

# Hugo Espinosa-Andrews

## List of Publications by Year in descending order

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45  
papers

2,002  
citations

361045

20  
h-index

253896

43  
g-index

46  
all docs

46  
docs citations

46  
times ranked

2367  
citing authors

#	ARTICLE	IF	CITATIONS
1	Ultrasound Assisted Extraction for the Recovery of Phenolic Compounds from Vegetable Sources. <i>Agronomy</i> , 2017, 7, 47.	1.3	282
2	Determination of the gum Arabic-chitosan interactions by Fourier Transform Infrared Spectroscopy and characterization of the microstructure and rheological features of their coacervates. <i>Carbohydrate Polymers</i> , 2010, 79, 541-546.	5.1	206
3	Composite hydrogels based on gelatin, chitosan and polyvinyl alcohol to biomedical applications: a review. <i>International Journal of Polymeric Materials and Polymeric Biomaterials</i> , 2020, 69, 1-20.	1.8	163
4	Gum Arabic-Chitosan Complex Coacervation. <i>Biomacromolecules</i> , 2007, 8, 1313-1318.	2.6	137
5	Physically cross-linked chitosan-based hydrogels for tissue engineering applications: A state-of-the-art review. <i>European Polymer Journal</i> , 2021, 145, 110176.	2.6	116
6	Effect of inulin and agave fructans addition on the rheological, microstructural and sensory properties of reduced-fat stirred yogurt. <i>LWT - Food Science and Technology</i> , 2015, 62, 438-444.	2.5	112
7	Clove Essential Oil ( <i>Syzygium aromaticum</i> L. Myrtaceae): Extraction, Chemical Composition, Food Applications, and Essential Bioactivity for Human Health. <i>Molecules</i> , 2021, 26, 6387.	1.7	101
8	Interrelationship between the zeta potential and viscoelastic properties in coacervates complexes. <i>Carbohydrate Polymers</i> , 2013, 95, 161-166.	5.1	94
9	Development of gelatin/chitosan/PVA hydrogels: Thermal stability, water state, viscoelasticity, and cytotoxicity assays. <i>Journal of Applied Polymer Science</i> , 2019, 136, 47149.	1.3	66
10	Design of fish oil-in-water nanoemulsion by microfluidization. <i>Innovative Food Science and Emerging Technologies</i> , 2017, 40, 87-91.	2.7	63
11	Thermal properties of agave fructans ( <i>Agave tequilana</i> Weber var. Azul). <i>Carbohydrate Polymers</i> , 2012, 87, 2671-2676.	5.1	61
12	Developing curcumin nanoemulsions by high-intensity methods: Impact of ultrasonication and microfluidization parameters. <i>LWT - Food Science and Technology</i> , 2019, 111, 291-300.	2.5	59
13	Gelatin-chitosan-PVA hydrogels and their application in agriculture. <i>Journal of Chemical Technology and Biotechnology</i> , 2019, 94, 3495-3504.	1.6	49
14	Viscoelastic properties and overall sensory acceptability of reduced-fat Petit-Suisse cheese made by replacing milk fat with complex coacervate. <i>Dairy Science and Technology</i> , 2012, 92, 383-398.	2.2	36
15	Ultrasound-Assisted Extraction Optimization of Phenolic Compounds from <i>Citrus latifolia</i> Waste for Chitosan Bioactive Nanoparticles Development. <i>Molecules</i> , 2019, 24, 3541.	1.7	34
16	Effect of chemical composition and thermal properties on the cooking quality of common beans ( <i>Phaseolus vulgaris</i> ). <i>CYTA - Journal of Food</i> , 2015, 13, 385-391.	0.9	32
17	The role of agave fructans in health and food applications: A review. <i>Trends in Food Science and Technology</i> , 2021, 114, 585-598.	7.8	30
18	Water state diagram and thermal properties of fructans powders. <i>Journal of Thermal Analysis and Calorimetry</i> , 2018, 132, 197-204.	2.0	28

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19	Sterilized chitosan-based composite hydrogels: Physicochemical characterization and in vitro cytotoxicity. <i>Journal of Biomedical Materials Research - Part A</i> , 2020, 108, 81-93.	2.1	28
20	Microencapsulation of <i>Lactobacillus rhamnosus</i> HN001 by spray drying and its evaluation under gastrointestinal and storage conditions. <i>LWT - Food Science and Technology</i> , 2022, 153, 112485.	2.5	26
21	Antioxidant Capacity and UPLC-PDA ESI-MS Phenolic Profile of <i>Stevia rebaudiana</i> Dry Powder Extracts Obtained by Ultrasound Assisted Extraction. <i>Agronomy</i> , 2018, 8, 170.	1.3	25
22	Recent Advances in Probiotic Encapsulation to Improve Viability under Storage and Gastrointestinal Conditions and Their Impact on Functional Food Formulation. <i>Food Reviews International</i> , 2023, 39, 992-1013.	4.3	22
23	Mexican oregano ( <i>Lippia graveolens</i> ) essential oil-in-water emulsions: impact of emulsifier type on the antifungal activity of <i>Candida albicans</i> . <i>Food Science and Biotechnology</i> , 2019, 28, 441-448.	1.2	20
24	Effect of layer (calcium phosphate-chitosan)-by-layer (mesquite gum) matrix on carotenoids-in-water-emulsion properties. <i>Food Hydrocolloids</i> , 2015, 43, 451-458.	5.6	19
25	Antioxidant capacity and UPLC-PDA ESI-MS polyphenolic profile of <i>Citrus aurantium</i> extracts obtained by ultrasound assisted extraction. <i>Journal of Food Science and Technology</i> , 2018, 55, 5106-5114.	1.4	19
26	Physical and hydration properties of expanded extrudates from a blue corn, yellow pea and oat bran blend. <i>LWT - Food Science and Technology</i> , 2017, 84, 804-814.	2.5	18
27	Mesquite gum/chitosan insoluble complexes: relationship between the water state and viscoelastic properties. <i>Journal of Dispersion Science and Technology</i> , 2019, 40, 1345-1352.	1.3	14
28	Optimization of ultrasonication curcumin-hydroxylated lecithin nanoemulsions using response surface methodology. <i>Journal of Food Science and Technology</i> , 2020, 57, 549-556.	1.4	14
29	Structural and Physicochemical Characterization of Chitosan Obtained by UAE and Its Effect on the Growth Inhibition of <i>Pythium ultimum</i> . <i>Agriculture (Switzerland)</i> , 2020, 10, 464.	1.4	11
30	Physicochemical, morpho-structural and rheological characterization of starches from three <i>Phaseolus</i> spp. landraces grown in Chiapas. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 1410-1421.	1.6	9
31	Supercritical CO <sub>2</sub> -ethanol extraction of oil from green coffee beans: optimization conditions and bioactive compound identification. <i>Journal of Food Science and Technology</i> , 2021, 58, 4514-4523.	1.4	9
32	Sensory and Biological Potential of Encapsulated Common Bean Protein Hydrolysates Incorporated in a Greek-Style Yogurt Matrix. <i>Polymers</i> , 2022, 14, 854.	2.0	9
33	Functional properties of <i>Ditaxis heterantha</i> proteins. <i>Food Science and Nutrition</i> , 2013, 1, 254-265.	1.5	8
34	Oxidative Stability of Green Coffee Oil ( <i>Coffea arabica</i> ) Microencapsulated by Spray Drying. <i>Processes</i> , 2019, 7, 734.	1.3	8
35	Evaluation of the Physicochemical Properties of Chitosans in Inducing the Defense Response of <i>Coffea arabica</i> against the Fungus <i>Hemileia vastatrix</i> . <i>Polymers</i> , 2021, 13, 1940.	2.0	8
36	Biocompatibility of ferulic/succinic acid-grafted chitosan hydrogels for implantation after brain injury: A preliminary study. <i>Materials Science and Engineering C</i> , 2021, 121, 111806.	3.8	7

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37	Development of fish oil microcapsules by spray drying using mesquite gum and chitosan as wall materials: physicochemical properties, microstructure, and lipid hydroperoxide concentration. <i>International Journal of Polymeric Materials and Polymeric Biomaterials</i> , 2023, 72, 646-655.	1.8	7
38	Moisture Diffusion Coefficient of Amaranth Seeds determined by the Regular Regime Method. <i>Biosystems Engineering</i> , 2005, 92, 439-443.	1.9	5
39	Effect of blueberry extract, carriers, and combinations on the growth rate of probiotic and pathogenic bacteria. <i>International Journal of Food Sciences and Nutrition</i> , 2019, 70, 63-70.	1.3	5
40	High-yield production of major T-cell ESAT6-CFP10 fusion antigen of <i>M. tuberculosis</i> complex employing codon-optimized synthetic gene. <i>International Journal of Biological Macromolecules</i> , 2021, 171, 82-88.	3.6	4
41	Deacetylation of chitin obtained by biological method and its application in melipona honey-incorporated antimicrobial biofilms. <i>MRS Advances</i> , 2021, 6, 885-892.	0.5	3
42	Evaluation of an Ionic Calcium Fiber Supplement and Its Impact on Bone Health Preservation in a Dietary Calcium Deficiency Mice Model. <i>Nutrients</i> , 2022, 14, 422.	1.7	2
43	Stimuli-Responsive Hydrogels in Drug Delivery. , 2022, , 75-103.		2
44	DIFFUSIVITY COEFFICIENT ESTIMATION DURING COFFEE ROASTING IN ASPOUTED BED USING A FUZZY MODEL. <i>Revista Mexicana De Ingeniera Quimica</i> , 2016, 15, 513-524.	0.2	1
45	Non-conventional high-pressure extraction process: A comparative study for astaxanthin recovery from <i>Xanthophyllomyces dendrorhous</i> . <i>International Journal of Food Science and Technology</i> , 2022, 57, 1040-1049.	1.3	0