

Peter Ragaert

List of Publications by Year in Descending Order

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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	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
26	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
25	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
24	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
23	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
22	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
21	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
20	Polyhydroxyalkanoates for Food Packaging Applications 2019 ,		9
19	Characterization of spoilage markers in modified atmosphere packaged iceberg lettuce. <i>International Journal of Food Microbiology</i> , 2018 , 279, 1-13	5.8	21
18	Multivariate statistical analysis for the identification of potential seafood spoilage indicators. <i>Food Control</i> , 2018 , 84, 49-60	6.2	33
17	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
16	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
15	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
14	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
13	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
12	Intelligent food packaging: The next generation. <i>Trends in Food Science and Technology</i> , 2014 , 39, 47-62	15.3	316
11	Application of bioplastics for food packaging. <i>Trends in Food Science and Technology</i> , 2013 , 32, 128-141	15.3	357

10	Packaging of Fish and Fishery Products 2013 , 237-261		3
9	New research on modified-atmosphere packaging and pathogen behaviour 2013 , 340-354		2
8	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
7	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
6	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
5	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
4	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
3	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
2	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
1	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