

Clara Fucios Fucios

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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	Nano and Microengineered Structures for Enhanced Stability and Controlled Release of Bioactive Compounds. <i>Food Engineering Series</i> , 2022 , 25-67	0.5	
25	Optimisation of bovine β -lactoglobulin hydrolysis using cardosins from dried flowers of <i>Cynara cardunculus</i> . <i>Food Chemistry</i> , 2021 , 345, 128741	8.5	
24	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> , 2021 , 140, 110053	7	4
23	Biofunctionality assessment of β -lactalbumin nanotubes. <i>Food Hydrocolloids</i> , 2021 , 117, 106665	10.6	6
22	Hydrolysis of whey protein as a useful approach to obtain bioactive peptides and a β -lg fraction with different biotechnological applications. <i>Food Hydrocolloids</i> , 2020 , 109, 106095	10.6	4
21	Effectiveness of proteolytic enzymes to remove gluten residues and feasibility of incorporating them into cleaning products for industrial purposes. <i>Food Research International</i> , 2019 , 120, 167-177	7	7
20	One-step chromatographic method to purify β -lactalbumin from whey for nanotube synthesis purposes. <i>Food Chemistry</i> , 2019 , 275, 480-488	8.5	7
19	Design of whey protein nanostructures for incorporation and release of nutraceutical compounds in food. <i>Critical Reviews in Food Science and Nutrition</i> , 2017 , 57, 1377-1393	11.5	72
18	Evaluation of antimicrobial effectiveness of pimaricin-loaded thermosensitive nanohydrogel coating on Arz β -Ulloa DOP cheeses. <i>Food Control</i> , 2017 , 73, 1095-1104	6.2	7
17	Creating functional nanostructures: Encapsulation of caffeine into β -lactalbumin nanotubes. <i>Innovative Food Science and Emerging Technologies</i> , 2017 , 40, 10-17	6.8	35
16	Functional Foods 2017 , 165-200		1
15	Nanotechnology in Edible Packaging 2017 , 287-318		
14	Smart Nanohydrogels for Controlled Release of Food Preservatives 2016 , 349-362		2
13	Pediocin SA-1: A selective bacteriocin for controlling <i>Listeria monocytogenes</i> in maize silages. <i>Journal of Dairy Science</i> , 2016 , 99, 8070-8080	4	17
12	Evaluation of Antimicrobial Effectiveness of Pimaricin-Loaded Thermosensitive Nanohydrogels in Grape Juice. <i>Food and Bioprocess Technology</i> , 2015 , 8, 1583-1592	5.1	5
11	Functional Characterisation and Antimicrobial Efficiency Assessment of Smart Nanohydrogels Containing Natamycin Incorporated into Polysaccharide-Based Films. <i>Food and Bioprocess Technology</i> , 2015 , 8, 1430-1441	5.1	13
10	Functional Characterization of Poly(N-isopropylacrylamide) Nanohydrogels for the Controlled Release of Food Preservatives. <i>Food and Bioprocess Technology</i> , 2014 , 7, 3429-3441	5.1	12

9	Development of Active and Nanotechnology-based Smart Edible Packaging Systems: Physical-Chemical Characterization. <i>Food and Bioprocess Technology</i> , 2014 , 7, 1472-1482	5.1	22
8	Temperature- and pH-sensitive nanohydrogels of poly(N-Isopropylacrylamide) for food packaging applications: modelling the swelling-collapse behaviour. <i>PLoS ONE</i> , 2014 , 9, e87190	3.7	51
7	Use of poly(N-isopropylacrylamide) nanohydrogels for the controlled release of pimaricin in active packaging. <i>Journal of Food Science</i> , 2012 , 77, N21-8	3.4	31
6	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> , 2012 , 175, 137-149	1.7	17
5	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> , 2012 , 2012, 562635	2.2	26
4	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> , 2011 , 9, 307-313	2.3	2
3	Modelling the biphasic growth and product formation by <i>Enterococcus faecium</i> CECT 410 in realalized fed-batch fermentations in whey. <i>Journal of Biomedicine and Biotechnology</i> , 2010 , 2010,		13
2	Intramuscular fatty acid composition of "Galician Mountain" foals breed. Effect of sex, slaughtered age and livestock production system. <i>Meat Science</i> , 2010 , 86, 825-31	6.4	47
1	Evaluation of a chitosan-based edible film as carrier of natamycin to improve the storability of Saloio cheese. <i>Journal of Food Engineering</i> , 2010 , 101, 349-356	6	178