	6.4	47
22	Creating functional nanostructures: Encapsulation of caffeine into $\beta$ -lactalbumin nanotubes. <i>Innovative Food Science and Emerging Technologies</i> , <b>2017</b> , 40, 10-17	6.8	35
21	Use of poly(N-isopropylacrylamide) nanohydrogels for the controlled release of pimaricin in active packaging. <i>Journal of Food Science</i> , <b>2012</b> , 77, N21-8	3.4	31
20	Effects of feeding of two potentially probiotic preparations from lactic acid bacteria on the performance and faecal microflora of broiler chickens. <i>Scientific World Journal, The</i> , <b>2012</b> , 2012, 562635	2.2	26
19	Development of Active and Nanotechnology-based Smart Edible Packaging Systems: Physical/Chemical Characterization. <i>Food and Bioprocess Technology</i> , <b>2014</b> , 7, 1472-1482	5.1	22
18	Evaluation of two bacteriocin-producing probiotic lactic acid bacteria as inoculants for controlling <i>Listeria monocytogenes</i> in grass and maize silages. <i>Animal Feed Science and Technology</i> , <b>2012</b> , 175, 137-149	3.49	17
17	Pediocin SA-1: A selective bacteriocin for controlling <i>Listeria monocytogenes</i> in maize silages. <i>Journal of Dairy Science</i> , <b>2016</b> , 99, 8070-8080	4	17
16	Functional Characterisation and Antimicrobial Efficiency Assessment of Smart Nanohydrogels Containing Natamycin Incorporated into Polysaccharide-Based Films. <i>Food and Bioprocess Technology</i> , <b>2015</b> , 8, 1430-1441	5.1	13
15	Modelling the biphasic growth and product formation by <i>Enterococcus faecium</i> CECT 410 in realkalized fed-batch fermentations in whey. <i>Journal of Biomedicine and Biotechnology</i> , <b>2010</b> , 2010,		13
14	Functional Characterization of Poly(N-isopropylacrylamide) Nanohydrogels for the Controlled Release of Food Preservatives. <i>Food and Bioprocess Technology</i> , <b>2014</b> , 7, 3429-3441	5.1	12
13	Effectiveness of proteolytic enzymes to remove gluten residues and feasibility of incorporating them into cleaning products for industrial purposes. <i>Food Research International</i> , <b>2019</b> , 120, 167-177	7	7
12	Evaluation of antimicrobial effectiveness of pimaricin-loaded thermosensitive nanohydrogel coating on Arz $\beta$ -Ulloa DOP cheeses. <i>Food Control</i> , <b>2017</b> , 73, 1095-1104	6.2	7
11	One-step chromatographic method to purify $\beta$ -lactalbumin from whey for nanotube synthesis purposes. <i>Food Chemistry</i> , <b>2019</b> , 275, 480-488	8.5	7
10	Biofunctionality assessment of $\beta$ -lactalbumin nanotubes. <i>Food Hydrocolloids</i> , <b>2021</b> , 117, 106665	10.6	6

9	Evaluation of Antimicrobial Effectiveness of Pimaricin-Loaded Thermosensitive Nanohydrogels in Grape Juice. <i>Food and Bioprocess Technology</i> , <b>2015</b> , 8, 1583-1592	5.1	5
8	Hydrolysis of whey protein as a useful approach to obtain bioactive peptides and a $\beta$ -lg fraction with different biotechnological applications. <i>Food Hydrocolloids</i> , <b>2020</b> , 109, 106095	10.6	4
7	Microencapsulation of <i>Lactobacillus plantarum</i> in W/O emulsions of okara oil and block-copolymers of poly(acrylic acid) and pluronic using microfluidic devices. <i>Food Research International</i> , <b>2021</b> , 140, 110053	7.3	4
6	Modelling the enzymatic activity of two lipases isoenzymes commonly used in the food industry Modelado de la actividad enzimática de dos isoenzimas lipasas comúnmente utilizadas en la industria alimentaria. <i>CYTA - Journal of Food</i> , <b>2011</b> , 9, 307-313	2.3	2
5	Smart Nanohydrogels for Controlled Release of Food Preservatives <b>2016</b> , 349-362		2
4	Functional Foods <b>2017</b> , 165-200		1
3	Nano and Microengineered Structures for Enhanced Stability and Controlled Release of Bioactive Compounds. <i>Food Engineering Series</i> , <b>2022</b> , 25-67	0.5	
2	Nanotechnology in Edible Packaging <b>2017</b> , 287-318		
1	Optimisation of bovine $\beta$ -lactoglobulin hydrolysis using cardosins from dried flowers of <i>Cynara cardunculus</i> . <i>Food Chemistry</i> , <b>2021</b> , 345, 128741	8.5	