

Peter Ragaert

List of Publications by Year in descending order

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27
papers

1,593
citations

516561

16
h-index

580701

25
g-index

28
all docs

28
docs citations

28
times ranked

2482
citing authors

#	ARTICLE	IF	CITATIONS
1	Application of bioplastics for food packaging. Trends in Food Science and Technology, 2013, 32, 128-141.	7.8	451
2	Intelligent food packaging: The next generation. Trends in Food Science and Technology, 2014, 39, 47-62.	7.8	421
3	Effect of Rosmarinus officinalis L. essential oil combined with different packaging conditions to extend the shelf life of refrigerated beef meat. Food Chemistry, 2017, 221, 1069-1076.	4.2	109
4	Microbiological, chemical and sensory spoilage analysis of raw Atlantic cod (Gadus morhua) stored under modified atmospheres. Food Microbiology, 2018, 70, 232-244.	2.1	90
5	Heat resistance of new biobased polymeric materials, focusing on starch, cellulose, <sc>PLA</sc>, and <sc>PHA</sc>. Journal of Applied Polymer Science, 2015, 132, .	1.3	63
6	A recycler's perspective on the implications of REACH and food contact material (FCM) regulations for the mechanical recycling of FCM plastics. Waste Management, 2021, 119, 315-329.	3.7	51
7	Use of endospore-forming bacteria as an active oxygen scavenger in plastic packaging materials. Innovative Food Science and Emerging Technologies, 2011, 12, 594-599.	2.7	42
8	Multivariate statistical analysis for the identification of potential seafood spoilage indicators. Food Control, 2018, 84, 49-60.	2.8	41
9	Use of biobased materials for modified atmosphere packaging of short and medium shelf-life food products. Innovative Food Science and Emerging Technologies, 2014, 26, 319-329.	2.7	39
10	Validation of Selective Ion Flow Tube Mass Spectrometry for Fast Quantification of Volatile Bases Produced on Atlantic Cod (Gadus morhua). Journal of Agricultural and Food Chemistry, 2010, 58, 5213-5219.	2.4	36
11	Volatile metabolite production of spoilage micro-organisms on a mixed-lettuce agar during storage at 7°C in air and low oxygen atmosphere. International Journal of Food Microbiology, 2006, 112, 162-170.	2.1	35
12	Characterization of spoilage markers in modified atmosphere packaged iceberg lettuce. International Journal of Food Microbiology, 2018, 279, 1-13.	2.1	29
13	Effect of decontamination on the microbial load, the sensory quality and the nutrient retention of ready-to-eat white cabbage. European Food Research and Technology, 2009, 229, 443-455.	1.6	27
14	Metabolite production of yeasts on a strawberry-agar during storage at 7°C in air and low oxygen atmosphere. Food Microbiology, 2006, 23, 154-161.	2.1	25
15	Role of yeast proliferation in the quality degradation of strawberries during refrigerated storage. International Journal of Food Microbiology, 2006, 108, 42-50.	2.1	21
16	Predicting the headspace oxygen level due to oxygen permeation across multilayer polymer packaging materials: A practical software simulation tool. Innovative Food Science and Emerging Technologies, 2010, 11, 511-519.	2.7	21
17	Spoilage evaluation of raw Atlantic salmon (Salmo salar) stored under modified atmospheres by multivariate statistics and augmented ordinal regression. International Journal of Food Microbiology, 2019, 303, 46-57.	2.1	18
18	Heat resistance of biobased materials, evaluation and effect of processing techniques and additives. Polymer Engineering and Science, 2018, 58, 513-520.	1.5	15

#	ARTICLE	IF	CITATIONS
19	Applicability of biobased packaging materials for long shelf-life food products. Packaging Research, 2016, 1, .	1.6	13
20	Polyhydroxyalkanoates for Food Packaging Applications. , 2019, , .		13
21	Selecting packaging material for dry food products by trade-off of sustainability and performance: A case study on cookies and milk powder. Packaging Technology and Science, 2021, 34, 303-318.	1.3	6
22	Migration of surrogate contaminants from paperboard to foods: Effect of food and surrogate properties. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2020, 37, 2165-2183.	1.1	5
23	Applicability of oxygen scavengers for shelf life extension during illuminated storage of cured cooked meat products packaged under modified atmosphere in materials with high and low oxygen permeability. Packaging Technology and Science, 2021, 34, 161-173.	1.3	5
24	New research on modified-atmosphere packaging and pathogen behaviour. , 2013, , 340-354.		4
25	Effect of packaging oxygen transmission rate on the shelf life of ready-to-eat heat foods susceptible to postcontamination during refrigerated and illuminated storage. Packaging Technology and Science, 2020, 33, 99-111.	1.3	3
26	Oxygen Consumption by Phalaenopsis Plantlets and Chrysanthemum Cuttings as a Function of Temperature and Time: Model Structure Validation. Agronomy, 2021, 11, 237.	1.3	2
27	Microbiological and physiological processes affecting odor quality of strawberries during storage. Communications in Agricultural and Applied Biological Sciences, 2004, 69, 227-30.	0.0	1