

Bernardo Pace

List of Publications by Year in Descending Order

Source: <https://exaly.com/author-pdf/4600708/bernardo-pace-publications-by-year.pdf>
Version: 2024-04-11

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.

112 papers	2,547 citations	24 h-index	47 g-index
122 ext. papers	3,033 ext. citations	4.3 avg, IF	5.73 L-index

#	Paper	IF	Citations
112	Layered Double Hydroxides as Hosts of Active Molecules for Food Packaging Applications. <i>Series on Chemistry, Energy and the Environment</i> , 2022 , 483-505	0.2	
111	Fabrication and Characterization of Bio-Nanocomposites Based on Halloysite-Encapsulating Grapefruit Seed Oil in a Pectin Matrix as a Novel Bio-Coating for Strawberry Protection.. <i>Nanomaterials</i> , 2022 , 12,	5.4	1
110	The role of (bio)degradability on the management of petrochemical and bio-based plastic waste.. <i>Journal of Environmental Management</i> , 2022 , 310, 114769	7.9	2
109	Non-destructive and contactless estimation of chlorophyll and ammonia contents in packaged fresh-cut rocket leaves by a Computer Vision System. <i>Postharvest Biology and Technology</i> , 2022 , 189, 111910	6.2	0
108	Rapid and Non-Destructive Techniques for the Discrimination of Ripening Stages in Candonga Strawberries. <i>Foods</i> , 2022 , 11, 1534	4.9	1
107	Hemp fibers modified with graphite oxide as green and efficient solution for water remediation: Application to methylene blue. <i>Chemosphere</i> , 2021 , 132614	8.4	1
106	Electromagnetically Stimuli-Responsive Nanoparticles-Based Systems for Biomedical Applications: Recent Advances and Future Perspectives. <i>Nanomaterials</i> , 2021 , 11,	5.4	12
105	Active packaging based on cellulose trays coated with layered double hydroxide as nano-carrier of parahydroxybenzoate: Application to fresh-cut iceberg lettuce. <i>Packaging Technology and Science</i> , 2021 , 34, 353-360	2.3	4
104	Gelatin Beads/Hemp Hurd as pH Sensitive Devices for Delivery of Eugenol as Green Pesticide. <i>Journal of Polymers and the Environment</i> , 2021 , 29, 3756-3769	4.5	0
103	Colour analysis to predict the total chlorophyll content of rocket leaves. <i>Acta Horticulturae</i> , 2021 , 107-1123		
102	Automatic procedure to contactless and non-destructive quality evaluation of fruits and vegetables through a computer vision system. <i>Acta Horticulturae</i> , 2021 , 99-106	0.3	
101	A Food-Grade Resin with LDHSalicylate to Extend Mozzarella Cheese Shelf Life. <i>Processes</i> , 2021 , 9, 884	2.9	1
100	Coaxial electrospun membranes of poly(ϵ -caprolactone)/poly(lactic acid) with reverse core-shell structures loaded with curcumin as tunable drug delivery systems. <i>Polymers for Advanced Technologies</i> , 2021 , 32, 4005-4013	3.2	6
99	Natural resources derived biocomposites as potential carriers of green pesticides in agricultural field: Designing and fabrication of a pot-like device. <i>Journal of Applied Polymer Science</i> , 2021 , 138, 51240 ^{2.9}		
98	Effect of red thyme oil (<i>Thymus vulgaris</i> L.) vapours on fungal decay, quality parameters and shelf-life of oranges during cold storage. <i>Food Chemistry</i> , 2021 , 336, 127590	8.5	19
97	Physical and barrier properties of chemically modified pectin with polycaprolactone through an environmentally friendly process. <i>Colloid and Polymer Science</i> , 2021 , 299, 429-437	2.4	4
96	Volatile, quality and olfactory profiles of fresh-cut polignano carrots stored in air or in passive modified atmospheres. <i>LWT - Food Science and Technology</i> , 2021 , 137, 110408	5.4	4

95	Self-Configuring CVS to Discriminate Rocket Leaves According to Cultivation Practices and to Correctly Attribute Visual Quality Level. <i>Agronomy</i> , 2021 , 11, 1353	3.6	4
94	Antimicrobial and Antibiofilm Activity of Curcumin-Loaded Electrospun Nanofibers for the Prevention of the Biofilm-Associated Infections. <i>Molecules</i> , 2021 , 26,	4.8	7
93	Facile preparation of layered double hydroxide (LDH)-alginate beads as sustainable system for the triggered release of diclofenac: Effect of pH and temperature on release rate. <i>International Journal of Biological Macromolecules</i> , 2021 , 184, 271-281	7.9	3
92	Optimizing modified atmosphere packaging for fresh-cut broccoli raab (<i>Brassica rapa</i> L.). <i>Acta Horticulturae</i> , 2021 , 231-236	0.3	
91	Electronic-Nose as Non-destructive Tool to Discriminate "Ferrovia" Sweet Cherries Cold Stored in Air or Packed in High CO Modified Atmospheres. <i>Frontiers in Nutrition</i> , 2021 , 8, 720092	6.2	1
90	Profiles of Volatile and Phenolic Compounds as Markers of Ripening Stage in Candonga Strawberries.. <i>Foods</i> , 2021 , 10,	4.9	1
89	Sensor-Based Irrigation Reduces Water Consumption without Compromising Yield and Postharvest Quality of Soilless Green Bean. <i>Agronomy</i> , 2021 , 11, 2485	3.6	1
88	Combined Effect of Active Packaging of Polyethylene Filled with a Nano-Carrier of Salicylate and Modified Atmosphere to Improve the Shelf Life of Fresh Blueberries. <i>Nanomaterials</i> , 2020 , 10,	5.4	3
87	Shipping container equipped with controlled atmosphere: Case study on table grape. <i>Journal of Agricultural Engineering</i> , 2020 , 51, 1-8	1.3	2
86	Ionic Liquid as Dispersing Agent of LDH-Carbon Nanotubes into a Biodegradable Vinyl Alcohol Polymer. <i>Polymers</i> , 2020 , 12,	4.5	17
85	Quality evaluation of table grapes during storage by using H NMR, LC-HRMS, MS-eNose and multivariate statistical analysis. <i>Food Chemistry</i> , 2020 , 315, 126247	8.5	9
84	Toxicity assessment of two-dimensional nanomaterials molybdenum disulfide in <i>Gallus gallus domesticus</i> . <i>Ecotoxicology and Environmental Safety</i> , 2020 , 200, 110772	7	7
83	Evaluation of quality, phenolic and carotenoid composition of fresh-cut purple Polignano carrots stored in modified atmosphere. <i>Journal of Food Composition and Analysis</i> , 2020 , 86, 103363	4.1	12
82	High CO ₂ short-term treatment to preserve quality and volatiles profile of fresh-cut artichokes during cold storage. <i>Postharvest Biology and Technology</i> , 2020 , 160, 111056	6.2	5
81	Effect of modified atmosphere packaging (MAP) and gaseous ozone pre-packaging treatment on the physico-chemical, microbiological and sensory quality of small berry fruit. <i>Food Packaging and Shelf Life</i> , 2020 , 26, 100573	8.2	21
80	Layered double hydroxides are still out in the bloom: Syntheses, applications and advantages of three-dimensional flower-like structures. <i>Advances in Colloid and Interface Science</i> , 2020 , 285, 102284	14.3	17
79	Active packaging for table grapes: Evaluation of antimicrobial performances of packaging for shelf life of the grapes under thermal stress. <i>Food Packaging and Shelf Life</i> , 2020 , 25, 100545	8.2	14
78	Fabrication and Characterization of Electrospun Membranes Based on "Poly(ε-caprolactone)", "Poly(3-hydroxybutyrate)" and Their Blend for Tunable Drug Delivery of Curcumin. <i>Polymers</i> , 2020 , 12,	4.5	13

77	Formulation of a Bio-Packaging Based on Pure Cellulose Coupled with Cellulose Acetate Treated with Active Coating: Evaluation of Shelf Life of Pasta Ready to Eat. <i>Foods</i> , 2020 , 9,	4.9	4
76	Combined Effect of Dipping in Oxalic or in Citric Acid and Low O Modified Atmosphere, to Preserve the Quality of Fresh-Cut Lettuce during Storage. <i>Foods</i> , 2020 , 9,	4.9	5
75	Modification of hemp fibers through alkaline attack assisted by mechanical milling: effect of processing time on the morphology of the system. <i>Cellulose</i> , 2020 , 27, 8653-8665	5.5	10
74	and Table Grapes: A Review of the Main Physical, Chemical, and Bio-Based Control Treatments in Post-Harvest. <i>Foods</i> , 2020 , 9,	4.9	38
73	Mechanical milling: a sustainable route to induce structural transformations in MoS for applications in the treatment of contaminated water. <i>Scientific Reports</i> , 2019 , 9, 974	4.9	14
72	Ball Milling to Produce Composites Based of Natural Clinoptilolite as a Carrier of Salicylate in Bio-Based PA11. <i>Polymers</i> , 2019 , 11,	4.5	4
71	A relative risk assessment of the open burning of WEEE. <i>Environmental Science and Pollution Research</i> , 2019 , 26, 11042-11052	5.1	29
70	Fresh-Cut Fruits and Vegetables 2019 , 761-784		
69	Volatile metabolites, quality and sensory parameters of "Ferrovia" sweet cherry cold stored in air or packed in high CO modified atmospheres. <i>Food Chemistry</i> , 2019 , 286, 659-668	8.5	15
68	PET and Active Coating Based on a LDH Nanofiller Hosting p-Hydroxybenzoate and Food-Grade Zeolites: Evaluation of Antimicrobial Activity of Packaging and Shelf Life of Red Meat. <i>Nanomaterials</i> , 2019 , 9,	5.4	6
67	Non-destructive and contactless quality evaluation of table grapes by a computer vision system. <i>Computers and Electronics in Agriculture</i> , 2019 , 156, 558-564	6.5	31
66	Postharvest application of oxalic acid to preserve overall appearance and nutritional quality of fresh-cut green and purple asparagus during cold storage: a combined electrochemical and mass-spectrometry analysis approach. <i>Postharvest Biology and Technology</i> , 2019 , 148, 158-167	6.2	13
65	Quality, sensory and volatile profiles of fresh-cut big top nectarines cold stored in air or modified atmosphere packaging. <i>International Journal of Food Science and Technology</i> , 2018 , 53, 1736-1743	3.8	2
64	Use of reclaimed wastewater on fruit quality of nectarine in Southern Italy. <i>Agricultural Water Management</i> , 2018 , 203, 186-192	5.9	28
63	Relationships among volatile metabolites, quality and sensory parameters of ItaliaTable grapes assessed during cold storage in low or high CO2 modified atmospheres. <i>Postharvest Biology and Technology</i> , 2018 , 142, 124-134	6.2	14
62	Antimicrobial Membranes of Bio-Based PA 11 and HNTs Filled with Lysozyme Obtained by an Electrospinning Process. <i>Nanomaterials</i> , 2018 , 8,	5.4	26
61	Ionic Liquid as Surfactant Agent of Hydrotalcite: Influence on the Final Properties of Polycaprolactone Matrix. <i>Polymers</i> , 2018 , 10,	4.5	16
60	Non-destructive automatic quality evaluation of fresh-cut iceberg lettuce through packaging material. <i>Journal of Food Engineering</i> , 2018 , 223, 46-52	6	28

59	Modified atmosphere affected marketability of peeled cactus pear. <i>Acta Horticulturae</i> , 2018 , 315-320	0.3	
58	Influence of the Preparation Method and Photo-Oxidation Treatment on the Thermal and Gas Transport Properties of Dense Films Based on a Poly(ether-block-amide) Copolymer. <i>Materials</i> , 2018 , 11,	3.5	18
57	Changes in visual quality, physiological and biochemical parameters assessed during the postharvest storage at chilling or non-chilling temperatures of three sweet basil (<i>Ocimum basilicum</i> L.) cultivars. <i>Food Chemistry</i> , 2017 , 229, 752-760	8.5	18
56	Physico-chemical parameters to predict microbiological and sensory quality aspects of baby lettuce leaves. <i>Acta Horticulturae</i> , 2017 , 249-256	0.3	
55	Preliminary modeling of the visual quality of broccoli along the cold chain. <i>Engineering in Agriculture, Environment and Food</i> , 2017 , 10, 109-114	1.7	1
54	Controlled release mechanisms of sodium benzoate from a biodegradable polymer and halloysite nanotube composite. <i>Polymer International</i> , 2017 , 66, 690-698	3.3	14
53	Effect of Draw Ratio on Physical, Release, and Antibacterial Properties of Poly(E-caprolactone) Loaded with Lysozyme. <i>Macromolecular Materials and Engineering</i> , 2017 , 302, 1700367	3.9	1
52	Contactless and non-destructive chlorophyll content prediction by random forest regression: A case study on fresh-cut rocket leaves. <i>Computers and Electronics in Agriculture</i> , 2017 , 140, 303-310	6.5	25
51	Nanocomposites Based on PCL and Halloysite Nanotubes Filled with Lysozyme: Effect of Draw Ratio on the Physical Properties and Release Analysis. <i>Nanomaterials</i> , 2017 , 7,	5.4	20
50	Characterisation of volatile profile and sensory analysis of fresh-cut "Radicchio di Chioggia" stored in air or modified atmosphere. <i>Food Chemistry</i> , 2016 , 192, 603-11	8.5	16
49	Phenolic profiles and postharvest quality changes of fresh-cut radicchio (<i>Cichorium intybus</i> L.): nutrient value in fresh vs. stored leaves. <i>Journal of Food Composition and Analysis</i> , 2016 , 51, 76-84	4.1	22
48	Kaolin improves salinity tolerance, water use efficiency and quality of tomato. <i>Agricultural Water Management</i> , 2016 , 167, 29-37	5.9	24
47	Edible bio-nano-hybrid coatings for food protection based on pectins and LDH-salicylate: Preparation and analysis of physical properties. <i>LWT - Food Science and Technology</i> , 2016 , 69, 139-145	5.4	51
46	High CO ₂ -modified atmosphere to preserve sensory and nutritional quality of organic table grape (cv. 'Italia') during storage and shelf-life. <i>European Journal of Horticultural Science</i> , 2016 , 81, 197-203	1	9
45	Suitability for Ready-to-Eat Processing and Preservation of Six Green and Red Baby Leaves Cultivars and Evaluation of Their Antioxidant Value during Storage and after the Expiration Date. <i>Journal of Food Processing and Preservation</i> , 2016 , 40, 550-558	2.1	14
44	Synergistic effect of lactic acid oligomers and laminar graphene sheets on the barrier properties of polylactide nanocomposites obtained by the in situ polymerization pre-incorporation method. <i>Journal of Applied Polymer Science</i> , 2016 , 133, n/a-n/a	2.9	12
43	Assessment of volatile profile as potential marker of chilling injury of basil leaves during postharvest storage. <i>Food Chemistry</i> , 2016 , 213, 361-368	8.5	16
42	Mechanical dispersion of layered double hydroxides hosting active molecules in polyethylene: Analysis of structure and physical properties. <i>Applied Clay Science</i> , 2016 , 132-133, 2-6	5.2	10

41	Assessment of Ball Milling as a Compounding Technique to Develop Nanocomposites of Poly(3-Hydroxybutyrate-co-3-Hydroxyvalerate) and Bacterial Cellulose Nanowhiskers. <i>Journal of Polymers and the Environment</i> , 2016 , 24, 241-254	4.5	19
40	Modulation of Biodegradation Rate of Poly(lactic acid) by Silver Nanoparticles. <i>Journal of Polymers and the Environment</i> , 2015 , 23, 316-320	4.5	16
39	Dispersion of halloysite loaded with natural antimicrobials into pectins: Characterization and controlled release analysis. <i>Carbohydrate Polymers</i> , 2015 , 127, 47-53	10.3	123
38	Adaptive self-configuring computer vision system for quality evaluation of fresh-cut radicchio. <i>Innovative Food Science and Emerging Technologies</i> , 2015 , 32, 200-207	6.8	12
37	Assessment of ball milling methodology to develop polylactide-bacterial cellulose nanocrystals nanocomposites. <i>Journal of Applied Polymer Science</i> , 2015 , 132, n/a-n/a	2.9	16
36	COMPUTATIONAL MODELLING OF MODIFIED ATMOSPHERE PACKAGING: APPLICATION TO CACTUS PEAR AND TRUFFLE AS CASE STUDIES. <i>Acta Horticulturae</i> , 2015 , 1118, 118-119	0.3	2
35	ACTIVE COATINGS FOR FOOD PACKAGING: A NEW STRATEGY FOR TABLE GRAPE STORAGE. <i>Acta Horticulturae</i> , 2015 , 121-127	0.3	2
34	COMPOSITIONAL AND MARKETABLE QUALITY OF FRESH-CUT FLORETS OF FOUR SPECIALTY BRASSICAS IN RELATION TO CONTROLLED ATMOSPHERE STORAGE. <i>Acta Horticulturae</i> , 2015 , 455-462	0.3	3
33	Application of Oxalic Acid to Preserve the Overall Quality of Rocket and Baby Spinach Leaves during Storage. <i>Journal of Food Processing and Preservation</i> , 2015 , 39, 2523-2532	2.1	31
32	Evaluation of L-Cysteine as Anti-Browning Agent in Fresh-Cut Lettuce Processing. <i>Journal of Food Processing and Preservation</i> , 2015 , 39, 985-993	2.1	22
31	Mechanical milling as a technology to produce structural and functional bio-nanocomposites. <i>Green Chemistry</i> , 2015 , 17, 2610-2625	10	108
30	Postharvest performance of fresh-cut Big Top lettuce as affected by dipping in chemical preservatives and packaging in modified atmosphere. <i>International Journal of Food Science and Technology</i> , 2014 , 49, 1184-1195	3.8	31
29	Non-destructive evaluation of quality and ammonia content in whole and fresh-cut lettuce by computer vision system. <i>Food Research International</i> , 2014 , 64, 647-655	7	22
28	Hybrid clay-carbon nanotube/PET composites: Preparation, processing, and analysis of physical properties. <i>Journal of Applied Polymer Science</i> , 2014 , 131, n/a-n/a	2.9	14
27	Effect of Molecular Architecture on Physical Properties of Tree-Shaped and Star-Shaped Poly(Methyl Methacrylate)-Based Copolymers. <i>Journal of Macromolecular Science - Physics</i> , 2014 , 53, 474-485	1.4	4
26	PLA/Halloysite Nanocomposite Films: Water Vapor Barrier Properties and Specific Key Characteristics. <i>Macromolecular Materials and Engineering</i> , 2014 , 299, 104-115	3.9	103
25	Marketability of ready-to-eat cactus pear as affected by temperature and modified atmosphere. <i>Journal of Food Science and Technology</i> , 2014 , 51, 25-33	3.3	19
24	Relationship between Quality Parameters and the Overall Appearance in Lettuce during Storage. <i>International Journal of Food Processing Technology</i> , 2014 , 1, 18-26	0	10

23	Mass and heat transfer modeling of bio-substrates during packaging. <i>Heat and Mass Transfer</i> , 2013 , 49, 799-808	2.2	3
22	Barrier properties of PLA to water vapour: Effect of temperature and morphology. <i>Macromolecular Research</i> , 2013 , 21, 1110-1117	1.9	18
21	Comparison of two jam making methods to preserve the quality of colored carrots. <i>LWT - Food Science and Technology</i> , 2013 , 53, 547-554	5.4	31
20	Multiple regression models and Computer Vision Systems to predict antioxidant activity and total phenols in pigmented carrots. <i>Journal of Food Engineering</i> , 2013 , 117, 74-81	6	25
19	Effect of cooking methods on antioxidant activity and nitrate content of selected wild Mediterranean plants. <i>International Journal of Food Sciences and Nutrition</i> , 2013 , 64, 870-6	3.7	30
18	EFFECTS OF NON-WOVEN FABRIC AND FERTILIZER ON AIR AND SOIL TEMPERATURE, LEAF GAS EXCHANGE, YIELD AND QUALITY OF WILD ROCKET GROWN IN ORGANIC FARMING. <i>Acta Horticulturae</i> , 2013 , 479-486	0.3	4
17	Biochemical relationships and browning index for assessing the storage suitability of artichoke genotypes. <i>Food Research International</i> , 2012 , 48, 397-403	7	42
16	Effect of water regime and salinity on artichoke yield. <i>Italian Journal of Agronomy</i> , 2012 , 7, 9	1.4	
15	Influence of salinity and water regime on tomato for processing. <i>Italian Journal of Agronomy</i> , 2012 , 7, 10	1.4	3
14	Carbon nanotube-filled ethylene/vinylacetate copolymers: from in situ catalyzed polymerization to high-performance electro-conductive nanocomposites. <i>Polymers for Advanced Technologies</i> , 2012 , 23, 1435-1440	3.2	4
13	Pectins filled with LDH-antimicrobial molecules: preparation, characterization and physical properties. <i>Carbohydrate Polymers</i> , 2012 , 89, 132-7	10.3	75
12	Relationship between visual appearance and browning as evaluated by image analysis and chemical traits in fresh-cut nectarines. <i>Postharvest Biology and Technology</i> , 2011 , 61, 178-183	6.2	45
11	Postharvest evaluation of soilless-grown table grape during storage in modified atmosphere. <i>Journal of the Science of Food and Agriculture</i> , 2011 , 91, 2153-9	4.3	9
10	Kaolin-based particle film technology affects tomato physiology, yield and quality. <i>Environmental and Experimental Botany</i> , 2009 , 66, 279-288	5.9	63
9	EVALUATION OF YIELD AND QUALITATIVE PARAMETERS OF HIGH LYCOPENE TOMATO CULTIVARS. <i>Acta Horticulturae</i> , 2008 , 173-180	0.3	9
8	SALINITY EFFECTS ON TOMATO. <i>Acta Horticulturae</i> , 2008 , 229-234	0.3	4
7	EFFECT OF PARTICLE FILM TECHNOLOGY ON TEMPERATURE, YIELD AND QUALITY OF PROCESSING TOMATO. <i>Acta Horticulturae</i> , 2007 , 287-294	0.3	15
6	Potential perspectives of bio-nanocomposites for food packaging applications. <i>Trends in Food Science and Technology</i> , 2007 , 18, 84-95	15.3	777

5	EFFECTS OF SALINITY ON NEW ARTICHOKE CULTIVARS. <i>Acta Horticulturae</i> , 2007 , 187-192	0.3	2
4	BRACKISH WATER AND PHYSIOLOGICAL ASPECTS OF ARTICHOKE. <i>Acta Horticulturae</i> , 2007 , 231-237	0.3	2
3	POLYPHENOL AND INULIN CONTENT IN A COLLECTION OF ARTICHOKE. <i>Acta Horticulturae</i> , 2005 , 453-460,		16
2	Phase behavior of modified montmorillonite/poly(ϵ -caprolactone) nanocomposites. <i>Journal of Polymer Science, Part B: Polymer Physics</i> , 2004 , 42, 1321-1332	2.6	28
1	Physicochemical and Antioxidant Properties of White (Fiano cv) and Red (Negroamaro cv) Grape Pomace Skin Based Films. <i>Journal of Polymers and the Environment</i> , 1	4.5	0