

# Luis Medina-Torres

## List of Publications by Year in descending order

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81  
papers

2,110  
citations

236925

25  
h-index

254184

43  
g-index

82  
all docs

82  
docs citations

82  
times ranked

2562  
citing authors

#	ARTICLE	IF	CITATIONS
1	Rheological properties of the mucilage gum ( <i>Opuntia ficus indica</i> ). <i>Food Hydrocolloids</i> , 2000, 14, 417-424.	10.7	280
2	Quality of spaghetti pasta containing Mexican common bean flour ( <i>Phaseolus vulgaris</i> L.). <i>Food Chemistry</i> , 2010, 119, 1544-1549.	8.2	136
3	Spray drying-microencapsulation of cinnamon infusions ( <i>Cinnamomum zeylanicum</i> ) with maltodextrin. <i>LWT - Food Science and Technology</i> , 2015, 64, 571-577.	5.2	108
4	Microencapsulation by spray drying of gallic acid with nopal mucilage ( <i>Opuntia ficus indica</i> ). <i>LWT - Food Science and Technology</i> , 2013, 50, 642-650.	5.2	97
5	Ferrous bisglycinate content and release in W1/O/W2 multiple emulsions stabilized by protein-polysaccharide complexes. <i>Food Hydrocolloids</i> , 2009, 23, 2425-2433.	10.7	77
6	Antioxidant activity and genotoxic effect on HeLa cells of phenolic compounds from infusions of <i>Quercus resinosa</i> leaves. <i>Food Chemistry</i> , 2009, 115, 1320-1325.	8.2	65
7	Microencapsulation by spray drying of laurel infusions ( <i>Litsea glaucescens</i> ) with maltodextrin. <i>Industrial Crops and Products</i> , 2016, 90, 1-8.	5.2	61
8	Effects of drying conditions on the rheological properties of reconstituted mucilage solutions ( <i>Opuntia ficus-indica</i> ). <i>Carbohydrate Polymers</i> , 2011, 84, 439-445.	10.2	60
9	Antioxidant, antimicrobial, antitopoisomerase and gastroprotective effect of herbal infusions from four <i>Quercus</i> species. <i>Industrial Crops and Products</i> , 2013, 42, 57-62.	5.2	57
10	Study of spray drying of the Aloe vera mucilage ( <i>Aloe vera barbadensis</i> Miller) as a function of its rheological properties. <i>LWT - Food Science and Technology</i> , 2014, 55, 426-435.	5.2	53
11	Study of nopal mucilage and marine brown algae extract as viscosity-enhancing admixtures for cement based materials. <i>Construction and Building Materials</i> , 2014, 53, 190-202.	7.2	46
12	Effect of different drying procedures on physicochemical properties and flow behavior of Aloe vera ( <i>Aloe barbadensis</i> Miller) gel. <i>LWT - Food Science and Technology</i> , 2016, 74, 378-386.	5.2	45
13	Study of the antioxidant properties of extracts obtained from nopal cactus ( <i>Opuntia</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 2011, 91, 1001-1005.	3.5	40
14	Mechanical properties of gels formed by mixtures of mucilage gum ( <i>Opuntia ficus indica</i> ) and carrageenans. <i>Carbohydrate Polymers</i> , 2003, 52, 143-150.	10.2	38
15	Microencapsulation of gallic acid by spray drying with aloe vera mucilage ( <i>aloe barbadensis miller</i> ) as wall material. <i>Industrial Crops and Products</i> , 2019, 138, 111461.	5.2	38
16	Rheological and physical properties of spray-dried mucilage obtained from <i>Hylocereus undatus</i> cladodes. <i>Carbohydrate Polymers</i> , 2013, 91, 394-402.	10.2	37
17	Influence of water deficit on the main polysaccharides and the rheological properties of Aloe vera ( <i>Aloe barbadensis</i> Miller) mucilage. <i>Industrial Crops and Products</i> , 2017, 109, 644-653.	5.2	36
18	Effect of cholesterol and triglycerides levels on the rheological behavior of human blood. <i>Korea Australia Rheology Journal</i> , 2015, 27, 1-10.	1.7	33

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19	Mixing Time in Rheologically Evolving Model Fluids by Hybrid Dual Mixing Systems. <i>Chemical Engineering Research and Design</i> , 2002, 80, 817-823.	5.6	32
20	Sodium montmorillonite effect on the morphology, thermal, flame retardant and mechanical properties of semi-finished leather. <i>Applied Clay Science</i> , 2014, 102, 254-260.	5.2	32
21	Structure preservation of Aloe vera ( <i>barbadensis</i> Miller) mucilage in a spray drying process. <i>LWT - Food Science and Technology</i> , 2016, 66, 93-100.	5.2	31
22	Structural characteristics of gels formed by mixtures of carrageenan and mucilage gum from <i>Opuntia ficus indica</i> . <i>Carbohydrate Polymers</i> , 2006, 63, 299-309.	10.2	30
23	Mesquite leaves ( <i>Prosopis laevigata</i> ), a natural resource with antioxidant capacity and cardioprotection potential. <i>Industrial Crops and Products</i> , 2013, 44, 336-342.	5.2	29
24	Effect of High Pressure Homogenization on the Physical and Antioxidant Properties of <i>Quercus resinosa</i> Infusions Encapsulated by Spray Drying. <i>Journal of Food Science</i> , 2010, 75, N57-61.	3.1	27
25	Physicochemical Composition and Apparent Degree of Polymerization of Fructans in Five Wild Agave Varieties: Potential Industrial Use. <i>Foods</i> , 2019, 8, 404.	4.3	26
26	Rheology of asphalt and styrene-butadiene blends. <i>Journal of Materials Science</i> , 2010, 45, 2591-2597.	3.7	25
27	Effect of air flow rate on the polyphenols content and antioxidant capacity of convective dried cactus pear cladodes ( <i>Opuntia ficus indica</i> ). <i>International Journal of Food Sciences and Nutrition</i> , 2009, 60, 80-87.	2.8	24
28	Stability of alcoholic emulsions containing different caseinates as a function of temperature and storage time. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2009, 352, 38-46.	4.7	23
29	Isolation of lupeol from white oak leaves and its anti-inflammatory activity. <i>Industrial Crops and Products</i> , 2015, 77, 827-832.	5.2	23
30	Characterization of hybrid microparticles/Montmorillonite composite with raspberry-like morphology for Atorvastatin controlled release. <i>Colloids and Surfaces B: Biointerfaces</i> , 2018, 167, 397-406.	5.0	23
31	Microencapsulation of <i>Lactobacillus plantarum</i> by spray drying with mixtures of Aloe vera mucilage and agave fructans as wall materials. <i>Journal of Food Process Engineering</i> , 2020, 43, e13436.	2.9	23
32	Flame retardant high density polyethylene optimized by on-line ultrasound extrusion. <i>Polymer Degradation and Stability</i> , 2013, 98, 2153-2160.	5.8	21
33	Extrusion with ultrasound applied on intumescent flame retardant polypropylene. <i>Polymer Engineering and Science</i> , 2013, 53, 2018-2026.	3.1	21
34	Morphological and release characterization of nanoparticles formulated with poly (dl-lactide-co-glycolide) (PLGA) and lupeol: In vitro permeability and modulator effect on NF- $\kappa$ B in Caco-2 cell system stimulated with TNF- $\alpha$ . <i>Food and Chemical Toxicology</i> , 2015, 85, 2-9.	3.6	20
35	Drying kinetics of nopal ( <i>Opuntia ficus-indica</i> ) using three different methods and their effect on their mechanical properties. <i>LWT - Food Science and Technology</i> , 2008, 41, 1183-1188.	5.2	19
36	Rheology of Sodium Polyacrylate as an Emulsifier Employed in Cosmetic Emulsions. <i>Industrial &amp; Engineering Chemistry Research</i> , 2014, 53, 18346-18351.	3.7	19

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37	Synthesis and characterization of a hybrid (chitosan-glycidyl methacrylate)-xanthan hydrogel. <i>Journal of Biomaterials Science, Polymer Edition</i> , 2013, 24, 1426-1442.	3.5	18
38	Mangiferin-Loaded Polymeric Nanoparticles: Optical Characterization, Effect of Anti-topoisomerase I, and Cytotoxicity. <i>Cancers</i> , 2019, 11, 1965.	3.7	18
39	Curcumin encapsulation by spray drying using <i>Aloe vera</i> mucilage as encapsulating agent. <i>Journal of Food Process Engineering</i> , 2019, 42, e12972.	2.9	18
40	Physicochemical properties and antioxidant capacity of oak ( <i>Quercus resinosa</i> ) leaf infusions encapsulated by spray-drying. <i>Food Bioscience</i> , 2013, 2, 31-38.	4.4	17
41	Rheological mucoadhesion and cytotoxicity of montmorillonite clay mineral/hybrid microparticles biocomposite. <i>Applied Clay Science</i> , 2019, 180, 105202.	5.2	16
42	Hydrodynamics, mass transfer and rheological studies of gibberellic acid production in an airlift bioreactor. <i>World Journal of Microbiology and Biotechnology</i> , 2007, 23, 615-623.	3.6	15
43	Mechanical Properties of Ovalbumin Gels Formed at Different Conditions of Concentration, Ionic Strength, pH, and Aging Time. <i>Food and Bioprocess Technology</i> , 2010, 3, 150-154.	4.7	15
44	On the yield stress of complex materials. <i>Korea Australia Rheology Journal</i> , 2013, 25, 233-242.	1.7	15
45	Microencapsulation of phenolic compounds: Technologies and novel polymers. <i>Revista Mexicana De Ingeniera Quimica</i> , 2019, 19, 491-521.	0.4	15
46	Morphology and rheological behavior of maltene-polymer blends. I. Effect of partial hydrogenation of poly(styrene-block-butadiene-block-styrene)-type copolymers. <i>Journal of Applied Polymer Science</i> , 2009, 112, 1330-1344.	2.6	13
47	On the pulsating flow behavior of a biological fluid: human blood. <i>Rheologica Acta</i> , 2017, 56, 387-407.	2.4	13
48	Spray drying egg using either maltodextrin or nopal mucilage as stabilizer agents. <i>Journal of Food Science and Technology</i> , 2017, 54, 4427-4435.	2.8	13
49	Physicochemical and Antimicrobial Characterization of Beeswax-Starch Food-Grade Nanoemulsions Incorporating Natural Antimicrobials. <i>International Journal of Molecular Sciences</i> , 2017, 18, 2712.	4.1	13
50	Effect of the combined treatment of albumin with plasma synthesised pyrrole polymers on motor recovery after traumatic spinal cord injury in rats. <i>Journal of Materials Science: Materials in Medicine</i> , 2018, 29, 13.	3.6	12
51	Study of the Rheological Properties of a Fermentation Broth of the Fungus <i>Beauveria bassiana</i> in a Bioreactor Under Different Hydrodynamic Conditions. <i>Journal of Microbiology and Biotechnology</i> , 2012, 22, 1494-1500.	2.1	11
52	Mixing and tempering effect on the rheological and particle size properties of dark chocolate coatings Efecto del mezclado y temperado sobre las propiedades reológicas y de tamaño de partículas de coberturas de chocolate oscuro. <i>CYTA - Journal of Food</i> , 2011, 9, 109-113.	1.9	10
53	Mixing Analysis for a Fermentation Broth of the Fungus <i>Beauveria bassiana</i> under Different Hydrodynamic Conditions in a Bioreactor. <i>Chemical Engineering and Technology</i> , 2012, 35, 1954-1961.	1.5	10
54	Submerged monoxenic culture of the entomopathogenic nematode <i>Steinernema carpocapsae</i> in an internal-loop airlift bioreactor using two configurations of the inner tube. <i>Biotechnology and Bioengineering</i> , 2007, 98, 167-176.	3.3	9

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55	Rheological behaviour of sesame ( <i>Sesamum indicum</i> L.) protein dispersions. <i>Food and Bioprocess Technology</i> , 2017, 106, 201-208.	3.6	9
56	Bioleaching process for silver recovery: Structural and rheological studies. <i>Minerals Engineering</i> , 2018, 121, 122-128.	4.3	9
57	A rheological study of the bioleaching process of an iron ore for the elimination of gangue minerals. <i>Minerals Engineering</i> , 2019, 144, 106023.	4.3	9
58	New simple analytical method for flow enhancement predictions of pulsatile flow of a structured fluid. <i>Physics of Fluids</i> , 2019, 31, .	4.0	8
59	Assessment of extrusion-sonication process on flame retardant polypropylene by rheological characterization. <i>AIMS Materials Science</i> , 2016, 3, 620-633.	1.4	8
60	Study of the morphology and rheological behavior of polymer-modified asphalt blends prepared with poly(styrene- <i>b</i> -butadiene- <i>b</i> -styrene) and poly(styrene- <i>b</i> -[(butadiene) <sub>1-x</sub> -(Ethylene-co-Butylene)]). <i>Journal of Applied Polymer Science</i> , 2013, 53, 2454-2464.		
61	Mucoadhesive effect of <i>Curcuma longa</i> extract and curcumin decreases the ranitidine effect, but not bismuth subsalicylate on ethanol-induced ulcer model. <i>Scientific Reports</i> , 2019, 9, 16622.	3.3	6
62	Characterization of physical interaction between Casiopeina III-ia and chitosan. Toward a Cas III-ia drug delivery system. <i>Carbohydrate Research</i> , 2011, 346, 121-126.	2.3	5
63	Microencapsulation of <i>Acidithiobacillus thiooxidans</i> by spray drying using biopolymers as wall materials: A potential alternative for its application in the mining industry. <i>Minerals Engineering</i> , 2021, 166, 106882.	4.3	5
64	Microencapsulation of betanins by spray drying with mixtures of sweet potato starch and maltodextrin as wall materials to prepare natural pigments delivery systems. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	2.0	5
65	Rheological study of healthy chicken's pooled tracheobronchial secretions and its modification by mucolytics drugs. <i>Poultry Science</i> , 2016, 95, 2667-2672.	3.4	4
66	Styrene-butadiene branched star-shaped asphalt modifiers: Synthesis and mechanical characterization. <i>Chemical Engineering Communications</i> , 2020, 207, 933-945.	2.6	4
67	A Water in Oil Gelled Emulsion as a Topical Release Vehicle for Curcumin. <i>Starch/Staerke</i> , 2022, 74, .	2.1	4
68	Simultaneous pulsatile flow and oscillating wall of a non-Newtonian liquid. <i>Korea Australia Rheology Journal</i> , 2016, 28, 281-300.	1.7	3
69	Closantel nano-encapsulated polyvinyl alcohol (PVA) solutions. <i>Pharmaceutical Development and Technology</i> , 2016, 21, 636-641.	2.4	3
70	The structure factor in flowing wormlike micellar solutions. <i>Journal of Non-Newtonian Fluid Mechanics</i> , 2021, 289, 104469.	2.4	3
71	Rheology Aspects of Leather Finishing Formulations. <i>Chemical Engineering Communications</i> , 2005, 192, 839-854.	2.6	2
72	Zinc bioleaching from an iron concentrate using <i>Acidithiobacillus ferrooxidans</i> strain from Hercules Mine of Coahuila, Mexico. <i>International Journal of Minerals, Metallurgy and Materials</i> , 2011, 18, 523-526.	4.9	2

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73	Rheological of chocolate-flavored, reduced-calories coating as a function of conching process. Journal of Food Science and Technology, 2014, 51, 1421-1427.	2.8	2
74	Rheology and gel point of the enzymatic hydrolysis of urea in the presence of urease. Korea Australia Rheology Journal, 2017, 29, 1-7.	1.7	2
75	Clay Minerals and Clay Mineral Water Dispersions " Properties and Applications. , 2016, , .		1
76	Rheology of the ultrasound-induced gelation in poloxamer aqueous solutions. Rheologica Acta, 2016, 55, 781-787.	2.4	1
77	Review: Biotechnological Potential of As- and Zn-Resistant Autochthonous Microorganisms from Mining Process. Water, Air, and Soil Pollution, 2021, 232, 1.	2.4	1
78	RHEOLOGICAL BEHAVIOR OF PLASMA POLYMERIZED IODINE-DOPED POLYPYRROLE PARTICLES SUSPENDED IN SOLUTIONS OF BOVINE SERUM ALBUMIN.. Revista Mexicana De Ingeniera Quimica, 2019, 18, 1119-1132.	0.4	1
79	Hemorheological and biochemical study in patients with liver cirrhosis. Physics of Fluids, 2022, 34, 041907.	4.0	1
80	33rd International Conference of The Polymer Processing Society (PPS-33). Applied Rheology, 2018, 28, 47-49.	5.2	0
81	Rheological effect of the concentration of nanoparticles in cassava starch. MRS Advances, 2019, 4, 2889-2896.	0.9	0