

Rafael A Auras

List of Publications by Year in Descending Order

Source: <https://exaly.com/author-pdf/4491977/rafael-a-auras-publications-by-year.pdf>

Version: 2024-04-20

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.

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

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	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
171	Morphology, Mechanical, and Water Barrier Properties of Carboxymethyl Rice Starch Films: Sodium Hydroxide Effect.. <i>Molecules</i> , 2022 , 27,	4.8	2
170	Role of stereocomplex in advancing mass transport and thermomechanical properties of polylactide. <i>Green Chemistry</i> , 2022 , 24, 3416-3432	10	2
169	END-OF-LIFE SCENARIOS FOR POLY(LACTIC ACID) 2022 , 559-579		
168	MASS TRANSFER 2022 , 191-215		
167	BLENDS 2022 , 271-339		
166	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
165	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
164	Major Plastics in Packaging 2021 , 105-164		
163	Polymer Structure and Properties 2021 , 25-103		
162	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
161	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
160	Effect of Nano-Clay and Surfactant on the Biodegradation of Poly(Lactic Acid) Films. <i>Polymers</i> , 2020 , 12,	4.5	13
159	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
158	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
157	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	
156	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

155	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
154	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
153	Modeling American Household Fluid Milk Consumption and their Resulting Greenhouse Gas Emissions. <i>Sustainability</i> , 2019 , 11, 2152	3.6	2
152	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
151	Effect of Babassu Mesocarp Incorporation on the Biodegradation of a PBAT/TPS Blend. <i>Macromolecular Symposia</i> , 2019 , 383, 1800043	0.8	5
150	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
149	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
148	Packaging Strategies That Save Food: A Research Agenda for 2030. <i>Journal of Industrial Ecology</i> , 2019 , 23, 532-540	7.2	65
147	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
146	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
145	Chemical recycling of poly(lactic acid) by water-ethanol solutions. <i>Polymer Degradation and Stability</i> , 2018 , 149, 28-38	4.7	31
144	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
143	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
142	Environmental Sustainability of Fluid Milk Delivery Systems in the United States. <i>Journal of Industrial Ecology</i> , 2018 , 22, 180-195	7.2	13
141	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
140	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
139	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
138	Impact of Nanoclays on the Biodegradation of Poly(Lactic Acid) Nanocomposites. <i>Polymers</i> , 2018 , 10,	4.5	48

137	Poly(lactic acid) mass transfer properties. <i>Progress in Polymer Science</i> , 2018 , 86, 85-121	29.6	41
136	Toughening of Poly(lactic acid) and Thermoplastic Cassava Starch Reactive Blends Using Graphene Nanoplatelets. <i>Polymers</i> , 2018 , 10,	4.5	34
135	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
134	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
133	Multifunctional Ordered Bio-Based Mesoporous Framework from Edible Compounds. <i>Journal of Biobased Materials and Bioenergy</i> , 2018 , 12, 449-454	1.4	3
132	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
131	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
130	Improvement of mechanical properties and thermal stability of biodegradable rice starchBased films blended with carboxymethyl chitosan. <i>Industrial Crops and Products</i> , 2018 , 122, 37-48	5.9	49
129	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
128	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
127	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
126	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
125	Carbon nanotube release from polymers into a food simulant. <i>Environmental Pollution</i> , 2017 , 229, 818-826	3.5	6
124	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
123	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
122	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
121	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
120	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

119	Synthesis of nanoporous carbohydrate metal-organic framework and encapsulation of acetaldehyde. <i>Journal of Crystal Growth</i> , 2016 , 451, 72-78	1.6	27
118	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
117	Life Cycle Assessment Software: Selection Can Impact Results. <i>Journal of Industrial Ecology</i> , 2016 , 20, 18-28	7.2	42
116	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
115	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
114	Modeling of surfactant release from polymer-clay nanocomposites into ethanol. <i>Polymer Testing</i> , 2016 , 50, 57-63	4.5	15
113	Barrier Properties of Polymeric Packaging Materials to Major Aroma Volatiles in Herbs. <i>MATEC Web of Conferences</i> , 2016 , 67, 06100	0.3	4
112	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
111	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
110	Concurrent solvent induced crystallization and hydrolytic degradation of PLA by water-ethanol solutions. <i>Polymer</i> , 2016 , 99, 315-323	3.9	62
109	Evaluation of biodegradation-promoting additives for plastics. <i>Environmental Science & Technology</i> , 2015 , 49, 3769-77	10.3	62
108	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
107	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
106	Life cycle inventory data quality issues for bioplastics feedstocks. <i>International Journal of Life Cycle Assessment</i> , 2015 , 20, 584-596	4.6	14
105	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
104	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
103	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
102	Choice of Life Cycle Assessment Software Can Impact Packaging System Decisions. <i>Packaging Technology and Science</i> , 2015 , 28, 579-588	2.3	25

101	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
100	Effect of Irradiation on the Biodegradation of Cellophane Films. <i>Journal of Polymers and the Environment</i> , 2015 , 23, 449-458	4.5	9
99	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
98	Multistate Evaluation of Plant Growth and Water Use in Plastic and Alternative Nursery Containers. <i>HortTechnology</i> , 2015 , 25, 42-49	1.3	8
97	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
96	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
95	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
94	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
93	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
92	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
91	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
90	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
89	Fluorescent labeling and tracking of nanoclay. <i>Nanoscale</i> , 2013 , 5, 164-8	7.7	29
88	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
87	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
86	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
85	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
84	Bionanocomposites of Cassava Starch and Synthetic Clay. <i>Journal of Carbohydrate Chemistry</i> , 2013 , 32, 483-501	1.7	5

83	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
82	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
81	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
80	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
79	Poly(L-lactic acid) metal organic framework composites: optical, thermal and mechanical properties. <i>Polymer International</i> , 2012 , 61, 30-37	3.3	27
78	Poly(L-lactic acid) with added α -tocopherol and resveratrol: optical, physical, thermal and mechanical properties. <i>Polymer International</i> , 2012 , 61, 418-425	3.3	43
77	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
76	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
75	Poly(l-lactic acid) Metal Organic Framework Composites. Mass Transport Properties. <i>Industrial & Engineering Chemistry Research</i> , 2011 , 50, 11136-11142	3.9	22
74	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
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	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
71	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
70	Preparation and characterization of blends made of poly(L-lactic acid) and β -cyclodextrin: Improvement of the blend properties by using a masterbatch. <i>Carbohydrate Polymers</i> , 2011 , 86, 1022-1030	3.3	22
69	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
68	Release of α -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
67	An exploratory model for predicting post-consumer recycled PET content in PET sheets. <i>Polymer Testing</i> , 2011 , 30, 60-68	4.5	12
66	Release of butylated hydroxytoluene (BHT) from Poly(lactic acid) films. <i>Polymer Testing</i> , 2011 , 30, 463-471	4.5	58

65	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
64	Thermal and rheological properties of L-poly lactide/polyethylene glycol/silicate nanocomposites films. <i>Journal of Food Science</i> , 2010 , 75, N97-108	3-4	57
63	Biodegradation 2010 , 423-430		8
62	Chemical Structure of Poly(Lactic Acid) 2010 , 67-82		8
61	Thermal Degradation 2010 , 401-412		11
60	Optical Properties 2010 , 97-112		31
59	Poly(lactic acid) 2010 ,		3
58	Processing of Poly(Lactic Acid) 2010 , 189-215		11
57	Chemical Compatibility of Poly(Lactic Acid): A Practical Framework Using Hansen Solubility Parameters 2010 , 83-95		13
56	Permeation, Sorption, and Diffusion in Poly(Lactic Acid) 2010 , 155-179		15
55	Atmospheric and soil degradation of aliphatic-aromatic polyester films. <i>Polymer Degradation and Stability</i> , 2010 , 95, 99-107	4-7	100
54	Biodegradation and hydrolysis rate of aliphatic aromatic polyester. <i>Polymer Degradation and Stability</i> , 2010 , 95, 2641-2647	4-7	186
53	Rheology of Poly(Lactic Acid) 2010 , 125-139		15
52	Poly(Lactic Acid) Blends 2010 , 227-271		9
51	Nanocomposites 2010 , 311-322		3
50	Hydrolytic Degradation 2010 , 343-381		20
49	Industrial Production of High Molecular Weight Poly(Lactic Acid) 2010 , 27-41		39
48	Environmental Applications 2010 , 477-486		6

47	Crystallization and Thermal Properties 2010 , 113-124		20
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	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
44	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
43	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
42	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
41	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
40	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
39	Industrial Composting of Poly(Lactic Acid) Bottles. <i>Journal of Testing and Evaluation</i> , 2010 , 38, 102685	1	2
38	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
37	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
36	Bioadhesive from Distiller's Dried Grains with Solubles. <i>Advanced Materials Research</i> , 2009 , 87-88, 357-361	15	
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	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
33	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
32	Production and Properties of Spin-Coated Cassava-Starch-Glycerol-Beeswax Films. <i>Starch/Staerke</i> , 2009 , 61, 463-471	2.3	14
31	Factors affecting migration of vanillin from chitosan/methyl cellulose films. <i>Journal of Food Science</i> , 2009 , 74, C549-55	3.4	24
30	Determination of eugenol diffusion through LLDPE using FTIR-ATR flow cell and HPLC techniques. <i>Polymer</i> , 2009 , 50, 1470-1482	3.9	52

29	Degradation of Biodegradable Polymers in Real and Simulated Composting Conditions. <i>ACS Symposium Series</i> , 2009 , 31-40	0.4	4
28	Assessment of aliphatic-aromatic copolyester biodegradable mulch films. Part I: field study. <i>Chemosphere</i> , 2008 , 71, 942-53	8.4	108
27	Assessment of aliphatic-aromatic copolyester biodegradable mulch films. Part II: laboratory simulated conditions. <i>Chemosphere</i> , 2008 , 71, 1607-16	8.4	80
26	Compostability of polymers. <i>Polymer International</i> , 2008 , 57, 793-804	3.3	105
25	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
24	Measuring gel content of aromatic polyesters using FTIR spectrophotometry and DSC. <i>Polymer Testing</i> , 2008 , 27, 55-60	4.5	36
23	Processing technologies for poly(lactic acid). <i>Progress in Polymer Science</i> , 2008 , 33, 820-852	29.6	1859
22	Postharvest shelf life extension of blueberries using a biodegradable package. <i>Food Chemistry</i> , 2008 , 110, 120-7	8.5	75
21	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
20	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
19	Solubility of Gases and Vapors in Polylactide Polymers 2007 , 343-368		7
18	Compostability of bioplastic packaging materials: an overview. <i>Macromolecular Bioscience</i> , 2007 , 7, 255-275		306
17	Biodegradability of polylactide bottles in real and simulated composting conditions. <i>Polymer Testing</i> , 2007 , 26, 1049-1061	4.5	246
16	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
15	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
14	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
13	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
12	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

11	Development of an automatic laboratory-scale respirometric system to measure polymer biodegradability. <i>Polymer Testing</i> , 2006 , 25, 1006-1016	4.5	56
10	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
9	Performance Evaluation of PLA against Existing PET and PS Containers. <i>Journal of Testing and Evaluation</i> , 2006 , 34, 100041	1	7
8	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
7	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
6	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
5	An overview of polylactides as packaging materials. <i>Macromolecular Bioscience</i> , 2004 , 4, 835-64	5.5	2381
4	Mechanical, Physical, and Barrier Properties of Poly(Lactide) Films. <i>Journal of Plastic Film and Sheeting</i> , 2003 , 19, 123-135	2.4	250
3	Po through Pu958-1047		
2	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
1	Genome annotation of Poly(lactic acid) degrading <i>Pseudomonas aeruginosa</i> and <i>Sphingobacterium</i> sp.		1