

Francesco Lopez

List of Publications by Year in descending order

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91
papers

2,549
citations

201674

27
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223800

46
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91
docs citations

91
times ranked

3747
citing authors

#	ARTICLE	IF	CITATIONS
1	Poly(Lactic-co-glycolic) Acid and Phospholipids Hybrid Nanoparticles for Regeneration of Biological Tissue. <i>ChemEngineering</i> , 2022, 6, 10.	2.4	1
2	Progress in Colloid Delivery Systems for Protection and Delivery of Phenolic Bioactive Compounds: Two Study Cases—Hydroxytyrosol and Curcumin. <i>Molecules</i> , 2022, 27, 921.	3.8	7
3	Antioxidant effect of traditional and new vinegars on functional oil/vinegar dressing-based formulations. <i>European Food Research and Technology</i> , 2022, 248, 1573-1582.	3.3	5
4	Structural characterization and physical ageing of mucilage from chia for food processing applications. <i>Food Hydrocolloids</i> , 2022, 129, 107614.	10.7	13
5	Cooperativity between Dimerization and Binding Equilibria in the Ternary System Laponite-Indocyanine Green-Water. <i>ChemEngineering</i> , 2021, 5, 6.	2.4	5
6	Rheological and Nutritional Assessment of Dysphagia—Oriented New Food Preparations. <i>Foods</i> , 2021, 10, 663.	4.3	8
7	Insights into Mechanical Behavior and Biological Properties of Chia Seed Mucilage Hydrogels. <i>Gels</i> , 2021, 7, 47.	4.5	8
8	Oral delivery of all-trans retinoic acid mediated by liposome carriers. <i>Colloids and Surfaces B: Biointerfaces</i> , 2021, 201, 111655.	5.0	14
9	Alginate-Assisted Lemongrass (<i>Cymbopogon nardus</i>) Essential Oil Dispersions for Antifungal Activity. <i>Foods</i> , 2021, 10, 1528.	4.3	18
10	Surfactant Interactions with Protein-Coated Surfaces: Comparison between Colloidal and Macroscopically Flat Surfaces. <i>Biomimetics</i> , 2020, 5, 31.	3.3	5
11	On the Mechanism of Genipin Binding to Primary Amines in Lactose-Modified Chitosan at Neutral pH. <i>International Journal of Molecular Sciences</i> , 2020, 21, 6831.	4.1	18
12	Delivery Systems for Hydroxytyrosol Supplementation: State of the Art. <i>Colloids and Interfaces</i> , 2020, 4, 25.	2.1	8
13	Antioxidant Effect of Vitamins in Olive Oil Emulsion. <i>Colloids and Interfaces</i> , 2020, 4, 23.	2.1	15
14	Effect of additives on chia mucilage suspensions: A rheological approach. <i>Food Hydrocolloids</i> , 2020, 109, 106118.	10.7	14
15	Binary Solutions of Hyaluronan and Lactose-Modified Chitosan: The Influence of Experimental Variables in Assembling Complex Coacervates. <i>Polymers</i> , 2020, 12, 897.	4.5	3
16	Protective action of lemongrass essential oil on mucilage from chia (<i>Salvia hispanica</i>) seeds. <i>Food Hydrocolloids</i> , 2020, 105, 105860.	10.7	23
17	Enhanced Curcumin Bioavailability through Nonionic Surfactant/Caseinate Mixed Nanoemulsions. <i>Journal of Food Science</i> , 2019, 84, 2584-2591.	3.1	25
18	Determination of bisphenol A in red wine using a double vortex—ultrasound—assisted microextraction assay: Role of the interfacial properties. <i>Biotechnology Progress</i> , 2019, 35, e2780.	2.6	13

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19	A study on acetification process to produce olive vinegar from oil mill wastewaters. <i>European Food Research and Technology</i> , 2019, 245, 2123-2131.	3.3	4
20	Quality Control of Fresh-Cut Apples after Coating Application. <i>Foods</i> , 2019, 8, 189.	4.3	47
21	Rheological Characterization of Hydrogels from Alginate-Based Nanodispersion. <i>Polymers</i> , 2019, 11, 259.	4.5	82
22	Red Wine-Enriched Olive Oil Emulsions: Role of Wine Polyphenols in the Oxidative Stability. <i>Colloids and Interfaces</i> , 2019, 3, 59.	2.1	7
23	Polymer Capsules for Enzymatic Catalysis in Confined Environments. <i>Catalysts</i> , 2019, 9, 1.	3.5	201
24	Effect of the coexistence of sodium caseinate and Tween 20 as stabilizers of food emulsions at acidic pH. <i>Colloids and Surfaces B: Biointerfaces</i> , 2018, 168, 163-168.	5.0	53
25	Principles of minimal wrecking and maximum separation of solid waste to innovate tanning industries and reduce their environmental impact: The case of paperboard manufacture. <i>Journal of Cleaner Production</i> , 2018, 174, 324-332.	9.3	14
26	In-vitro digestion of curcumin loaded chitosan-coated liposomes. <i>Colloids and Surfaces B: Biointerfaces</i> , 2018, 168, 29-34.	5.0	97
27	Effective assay for olive vinegar production from olive oil mill wastewaters. <i>Food Chemistry</i> , 2018, 240, 437-440.	8.2	35
28	Rheological Properties of Alginate-Essential Oil Nanodispersions. <i>Colloids and Interfaces</i> , 2018, 2, 48.	2.1	15
29	Fluorides decontamination by means of Aluminum polychloride based commercial coagulant. <i>Journal of Water Process Engineering</i> , 2018, 26, 182-186.	5.6	20
30	The negligible role of ellagic acid in preventing fat oxidation of Tunisian walnuts (<i>Juglans regia</i> L.). <i>Journal of Food Measurement and Characterization</i> , 2017, 11, 1406-1411.	3.2	4
31	Limits and potentials of African red palm oils purchased from European ethnic food stores. <i>European Food Research and Technology</i> , 2017, 243, 1239-1248.	3.3	4
32	Photocatalytic degradation of a model textile dye using Carbon-doped titanium dioxide and visible light. <i>Journal of Water Process Engineering</i> , 2017, 20, 71-77.	5.6	60
33	Nanoparticles from paper mills: A seasonal, numerical and morphological analysis. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2017, 532, 102-107.	4.7	3
34	Technological Potential of <i>Lactobacillus</i> Strains Isolated from Fermented Green Olives: In Vitro Studies with Emphasis on Oleuropein-Degrading Capability. <i>Scientific World Journal</i> , The, 2016, 2016, 1-11.	2.1	25
35	On the role of a coumarin derivative for sensing applications: Nucleotide identification using a micellar system. <i>Journal of Colloid and Interface Science</i> , 2016, 477, 8-15.	9.4	6
36	Olive Mill Wastewater (OMW) Phenol Compounds Degradation by Means of a Visible Light Activated Titanium Dioxide-Based Photocatalyst. <i>Zeitschrift Fur Physikalische Chemie</i> , 2016, 230, 1269-1280.	2.8	17

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37	Influence of free fatty acid content on the oxidative stability of red palm oil. RSC Advances, 2016, 6, 101098-101104.	3.6	13
38	Exploring enzyme and microbial technology for the preparation of green table olives. European Food Research and Technology, 2016, 242, 363-370.	3.3	15
39	Adsorbent properties of olive mill wastes for chromate removal. Desalination and Water Treatment, 2015, 54, 275-283.	1.0	6
40	Release of small hydrophilic molecules from polyelectrolyte capsules: Effect of the wall thickness. Journal of Colloid and Interface Science, 2015, 447, 211-216.	9.4	45
41	Visible Light Caffeic Acid Degradation by Carbon-Doped Titanium Dioxide. Langmuir, 2015, 31, 3627-3634.	3.5	50
42	Cleaning of olive mill wastewaters by visible light activated carbon doped titanium dioxide. RSC Advances, 2015, 5, 85586-85591.	3.6	13
43	Evidence of oleuropein degradation by olive leaf protein extract. Food Chemistry, 2015, 175, 568-574.	8.2	31
44	Templated globules " applications and perspectives. Advances in Colloid and Interface Science, 2014, 205, 124-133.	14.7	20
45	Physicochemical and sensory characteristics of red wines from the rediscovered autochthonous Tintilia grapevine grown in the Molise region (Italy). European Food Research and Technology, 2014, 238, 1037-1048.	3.3	22
46	The role of microemulsions in lipase-catalyzed hydrolysis reactions. Biotechnology Progress, 2014, 30, 360-366.	2.6	21
47	Loading and Protection of Hydrophilic Molecules into Liposome-Templated Polyelectrolyte Nanocapsules. Langmuir, 2014, 30, 7993-7999.	3.5	30
48	Occurrence and persistence of diacetyl in unfermented and fermented milks. European Food Research and Technology, 2013, 236, 691-697.	3.3	9
49	Role of emulsifier layer, antioxidants and radical initiators in the oxidation of olive oil-in-water emulsions. Food Research International, 2013, 50, 377-383.	6.2	53
50	Effects of polyphenol enzymatic-oxidation on the oxidative stability of virgin olive oil. Food Research International, 2013, 54, 2001-2007.	6.2	22
51	Impact of antioxidants dispersions on the stability and oxidation of water-in-olive-oil emulsions. European Food Research and Technology, 2013, 236, 319-328.	3.3	27
52	Evidence for the role of hydrophobic forces on the interactions of nucleotide-monophosphates with cationic liposomes. Journal of Colloid and Interface Science, 2013, 410, 146-151.	9.4	26
53	Effects of solvent and alkaline earth metals on the heat-induced precipitation process of sodium caseinate. Food Chemistry, 2013, 136, 266-272.	8.2	19
54	Mesoscopic Structure in Mixtures of Water and 1-Butyl-3-methyl imidazolium tetrafluoroborate: A Multinuclear NMR Study. Journal of Solution Chemistry, 2013, 42, 1111-1122.	1.2	34

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55	Oligonucleotides and polynucleotides condensation onto liposome surface: Effects of the base and of the nucleotide length. <i>Colloids and Surfaces B: Biointerfaces</i> , 2013, 104, 239-244.	5.0	16
56	An OFF-ON chemosensor for biological and environmental applications: sensing Cd ²⁺ in water using cationic vesicles and in living cells. <i>Organic and Biomolecular Chemistry</i> , 2013, 11, 7751.	2.8	16
57	Determination of Interesting Toxicological Elements in PM _{2.5} by Neutron and Photon Activation Analysis. <i>Scientific World Journal</i> , The, 2013, 2013, 1-8.	2.1	4
58	Regional Deposition of Submicrometer Aerosol in the Human Respiratory System Determined at 1-s Time Resolution of Particle Size Distribution Measurements. <i>Aerosol and Air Quality Research</i> , 2013, 13, 1702-1711.	2.1	17
59	Heat-oxidation stability of palm oil blended with extra virgin olive oil. <i>Food Chemistry</i> , 2012, 135, 1769-1776.	8.2	50
60	pH-responsive liposome-templated polyelectrolyte nanocapsules. <i>Soft Matter</i> , 2012, 8, 4415.	2.7	58
61	An aryleneethynylene fluorophore for cell membrane staining. <i>Biochimica Et Biophysica Acta - Biomembranes</i> , 2012, 1818, 2808-2817.	2.6	26
62	Specific interactions between nucleolipid doped liposomes and DNA allow a more efficient polynucleotide condensation. <i>Journal of Colloid and Interface Science</i> , 2012, 365, 184-190.	9.4	25
63	Pollutants adsorption from aqueous solutions: the role of the mean lifetime. <i>Chemical Engineering Science</i> , 2011, 66, 5922-5929.	3.8	13
64	Polyphenol oxidase from eggplant reduces the content of phenols and oxidative stability of olive oil. <i>European Journal of Lipid Science and Technology</i> , 2011, 113, 1124-1131.	1.5	7
65	Temperature dependence of calcium and magnesium induced caseinate precipitation in H ₂ O and D ₂ O. <i>Food Chemistry</i> , 2011, 126, 8-14.	8.2	33
66	Polyadenylic acid binding on cationic liposomes doped with the non-ionic nucleolipid Lauroyl Uridine. <i>Colloids and Surfaces B: Biointerfaces</i> , 2011, 82, 277-282.	5.0	9
67	Effects of sulfate ions and slightly acidic pH conditions on Cr(VI) adsorption onto silica gelatin composite. <i>Journal of Hazardous Materials</i> , 2010, 173, 552-557.	12.4	39
68	Effect of detergent concentration on the thermal stability of a membrane protein: The case study of bacterial reaction center solubilized by N,N-dimethyldodecylamine-N-oxide. <i>Biochimica Et Biophysica Acta - Proteins and Proteomics</i> , 2010, 1804, 137-146.	2.3	27
69	Vesicle-Templated Layer-by-Layer Assembly for the Production of Nanocapsules. <i>Langmuir</i> , 2010, 26, 10555-10560.	3.5	65
70	Quenching efficiency of pyrene fluorescence by nucleotide monophosphates in cationic micelles. <i>Journal of Photochemistry and Photobiology A: Chemistry</i> , 2009, 202, 21-27.	3.9	27
71	Ca ²⁺ -Dependent K ⁺ Efflux Regulates Deoxycholate-Induced Apoptosis of BHK-21 and Caco-2 Cells. <i>Gastroenterology</i> , 2009, 137, 955-964.e2.	1.3	7
72	Triazine herbicides determination in water with an optical biosensor. , 2009, , .		0

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73	Evaluation of chlorogenic acid and its metabolites as potential antioxidants for fish oils. <i>European Journal of Lipid Science and Technology</i> , 2008, 110, 941-948.	1.5	22
74	Nucleotides and nucleolipids derivatives interaction effects during multi-lamellar vesicles formation. <i>Colloids and Surfaces B: Biointerfaces</i> , 2008, 64, 184-193.	5.0	27
75	Quenching and Dequenching of Pyrene Fluorescence by Nucleotide Monophosphates in Cationic Micelles. <i>Journal of Physical Chemistry B</i> , 2008, 112, 7338-7344.	2.6	27
76	Isolation of a hydroxytyrosol-rich extract from olive leaves (<i>Olea Europaea</i> L.) and evaluation of its antioxidant properties and bioactivity. <i>European Food Research and Technology</i> , 2008, 226, 653-659.	3.3	105
77	Water Activity Regulates the QA ⁺ to QB Electron Transfer in Photosynthetic Reaction Centers from <i>Rhodobacter sphaeroides</i> . <i>Journal of the American Chemical Society</i> , 2008, 130, 9353-9363.	13.7	15
78	Photosynthetic Reaction Centers Embedded in Polyelectrolyte Multilayer as a Tool in the Determination of PSII Herbicides. , 2007, , .		0
79	Preparation of Nanosize Silica in Reverse Micelles: % Ethanol Produced during TEOS Hydrolysis Affects the Microemulsion Structure. <i>Langmuir</i> , 2007, 23, 10063-10068.	3.5	38
80	Functionality of Photosynthetic Reaction Centers in Polyelectrolyte Multilayers: % Toward an Herbicide Biosensor. <i>Journal of Physical Chemistry B</i> , 2007, 111, 3304-3314.	2.6	25
81	Studies on oxidative stabilisation of lard by natural antioxidants recovered from olive-oil mill wastewater. <i>Food Chemistry</i> , 2007, 100, 998-1004.	8.2	102
82	Removal of chromate from water by a new CTAB-silica gelatin composite. <i>Journal of Colloid and Interface Science</i> , 2007, 310, 353-361.	9.4	59
83	Use of <i>Rhodotorula minuta</i> Live Cells Hosted in Water-in-Oil Macroemulsion for Biotransformation Reaction. <i>Biotechnology Progress</i> , 2006, 22, 689-695.	2.6	14
84	Biodegradation in vivo and in vitro of chlorogenic acid by a sunflower-seedling (<i>Helianthus annuus</i>) like-polyphenoloxidase enzyme. <i>European Food Research and Technology</i> , 2006, 223, 295-301.	3.3	10
85	The novel hexadecyltrimethylammonium bromide (CTAB) based organogel as reactor for ester synthesis by entrapped <i>Candida rugosa</i> lipase. <i>Process Biochemistry</i> , 2006, 41, 114-119.	3.7	21
86	Biocompatible Lecithin Organogels: Structure and Phase Equilibria. <i>Langmuir</i> , 2005, 21, 140-148.	3.5	64
87	A study on the lipid fraction of Adriatic sardine filets (<i>Sardina pilchardus</i>). <i>Molecular Nutrition and Food Research</i> , 2004, 48, 209-212.	0.0	24
88	Role of the cosurfactant in water-in-oil microemulsion: interfacial properties tune the enzymatic activity of lipase. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2004, 237, 49-59.	4.7	57
89	Gelatin Microemulsion-Based Gels with the Cationic Surfactant Cetyltrimethylammonium Bromide: A Self-Diffusion and Conductivity Study. <i>Langmuir</i> , 2004, 20, 9449-9452.	3.5	25
90	Role of the Cosurfactant in the CTAB/Water/n-Pentanol/n-Hexane Water-in-Oil Microemulsion. 1. Pentanol Effect on the Microstructure. <i>Journal of Physical Chemistry B</i> , 2003, 107, 1924-1931.	2.6	93

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91	Light-dependent and Biochemical Properties of Two Different Bands of Bacteriorhodopsin Isolated on Phenyl-Sepharose CL-4B. Photochemistry and Photobiology, 1999, 69, 599-604.	2.5	29