

Luis Medina-Torres

List of Publications by Year in descending order

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Version: 2024-02-01

81
papers

2,110
citations

236925

25
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254184

43
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82
all docs

82
docs citations

82
times ranked

2562
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|---|-----|-----------|
| 1 | 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 |
| 2 | Hemorheological and biochemical study in patients with liver cirrhosis. <i>Physics of Fluids</i> , 2022, 34, 041907. | 4.0 | 1 |
| 3 | A Water in Oil Gelled Emulsion as a Topical Release Vehicle for Curcumin. <i>Starch/Staerke</i> , 2022, 74, . | 2.1 | 4 |
| 4 | The structure factor in flowing wormlike micellar solutions. <i>Journal of Non-Newtonian Fluid Mechanics</i> , 2021, 289, 104469. | 2.4 | 3 |
| 5 | 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 |
| 6 | Review: Biotechnological Potential of As- and Zn-Resistant Autochthonous Microorganisms from Mining Process. <i>Water, Air, and Soil Pollution</i> , 2021, 232, 1. | 2.4 | 1 |
| 7 | Styrene-butadiene branched star-shaped asphalt modifiers: Synthesis and mechanical characterization. <i>Chemical Engineering Communications</i> , 2020, 207, 933-945. | 2.6 | 4 |
| 8 | Microencapsulation of <i>Lactobacillus plantarum</i> by spray drying with mixtures of <i>Aloe vera</i> mucilage and agave fructans as wall materials. <i>Journal of Food Process Engineering</i> , 2020, 43, e13436. | 2.9 | 23 |
| 9 | Rheological mucoadhesion and cytotoxicity of montmorillonite clay mineral/hybrid microparticles biocomposite. <i>Applied Clay Science</i> , 2019, 180, 105202. | 5.2 | 16 |
| 10 | 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 |
| 11 | 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 |
| 12 | 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 |
| 13 | 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 |
| 14 | Rheological effect of the concentration of nanoparticles in cassava starch. <i>MRS Advances</i> , 2019, 4, 2889-2896. | 0.9 | 0 |
| 15 | 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 |
| 16 | Mangiferin-Loaded Polymeric Nanoparticles: Optical Characterization, Effect of Anti-topoisomerase I, and Cytotoxicity. <i>Cancers</i> , 2019, 11, 1965. | 3.7 | 18 |
| 17 | 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 |
| 18 | Microencapsulation of phenolic compounds: Technologies and novel polymers. <i>Revista Mexicana De Ingeniera Quimica</i> , 2019, 19, 491-521. | 0.4 | 15 |

| # | ARTICLE | IF | CITATIONS |
|----|---|-----|-----------|
| 19 | RHEOLOGICAL BEHAVIOR OF PLASMA POLYMERIZED IODINE-DOPED POLYPYRROLE PARTICLES SUSPENDED IN SOLUTIONS OF BOVINE SERUM ALBUMIN.. <i>Revista Mexicana De Ingeniera Quimica</i> , 2019, 18, 1119-1132. | 0.4 | 1 |
| 20 | 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 |
| 21 | 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 |
| 22 | Bioleaching process for silver recovery: Structural and rheological studies. <i>Minerals Engineering</i> , 2018, 121, 122-128. | 4.3 | 9 |
| 23 | 33rd International Conference of The Polymer Processing Society (PPS-33). <i>Applied Rheology</i> , 2018, 28, 47-49. | 5.2 | 0 |
| 24 | On the pulsating flow behavior of a biological fluid: human blood. <i>Rheologica Acta</i> , 2017, 56, 387-407. | 2.4 | 13 |
| 25 | Rheology and gel point of the enzymatic hydrolysis of urea in the presence of urease. <i>Korea Australia Rheology Journal</i> , 2017, 29, 1-7. | 1.7 | 2 |
| 26 | 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 |
| 27 | 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 |
| 28 | Rheological behaviour of sesame (<i>Sesamum indicum</i> L.) protein dispersions. <i>Food and Bioproducts Processing</i> , 2017, 106, 201-208. | 3.6 | 9 |
| 29 | Physicochemical and Antimicrobial Characterization of Beeswaxâ€“Starch Food-Grade Nanoemulsions Incorporating Natural Antimicrobials. <i>International Journal of Molecular Sciences</i> , 2017, 18, 2712. | 4.1 | 13 |
| 30 | Clay Minerals and Clay Mineral Water Dispersions â€” Properties and Applications. , 2016, , . | | 1 |
| 31 | Simultaneous pulsatile flow and oscillating wall of a non-Newtonian liquid. <i>Korea Australia Rheology Journal</i> , 2016, 28, 281-300. | 1.7 | 3 |
| 32 | 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 |
| 33 | 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 |
| 34 | Rheology of the ultrasound-induced gelation in poloxamer aqueous solutions. <i>Rheologica Acta</i> , 2016, 55, 781-787. | 2.4 | 1 |
| 35 | 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 |
| 36 | Closantel nano-encapsulated polyvinyl alcohol (PVA) solutions. <i>Pharmaceutical Development and Technology</i> , 2016, 21, 636-641. | 2.4 | 3 |

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|----|---|------|-----------|
| 37 | 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 |
| 38 | Assessment of extrusion-sonication process on flame retardant polypropylene by rheological characterization. <i>AIMS Materials Science</i> , 2016, 3, 620-633. | 1.4 | 8 |
| 39 | Morphological and release characterization of nanoparticles formulated with poly (dl-lactide-co-glycolide) (PLGA) and lupeol: In vitro permeability and modulator effect on NF- κ B in Caco-2 cell system stimulated with TNF- α . <i>Food and Chemical Toxicology</i> , 2015, 85, 2-9. | 3.6 | 20 |
| 40 | 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 |
| 41 | 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 |
| 42 | 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 |
| 43 | 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 |
| 44 | 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 |
| 45 | 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 |
| 46 | Rheology of Sodium Polyacrylate as an Emulsifier Employed in Cosmetic Emulsions. <i>Industrial & Engineering Chemistry Research</i> , 2014, 53, 18346-18351. | 3.7 | 19 |
| 47 | Rheological of chocolate-flavored, reduced-calories coating as a function of conching process. <i>Journal of Food Science and Technology</i> , 2014, 51, 1421-1427. | 2.8 | 2 |
| 48 | 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 |
| 49 | On the yield stress of complex materials. <i>Korea Australia Rheology Journal</i> , 2013, 25, 233-242. | 1.7 | 15 |
| 50 | Flame retardant high density polyethylene optimized by on-line ultrasound extrusion. <i>Polymer Degradation and Stability</i> , 2013, 98, 2153-2160. | 5.8 | 21 |
| 51 | 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 |
| 52 | 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 |
| 53 | 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 |
| 54 | 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 |

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|----|--|------|-----------|
| 55 | 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-[(butadiene) ₁ -(Ethylene-co-Butylene)] Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 505 | 3.5 | 40 |
| 56 | Microencapsulation by spray drying of gallic acid with nopal mucilage (<i>Opuntia ficus indica</i>). LWT - Food Science and Technology, 2013, 50, 642-650. | 5.2 | 97 |
| 57 | Extrusion with ultrasound applied on intumescent flame-retardant polypropylene. Polymer Engineering and Science, 2013, 53, 2018-2026. | 3.1 | 21 |
| 58 | Mixing Analysis for a Fermentation Broth of the Fungus <i>Beauveria bassiana</i> under Different Hydrodynamic Conditions in a Bioreactor. Chemical Engineering and Technology, 2012, 35, 1954-1961. | 1.5 | 10 |
| 59 | Study of the Rheological Properties of a Fermentation Broth of the Fungus <i>Beauveria bassiana</i> in a Bioreactor Under Different Hydrodynamic Conditions. Journal of Microbiology and Biotechnology, 2012, 22, 1494-1500. | 2.1 | 11 |
| 60 | Zinc bioleaching from an iron concentrate using <i>Acidithiobacillus ferrooxidans</i> strain from Hercules Mine of Coahuila, Mexico. International Journal of Minerals, Metallurgy and Materials, 2011, 18, 523-526. | 4.9 | 2 |
| 61 | Study of the antioxidant properties of extracts obtained from nopal cactus (<i>Opuntia</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 505 | 3.5 | 40 |
| 62 | Characterization of physical interaction between Casiopeina III-ia and chitosan. Toward a Cas III-ia drug delivery system. Carbohydrate Research, 2011, 346, 121-126. | 2.3 | 5 |
| 63 | Effects of drying conditions on the rheological properties of reconstituted mucilage solutions (<i>Opuntia ficus-indica</i>). Carbohydrate Polymers, 2011, 84, 439-445. | 10.2 | 60 |
| 64 | 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. CYTA - Journal of Food, 2011, 9, 109-113. | 1.9 | 10 |
| 65 | Mechanical Properties of Ovalbumin Gels Formed at Different Conditions of Concentration, Ionic Strength, pH, and Aging Time. Food and Bioprocess Technology, 2010, 3, 150-154. | 4.7 | 15 |
| 66 | Rheology of asphalt and styrene-butadiene blends. Journal of Materials Science, 2010, 45, 2591-2597. | 3.7 | 25 |
| 67 | Quality of spaghetti pasta containing Mexican common bean flour (<i>Phaseolus vulgaris</i> L.). Food Chemistry, 2010, 119, 1544-1549. | 8.2 | 136 |
| 68 | Effect of High-Pressure Homogenization on the Physical and Antioxidant Properties of <i>Quercus resinosa</i> Infusions Encapsulated by Spray-Drying. Journal of Food Science, 2010, 75, N57-61. | 3.1 | 27 |
| 69 | Ferrous bisglycinate content and release in W1/O/W2 multiple emulsions stabilized by protein-polysaccharide complexes. Food Hydrocolloids, 2009, 23, 2425-2433. | 10.7 | 77 |
| 70 | Morphology and rheological behavior of maltene-polymer blends. I. Effect of partial hydrogenation of poly(styrene-block-butadiene-block-styrene)-type copolymers. Journal of Applied Polymer Science, 2009, 112, 1330-1344. | 2.6 | 13 |
| 71 | Stability of alcoholic emulsions containing different caseinates as a function of temperature and storage time. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2009, 352, 38-46. | 4.7 | 23 |
| 72 | Antioxidant activity and genotoxic effect on HeLa cells of phenolic compounds from infusions of <i>Quercus resinosa</i> leaves. Food Chemistry, 2009, 115, 1320-1325. | 8.2 | 65 |

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|----|---|------|-----------|
| 73 | Effect of air flow rate on the polyphenols content and antioxidant capacity of convective dried cactus pear cladodes (<i>Opuntia ficus indica</i>). International Journal of Food Sciences and Nutrition, 2009, 60, 80-87. | 2.8 | 24 |
| 74 | Drying kinetics of nopal (<i>Opuntia ficus-indica</i>) using three different methods and their effect on their mechanical properties. LWT - Food Science and Technology, 2008, 41, 1183-1188. | 5.2 | 19 |
| 75 | Submerged monoxenic culture of the entomopathogenic nematode <i>Steinernema carpocapsae</i> in an internal-loop airlift bioreactor using two configurations of the inner tube. Biotechnology and Bioengineering, 2007, 98, 167-176. | 3.3 | 9 |
| 76 | Hydrodynamics, mass transfer and rheological studies of gibberellic acid production in an airlift bioreactor. World Journal of Microbiology and Biotechnology, 2007, 23, 615-623. | 3.6 | 15 |
| 77 | Structural characteristics of gels formed by mixtures of carrageenan and mucilage gum from <i>Opuntia ficus indica</i> . Carbohydrate Polymers, 2006, 63, 299-309. | 10.2 | 30 |
| 78 | Rheology Aspects of Leather Finishing Formulations. Chemical Engineering Communications, 2005, 192, 839-854. | 2.6 | 2 |
| 79 | Mechanical properties of gels formed by mixtures of mucilage gum (<i>Opuntia ficus indica</i>) and carrageenans. Carbohydrate Polymers, 2003, 52, 143-150. | 10.2 | 38 |
| 80 | Mixing Time in Rheologically Evolving Model Fluids by Hybrid Dual Mixing Systems. Chemical Engineering Research and Design, 2002, 80, 817-823. | 5.6 | 32 |
| 81 | Rheological properties of the mucilage gum (<i>Opuntia ficus indica</i>). Food Hydrocolloids, 2000, 14, 417-424. | 10.7 | 280 |