

Peter Ragaert

List of Publications by Citations

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Version: 2024-04-27

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

27
papers

1,193
citations

16
h-index

28
g-index

28
ext. papers

1,380
ext. citations

5.8
avg, IF

4.29
L-index

#	Paper	IF	Citations
27	Application of bioplastics for food packaging. <i>Trends in Food Science and Technology</i> , 2013 , 32, 128-141	15.3	357
26	Intelligent food packaging: The next generation. <i>Trends in Food Science and Technology</i> , 2014 , 39, 47-62	15.3	316
25	Effect of <i>Rosmarinus officinalis</i> L. essential oil combined with different packaging conditions to extend the shelf life of refrigerated beef meat. <i>Food Chemistry</i> , 2017 , 221, 1069-1076	8.5	79
24	Microbiological, chemical and sensory spoilage analysis of raw Atlantic cod (<i>Gadus morhua</i>) stored under modified atmospheres. <i>Food Microbiology</i> , 2018 , 70, 232-244	6	58
23	Heat resistance of new biobased polymeric materials, focusing on starch, cellulose, PLA, and PHA. <i>Journal of Applied Polymer Science</i> , 2015 , 132, n/a-n/a	2.9	44
22	Use of biobased materials for modified atmosphere packaging of short and medium shelf-life food products. <i>Innovative Food Science and Emerging Technologies</i> , 2014 , 26, 319-329	6.8	34
21	Use of endospore-forming bacteria as an active oxygen scavenger in plastic packaging materials. <i>Innovative Food Science and Emerging Technologies</i> , 2011 , 12, 594-599	6.8	34
20	Multivariate statistical analysis for the identification of potential seafood spoilage indicators. <i>Food Control</i> , 2018 , 84, 49-60	6.2	33
19	Validation of selective ion flow tube mass spectrometry for fast quantification of volatile bases produced on Atlantic cod (<i>Gadus morhua</i>). <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 5213-9	5.7	33
18	Volatile metabolite production of spoilage micro-organisms on a mixed-lettuce agar during storage at 7 degrees C in air and low oxygen atmosphere. <i>International Journal of Food Microbiology</i> , 2006 , 112, 162-70	5.8	32
17	A recycler's perspective on the implications of REACH and food contact material (FCM) regulations for the mechanical recycling of FCM plastics. <i>Waste Management</i> , 2021 , 119, 315-329	8.6	25
16	Effect of decontamination on the microbial load, the sensory quality and the nutrient retention of ready-to-eat white cabbage. <i>European Food Research and Technology</i> , 2009 , 229, 443-455	3.4	24
15	Characterization of spoilage markers in modified atmosphere packaged iceberg lettuce. <i>International Journal of Food Microbiology</i> , 2018 , 279, 1-13	5.8	21
14	Metabolite production of yeasts on a strawberry-agar during storage at 7 degrees C in air and low oxygen atmosphere. <i>Food Microbiology</i> , 2006 , 23, 154-61	6	20
13	Role of yeast proliferation in the quality degradation of strawberries during refrigerated storage. <i>International Journal of Food Microbiology</i> , 2006 , 108, 42-50	5.8	18
12	Predicting the headspace oxygen level due to oxygen permeation across multilayer polymer packaging materials: A practical software simulation tool. <i>Innovative Food Science and Emerging Technologies</i> , 2010 , 11, 511-519	6.8	17
11	Spoilage evaluation of raw Atlantic salmon (<i>Salmo salar</i>) stored under modified atmospheres by multivariate statistics and augmented ordinal regression. <i>International Journal of Food Microbiology</i> , 2019 , 303, 46-57	5.8	10

10	Polyhydroxyalkanoates for Food Packaging Applications 2019 ,		9
9	Heat resistance of biobased materials, evaluation and effect of processing techniques and additives. <i>Polymer Engineering and Science</i> , 2018 , 58, 513-520	2.3	8
8	Packaging of Fish and Fishery Products 2013 , 237-261		3
7	New research on modified-atmosphere packaging and pathogen behaviour 2013 , 340-354		2
6	Effect of packaging oxygen transmission rate on the shelf life of ready-to-heat foods susceptible to postcontamination during refrigerated and illuminated storage. <i>Packaging Technology and Science</i> , 2020 , 33, 99-111	2.3	2
5	Migration of surrogate contaminants from paperboard to foods: Effect of food and surrogate properties. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2020 , 37, 2165-2183	3.2	2
4	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. <i>Packaging Technology and Science</i> , 2021 , 34, 161-173	2.3	2
3	Microbiological and physiological processes affecting odor quality of strawberries during storage. <i>Communications in Agricultural and Applied Biological Sciences</i> , 2004 , 69, 227-30		1
2	Oxygen Consumption by Phalaenopsis Plantlets and Chrysanthemum Cuttings as a Function of Temperature and Time: Model Structure Validation. <i>Agronomy</i> , 2021 , 11, 237	3.6	0
1	Selecting packaging material for dry food products by trade-off of sustainability and performance: A case study on cookies and milk powder. <i>Packaging Technology and Science</i> , 2021 , 34, 303-318	2.3	0