

Hugo Espinosa-Andrews

List of Publications by Citations

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41
papers

1,167
citations

17
h-index

33
g-index

46
ext. papers

1,528
ext. citations

4.9
avg, IF

5.07
L-index

#	Paper	IF	Citations
41	Ultrasound Assisted Extraction for the Recovery of Phenolic Compounds from Vegetable Sources. <i>Agronomy</i> , 2017 , 7, 47	3.6	179
40	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	10.3	162
39	Gum arabic-chitosan complex coacervation. <i>Biomacromolecules</i> , 2007 , 8, 1313-8	6.9	118
38	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	3	90
37	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	5.4	78
36	Interrelationship between the zeta potential and viscoelastic properties in coacervates complexes. <i>Carbohydrate Polymers</i> , 2013 , 95, 161-6	10.3	78
35	Thermal properties of agave fructans (Agave tequilana Weber var. Azul). <i>Carbohydrate Polymers</i> , 2012 , 87, 2671-2676	10.3	44
34	Design of fish oil-in-water nanoemulsion by microfluidization. <i>Innovative Food Science and Emerging Technologies</i> , 2017 , 40, 87-91	6.8	43
33	Development of gelatin/chitosan/PVA hydrogels: Thermal stability, water state, viscoelasticity, and cytotoxicity assays. <i>Journal of Applied Polymer Science</i> , 2019 , 136, 47149	2.9	36
32	Physically cross-linked chitosan-based hydrogels for tissue engineering applications: A state-of-the-art review. <i>European Polymer Journal</i> , 2021 , 145, 110176	5.2	34
31	Developing curcumin nanoemulsions by high-intensity methods: Impact of ultrasonication and microfluidization parameters. <i>LWT - Food Science and Technology</i> , 2019 , 111, 291-300	5.4	31
30	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		30
29	Gelatin-chitosan-PVA hydrogels and their application in agriculture. <i>Journal of Chemical Technology and Biotechnology</i> , 2019 , 94, 3495-3504	3.5	20
28	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	2.3	20
27	Water state diagram and thermal properties of fructans powders. <i>Journal of Thermal Analysis and Calorimetry</i> , 2018 , 132, 197-204	4.1	18
26	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	10.6	17
25	Clove Essential Oil (<i>L. Myrtaceae</i>): Extraction, Chemical Composition, Food Applications, and Essential Bioactivity for Human Health. <i>Molecules</i> , 2021 , 26,	4.8	17

24	Ultrasound-Assisted Extraction Optimization of Phenolic Compounds from Waste for Chitosan Bioactive Nanoparticles Development. <i>Molecules</i> , 2019 , 24,	4.8	14
23	Sterilized chitosan-based composite hydrogels: Physicochemical characterization and in vitro cytotoxicity. <i>Journal of Biomedical Materials Research - Part A</i> , 2020 , 108, 81-93	5.4	14
22	Antioxidant Capacity and UPLC-PDA ESI-MS Phenolic Profile of Stevia rebaudiana Dry Powder Extracts Obtained by Ultrasound Assisted Extraction. <i>Agronomy</i> , 2018 , 8, 170	3.6	14
21	Antioxidant capacity and UPLC-PDA ESI-MS polyphenolic profile of extracts obtained by ultrasound assisted extraction. <i>Journal of Food Science and Technology</i> , 2018 , 55, 5106-5114	3.3	14
20	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	5.4	11
19	Optimization of ultrasonication curcumin-hydroxylated lecithin nanoemulsions using response surface methodology. <i>Journal of Food Science and Technology</i> , 2020 , 57, 549-556	3.3	10
18	Functional properties of proteins. <i>Food Science and Nutrition</i> , 2013 , 1, 254-265	3.2	8
17	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	1.5	8
16	Mexican oregano () essential oil-in-water emulsions: impact of emulsifier type on the antifungal activity of. <i>Food Science and Biotechnology</i> , 2019 , 28, 441-448	3	7
15	The role of agave fructans in health and food applications: A review. <i>Trends in Food Science and Technology</i> , 2021 , 114, 585-598	15.3	7
14	Structural and Physicochemical Characterization of Chitosan Obtained by UAE and Its Effect on the Growth Inhibition of Pythium ultimum. <i>Agriculture (Switzerland)</i> , 2020 , 10, 464	3	6
13	Oxidative Stability of Green Coffee Oil (Coffea arabica) Microencapsulated by Spray Drying. <i>Processes</i> , 2019 , 7, 734	2.9	5
12	Moisture Diffusion Coefficient of Amaranth Seeds determined by the Regular Regime Method. <i>Biosystems Engineering</i> , 2005 , 92, 439-443	4.8	4
11	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> , 1-22	5.5	4
10	Physicochemical, morpho-structural and rheological characterization of starches from three Phaseolus spp. landraces grown in Chiapas. <i>Journal of Food Measurement and Characterization</i> , 2021 , 15, 1410-1421	2.8	4
9	Microencapsulation of Lactobacillus rhamnosus HN001 by spray drying and its evaluation under gastrointestinal and storage conditions. <i>LWT - Food Science and Technology</i> , 2022 , 153, 112485	5.4	4
8	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	3.7	3
7	Supercritical CO-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	3.3	2

6	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	8.3	2
5	Sensory and Biological Potential of Encapsulated Common Bean Protein Hydrolysates Incorporated in a Greek-Style Yogurt Matrix.. <i>Polymers</i> , 2022 , 14,	4.5	2
4	High-yield production of major T-cell ESAT6-CFP10 fusion antigen of M. tuberculosis complex employing codon-optimized synthetic gene. <i>International Journal of Biological Macromolecules</i> , 2021 , 171, 82-88	7.9	1
3	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> ,1-10	3	1
2	Deacetylation of chitin obtained by biological method and its application in melipona honey-incorporated antimicrobial biofilms. <i>MRS Advances</i> , 2021 , 6, 885-892	0.7	0
1	Stimuli-Responsive Hydrogels in Drug Delivery 2022 , 75-103		