

# PÃ©rez-CÃ³rdoba, Luis

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/2060999/publications.pdf>

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7  
papers

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1683354

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#	ARTICLE	IF	CITATIONS
1	Applying gelatine:chitosan film loaded with nanoemulsified garlic essential oil/ $\alpha$ -tocopherol as active packaging of sliced Omega-3 rich mortadella. International Journal of Food Science and Technology, 2022, 57, 6378-6388.	1.3	5
2	Advances in biopolymeric active films incorporated with emulsified lipophilic compounds: a review. RSC Advances, 2021, 11, 28148-28168.	1.7	4
3	Production of a rich-carotenoid colorant from pumpkin peels using oil-in-water emulsion followed by spray drying. Food Research International, 2021, 148, 110627.	2.9	12
4	Physico-chemical, antimicrobial and antioxidant properties of gelatin-chitosan based films loaded with nanoemulsions encapsulating active compounds. Food Hydrocolloids, 2018, 79, 544-559.	5.6	147
5	Production and characterization of films based on blends of chitosan from blue crab ( Callinectes) Tj ETQq1 1 0.784314 rgBT /Overlook Biological Macromolecules, 2017, 98, 676-683.	3.6	88
6	Physical and antioxidant properties of films based on gelatin, gelatin-chitosan or gelatin-sodium caseinate blends loaded with nanoemulsified active compounds. Journal of Food Engineering, 2017, 213, 47-53.	2.7	89
7	Aplicación de Tecnología de Barreras para la Conservación de Mezclas de Vegetales Mánimamente Procesados. Revista Facultad Nacional De Agronomía Medellín, 2014, 67, 7237-7245.	0.2	3