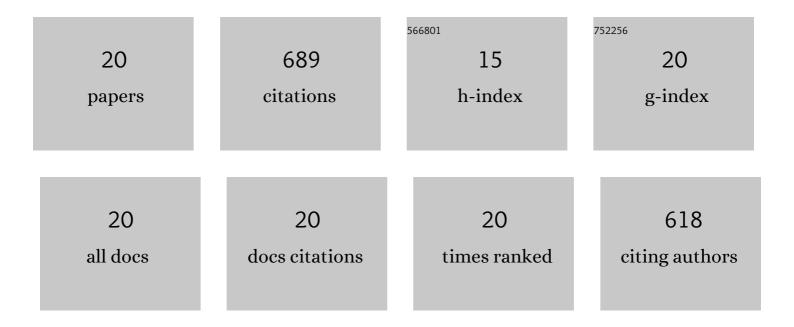
AdriÃ;n Rojas

List of Publications by Year in descending order

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Δηριδιη Ροιλς

#	Article	IF	CITATIONS
1	Supercritical Foaming and Impregnation of Polycaprolactone and Polycaprolactone-Hydroxyapatite Composites with Carvacrol. Processes, 2022, 10, 482.	1.3	7
2	Foaming with scCO2 and Impregnation with Cinnamaldehyde of PLA Nanocomposites for Food Packaging. Processes, 2022, 10, 376.	1.3	12
3	Effect of supercritical incorporation of cinnamaldehyde on physical-chemical properties, disintegration and toxicity studies of PLA/lignin nanocomposites. International Journal of Biological Macromolecules, 2021, 167, 255-266.	3.6	34
4	Designing Biodegradable and Active Multilayer System by Assembling an Electrospun Polycaprolactone Mat Containing Quercetin and Nanocellulose between Polylactic Acid Films. Polymers, 2021, 13, 1288.	2.0	8
5	Designing active mats based on cellulose acetate/polycaprolactone core/shell structures with different release kinetics. Carbohydrate Polymers, 2021, 261, 117849.	5.1	14
6	Natural antimicrobials and antioxidants added to polylactic acid packaging films. Part I: Polymer processing techniques. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 3388-3403.	5.9	44
7	Obtaining Active Polylactide (PLA) and Polyhydroxybutyrate (PHB) Blends Based Bionanocomposites Modified with Graphene Oxide and Supercritical Carbon Dioxide (scCO2)-Assisted Cinnamaldehyde: Effect on Thermal-Mechanical, Disintegration and Mass Transport Properties. Polymers, 2021, 13, 3968.	2.0	14
8	Active PLA Packaging Films: Effect of Processing and the Addition of Natural Antimicrobials and Antioxidants on Physical Properties, Release Kinetics, and Compostability. Antioxidants, 2021, 10, 1976.	2.2	32
9	Supercritical impregnation for food applications: a review of the effect of the operational variables on the active compound loading. Critical Reviews in Food Science and Nutrition, 2020, 60, 1290-1301.	5.4	38
10	Design of active electrospun mats with single and core-shell structures to achieve different curcumin release kinetics. Journal of Food Engineering, 2020, 273, 109900.	2.7	29
11	The use of nanoadditives within recycled polymers for food packaging: Properties, recyclability, and safety. Comprehensive Reviews in Food Science and Food Safety, 2020, 19, 1760-1776.	5.9	40
12	Effect of functionalized silica nanoparticles on the mass transfer process in active PLA nanocomposite films obtained by supercritical impregnation for sustainable food packaging. Journal of Supercritical Fluids, 2020, 161, 104844.	1.6	37
13	Development of Bilayer Biodegradable Composites Containing Cellulose Nanocrystals with Antioxidant Properties. Polymers, 2019, 11, 1945.	2.0	23
14	Supercritical impregnation of thymol in poly(lactic acid) filled with electrospun poly(vinyl) Tj ETQq0 0 0 rgBT /C of Food Engineering, 2018, 217, 1-10.)verlock 10 2.7	Tf 50 227 Td 79
15	Modifying an Active Compound's Release Kinetic Using a Supercritical Impregnation Process to Incorporate an Active Agent into PLA Electrospun Mats. Polymers, 2018, 10, 479.	2.0	22
16	Effect of pressure and time on scCO2-assisted incorporation of thymol into LDPE-based nanocomposites for active food packaging. Journal of CO2 Utilization, 2018, 26, 434-444.	3.3	22
17	Effect of processing conditions on the physical, chemical and transport properties of polylactic acid films containing thymol incorporated by supercritical impregnation. European Polymer Journal, 2017, 89, 195-210.	2.6	74
18	Supercritical impregnation of cinnamaldehyde into polylactic acid as a route to develop antibacterial food packaging materials. Food Research International, 2017, 99, 650-659.	2.9	83

#	Article	IF	CITATIONS
19	Assessment of kinetic release of thymol from LDPE nanocomposites obtained by supercritical impregnation: Effect of depressurization rate and nanoclay content. European Polymer Journal, 2017, 93, 294-306.	2.6	25
20	Supercritical impregnation and kinetic release of 2-nonanone in LLDPE films used for active food packaging. Journal of Supercritical Fluids, 2015, 104, 76-84.	1.6	52