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List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8901453/publications.pdf>

Version: 2024-02-01

12
papers

542
citations

1039406

9
h-index

1199166

12
g-index

13
all docs

13
docs citations

13
times ranked

721
citing authors

#	ARTICLE	IF	CITATIONS
1	Antifungal activity by vapor contact of essential oils added to amaranth, chitosan, or starch edible films. <i>International Journal of Food Microbiology</i> , 2012, 153, 66-72.	2.1	167
2	Encapsulation of oregano essential oil (<i>Origanum vulgare</i>) by complex coacervation between gelatin and chia mucilage and its properties after spray drying. <i>Food Hydrocolloids</i> , 2020, 109, 106077.	5.6	81
3	Use of different supports for oil encapsulation in powder by spray drying. <i>Powder Technology</i> , 2014, 255, 103-108.	2.1	77
4	Fungal Inactivation by Mexican Oregano (<i>Lippia berlandieri</i> , Schauer) Essential Oil Added to Amaranth, Chitosan, or Starch Edible Films. <i>Journal of Food Science</i> , 2010, 75, M127-33.	1.5	65
5	Plant-Based Milk Alternatives: Types, Processes, Benefits, and Characteristics. <i>Food Reviews International</i> , 2023, 39, 2320-2351.	4.3	44
6	Essential oils microemulsions prepared with high-frequency ultrasound: physical properties and antimicrobial activity. <i>Journal of Food Science and Technology</i> , 2020, 57, 4133-4142.	1.4	29
7	Identification of thermal zones and population balance modelling of fluidized bed spray granulation. <i>Powder Technology</i> , 2011, 208, 542-552.	2.1	28
8	Adopting sustainability competence-based education in academic disciplines: Insights from 13 higher education institutions. <i>Sustainable Development</i> , 2022, 30, 620-635.	6.9	14
9	Complex Coacervation Between Gelatin and Chia Mucilage as an Alternative of Encapsulating Agents. <i>Journal of Food Science</i> , 2019, 84, 1281-1287.	1.5	13
10	Modeling phase separation and droplet size of W/O emulsions with oregano essential oil as a function of its formulation and homogenization conditions. <i>Journal of Dispersion Science and Technology</i> , 2018, 39, 1065-1073.	1.3	10
11	Effect of process variables on heating profiles and extraction mechanisms during hydrodistillation of eucalyptus essential oil. <i>Heliyon</i> , 2021, 7, e08234.	1.4	10
12	Stability of oregano essential oil encapsulated in double (w/o/w) emulsions prepared with mechanical or high-pressure homogenization and its effect in <i>Aspergillus niger</i> inhibition. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15104.	0.9	4