Diego Fernando Coral Coral

List of Publications by Year in descending order

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Version: 2024-02-01

23 papers 684 citations

16 h-index 23 g-index

23 all docs 23 docs citations

23 times ranked 1131 citing authors

#	Article	lF	Citations
1	Small-angle X-ray scattering to quantify the incorporation and analyze the disposition of magnetic nanoparticles inside cells. Journal of Colloid and Interface Science, 2022, 608, 1-12.	9.4	3
2	Facile synthesis by laser ablation in liquid of nonequilibrium cobalt-silver nanoparticles with magnetic and plasmonic properties. Journal of Colloid and Interface Science, 2021, 585, 267-275.	9.4	29
3	Magnetite nanoparticles coated with citric acid are not phytotoxic and stimulate soybean and alfalfa growth. Ecotoxicology and Environmental Safety, 2021, 211, 111942.	6.0	41
4	Sciatic nerve regeneration after traumatic injury using magnetic targeted adipose-derived mesenchymal stem cells. Acta Biomaterialia, 2021, 130, 234-247.	8.3	24
5	4D Multimodal Nanomedicines Made of Nonequilibrium Au–Fe Alloy Nanoparticles. ACS Nano, 2020, 14, 12840-12853.	14.6	53
6	Synthesis of highly stable Fe/FeOx@citrate colloids with strong magnetic response by mechanochemistry and coprecipitation for biomedical and environmental applications. Journal of Magnetism and Magnetic Materials, 2020, 508, 166759.	2.3	4
7	Nanoclusters of crystallographically aligned nanoparticles for magnetic thermotherapy: aqueous ferrofluid, agarose phantoms and <i>ex vivo</i> melanoma tumour assessment. Nanoscale, 2018, 10, 21262-21274.	5.6	33
8	Selective contrast agents with potential to the earlier detection of tumors: Insights on synthetic pathways, physicochemical properties and performance in MRI assays. Colloids and Surfaces B: Biointerfaces, 2018, 170, 470-478.	5.0	16
9	Anticipating hyperthermic efficiency of magnetic colloids using a semi-empirical model: a tool to help medical decisions. Physical Chemistry Chemical Physics, 2017, 19, 7176-7187.	2.8	12
10	Optical and Magnetic Properties of Fe Nanoparticles Fabricated by Femtosecond Laser Ablation in Organic and Inorganic Solvents. ChemPhysChem, 2017, 18, 1192-1209.	2.1	30
11	Hybrid nanomaterials based on gum Arabic and magnetite for hyperthermia treatments. Materials Science and Engineering C, 2017, 74, 443-450.	7.3	55
12	Different approaches to analyze the dipolar interaction effects on diluted and concentrated granular superparamagnetic systems. Journal of Magnetism and Magnetic Materials, 2017, 428, 105-118.	2.3	38
13	Magnetically Assembled SERS Substrates Composed of Iron–Silver Nanoparticles Obtained by Laser Ablation in Liquid. ChemPhysChem, 2017, 18, 1026-1034.	2.1	31
14	Una guÃa para el estudio de nanopartÃculas magnéticas de óxidos de hierro conaplicaciones biomédicas. Parte I. IngenierÃa Y Ciencia, 2017, 13, 229-249.	0.3	2
15	Una CuÃa para el estudio de nanopartÃculas magnéticas de óxidos de hierro con aplicaciones biomédicas. Parte II. IngenierÃa Y Ciencia, 2017, 13, 207-232.	0.3	5
16	Effects of Nanostructure and Dipolar Interactions on Magnetohyperthermia in Iron Oxide Nanoparticles. Journal of Physical Chemistry C, 2016, 120, 12796-12809.	3.1	49
17	Effect of Nanoclustering and Dipolar Interactions in Heat Generation for Magnetic Hyperthermia. Langmuir, 2016, 32, 1201-1213.	3.5	126
18	Ag nanoparticles formed by femtosecond pulse laser ablation in water: self-assembled fractal structures. Journal of Nanoparticle Research, 2015, 17, 1.	1.9	25

#	Article	IF	CITATIONS
19	Quasi-static magnetic measurements to predict specific absorption rates in magnetic fluid hyperthermia experiments. Journal of Applied Physics, 2014, 115, .	2.5	22
20	Physicochemical characterization of traditional and commercial instant corn flours prepared with threshed white corn. CYTA - Journal of Food, 2012, 10, 287-295.	1.9	12
21	Self organization in oleic acid-coated CoFe2O4 colloids: a SAXS study. Journal of Nanoparticle Research, 2012, 14, 1.	1.9	23
22	Thermo-alkaline treatment. A process that changes the thermal properties of corn starch. Procedia Food Science, 2011, 1, 370-378.	0.6	28
23	Determination of the gelatinization temperature of starch presented in maize flours. Journal of Physics: Conference Series, 2009, 167, 012057.	0.4	23