

Rafael A Auras

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172
papers

10,930
citations

42
h-index

102
g-index

180
ext. papers

12,497
ext. citations

5.2
avg, IF

6.58
L-index

#	Paper	IF	Citations
172	An overview of polylactides as packaging materials. <i>Macromolecular Bioscience</i> , 2004 , 4, 835-64	5.5	2381
171	Processing technologies for poly(lactic acid). <i>Progress in Polymer Science</i> , 2008 , 33, 820-852	29.6	1859
170	Poly(lactic acid)-Mass production, processing, industrial applications, and end of life. <i>Advanced Drug Delivery Reviews</i> , 2016 , 107, 333-366	18.5	597
169	Compostability of bioplastic packaging materials: an overview. <i>Macromolecular Bioscience</i> , 2007 , 7, 255-275	17.5	306
168	Mechanical, Physical, and Barrier Properties of Poly(Lactide) Films. <i>Journal of Plastic Film and Sheeting</i> , 2003 , 19, 123-135	2.4	250
167	Biodegradability of polylactide bottles in real and simulated composting conditions. <i>Polymer Testing</i> , 2007 , 26, 1049-1061	4.5	246
166	Evaluation of oriented poly(lactide) polymers vs. existing PET and oriented PS for fresh food service containers. <i>Packaging Technology and Science</i> , 2005 , 18, 207-216	2.3	201
165	Assessment of the environmental profile of PLA, PET and PS clamshell containers using LCA methodology. <i>Journal of Cleaner Production</i> , 2009 , 17, 1183-1194	10.3	190
164	Biodegradation and hydrolysis rate of aliphatic aromatic polyester. <i>Polymer Degradation and Stability</i> , 2010 , 95, 2641-2647	4.7	186
163	A roadmap towards green packaging: the current status and future outlook for polyesters in the packaging industry. <i>Green Chemistry</i> , 2017 , 19, 4737-4753	10	161
162	Thermo-mechanical, rheological, structural and antimicrobial properties of bionanocomposite films based on fish skin gelatin and silver-copper nanoparticles. <i>Food Hydrocolloids</i> , 2017 , 62, 191-202	10.6	154
161	Effect of water on the oxygen barrier properties of poly(ethylene terephthalate) and polylactide films. <i>Journal of Applied Polymer Science</i> , 2004 , 92, 1790-1803	2.9	138
160	Assessment of aliphatic-aromatic copolyester biodegradable mulch films. Part I: field study. <i>Chemosphere</i> , 2008 , 71, 942-53	8.4	108
159	Degradation of Commercial Biodegradable Packages under Real Composting and Ambient Exposure Conditions. <i>Journal of Polymers and the Environment</i> , 2006 , 14, 317-334	4.5	108
158	Comparison of the degradability of poly(lactide) packages in composting and ambient exposure conditions. <i>Packaging Technology and Science</i> , 2007 , 20, 49-70	2.3	106
157	Compostability of polymers. <i>Polymer International</i> , 2008 , 57, 793-804	3.3	105
156	Grafting of maleic anhydride on poly(L-lactic acid). Effects on physical and mechanical properties. <i>Polymer Testing</i> , 2012 , 31, 333-344	4.5	102

155	Atmospheric and soil degradation of aliphatic-aromatic polyester films. <i>Polymer Degradation and Stability</i> , 2010 , 95, 99-107	4.7	100
154	Antimicrobial efficacy of clove essential oil infused into chemically modified LLDPE film for chicken meat packaging. <i>Food Control</i> , 2017 , 73, 663-671	6.2	95
153	Release of Tocopherol from Poly(lactic acid) films, and its effect on the oxidative stability of soybean oil. <i>Journal of Food Engineering</i> , 2011 , 104, 508-517	6	91
152	Sorption of ethyl acetate and d-limonene in poly(lactide) polymers. <i>Journal of the Science of Food and Agriculture</i> , 2006 , 86, 648-656	4.3	83
151	Effects of synthetic and natural zeolites on morphology and thermal degradation of poly(lactic acid) composites. <i>Polymer Degradation and Stability</i> , 2010 , 95, 1769-1777	4.7	81
150	Assessment of aliphatic-aromatic copolyester biodegradable mulch films. Part II: laboratory simulated conditions. <i>Chemosphere</i> , 2008 , 71, 1607-16	8.4	80
149	Postharvest shelf life extension of blueberries using a biodegradable package. <i>Food Chemistry</i> , 2008 , 110, 120-7	8.5	75
148	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. <i>Polymer Degradation and Stability</i> , 2013 , 98, 2697-2708	4.7	72
147	Insights on the aerobic biodegradation of polymers by analysis of evolved carbon dioxide in simulated composting conditions. <i>Polymer Degradation and Stability</i> , 2017 , 137, 251-271	4.7	68
146	Effect of plasma treatment on hydrophobicity and barrier property of polylactic acid. <i>Surface and Coatings Technology</i> , 2010 , 204, 2933-2939	4.4	66
145	Antioxidant activity and diffusion of catechin and epicatechin from antioxidant active films made of poly(L-lactic acid). <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 6515-23	5.7	65
144	Packaging Strategies That Save Food: A Research Agenda for 2030. <i>Journal of Industrial Ecology</i> , 2019 , 23, 532-540	7.2	65
143	Evaluation of biodegradation-promoting additives for plastics. <i>Environmental Science & Technology</i> , 2015 , 49, 3769-77	10.3	62
142	Active Chicken Meat Packaging Based on Polylactide Films and Bimetallic Ag-Cu Nanoparticles and Essential Oil. <i>Journal of Food Science</i> , 2018 , 83, 1299-1310	3.4	62
141	Concurrent solvent induced crystallization and hydrolytic degradation of PLA by water-ethanol solutions. <i>Polymer</i> , 2016 , 99, 315-323	3.9	62
140	Release of butylated hydroxytoluene (BHT) from Poly(lactic acid) films. <i>Polymer Testing</i> , 2011 , 30, 463-471	4.15	58
139	Thermal and rheological properties of L-poly(lactide)/poly(ethylene glycol)/silicate nanocomposites films. <i>Journal of Food Science</i> , 2010 , 75, N97-108	3.4	57
138	Poly(lactic acid) film incorporated with marigold flower extract (<i>Tagetes erecta</i>) intended for fatty-food application. <i>Food Control</i> , 2014 , 46, 55-66	6.2	56

137	Development of an automatic laboratory-scale respirometric system to measure polymer biodegradability. <i>Polymer Testing</i> , 2006 , 25, 1006-1016	4.5	56
136	Comparative shelf life study of blackberry fruit in bio-based and petroleum-based containers under retail storage conditions. <i>Food Chemistry</i> , 2011 , 126, 1734-40	8.5	54
135	Determination of eugenol diffusion through LLDPE using FTIR-ATR flow cell and HPLC techniques. <i>Polymer</i> , 2009 , 50, 1470-1482	3.9	52
134	Mechanical, structural and thermal properties of Ag-Cu and ZnO reinforced polylactide nanocomposite films. <i>International Journal of Biological Macromolecules</i> , 2016 , 86, 885-92	7.9	51
133	Improvement of mechanical properties and thermal stability of biodegradable rice starch-based films blended with carboxymethyl chitosan. <i>Industrial Crops and Products</i> , 2018 , 122, 37-48	5.9	49
132	Impact of Nanoclays on the Biodegradation of Poly(Lactic Acid) Nanocomposites. <i>Polymers</i> , 2018 , 10,	4.5	48
131	Poly(L-lactic acid) with added Tocopherol and resveratrol: optical, physical, thermal and mechanical properties. <i>Polymer International</i> , 2012 , 61, 418-425	3.3	43
130	Life Cycle Assessment Software: Selection Can Impact Results. <i>Journal of Industrial Ecology</i> , 2016 , 20, 18-28	7.2	42
129	Biodegradation of Poly(lactic acid) in Soil Microcosms at Ambient Temperature: Evaluation of Natural Attenuation, Bio-augmentation and Bio-stimulation. <i>Journal of Polymers and the Environment</i> , 2018 , 26, 3848-3857	4.5	42
128	Isolation and characterization of bacteria capable of degrading poly(lactic acid) at ambient temperature. <i>Polymer Degradation and Stability</i> , 2017 , 144, 392-400	4.7	42
127	Fabrication of poly(lactic acid) films with resveratrol and the diffusion of resveratrol into ethanol. <i>Journal of Applied Polymer Science</i> , 2011 , 121, 970-978	2.9	42
126	A new technique to prevent the main post harvest diseases in berries during storage: inclusion complexes beta-cyclodextrin-hexanal. <i>International Journal of Food Microbiology</i> , 2007 , 118, 164-72	5.8	42
125	Poly(lactic acid) mass transfer properties. <i>Progress in Polymer Science</i> , 2018 , 86, 85-121	29.6	41
124	Enhancing the biodegradation rate of poly(lactic acid) films and PLA bio-nanocomposites in simulated composting through bioaugmentation. <i>Polymer Degradation and Stability</i> , 2018 , 154, 46-54	4.7	40
123	Industrial Production of High Molecular Weight Poly(Lactic Acid) 2010 , 27-41		39
122	Rheological, thermal and structural behavior of poly(ε-caprolactone) and nanoclay blended films. <i>Journal of Food Engineering</i> , 2012 , 111, 580-589	6	36
121	Measuring gel content of aromatic polyesters using FTIR spectrophotometry and DSC. <i>Polymer Testing</i> , 2008 , 27, 55-60	4.5	36
120	Release of nanoclay and surfactant from polymer-clay nanocomposites into a food simulant. <i>Environmental Science & Technology</i> , 2014 , 48, 13617-24	10.3	35

119	Consumer acceptance of fresh blueberries in bio-based packages. <i>Journal of the Science of Food and Agriculture</i> , 2010 , 90, 1121-8	4.3	35
118	Field Performance of Aliphatic-aromatic Copolyester Biodegradable Mulch Films in a Fresh Market Tomato Production System. <i>HortTechnology</i> , 2008 , 18, 605-610	1.3	35
117	Biodegradable Rice Starch/Carboxymethyl Chitosan Films with Added Propolis Extract for Potential Use as Active Food Packaging. <i>Polymers</i> , 2018 , 10,	4.5	35
116	Toughening of Poly(lactic acid) and Thermoplastic Cassava Starch Reactive Blends Using Graphene Nanoplatelets. <i>Polymers</i> , 2018 , 10,	4.5	34
115	Effect of acid hydrolysis on rheological and thermal characteristics of lentil starch slurry. <i>LWT - Food Science and Technology</i> , 2011 , 44, 976-983	5.4	34
114	Compression molded LLDPE films loaded with bimetallic (Ag-Cu) nanoparticles and cinnamon essential oil for chicken meat packaging applications. <i>LWT - Food Science and Technology</i> , 2018 , 93, 329-338	5.4	33
113	Development of an antioxidant biomaterial by promoting the deglycosylation of rutin to isoquercetin and quercetin. <i>Food Chemistry</i> , 2016 , 204, 420-426	8.5	33
112	Effect of Maleic-Anhydride Grafting on the Physical and Mechanical Properties of Poly(L-lactic acid)/Starch Blends. <i>Macromolecular Materials and Engineering</i> , 2013 , 298, 624-633	3.9	33
111	Poly(lactic acid) and zeolite composites prepared by melt processing: Morphological and physical-mechanical properties. <i>Journal of Applied Polymer Science</i> , 2010 , 115, 2262-2270	2.9	32
110	Wear behavior, microstructure, and dimensional stability of as-cast zinc-aluminum/SiC (metal matrix composites) alloys. <i>Metallurgical and Materials Transactions A: Physical Metallurgy and Materials Science</i> , 2004 , 35, 1579-1590	2.3	32
109	Chemical recycling of poly(lactic acid) by water-ethanol solutions. <i>Polymer Degradation and Stability</i> , 2018 , 149, 28-38	4.7	31
108	Optical Properties 2010 , 97-112		31
107	Life cycle assessment of non-alcoholic single-serve polyethylene terephthalate beverage bottles in the state of California. <i>Resources, Conservation and Recycling</i> , 2017 , 116, 45-52	11.9	30
106	Migration of Tocopherol and resveratrol from poly(L-lactic acid)/starch blends films into ethanol. <i>Journal of Food Engineering</i> , 2013 , 116, 814-828	6	29
105	Fluorescent labeling and tracking of nanoclay. <i>Nanoscale</i> , 2013 , 5, 164-8	7.7	29
104	Development and characterization of antimicrobial poly(l-lactic acid) containing trans-2-hexenal trapped in cyclodextrins. <i>International Journal of Food Microbiology</i> , 2012 , 153, 297-305	5.8	29
103	Examining the conspicuousness and prominence of two required warnings on OTC pain relievers. <i>Proceedings of the National Academy of Sciences of the United States of America</i> , 2009 , 106, 6550-5	11.5	28
102	Control of hydrolytic degradation of Poly(lactic acid) by incorporation of chain extender: From bulk to surface erosion. <i>Polymer Testing</i> , 2018 , 67, 190-196	4.5	27

101	Synthesis of nanoporous carbohydrate metal-organic framework and encapsulation of acetaldehyde. <i>Journal of Crystal Growth</i> , 2016 , 451, 72-78	1.6	27
100	Poly(L-lactic acid) metal organic framework composites: optical, thermal and mechanical properties. <i>Polymer International</i> , 2012 , 61, 30-37	3.3	27
99	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. <i>Journal of Applied Polymer Science</i> , 2015 , 132, n/a-n/a	2.9	26
98	Migration of antioxidants from polylactic acid films: A parameter estimation approach and an overview of the current mass transfer models. <i>Food Research International</i> , 2018 , 103, 515-528	7	26
97	Formulation selection of aliphatic aromatic biodegradable polyester film exposed to UV/solar radiation. <i>Polymer Degradation and Stability</i> , 2011 , 96, 1919-1926	4.7	26
96	Choice of Life Cycle Assessment Software Can Impact Packaging System Decisions. <i>Packaging Technology and Science</i> , 2015 , 28, 579-588	2.3	25
95	Release of acetaldehyde from beta-cyclodextrins inhibits postharvest decay fungi in vitro. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 7205-12	5.7	25
94	Rheological, structural, ultraviolet protection and oxygen barrier properties of linear low-density polyethylene films reinforced with zinc oxide (ZnO) nanoparticles. <i>Food Packaging and Shelf Life</i> , 2017 , 13, 20-26	8.2	24
93	Factors affecting migration of vanillin from chitosan/methyl cellulose films. <i>Journal of Food Science</i> , 2009 , 74, C549-55	3.4	24
92	Assessment of the properties of poly(L-lactic acid) sheets produced with differing amounts of postconsumer recycled poly(L-lactic acid). <i>Journal of Plastic Film and Sheeting</i> , 2012 , 28, 314-335	2.4	24
91	Hydrolytic degradation and lifetime prediction of poly(lactic acid) modified with a multifunctional epoxy-based chain extender. <i>Polymer Testing</i> , 2019 , 80, 106108	4.5	23
90	Effect of nanoparticles on the hydrolytic degradation of PLA-nanocomposites by water-ethanol solutions. <i>Polymer Degradation and Stability</i> , 2017 , 146, 287-297	4.7	23
89	Reaction and diffusion of chlorine dioxide gas under dark and light conditions at different temperatures. <i>Journal of Food Engineering</i> , 2015 , 144, 20-28	6	22
88	Poly(l-lactic acid) Metal Organic Framework Composites. Mass Transport Properties. <i>Industrial & Engineering Chemistry Research</i> , 2011 , 50, 11136-11142	3.9	22
87	Preparation and characterization of blends made of poly(l-lactic acid) and Cyclodextrin: Improvement of the blend properties by using a masterbatch. <i>Carbohydrate Polymers</i> , 2011 , 86, 1022-1030	10.3	22
86	The Release of Carotenoids from a Light-Protected Antioxidant Active Packaging Designed to Improve the Stability of Soybean Oil. <i>Food and Bioprocess Technology</i> , 2014 , 7, 3504-3515	5.1	21
85	Utilization of Carboxymethyl Cellulose from Durian Rind Agricultural Waste to Improve Physical Properties and Stability of Rice Starch-Based Film. <i>Journal of Polymers and the Environment</i> , 2019 , 27, 286-298	4.5	21
84	Graphene modifies the biodegradation of poly(lactic acid)-thermoplastic cassava starch reactive blend films. <i>Polymer Degradation and Stability</i> , 2019 , 164, 187-197	4.7	20

83	Toughening of poly(l-lactic acid) with Cu ₃ BTC ₂ metal organic framework crystals. <i>Polymer</i> , 2013 , 54, 6979-6986	3.9	20
82	Hydrolytic Degradation 2010 , 343-381		20
81	Crystallization and Thermal Properties 2010 , 113-124		20
80	Evaluation of chlorine dioxide as an antimicrobial against <i>Botrytis cinerea</i> in California strawberries. <i>Food Packaging and Shelf Life</i> , 2016 , 9, 45-54	8.2	19
79	Deterioration of metal-organic framework crystal structure during fabrication of poly(l-lactic acid) mixed-matrix membranes. <i>Polymer International</i> , 2013 , 62, 1144-1151	3.3	18
78	Modeling of surfactant release from polymer-clay nanocomposites into ethanol. <i>Polymer Testing</i> , 2016 , 50, 57-63	4.5	15
77	Permeation, Sorption, and Diffusion in Poly(Lactic Acid) 2010 , 155-179		15
76	Rheology of Poly(Lactic Acid) 2010 , 125-139		15
75	Life cycle inventory data quality issues for bioplastics feedstocks. <i>International Journal of Life Cycle Assessment</i> , 2015 , 20, 584-596	4.6	14
74	Preliminary quantification of the permeability, solubility and diffusion coefficients of major aroma compounds present in herbs through various plastic packaging materials. <i>Journal of the Science of Food and Agriculture</i> , 2018 , 98, 1545-1553	4.3	14
73	Characterization and antimicrobial properties of fluorine-rich carbon films deposited on poly(lactic acid). <i>Surface and Coatings Technology</i> , 2011 , 205, S552-S557	4.4	14
72	Production and Properties of Spin-Coated Cassava-Starch-Glycerol-Beeswax Films. <i>Starch/Staerke</i> , 2009 , 61, 463-471	2.3	14
71	Effect of recycled poly(ethylene terephthalate) content on properties of extruded poly(ethylene terephthalate) sheets. <i>Journal of Plastic Film and Sheeting</i> , 2011 , 27, 65-86	2.4	14
70	Effect of Nano-Clay and Surfactant on the Biodegradation of Poly(Lactic Acid) Films. <i>Polymers</i> , 2020 , 12,	4.5	13
69	Improving the toughening in poly(lactic acid)-thermoplastic cassava starch reactive blends. <i>Journal of Applied Polymer Science</i> , 2018 , 135, 46140	2.9	13
68	Environmental Sustainability of Fluid Milk Delivery Systems in the United States. <i>Journal of Industrial Ecology</i> , 2018 , 22, 180-195	7.2	13
67	Comparison of bacon packaging on a life cycle basis: a case study. <i>Journal of Cleaner Production</i> , 2013 , 54, 142-149	10.3	13
66	Assessment of UV exposure and aerobic biodegradation of poly(butylene adipate-co-terephthalate)/starch blend films coated with radiation-curable print inks containing degradation-promoting additives. <i>Industrial Crops and Products</i> , 2014 , 60, 326-334	5.9	13

65	Chemical Compatibility of Poly(Lactic Acid): A Practical Framework Using Hansen Solubility Parameters 2010 , 83-95		13
64	The Effect of Gamma and Electron Beam Irradiation on the Biodegradability of PLA Films. <i>Journal of Polymers and the Environment</i> , 2016 , 24, 230-240	4.5	13
63	An exploratory model for predicting post-consumer recycled PET content in PET sheets. <i>Polymer Testing</i> , 2011 , 30, 60-68	4.5	12
62	Thermal Degradation 2010 , 401-412		11
61	Processing of Poly(Lactic Acid) 2010 , 189-215		11
60	In situ quantification of chlorine dioxide gas consumption by fresh produce using UV-visible spectroscopy. <i>Journal of Food Engineering</i> , 2014 , 131, 75-81	6	10
59	The Influence of Cu ₃ (BTC) ₂ metal organic framework on the permeability and perm-selectivity of PLLA-MOF mixed matrix membranes. <i>Journal of Applied Polymer Science</i> , 2015 , 132, n/a-n/a	2.9	9
58	Effect of Irradiation on the Biodegradation of Cellophane Films. <i>Journal of Polymers and the Environment</i> , 2015 , 23, 449-458	4.5	9
57	Mass transfer study of chlorine dioxide gas through polymeric packaging materials. <i>Journal of Applied Polymer Science</i> , 2009 , 114, 2929-2936	2.9	9
56	Poly(Lactic Acid) Blends 2010 , 227-271		9
55	Novel Active Surface Prepared by Embedded Functionalized Clays in an Acrylate Coating. <i>ACS Applied Materials & Interfaces</i> , 2015 , 7, 24944-9	9.5	8
54	Effect of the solvent on the size of clay nanoparticles in solution as determined using an ultraviolet-visible (UV-Vis) spectroscopy methodology. <i>Applied Spectroscopy</i> , 2015 , 69, 671-8	3.1	8
53	Biodegradation 2010 , 423-430		8
52	Chemical Structure of Poly(Lactic Acid) 2010 , 67-82		8
51	WAKE UP! The effectiveness of a student response system in large packaging classes. <i>Packaging Technology and Science</i> , 2007 , 20, 183-195	2.3	8
50	Multistate Evaluation of Plant Growth and Water Use in Plastic and Alternative Nursery Containers. <i>HortTechnology</i> , 2015 , 25, 42-49	1.3	8
49	Poly(lactide)/graphene nanoplatelets composite films: Impact of high-pressure on topography, barrier, thermal, and mechanical properties. <i>Polymer Composites</i> , 2021 , 42, 2898	3	8
48	In situ characterization of organo-modified and unmodified montmorillonite aqueous suspensions by UV-visible spectroscopy. <i>Journal of Colloid and Interface Science</i> , 2015 , 456, 155-60	9.3	7

47	Detection and quantification of montmorillonite nanoclay in water-ethanol solutions by graphite furnace atomic absorption spectrometry. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2013 , 30, 2177-83	3.2	7
46	Effect of chlorine dioxide gas on physical, thermal, mechanical, and barrier properties of polymeric packaging materials. <i>Journal of Applied Polymer Science</i> , 2010 , 115, 1742-1750	2.9	7
45	Solubility of Gases and Vapors in Polylactide Polymers 2007 , 343-368		7
44	Performance Evaluation of PLA against Existing PET and PS Containers. <i>Journal of Testing and Evaluation</i> , 2006 , 34, 100041	1	7
43	Effect of modified atmosphere packaging (MAP) and NatureSeal [®] treatment on the physico-chemical, microbiological, and sensory quality of fresh-cut d'Anjou pears. <i>Food Packaging and Shelf Life</i> , 2020 , 23, 100454	8.2	7
42	Carbon nanotube release from polymers into a food simulant. <i>Environmental Pollution</i> , 2017 , 229, 818-826		6
41	Effects of packaging materials on the aroma stability of Thai 'tom yam' seasoning powder as determined by descriptive sensory analysis and gas chromatography-mass spectrometry. <i>Journal of the Science of Food and Agriculture</i> , 2017 , 97, 1854-1860	4.3	6
40	Release of surfactants from organo-modified montmorillonite into solvents: Implications for polymer nanocomposites. <i>Applied Clay Science</i> , 2015 , 105-106, 107-112	5.2	6
39	Environmental Applications 2010 , 477-486		6
38	Impact of polymer processing on sorption of benzaldehyde vapor in amorphous and semicrystalline polypropylene. <i>Journal of Applied Polymer Science</i> , 2008 , 110, 1509-1514	2.9	6
37	Effect of Babassu Mesocarp Incorporation on the Biodegradation of a PBAT/TPS Blend. <i>Macromolecular Symposia</i> , 2019 , 383, 1800043	0.8	5
36	Bionanocomposites of Cassava Starch and Synthetic Clay. <i>Journal of Carbohydrate Chemistry</i> , 2013 , 32, 483-501	1.7	5
35	Measurement and prediction of the concentration of 1-methylcyclopropene in treatment chambers containing different packaging materials. <i>Journal of the Science of Food and Agriculture</i> , 2009 , 89, 2581-2587	4.3	5
34	Poly(lactic acid)/Aluminum Oxide Composites Fabricated by Sol-Gel and Melt Compounding Processes. <i>Macromolecular Materials and Engineering</i> , 2010 , 295, 283-292	3.9	5
33	Use of a magnetic suspension microbalance to measure organic vapor sorption for evaluating the impact of polymer converting process. <i>Polymer Testing</i> , 2007 , 26, 1082-1089	4.5	5
32	Statistical optimization of lipase production from <i>Sphingobacterium</i> sp. strain S2 and evaluation of enzymatic depolymerization of Poly(lactic acid) at mesophilic temperature. <i>Polymer Degradation and Stability</i> , 2019 , 160, 1-13	4.7	5
31	Migration of antioxidants from polylactic acid films, a parameter estimation approach: Part I - A model including convective mass transfer coefficient. <i>Food Research International</i> , 2018 , 105, 920-929	7	5
30	Interaction of nanoclay-reinforced packaging nanocomposites with food simulants and compost environments. <i>Advances in Food and Nutrition Research</i> , 2019 , 88, 275-298	6	4

29	Degradation of Biodegradable Polymers in Real and Simulated Composting Conditions. <i>ACS Symposium Series</i> , 2009 , 31-40	0.4	4
28	Morphological, barrier, thermal, and rheological properties of high-pressure treated co-extruded polylactide films and the suitability for food packaging. <i>Food Packaging and Shelf Life</i> , 2022 , 32, 100812	8.2	4
27	Barrier Properties of Polymeric Packaging Materials to Major Aroma Volatiles in Herbs. <i>MATEC Web of Conferences</i> , 2016 , 67, 06100	0.3	4
26	Morphological, barrier and thermo-mechanical properties of high-pressure treated polylactide graphene oxide reinforced composite films. <i>Food Packaging and Shelf Life</i> , 2021 , 29, 100702	8.2	4
25	Poly(lactic acid) 2010 ,		3
24	Nanocomposites 2010 , 311-322		3
23	Effects of the Three-Phase Crystallization Behavior on the Hydrolysis of Amorphous and Semicrystalline Poly(lactic acid)s. <i>ACS Applied Polymer Materials</i> ,	4.3	3
22	Multifunctional Ordered Bio-Based Mesoporous Framework from Edible Compounds. <i>Journal of Biobased Materials and Bioenergy</i> , 2018 , 12, 449-454	1.4	3
21	Modeling American Household Fluid Milk Consumption and their Resulting Greenhouse Gas Emissions. <i>Sustainability</i> , 2019 , 11, 2152	3.6	2
20	Effect of MIL-53 (Al) MOF particles on the chain mobility and crystallization of poly(L-lactic acid). <i>Journal of Applied Polymer Science</i> , 2018 , 135, 45690	2.9	2
19	Behavior of UV-cured print inks on LDPE and PBAT/TPS blend substrates during curing, postcuring, and accelerated degradation. <i>Journal of Applied Polymer Science</i> , 2014 , 131, n/a-n/a	2.9	2
18	Industrial Composting of Poly(Lactic Acid) Bottles. <i>Journal of Testing and Evaluation</i> , 2010 , 38, 102685	1	2
17	Morphology, Mechanical, and Water Barrier Properties of Carboxymethyl Rice Starch Films: Sodium Hydroxide Effect.. <i>Molecules</i> , 2022 , 27,	4.8	2
16	Effects of Packaging Materials Processed with Oak Charcoal on the Quality of Oriental Pears during Storage and Distribution. <i>Journal of Biosystems Engineering</i> , 2010 , 35, 316-322	1.1	2
15	Encapsulation of hexanal in bio-based cyclodextrin metal organic framework for extended release. <i>Journal of Inclusion Phenomena and Macrocyclic Chemistry</i> , 2021 , 101, 121-130	1.7	2
14	Role of stereocomplex in advancing mass transport and thermomechanical properties of polylactide. <i>Green Chemistry</i> , 2022 , 24, 3416-3432	10	2
13	Design and performance evaluation of multilayer packaging films for blister packaging applications. <i>Journal of Applied Polymer Science</i> , 2010 , 116, NA-NA	2.9	1
12	Genome annotation of Poly(lactic acid) degrading <i>Pseudomonas aeruginosa</i> and <i>Sphingobacterium</i> sp.		1

11	PLLA-ZIF-8 metal organic framework composites for potential use in food applications: Production, characterization and migration studies. <i>Packaging Technology and Science</i> , 2021 , 34, 393-400	2.3	1
10	Migration of antioxidants from polylactic acid films, a parameter estimation approach: Reparameterization of the Arrhenius equation. <i>Food Control</i> , 2020 , 113, 107208	6.2	1
9	In-situ changes of thermo-mechanical properties of poly(lactic acid) film immersed in alcohol solutions. <i>Polymer Testing</i> , 2020 , 82, 106320	4.5	0
8	Bioadhesive from Distiller's Dried Grains with Solubles. <i>Advanced Materials Research</i> , 2009 , 87-88, 357-361	5	0
7	Po through Pu958-1047		
6	Migration of antioxidants from polylactic acid films, a parameter estimation approach: Part II □ assessment of partition, diffusion and convective mass transfer coefficients. <i>Food Packaging and Shelf Life</i> , 2020 , 25, 100543	8.2	
5	Major Plastics in Packaging 2021 , 105-164		
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