Rafael A Auras

List of Publications by Year
in descending order

155 papers	14,089 citations	43973 48 h-index	21474 114 g-index
180 all docs	180 docs citations	180 times ranked	11233 citing authors

#	Article	IF	Citations
1	An Overview of Polylactides as Packaging Materials. Macromolecular Bioscience, 2004, 4, 835-864.	2.1	2,810
2	Processing technologies for poly(lactic acid). Progress in Polymer Science, 2008, 33, 820-852.	11.8	2,233
3	Poly(lactic acid)â€"Mass production, processing, industrial applications, and end of life. Advanced Drug Delivery Reviews, 2016, 107, 333-366.	6.6	895
4	Compostability of Bioplastic Packaging Materials: An Overview. Macromolecular Bioscience, 2007, 7, 255-277.	2.1	415
5	Biodegradability of polylactide bottles in real and simulated composting conditions. Polymer Testing, 2007, 26, 1049-1061.	2.3	314
6	Mechanical, Physical, and Barrier Properties of Poly(Lactide) Films. Journal of Plastic Film and Sheeting, 2003, 19, 123-135.	1.3	285
7	Biodegradation and hydrolysis rate of aliphatic aromatic polyester. Polymer Degradation and Stability, 2010, 95, 2641-2647.	2.7	254
8	A roadmap towards green packaging: the current status and future outlook for polyesters in the packaging industry. Green Chemistry, 2017, 19, 4737-4753.	4.6	251
9	Assessment of the environmental profile of PLA, PET and PS clamshell containers using LCA methodology. Journal of Cleaner Production, 2009, 17, 1183-1194.	4.6	235
10	Evaluation of oriented poly(lactide) polymers vs. existing PET and oriented PS for fresh food service containers. Packaging Technology and Science, 2005, 18, 207-216.	1.3	234
11	Thermo-mechanical, rheological, structural and antimicrobial properties of bionanocomposite films based on fish skin gelatin and silver-copper nanoparticles. Food Hydrocolloids, 2017, 62, 191-202.	5.6	222
12	Effect of water on the oxygen barrier properties of poly(ethylene terephthalate) and polylactide films. Journal of Applied Polymer Science, 2004, 92, 1790-1803.	1.3	155
13	Atmospheric and soil degradation of aliphaticâ€"aromatic polyester films. Polymer Degradation and Stability, 2010, 95, 99-107.	2.7	149
14	Assessment of aliphaticâ€"aromatic copolyester biodegradable mulch films. Part I: Field study. Chemosphere, 2008, 71, 942-953.	4.2	148
15	Compostability of polymers. Polymer International, 2008, 57, 793-804.	1.6	144
16	Comparison of the degradability of poly(lactide) packages in composting and ambient exposure conditions. Packaging Technology and Science, 2007, 20, 49-70.	1.3	139
17	Antimicrobial efficacy of clove essential oil infused into chemically modified LLDPE film for chicken meat packaging. Food Control, 2017, 73, 663-671.	2.8	135
18	Degradation of Commercial Biodegradable Packages under Real Composting and Ambient Exposure Conditions. Journal of Polymers and the Environment, 2006, 14, 317-334.	2.4	131

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19	Grafting of maleic anhydride on poly(L-lactic acid). Effects on physical and mechanical properties. Polymer Testing, 2012, 31, 333-344.	2.3	123
20	Packaging Strategies That Save Food: A Research Agenda for 2030. Journal of Industrial Ecology, 2019, 23, 532-540.	2.8	108
21	Postharvest shelf life extension of blueberries using a biodegradable package. Food Chemistry, 2008, 110, 120-127.	4.2	105
22	Release of Î±-Tocopherol from Poly(lactic acid) films, and its effect on the oxidative stability of soybean oil. Journal of Food Engineering, 2011, 104, 508-517.	2.7	105
23	Insights on the aerobic biodegradation of polymers by analysis of evolved carbon dioxide in simulated composting conditions. Polymer Degradation and Stability, 2017, 137, 251-271.	2.7	104
24	Active Chicken Meat Packaging Based on Polylactide Films and Bimetallic Agâ€“Cu Nanoparticles and Essential Oil. Journal of Food Science, 2018, 83, 1299-1310.	1.5	100
25	Concurrent solvent induced crystallization and hydrolytic degradation of PLA by water-ethanol solutions. Polymer, 2016, 99, 315-323.	1.8	98
26	Sorption of ethyl acetate and d-limonene in poly(lactide) polymers. Journal of the Science of Food and Agriculture, 2006, 86, 648-656.	1.7	94
27	Assessment of aliphaticâ€“aromatic copolyester biodegradable mulch films. Part II: Laboratory simulated conditions. Chemosphere, 2008, 71, 1607-1616.	4.2	94
28	Effects of synthetic and natural zeolites on morphology and thermal degradation of poly(lactic acid) composites. Polymer Degradation and Stability, 2010, 95, 1769-1777.	2.7	92
29	Evaluation of Biodegradation-Promoting Additives for Plastics. Environmental Science & Technology, 2015, 49, 3769-3777.	4.6	91
30	Improvement of mechanical properties and thermal stability of biodegradable rice starchâ€“based films blended with carboxymethyl chitosan. Industrial Crops and Products, 2018, 122, 37-48.	2.5	91
31	Reactive functionalization of poly(lactic acid), PLA: Effects of the reactive modifier, initiator and processing conditions on the final grafted maleic anhydride content and molecular weight of PLA. Polymer Degradation and Stability, 2013, 98, 2697-2708.	2.7	89
32	Development of an automatic laboratory-scale respirometric system to measure polymer biodegradability. Polymer Testing, 2006, 25, 1006-1016.	2.3	75
33	Antioxidant Activity and Diffusion of Catechin and Epicatechin from Antioxidant Active Films Made of Poly(<scp>l</scp>-lactic acid). Journal of Agricultural and Food Chemistry, 2012, 60, 6515-6523.	2.4	75
34	Effect of plasma treatment on hydrophobicity and barrier property of polylactic acid. Surface and Coatings Technology, 2010, 204, 2933-2939.	2.2	74
35	Mechanical, structural and thermal properties of Agâ€“Cu and ZnO reinforced polylactide nanocomposite films. International Journal of Biological Macromolecules, 2016, 86, 885-892.	3.6	74
36	Poly(lactic acid) mass transfer properties. Progress in Polymer Science, 2018, 86, 85-121.	11.8	71

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37	Comparative shelf life study of blackberry fruit in bio-based and petroleum-based containers under retail storage conditions. Food Chemistry, 2011, 126, 1734-1740.	4.2	70
38	Enhancing the biodegradation rate of poly(lactic acid) films and PLA bio-nanocomposites in simulated composting through bioaugmentation. Polymer Degradation and Stability, 2018, 154, 46-54.	2.7	70
39	Life Cycle Assessment Software: Selection Can Impact Results. Journal of Industrial Ecology, 2016, 20, 18-28.	2.8	69
40	Thermal and Rheological Properties of Lâ€Polylactide/Polyethylene Glycol/Silicate Nanocomposites Films. Journal of Food Science, 2010, 75, N97-108.	1.5	67
41	Determination of eugenol diffusion through LLDPE using FTIR-ATR flow cell and HPLC techniques. Polymer, 2009, 50, 1470-1482.	1.8	65
42	Poly(lactic acid) film incorporated with marigold flower extract (Tagetes erecta) intended for fatty-food application. Food Control, 2014, 46, 55-66.	2.8	65
43	Impact of Nanoclays on the Biodegradation of Poly(Lactic Acid) Nanocomposites. Polymers, 2018, 10, 202.	2.0	65
44	Biodegradation of Poly(lactic acid) in Soil Microcosms at Ambient Temperature: Evaluation of Natural Attenuation, Bio-augmentation and Bio-stimulation. Journal of Polymers and the Environment, 2018, 26, 3848-3857.	2.4	65
45	Biodegradable Rice Starch/Carboxymethyl Chitosan Films with Added Propolis Extract for Potential Use as Active Food Packaging. Polymers, 2018, 10, 954.	2.0	63
46	Release of butylated hydroxytoluene (BHT) from Poly(lactic acid) films. Polymer Testing, 2011, 30, 463-471.	2.3	62
47	Isolation and characterization of bacteria capable of degrading poly(lactic acid) at ambient temperature. Polymer Degradation and Stability, 2017, 144, 392-400.	2.7	57
48	A new technique to prevent the main post harvest diseases in berries during storage: Inclusion complexes Î²-cyclodextrin-hexanal. International Journal of Food Microbiology, 2007, 118, 164-172.	2.1	52
49	Fabrication of poly(lactic acid) films with resveratrol and the diffusion of resveratrol into ethanol. Journal of Applied Polymer Science, 2011, 121, 970-978.	1.3	49
50	Poly(<scp>L</scp>â€lactic acid) with added Î±â€tocopherol and resveratrol: optical, physical, thermal and mechanical properties. Polymer International, 2012, 61, 418-425.	1.6	49
51	Toughening of Poly(lactic acid) and Thermoplastic Cassava Starch Reactive Blends Using Graphene Nanoplatelets. Polymers, 2018, 10, 95.	2.0	49
52	Field Performance of Aliphatic-aromatic Copolyester Biodegradable Mulch Films in a Fresh Market Tomato Production System. HortTechnology, 2008, 18, 605-610.	0.5	49
53	Compression molded LLDPE films loaded with bimetallic (Ag-Cu) nanoparticles and cinnamon essential oil for chicken meat packaging applications. LWT - Food Science and Technology, 2018, 93, 329-338.	2.5	48
54	Rheological, thermal and structural behavior of poly(Îµ-caprolactone) and nanoclay blended films. Journal of Food Engineering, 2012, 111, 580-589.	2.7	45

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55	Development of an antioxidant biomaterial by promoting the deglycosylation of rutin to isoquercetin and quercetin. Food Chemistry, 2016, 204, 420-426.	4.2	44
56	Chemical recycling of poly(lactic acid) by water-ethanol solutions. Polymer Degradation and Stability, 2018, 149, 28-38.	2.7	44
57	Rheological, structural, ultraviolet protection and oxygen barrier properties of linear low- density polyethylene films reinforced with zinc oxide (ZnO) nanoparticles. Food Packaging and Shelf Life, 2017, 13, 20-26.	3.3	43
58	Control of hydrolytic degradation of Poly(lactic acid) by incorporation of chain extender: From bulk to surface erosion. Polymer Testing, 2018, 67, 190-196.	2.3	43
59	Consumer acceptance of fresh blueberries in bio-based packages. Journal of the Science of Food and Agriculture, 2010, 90, 1121-1128.	1.7	42
60	Effect of Maleicâ€Anhydride Grafting on the Physical and Mechanical Properties of Poly(<scp>L</scp>â€lactic acid)/Starch Blends. Macromolecular Materials and Engineering, 2013, 298, 624-633.	1.7	42
61	Release of Nanoclay and Surfactant from Polymerâ€“Clay Nanocomposites into a Food Simulant. Environmental Science & Technology, 2014, 48, 13617-13624.	4.6	42
62	Hydrolytic degradation and lifetime prediction of poly(lactic acid) modified with a multifunctional epoxy-based chain extender. Polymer Testing, 2019, 80, 106108.	2.3	42
63	Utilization of Carboxymethyl Cellulose from Durian Rind Agricultural Waste to Improve Physical Properties and Stability of Rice Starch-Based Film. Journal of Polymers and the Environment, 2019, 27, 286-298.	2.4	42
64	Measuring gel content of aromatic polyesters using FTIR spectrophotometry and DSC. Polymer Testing, 2008, 27, 55-60.	2.3	41
65	Effect of acid hydrolysis on rheological and thermal characteristics of lentil starch slurry. LWT - Food Science and Technology, 2011, 44, 976-983.	2.5	41
66	Effect of nanoparticles on the hydrolytic degradation of PLA-nanocomposites by water-ethanol solutions. Polymer Degradation and Stability, 2017, 146, 287-297.	2.7	41
67	Synthesis of nanoporous carbohydrate metal-organic framework and encapsulation of acetaldehyde. Journal of Crystal Growth, 2016, 451, 72-78.	0.7	38
68	Effects of molecular weight and grafted maleic anhydride of functionalized polylactic acid used in reactive compatibilized binary and ternary blends of polylactic acid and thermoplastic cassava starch. Journal of Applied Polymer Science, 2015, 132, .	1.3	37
69	Assessment of the properties of poly(L-lactic acid) sheets produced with differing amounts of postconsumer recycled poly(L-lactic acid). Journal of Plastic Film and Sheeting, 2012, 28, 314-335.	1.3	36
70	Poly(lactic acid) and zeolite composites prepared by melt processing: Morphological and physicalâ€“mechanical properties. Journal of Applied Polymer Science, 2010, 115, 2262-2270.	1.3	35
71	Life cycle assessment of non-alcoholic single-serve polyethylene terephthalate beverage bottles in the state of California. Resources, Conservation and Recycling, 2017, 116, 45-52.	5.3	35
72	Wear behavior, microstructure, and dimensional stability of as-cast zinc-aluminum/SIC (metal matrix) Tj ETQq0 0 0 rgBT /Overlock 10 Tf Science, 2004, 35, 1579-1590.	1.1	34

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73	Examining the conspicuousness and prominence of two required warnings on OTC pain relievers. Proceedings of the National Academy of Sciences of the United States of America, 2009, 106, 6550-6555.	3.3	34
74	Development and characterization of antimicrobial poly(l-lactic acid) containing trans-2-hexenal trapped in cyclodextrins. International Journal of Food Microbiology, 2012, 153, 297-305.	2.1	33
75	Migration of Î±-tocopherol and resveratrol from poly(L-lactic acid)/starch blends films into ethanol. Journal of Food Engineering, 2013, 116, 814-828.	2.7	33
76	Formulation selection of aliphatic aromatic biodegradable polyester film exposed to UV/solar radiation. Polymer Degradation and Stability, 2011, 96, 1919-1926.	2.7	32
77	Poly(<scp>L</scp>â€lactic acid) metal organic framework composites: optical, thermal and mechanical properties. Polymer International, 2012, 61, 30-37.	1.6	32
78	Choice of Life Cycle Assessment Software Can Impact Packaging System Decisions. Packaging Technology and Science, 2015, 28, 579-588.	1.3	32
79	Release of Acetaldehyde from Î²-Cyclodextrins Inhibits Postharvest Decay Fungi in Vitro. Journal of Agricultural and Food Chemistry, 2007, 55, 7205-7212.	2.4	31
80	Fluorescent labeling and tracking of nanoclay. Nanoscale, 2013, 5, 164-168.	2.8	31
81	Graphene modifies the biodegradation of poly(lactic acid)-thermoplastic cassava starch reactive blend films. Polymer Degradation and Stability, 2019, 164, 187-197.	2.7	31
82	Migration of antioxidants from polylactic acid films: A parameter estimation approach and an overview of the current mass transfer models. Food Research International, 2018, 103, 515-528.	2.9	29
83	Effect of Nano-Clay and Surfactant on the Biodegradation of Poly(Lactic Acid) Films. Polymers, 2020, 12, 311.	2.0	27
84	The Release of Carotenoids from a Light-Protected Antioxidant Active Packaging Designed to Improve the Stability of Soybean Oil. Food and Bioprocess Technology, 2014, 7, 3504-3515.	2.6	26
85	Factors Affecting Migration of Vanillin from Chitosan/Methyl Cellulose Films. Journal of Food Science, 2009, 74, C549-55.	1.5	25
86	Preparation and characterization of blends made of poly(l-lactic acid) and Î²-cyclodextrin: Improvement of the blend properties by using a masterbatch. Carbohydrate Polymers, 2011, 86, 1022-1030.	5.1	25
87	Evaluation of chlorine dioxide as an antimicrobial against Botrytis cinerea in California strawberries. Food Packaging and Shelf Life, 2016, 9, 45-54.	3.3	25
88	Poly(<scp>l</scp>-lactic acid) Metal Organic Framework Composites. Mass Transport Properties. Industrial & Engineering Chemistry Research, 2011, 50, 11136-11142.	1.8	24
89	Toughening of poly(l-lactic acid) with Cu3BTC2 metal organic framework crystals. Polymer, 2013, 54, 6979-6986.	1.8	24
90	Reaction and diffusion of chlorine dioxide gas under dark and light conditions at different temperatures. Journal of Food Engineering, 2015, 144, 20-28.	2.7	24

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91	Deterioration of metalâ€“organic framework crystal structure during fabrication of poly(<scp>l</scp>â€lactic acid) mixedâ€matrix membranes. Polymer International, 2013, 62, 1144-1151.	1.6	21
92	Improving the toughening in poly(lactic acid)â€thermoplastic cassava starch reactive blends. Journal of Applied Polymer Science, 2018, 135, 46140.	1.3	21
93	WAKE UP! The effectiveness of a student response system in large packaging classes. Packaging Technology and Science, 2007, 20, 183-195.	1.3	20
94	Life cycle inventory data quality issues for bioplastics feedstocks. International Journal of Life Cycle Assessment, 2015, 20, 584-596.	2.2	20
95	Environmental Sustainability of Fluid Milk Delivery Systems in the United States. Journal of Industrial Ecology, 2018, 22, 180-195.	2.8	20
96	An exploratory model for predicting post-consumer recycled PET content in PET sheets. Polymer Testing, 2011, 30, 60-68.	2.3	19
97	Effect of recycled poly(ethylene terephthalate) content on properties of extruded poly(ethylene) Tj ETQq1 1 0.784314 rgBT /Overlock	1.3	19
98	Preliminary quantification of the permeability, solubility and diffusion coefficients of major aroma compounds present in herbs through various plastic packaging materials. Journal of the Science of Food and Agriculture, 2018, 98, 1545-1553.	1.7	19
99	Comparison of bacon packaging on a life cycle basis: a case study. Journal of Cleaner Production, 2013, 54, 142-149.	4.6	18
100	Assessment of UV exposure and aerobic biodegradation of poly(butylene) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 387 Td (adipate-co-terep degradation-promoting additives. Industrial Crops and Products, 2014, 60, 326-334.	2.5	18
101	The Effect of Gamma and Electron Beam Irradiation on the Biodegradability of PLA Films. Journal of Polymers and the Environment, 2016, 24, 230-240.	2.4	18
102	Production and Properties of Spinâ€Coated Cassavaâ€Starchâ€Glycerolâ€Beeswax Films. Starch/Staerke, 2009, 61, 463-471.	1.1	17
103	Effect of modified atmosphere packaging (MAP) and NatureSealÂ® treatment on the physico-chemical, microbiological, and sensory quality of fresh-cut dâ€™Anjou pears. Food Packaging and Shelf Life, 2020, 23, 100454.	3.3	17
104	Effects of the Three-Phase Crystallization Behavior on the Hydrolysis of Amorphous and Semicrystalline Poly(lactic acid)s. ACS Applied Polymer Materials, 2021, 3, 5920-5931.	2.0	17
105	Morphological, barrier and thermo-mechanical properties of high-pressure treated polylactide graphene oxide reinforced composite films. Food Packaging and Shelf Life, 2021, 29, 100702.	3.3	16
106	Modeling of surfactant release from polymer-clay nanocomposites into ethanol. Polymer Testing, 2016, 50, 57-63.	2.3	15
107	Polylactide/graphene nanoplatelets composite films: Impact of highâ€pressure on topography, barrier, thermal, and mechanical properties. Polymer Composites, 2021, 42, 2898-2909.	2.3	15
108	Characterization and antimicrobial properties of fluorine-rich carbon films deposited on poly(lactic) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	2.2	14

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109	The Influence of Cu₃(BTC)₂ metal organic framework on the permeability and permâ€selectivity of PLLAâ€MOF mixed matrix membranes. Journal of Applied Polymer Science, 2015, 132, .	1.3	14
110	Effect of Irradiation on the Biodegradation of Cellophane Films. Journal of Polymers and the Environment, 2015, 23, 449-458.	2.4	14
111	Statistical optimization of lipase production from Sphingobacterium sp. strain S2 and evaluation of enzymatic depolymerization of Poly(lactic acid) at mesophilic temperature. Polymer Degradation and Stability, 2019, 160, 1-13.	2.7	14
112	Role of stereocomplex in advancing mass transport and thermomechanical properties of polylactide. Green Chemistry, 2022, 24, 3416-3432.	4.6	14
113	In situ quantification of chlorine dioxide gas consumption by fresh produce using UVâ€“visible spectroscopy. Journal of Food Engineering, 2014, 131, 75-81.	2.7	13
114	Mass transfer study of chlorine dioxide gas through polymeric packaging materials. Journal of Applied Polymer Science, 2009, 114, 2929-2936.	1.3	12
115	Solubility of Gases and Vapors in Polylactide Polymers. , 2007, , 343-368.		10
116	Novel Active Surface Prepared by Embedded Functionalized Clays in an Acrylate Coating. ACS Applied Materials & Interfaces, 2015, 7, 24944-24949.	4.0	10
117	Interaction of nanoclay-reinforced packaging nanocomposites with food simulants and compost environments. Advances in Food and Nutrition Research, 2019, 88, 275-298.	1.5	10
118	Encapsulation of hexanal in bio-based cyclodextrin metal organic framework for extended release. Journal of Inclusion Phenomena and Macrocyclic Chemistry, 2021, 101, 121-130.	0.9	10
119	Multistate Evaluation of Plant Growth and Water Use in Plastic and Alternative Nursery Containers. HortTechnology, 2015, 25, 42-49.	0.5	10
120	Morphological, barrier, thermal, and rheological properties of high-pressure treated co-extruded polylactide films and the suitability for food packaging. Food Packaging and Shelf Life, 2022, 32, 100812.	3.3	10
121	Effect of chlorine dioxide gas on physical, thermal, mechanical, and barrier properties of polymeric packaging materials. Journal of Applied Polymer Science, 2010, 115, 1742-1750.	1.3	9
122	Effect of the Solvent on the Size of Clay Nanoparticles in Solution as Determined Using an Ultravioletâ€“Visible (UV-Vis) Spectroscopy Methodology. Applied Spectroscopy, 2015, 69, 671-678.	1.2	9
123	Performance Evaluation of PLA against Existing PET and PS Containers. Journal of Testing and Evaluation, 2006, 34, 100041.	0.4	9
124	Detection and quantification of montmorillonite nanoclay in water-ethanol solutions by graphite furnace atomic absorption spectrometry. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2013, 30, 2177-2183.	1.1	8
125	In situ characterization of organo-modified and unmodified montmorillonite aqueous suspensions by UVâ€“visible spectroscopy. Journal of Colloid and Interface Science, 2015, 456, 155-160.	5.0	8
126	Effects of packaging materials on the aroma stability of Thai â€˜tom yamâ€™ seasoning powder as determined by descriptive sensory analysis and gas chromatography-mass spectrometry. Journal of the Science of Food and Agriculture, 2017, 97, 1854-1860.	1.7	8

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127	Effect of Babassu Mesocarp Incorporation on the Biodegradation of a PBAT/TPS Blend. Macromolecular Symposia, 2019, 383, 1800043.	0.4	8
128	Poly(lactic acid)/Aluminum Oxide Composites Fabricated by Solâ€Gel and Melt Compounding Processes. Macromolecular Materials and Engineering, 2010, 295, 283-292.	1.7	7
129	Bionanocomposites of Cassava Starch and Synthetic Clay. Journal of Carbohydrate Chemistry, 2013, 32, 483-501.	0.4	7
130	Carbon nanotube release from polymers into a food simulant. Environmental Pollution, 2017, 229, 818-826.	3.7	7
131	Migration of antioxidants from polylactic acid films, a parameter estimation approach: Part I â€“ A model including convective mass transfer coefficient. Food Research International, 2018, 105, 920-929.	2.9	7
132	Morphology, Mechanical, and Water Barrier Properties of Carboxymethyl Rice Starch Films: Sodium Hydroxide Effect. Molecules, 2022, 27, 331.	1.7	7
133	Impact of polymer processing on sorption of benzaldehyde vapor in amorphous and semicrystalline polypropylene. Journal of Applied Polymer Science, 2008, 110, 1509-1514.	1.3	6
134	Measurement and prediction of the concentration of 1â€methylcyclopropene in treatment chambers containing different packaging materials. Journal of the Science of Food and Agriculture, 2009, 89, 2581-2587.	1.7	6
135	Release of surfactants from organo-modified montmorillonite into solvents: Implications for polymer nanocomposites. Applied Clay Science, 2015, 105-106, 107-112.	2.6	6
136	Barrier Properties of Polymeric Packaging Materials to Major Aroma Volatiles in Herbs. MATEC Web of Conferences, 2016, 67, 06100.	0.1	6
137	Use of a magnetic suspension microbalance to measure organic vapor sorption for evaluating the impact of polymer converting process. Polymer Testing, 2007, 26, 1082-1089.	2.3	5
138	Degradation of Biodegradable Polymers in Real and Simulated Composting Conditions. ACS Symposium Series, 2009, , 31-40.	0.5	5
139	Behavior of UVâ€cured print inks on LDPE and PBAT/TPS blend substrates during curing, postcuring, and accelerated degradation. Journal of Applied Polymer Science, 2014, 131, .	1.3	5
140	Modeling American Household Fluid Milk Consumption and their Resulting Greenhouse Gas Emissions. Sustainability, 2019, 11, 2152.	1.6	5
141	In-situ changes of thermo-mechanical properties of poly(lactic acid) film immersed in alcohol solutions. Polymer Testing, 2020, 82, 106320.	2.3	5
142	Genome Annotation of Poly(lactic acid) Degrading Pseudomonas aeruginosa, Sphingobacterium sp. and Geobacillus sp.. International Journal of Molecular Sciences, 2021, 22, 7385.	1.8	5
143	Effect of MILâ€53 (Al) MOF particles on the chain mobility and crystallization of poly(Lâ€lactic acid). Journal of Applied Polymer Science, 2018, 135, 45690.	1.3	4
144	Migration of antioxidants from polylactic acid films, a parameter estimation approach: Reparameterization of the Arrhenius equation. Food Control, 2020, 113, 107208.	2.8	4

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145	Industrial Composting of Poly(Lactic Acid) Bottles. Journal of Testing and Evaluation, 2010, 38, 717-723.	0.4	4
146	Multifunctional Ordered Bio-Based Mesoporous Framework from Edible Compounds. Journal of Biobased Materials and Bioenergy, 2018, 12, 449-454.	0.1	3
147	PLLAâ€ZIFâ€8 metal organic framework composites for potential use in food applications: Production, characterization and migration studies. Packaging Technology and Science, 2021, 34, 393-400.	1.3	3
148	Effects of Packaging Materials Processed with Oak Charcoal on the Quality of Oriental Pears during Storage and Distribution. Journal of Biosystems Engineering, 2010, 35, 316-322.	1.2	2
149	Design and performance evaluation of multilayer packaging films for blister packaging applications. Journal of Applied Polymer Science, 2010, 116, 2846-2856.	1.3	1
150	Mass Transfer of Moisture in Sheets and Resins of Two Partially Renewable Polyesters. Journal of Biobased Materials and Bioenergy, 2009, 3, 429-436.	0.1	1
151	Bioadhesive from Distiller's Dried Grains with Solubles. Advanced Materials Research, 2009, 87-88, 357-361.	0.3	0
152	Migration of antioxidants from polylactic acid films, a parameter estimation approach: Part II â€“ assessment of partition, diffusion and convective mass transfer coefficients. Food Packaging and Shelf Life, 2020, 25, 100543.	3.3	0
153	Major Plastics in Packaging. , 2021, , 105-164.		0
154	Polymer Structure and Properties. , 2021, , 25-103.		0
155	Encapsulation of Naturally Occurring Antifungal Compound into ÃŸ-cyclodextrins: A New Technology for Reducing Postharvest Losses. Hortscience: A Publication of the American Society for Hortcultural Science, 2006, 41, 990A-990.	0.5	0