Hugo Espinosa-Andrews

List of Publications by Year in Descending Order

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	Microencapsulation of Lactobacillus rhamnosus HN001 by spray drying and its evaluation under gastrointestinal and storage conditions. *LWT - Food Science and Technology*, **2022**, 153, 112485	5.4	4
40	Stimuli-Responsive Hydrogels in Drug Delivery **2022**, 75-103		
39	Sensory and Biological Potential of Encapsulated Common Bean Protein Hydrolysates Incorporated in a Greek-Style Yogurt Matrix.. *Polymers*, **2022**, 14,	4.5	2
38	Clove Essential Oil (L. Myrtaceae): Extraction, Chemical Composition, Food Applications, and Essential Bioactivity for Human Health. *Molecules*, **2021**, 26,	4.8	17
37	Physicochemical, morpho-structural and rheological characterization of starches from three Phaseolus spp. landraces grown in Chiapas. *Journal of Food Measurement and Characterization*, **2021**, 15, 1410-1421	2.8	4
36	Supercritical CO-ethanol extraction of oil from green coffee beans: optimization conditions and bioactive compound identification. *Journal of Food Science and Technology*, **2021**, 58, 4514-4523	3.3	2
35	Physically cross-linked chitosan-based hydrogels for tissue engineering applications: A state-of-the-art review. *European Polymer Journal*, **2021**, 145, 110176	5.2	34
34	Biocompatibility of ferulic/succinic acid-grafted chitosan hydrogels for implantation after brain injury: A preliminary study. *Materials Science and Engineering C*, **2021**, 121, 111806	8.3	2
33	High-yield production of major T-cell ESAT6-CFP10 fusion antigen of M. tuberculosis complex employing codon-optimized synthetic gene. *International Journal of Biological Macromolecules*, **2021**, 171, 82-88	7.9	1
32	The role of agave fructans in health and food applications: A review. *Trends in Food Science and Technology*, **2021**, 114, 585-598	15.3	7
31	Deacetylation of chitin obtained by biological method and its application in melipona honey-incorporated antimicrobial biofilms. *MRS Advances*, **2021**, 6, 885-892	0.7	0
30	Structural and Physicochemical Characterization of Chitosan Obtained by UAE and Its Effect on the Growth Inhibition of Pythium ultimum. *Agriculture (Switzerland)*, **2020**, 10, 464	3	6
29	Composite hydrogels based on gelatin, chitosan and polyvinyl alcohol to biomedical applications: a review. *International Journal of Polymeric Materials and Polymeric Biomaterials*, **2020**, 69, 1-20	3	90
28	Optimization of ultrasonication curcumin-hydroxylated lecithin nanoemulsions using response surface methodology. *Journal of Food Science and Technology*, **2020**, 57, 549-556	3.3	10
27	Sterilized chitosan-based composite hydrogels: Physicochemical characterization and in vitro cytotoxicity. *Journal of Biomedical Materials Research - Part A*, **2020**, 108, 81-93	5.4	14
26	Developing curcumin nanoemulsions by high-intensity methods: Impact of ultrasonication and microfluidization parameters. *LWT - Food Science and Technology*, **2019**, 111, 291-300	5.4	31
25	Gelatin□hitosan□PVA hydrogels and their application in agriculture. *Journal of Chemical Technology and Biotechnology*, **2019**, 94, 3495-3504	3.5	20

24	Effect of blueberry extract, carriers, and combinations on the growth rate of probiotic and pathogenic bacteria. *International Journal of Food Sciences and Nutrition*, **2019**, 70, 63-70	3.7	3
23	Ultrasound-Assisted Extraction Optimization of Phenolic Compounds from Waste for Chitosan Bioactive Nanoparticles Development. *Molecules*, **2019**, 24,	4.8	14
22	Oxidative Stability of Green Coffee Oil (Coffea arabica) Microencapsulated by Spray Drying. *Processes*, **2019**, 7, 734	2.9	5
21	Development of gelatin/chitosan/PVA hydrogels: Thermal stability, water state, viscoelasticity, and cytotoxicity assays. *Journal of Applied Polymer Science*, **2019**, 136, 47149	2.9	36
20	Mexican oregano () essential oil-in-water emulsions: impact of emulsifier type on the antifungal activity of. *Food Science and Biotechnology*, **2019**, 28, 441-448	3	7
19	Mesquite gum/chitosan insoluble complexes: relationship between the water state and viscoelastic properties. *Journal of Dispersion Science and Technology*, **2019**, 40, 1345-1352	1.5	8
18	Water state diagram and thermal properties of fructans powders. *Journal of Thermal Analysis and Calorimetry*, **2018**, 132, 197-204	4.1	18
17	Antioxidant Capacity and UPLC-PDA ESI-MS Phenolic Profile of Stevia rebaudiana Dry Powder Extracts Obtained by Ultrasound Assisted Extraction. *Agronomy*, **2018**, 8, 170	3.6	14
16	Antioxidant capacity and UPLC-PDA ESI-MS polyphenolic profile of extracts obtained by ultrasound assisted extraction. *Journal of Food Science and Technology*, **2018**, 55, 5106-5114	3.3	14
15	Ultrasound Assisted Extraction for the Recovery of Phenolic Compounds from Vegetable Sources. *Agronomy*, **2017**, 7, 47	3.6	179
14	Physical and hydration properties of expanded extrudates from a blue corn, yellow pea and oat bran blend. *LWT - Food Science and Technology*, **2017**, 84, 804-814	5.4	11
13	Design of fish oil-in-water nanoemulsion by microfluidization. *Innovative Food Science and Emerging Technologies*, **2017**, 40, 87-91	6.8	43
12	Effect of chemical composition and thermal properties on the cooking quality of common beans (Phaseolus vulgaris). *CYTA - Journal of Food*, **2015**, 13, 385-391	2.3	20
11	Effect of layer (calcium phosphate□chitosan)-by-layer (mesquite gum) matrix on carotenoids-in-water-emulsion properties. *Food Hydrocolloids*, **2015**, 43, 451-458	10.6	17
10	Effect of inulin and agave fructans addition on the rheological, microstructural and sensory properties of reduced-fat stirred yogurt. *LWT - Food Science and Technology*, **2015**, 62, 438-444	5.4	78
9	Interrelationship between the zeta potential and viscoelastic properties in coacervates complexes. *Carbohydrate Polymers*, **2013**, 95, 161-6	10.3	78
8	Functional properties of proteins. *Food Science and Nutrition*, **2013**, 1, 254-265	3.2	8
7	Viscoelastic properties and overall sensory acceptability of reduced-fat Petit-Suisse cheese made by replacing milk fat with complex coacervate. *Dairy Science and Technology*, **2012**, 92, 383-398		30

6	Thermal properties of agave fructans (Agave tequilana Weber var. Azul). *Carbohydrate Polymers*, **2012**, 87, 2671-2676	10.3	44
5	Determination of the gum Arabic□chitosan interactions by Fourier Transform Infrared Spectroscopy and characterization of the microstructure and rheological features of their coacervates. *Carbohydrate Polymers*, **2010**, 79, 541-546	10.3	162
4	Gum arabic-chitosan complex coacervation. *Biomacromolecules*, **2007**, 8, 1313-8	6.9	118
3	Moisture Diffusion Coefficient of Amaranth Seeds determined by the Regular Regime Method. *Biosystems Engineering*, **2005**, 92, 439-443	4.8	4
2	Recent Advances in Probiotic Encapsulation to Improve Viability under Storage and Gastrointestinal Conditions and Their Impact on Functional Food Formulation. *Food Reviews International*,1-22	5.5	4
1	Development of fish oil microcapsules by spray drying using mesquite gum and chitosan as wall materials: physicochemical properties, microstructure, and lipid hydroperoxide concentration. *International Journal of Polymeric Materials and Polymeric Biomaterials*,1-10	3	1