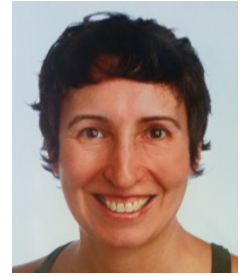


# JULIA MALDONADO VALDERRAMA



Ficha del Directorio

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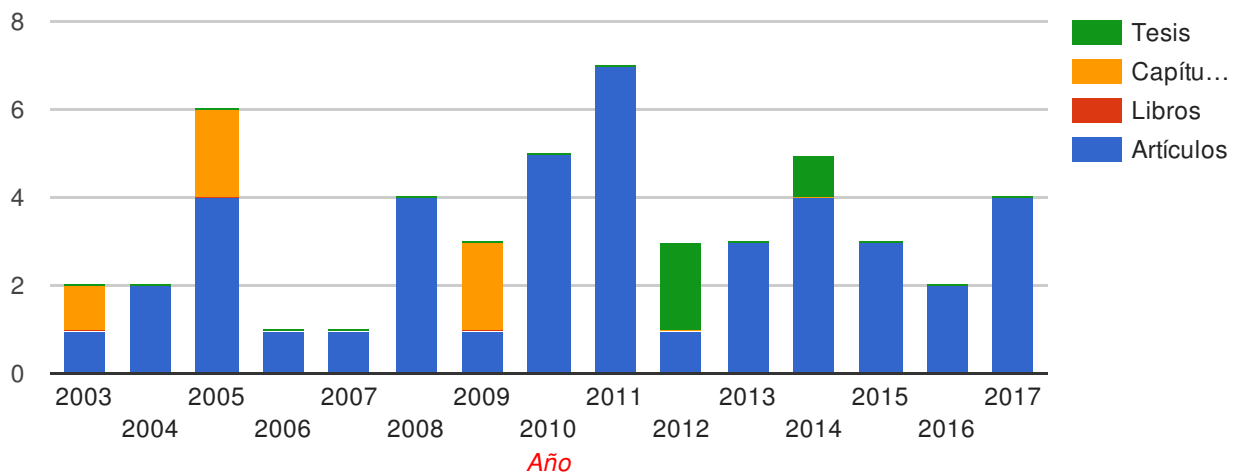
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## Producción 51

Artículos (43) Libros (0) Capítulos de Libros (5) Tesis dirigidas (3)

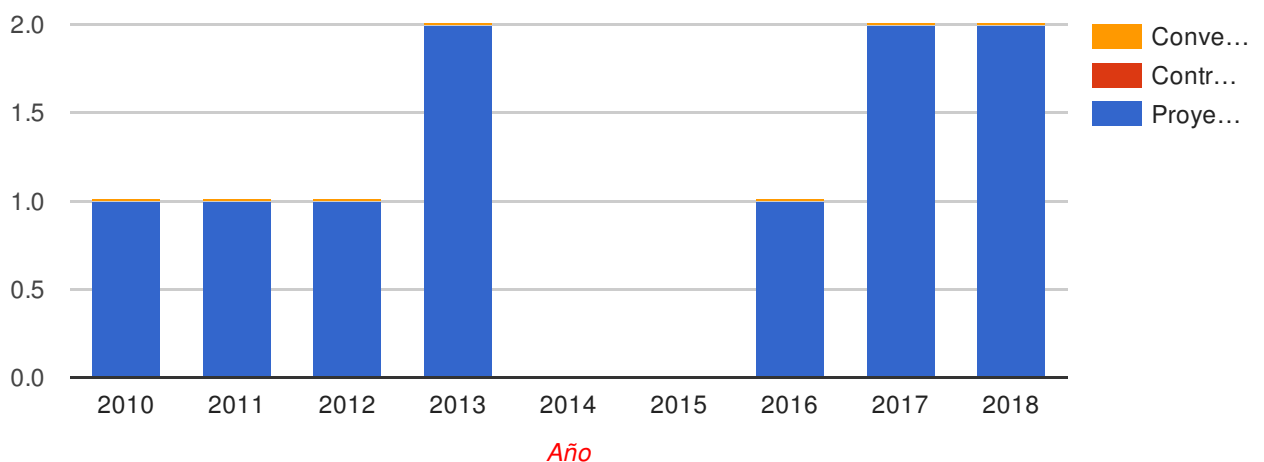
Evolución producción



## Proyectos dirigidos 4

Proyectos (4) Contratos (0) Convenios (0)

Proyectos en curso por año



## Actividades 3

| Titulo publicación   | Fuente  | Tipo           | Fecha |
|--|---|----------------|-------|
| Microscopy research and technique  | Microscopy research and technique   | Articulo       | 2017  |
| Probing in-vitro digestibility of food biopreservative as-48   |   | Articulo       | 2017  |
| Probing in-vitro digestibility of food biopreservative as-48   | Food chemistry  | Articulo       | 2017  |
| Thermoresponsive microgels at the air-water interface: the impact of the swelling state on interfacial conformation                        | Soft matter   | Articulo       | 2017  |
| Effect of cross-linker glutaraldehyde on gastric digestion of emulsified albumin   | Colloids and surfaces b: biointerfaces  | Articulo       | 2016  |
| Specific ion effects in cholesterol monolayers   | Materials   | Articulo       | 2016  |
| Improved dna condensation, stability, and transfection with alkyl sulfonyl-functionalized pamam g2   | Journal of nanoparticle research  | Articulo       | 2015  |
| Natural inhibitors of lipase: examining lipolysis in a single droplet  | Journal of agricultural and food chemistry  | Articulo       | 2015  |
| Subphase exchange experiments with the pendant drop technique  | Advances in colloid and interface science   | Articulo       | 2015  |
| Bile salts at the air-water interface: adsorption and desorption   | Colloids and surfaces b: biointerfaces  | Articulo       | 2014  |
| Cation-mediated interaction between dna and anionic lipid surfaces: experimental and simulation study.                                     | Facultad de ciencias  | Tesis doctoral | 2014  |
| Interactions between polymeric surfactants and bile salts: new routes for controlling lipid digestion of oil-in-water emulsions            | Gums and stabilisers for the food industry 17: the changing face of food manufacture: the role of hydrocolloids | Articulo       | 2014  |
| Pluronic-covered oil-water interfaces under simulated duodenal conditions  | Food hydrocolloids  | Articulo       | 2014  |
| Using afm to probe the complexation of dna with anionic lipids mediated by ca <sup>2+</sup> : the role of surface pressure.                | Soft matter   | Articulo       | 2014  |
| In vitro digestion of interfacial protein structures   | Soft matter   | Articulo       | 2013  |
| Interactions between pluronics (f127 and f68) and bile salts (natdc) in the aqueous phase and the interface of oil-in-water emulsions      | Langmuir  | Articulo       | 2013  |
| Interfacial characterization of pluronic pe9400 at biocompatible (air-water and limonene-water) interfaces                                 | Colloids and surfaces b: biointerfaces  | Articulo       | 2013  |
| Application of interfacial properties of polymeric surfactants in physiological processes for biomedical and nutraceutic purposes          |   | Tesis doctoral | 2012  |
| Effect of emulsifier type against the action of bile salts at oil-water interfaces   | Food research international   | Articulo       | 2012  |
| Propiedades fisicoquímicas de complejos mesoscópicos formados por fosfolípidos y macroiones multivalentes                                  | Granada   | Tesis doctoral | 2012  |
| Adsorption of antibody onto pluronic f68-covered nanoparticles: link with surface properties   | Soft matter   | Articulo       | 2011  |
| Investigating the effect of surfactants on lipase interfacial behaviour in the presence of bile salts                                      | Food hydrocolloids  | Articulo       | 2011  |
| Investigating the effect of an arterial hypertension drug on the structural properties of plasma protein                                   | Colloids and surfaces b: biointerfaces  | Articulo       | 2011  |
| Physicochemical properties and digestibility of emulsified lipids in simulated intestinal fluids: influence of interfacial characteristics | Soft matter   | Articulo       | 2011  |
| Surface rheology of sorbitan tristearate and beta-   | .Journal of non-newtonian fluid   |                |       |

|   |   |                   |      |
|---|---|-------------------|------|
| Surface rheology of sorbitan monooleate and beta-lactoglobulin: shear and dilatational behavior   | Journal of non-newtonian fluid mechanics                          | Artículo          | 2011 |
| Surface characterization and afm imaging of mixed fibrinogen surfactant films   | The journal of physical chemistry b                               | Artículo          | 2011 |
| The role of bile salts in digestion   | Advances in colloid and interface science                         | Artículo          | 2011 |
| Effect of gastric conditions on $\beta$ -lactoglobulin interfacial networks: influence of the oil phase on protein structure                            | Langmuir  | Artículo          | 2010 |
| Food colloids 2010: on the road from interfaces to consumers  | Applied rheology (print)  | Artículo          | 2010 |
| In vitro gastric digestion of interfacial protein structures: visualisation by afm  | Soft matter   | Artículo          | 2010 |
| Interfacial rheology of protein-surfactant mixtures   | Current opinion in colloid & interface science                    | Artículo          | 2010 |
| Probing the in situ competitive displacement of protein by nonionic surfactant using atomic force microscopy  | Langmuir  | Artículo          | 2010 |
| Interfacial phenomena underlying the behavior of foams and emulsions  | Structure and functional properties of colloidal systems          | Capítulo de libro | 2009 |
| Poloxamers as a solution for the biocompatibility of polymeric surfaces with plasma proteins: a surface tension study                                   | 5th international symposium on food rheology and structure        | Capítulo de libro | 2009 |
| The effect of physiological conditions on the surface structure of proteins: setting the scene for human digestion of emulsions                         | European physical journal e. soft matter                          | Artículo          | 2009 |
| Adsorption of soy protein isolate at air-water and oil-water interfaces   | Colloids and surfaces. a, physicochemical and engineering aspects | Artículo          | 2008 |
| Foams and emulsions of beta-casein examined by interfacial rheology   | Colloids and surfaces. a, physicochemical and engineering aspects | Artículo          | 2008 |
| Interfacial characterization of $\beta$ -lactoglobulin networks: displacement by bile salts   | Langmuir  | Artículo          | 2008 |
| On the difference between foams stabilized by surfactants and whole casein or beta-casein. comparison of foams, foam films, and liquid surfaces studies | The journal of physical chemistry b                               | Artículo          | 2008 |
| Surface properties and foam stability of protein/surfactant mixtures: theory and experiment   | The journal of physical chemistry c                               | Artículo          | 2007 |
| Surface characterization of human serum albumin and sodium perfluorooctanoate mixed solutions by pendant drop tensiometry and circular dichroism        | Biopolymers   | Artículo          | 2006 |
| A scaling analysis of beta-casein monolayers at liquid-fluid interfaces   | Colloids and surfaces. a, physicochemical and engineering aspects | Artículo          | 2005 |
| Dilatational rheology of beta-casein adsorbed layers at liquid-fluid interfaces   | The journal of physical chemistry b                               | Artículo          | 2005 |
| Dynamics of protein adsorption at the oil-water interface: comparison with a theoretical model  | Colloids and surfaces. a, physicochemical and engineering aspects | Artículo          | 2005 |
| Experimental studies on the desorption of adsorbed proteins from liquid interfaces  | Food hydrocolloids  | Artículo          | 2005 |
| Propiedades de la adsorción mixta de beta-caseína/tensioactivo en la interfaz aire-agua   | Coloides e interfases   | Capítulo de libro | 2005 |

|  |   |                   |      |
|--|---|-------------------|------|
| Proteínas en interfaces líquido-fluido   | Proteínas alimentarias y coloides de interés industrial | Capítulo de libro | 2005 |
| Adsorbed and spread beta-casein monolayers at oil-water interfaces   | Langmuir  | Artículo          | 2004 |
| Beta-casein adsorption at liquid interfaces: theory and experiment   | The journal of physical chemistry b                     | Artículo          | 2004 |
| Comparative study of adsorbed and spread beta-casein monolayers at the water-air interface with the pendant drop technique | Langmuir  | Artículo          | 2003 |
| Monocapas de beta-caseína adsorbida en interfaces líquido-fluido   | Coloides e interfases : vigo, 2003                      | Capítulo de libro | 2003 |

|   | <b>Título proyecto</b>  | <b>Tipo</b> | <b>Inicio</b> | <b>Fin</b> |
|---|---|-------------|---------------|------------|
| 1 | Diseño de nanocasulas inteligentes de aceite de oliva para administracion oral: sintesis, caracterizacion fisico-quimica y digestion in-vitro | Proyecto    | 1/1/16        | 12/31/18   |
| 2 | Investigacion y desarrollo de nuevas espumas terapeuticas   | Proyecto    | 9/1/17        | 9/1/18     |
| 3 | Dispersiones coloidales alimentarias con potenciales beneficios en salud  | Proyecto    | 1/1/13        | 12/31/13   |
| 4 | Colloidal aspects of lipid digestion: the physics behind healthier food   | Proyecto    | 9/1/10        | 8/30/13    |

### Actividades 3

| <b>Título actividad</b>  | <b>Fuente</b> | <b>Tipo</b>                      | <b>Fecha</b> |
|--|---------------|----------------------------------|--------------|
| Revisora de revistas   |               | Experiencia en evaluación        | Jan 1, 2011  |
| Participación en: real sociedad española de física y química ()      |               | Comité científico en sociedad ci | Apr 3, 2009  |
| Participación en comité de revista: the open colloid science journal |               | Comités científicos de revista   | Jan 1, 2004  |

### Colaboradores

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- ANTONIO MARTÍN RODRÍGUEZ (21)
- ALBERTO MARTÍN MOLINA (8)
- M<sup>a</sup> TERESA DEL CASTILLO SANTAELLA (7)
- ANA BELÉN JÓDAR REYES (6)
- JUAN ANTONIO HOLGADO TERRIZA (3)
- JUAN DE VICENTE ALVAREZ-MANZANEDA (2)
- JUAN LUIS ORTEGA VINUESA (2)
- MERCEDES MAQUEDA ABREU (2)
- MIGUEL ANGEL RODRÍGUEZ VALVERDE (2)
- RUBÉN CEBRIÁN CASTILLO (2)
- ARTURO MONCHO JORDÁ (1)
- DEYANIRA RONDON RODRIGUEZ (1)
- FRANCISCO GALISTEO GONZÁLEZ (1)
- FRANCISCO SANTOYO GONZALEZ (1)
- Irene Adroher Benítez (1)
- JOSE MANUEL PEULA GARCIA (1)
- Jesús Luis Muros Cobos (1)