

# Javier I Enrione

## List of Publications by Citations

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52  
papers

856  
citations

19  
h-index

26  
g-index

53  
ext. papers

1,022  
ext. citations

5.1  
avg. IF

4.06  
L-index

#	Paper	IF	Citations
52	Industrial avocado waste: Functional compounds preservation by convective drying process. <i>Journal of Food Engineering</i> , <b>2017</b> , 198, 81-90	6	81
51	Sorption behavior of mixtures of glycerol and starch. <i>Journal of Agricultural and Food Chemistry</i> , <b>2007</b> , 55, 2956-63	5.7	44
50	Characteristics of hydroxy propyl methyl cellulose (HPMC) based edible film developed for blueberry coatings. <i>Procedia Food Science</i> , <b>2011</b> , 1, 287-293		42
49	Influence of extraction variables on the structure and physical properties of salmon gelatin. <i>Food Hydrocolloids</i> , <b>2017</b> , 71, 118-128	10.6	35
48	State diagram of salmon ( <i>Salmo salar</i> ) gelatin films. <i>Journal of the Science of Food and Agriculture</i> , <b>2011</b> , 91, 2558-65	4.3	33
47	Wetting behavior of chitosan solutions on blueberry epicarp with or without epicuticular waxes. <i>LWT - Food Science and Technology</i> , <b>2011</b> , 44, 1449-1457	5.4	30
46	A nanostructural investigation of glassy gelatin oligomers: molecular organization and interactions with low molecular weight diluents. <i>New Journal of Physics</i> , <b>2012</b> , 14, 035016	2.9	28
45	Sorption and Diffusional Studies of Extruded Waxy Maize Starch-Glycerol Systems. <i>Starch/Staerke</i> , <b>2007</b> , 59, 1-9	2.3	27
44	Rapid fabrication of reinforced and cell-laden vascular grafts structurally inspired by human coronary arteries. <i>Nature Communications</i> , <b>2019</b> , 10, 3098	17.4	25
43	Edible Scaffolds Based on Non-Mammalian Biopolymers for Myoblast Growth. <i>Materials</i> , <b>2017</b> , 10,	3.5	25
42	Using RGB Image Processing for Designing an Alginate Edible Film. <i>Food and Bioprocess Technology</i> , <b>2012</b> , 5, 1511-1520	5.1	23
41	Characterization of a Gelatin/Chitosan/Hyaluronan scaffold-polymer. <i>Electronic Journal of Biotechnology</i> , <b>2010</b> , 13, 0-0	3.1	23
40	State diagram, sorption isotherm and color of blueberries as a function of water content. <i>Thermochimica Acta</i> , <b>2013</b> , 570, 8-15	2.9	22
39	Effect of physical state of gelatin-plasticizer based films on to the occurrence of Maillard reactions. <i>Food Chemistry</i> , <b>2015</b> , 175, 478-84	8.5	21
38	Stress transfer and matrix-cohesive fracture mechanism in microfibrillated cellulose-gelatin nanocomposite films. <i>Carbohydrate Polymers</i> , <b>2018</b> , 195, 89-98	10.3	21
37	Molecular configuration of gelatin-water suspensions at low concentration. <i>Food Hydrocolloids</i> , <b>2014</b> , 39, 171-179	10.6	21
36	Quality Parameters of Six Cultivars of Blueberry Using Computer Vision. <i>International Journal of Food Science</i> , <b>2013</b> , 2013, 419535	3.4	20

35	Quinoa proteins ( <i>Chenopodium quinoa</i> Willd.) fractionated by ultrafiltration using ceramic membranes: The role of pH on physicochemical and conformational properties. <i>Food and Bioproducts Processing</i> , <b>2017</b> , 102, 20-30	4.9	19
34	Evaluation of Surface Free Energy of Various Fruit Epicarps Using Acid-Base and Zisman Approaches. <i>Food Biophysics</i> , <b>2011</b> , 6, 349-358	3.2	19
33	Designing a gelatin/chitosan/hyaluronic acid biopolymer using a thermophysical approach for use in tissue engineering. <i>Bioprocess and Biosystems Engineering</i> , <b>2013</b> , 36, 1947-56	3.7	18
32	A New Edible Film to Produce In Vitro Meat. <i>Foods</i> , <b>2020</b> , 9,	4.9	16
31	A non-destructive digital imaging method to predict immobilized yeast-biomass. <i>LWT - Food Science and Technology</i> , <b>2009</b> , 42, 1444-1449	5.4	16
30	Prediction of the Glass Transition Temperature on Extruded Waxy Maize and Rice Starches in Presence of Glycerol. <i>Food and Bioprocess Technology</i> , <b>2010</b> , 3, 791-796	5.1	16
29	Synergistic effects of crosslinking and chitosan molecular weight on the microstructure, molecular mobility, thermal and sorption properties of porous chitosan/gelatin/hyaluronic acid scaffolds. <i>Journal of Applied Polymer Science</i> , <b>2017</b> , 134,	2.9	14
28	Exploiting the natural poly(3-hydroxyalkanoates) production capacity of Antarctic <i>Pseudomonas</i> strains: from unique phenotypes to novel biopolymers. <i>Journal of Industrial Microbiology and Biotechnology</i> , <b>2019</b> , 46, 1139-1153	4.2	14
27	Stress Transfer Quantification in Gelatin-Matrix Natural Composites with Tunable Optical Properties. <i>Biomacromolecules</i> , <b>2015</b> , 16, 1784-93	6.9	14
26	Physicochemical and antimicrobial properties of bovine and salmon gelatin-chitosan films. <i>CYTA - Journal of Food</i> , <b>2013</b> , 11, 366-378	2.3	14
25	Structural Relaxation of Salmon Gelatin Films in the Glassy State. <i>Food and Bioprocess Technology</i> , <b>2012</b> , 5, 2446-2453	5.1	13
24	Assessment of gelatin-chitosan interactions in films by a chemometrics approach. <i>CYTA - Journal of Food</i> , <b>2015</b> , 13, 227-234	2.3	12
23	Improvement of human skin cell growth by radiation-induced modifications of a Ge/Ch/Ha scaffold. <i>Bioprocess and Biosystems Engineering</i> , <b>2013</b> , 36, 317-24	3.7	12
22	Re-Epithelialization Appraisal of Skin Wound in a Porcine Model Using a Salmon-Gelatin Based Biomaterial as Wound Dressing. <i>Pharmaceutics</i> , <b>2019</b> , 11,	6.4	11
21	Cold-adaptation of a methacrylamide gelatin towards the expansion of the biomaterial toolbox for specialized functionalities in tissue engineering. <i>Materials Science and Engineering C</i> , <b>2019</b> , 102, 373-390	8.3	10
20	A novel biomaterial based on salmon-gelatin and its in vivo evaluation as sterile wound-dressing. <i>Materials Letters</i> , <b>2018</b> , 212, 159-164	3.3	10
19	Quality assessment of blueberries by computer vision. <i>Procedia Food Science</i> , <b>2011</b> , 1, 421-425		10
18	Characterization of salmon gelatin based film on antimicrobial properties of chitosan against <i>E. coli</i> . <i>Procedia Food Science</i> , <b>2011</b> , 1, 399-403		9

17	Rheological and Structural Study of Salmon Gelatin with Controlled Molecular Weight. <i>Polymers</i> , <b>2020</b> , 12,	4.5	9
16	Characterization and Testing of a Novel Sprayable Crosslinked Edible Coating Based on Salmon Gelatin. <i>Coatings</i> , <b>2019</b> , 9, 595	2.9	8
15	Effect of polyols on the molecular organization and thermodynamic properties of low water content gelatin oligomers. <i>Polymer</i> , <b>2014</b> , 55, 6827-6836	3.9	8
14	Thermal transitions of pulp and cuticle of blueberries. <i>Thermochimica Acta</i> , <b>2011</b> , 525, 56-61	2.9	8
13	Improvement of biomaterials used in tissue engineering by an ageing treatment. <i>Bioprocess and Biosystems Engineering</i> , <b>2015</b> , 38, 777-85	3.7	7
12	Reduction of enthalpy relaxation in gelatine films by addition of polyols. <i>International Journal of Biological Macromolecules</i> , <b>2018</b> , 109, 634-638	7.9	7
11	Interaction and fragility study in salmon gelatin-oligosaccharide composite films at low moisture conditions. <i>Food Hydrocolloids</i> , <b>2019</b> , 97, 105207	10.6	7
10	About the endothermal transitions of galactomannans: A multi-analytical DSC, LF-H NMR and DMA study. <i>Carbohydrate Polymers</i> , <b>2019</b> , 211, 31-38	10.3	6
9	Rapid prediction of moisture content of quinoa ( <i>Chenopodium quinoa</i> Willd.) flour by Fourier transform infrared (FTIR) spectroscopy. <i>Journal of Cereal Science</i> , <b>2016</b> , 71, 246-249	3.8	6
8	Mechanical and Structural Stability of an Extruded Starch-protein-polyol Food System. <i>Journal of Food Research</i> , <b>2012</b> , 1,	1.3	5
7	Effect of glycerol on water sorption of bovine gelatin films in the glassy state. <i>Procedia Food Science</i> , <b>2011</b> , 1, 267-274		4
6	Influence of Glassy or Rubbery State on the Antimicrobial Activity of Chitosan-gelatin Films. <i>Journal of Food Research</i> , <b>2012</b> , 1, 184	1.3	3
5	Modelling the growth of in-vitro meat on microstructured edible films. <i>Journal of Food Engineering</i> , <b>2021</b> , 307, 110662	6	3
4	Frying of Foods 197-220		2
3	Anatase Incorporation to Bioactive Scaffolds Based on Salmon Gelatin and Its Effects on Muscle Cell Growth. <i>Polymers</i> , <b>2020</b> , 12,	4.5	1
2	Natural food colorant from blackcurrant spray-dried powder obtained by enzymatic treatment: Characterization and acceptability. <i>Journal of Food Processing and Preservation</i> , <b>2021</b> , 45,	2.1	1
1	Brama australis gel obtention and rheological characterization. <i>Procedia Food Science</i> , <b>2011</b> , 1, 302-307		