

Stefano Farris

List of Publications by Year in Descending Order

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

79
papers

2,676
citations

27
h-index

50
g-index

87
ext. papers

3,206
ext. citations

5.7
avg, IF

5.37
L-index

#	Paper	IF	Citations
79	Enzymatic hydrolysis of bacterial cellulose in the presence of a non-catalytic cerato-platanin protein. <i>Journal of Applied Polymer Science</i> , 2022 , 139, 51886	2.9	0
78	Reactive extrusion of biodegradable PGA/PBAT blends to enhance flexibility and gas barrier properties. <i>Journal of Applied Polymer Science</i> , 2022 , 139, 51617	2.9	7
77	Production of Innovative Essential Oil-Based Emulsion Coatings for Fungal Growth Control on Postharvest Fruits. <i>Foods</i> , 2022 , 11, 1602	4.9	1
76	Impact of Bacterial Cellulose Nanocrystals-Gelatin/Cinnamon Essential Oil Emulsion Coatings on the Quality Attributes of Red Delicious Apples. <i>Coatings</i> , 2022 , 12, 741	2.9	0
75	Preparation and Characterization of Bioactive Chitosan-Based Films Incorporated with Olive Leaves Extract for Food Packaging Applications. <i>Coatings</i> , 2021 , 11, 1339	2.9	1
74	Influence of Two Innovative Packaging Materials on Quality Parameters and Aromatic Fingerprint of Extra-Virgin Olive Oils. <i>Foods</i> , 2021 , 10,	4.9	1
73	Magnetism and NIR dual-response polypyrrole-coated FeO nanoparticles for bacteria removal and inactivation. <i>Materials Science and Engineering C</i> , 2021 , 126, 112143	8.3	7
72	Development of a nano-modified glassy carbon electrode for the determination of 2,6-diaminotoluene (TDA). <i>Food Packaging and Shelf Life</i> , 2021 , 29, 100714	8.2	1
71	From cheese whey permeate to Sakacin-A/bacterial cellulose nanocrystal conjugates for antimicrobial food packaging applications: a circular economy case study. <i>Scientific Reports</i> , 2020 , 10, 21358	4.9	7
70	Preparation of cinnamon essential oil emulsion by bacterial cellulose nanocrystals and fish gelatin. <i>Food Hydrocolloids</i> , 2020 , 109, 106111	10.6	18
69	Graphene Oxide Functionalized with 2-Ureido-4[1H]-pyrimidinone for Production of Nacre-Like Films. <i>ACS Applied Nano Materials</i> , 2020 , 3, 7161-7171	5.6	4
68	Enzymatic Hydrolysis of Bacterial Cellulose for the Production of Nanocrystals for the Food Packaging Industry. <i>Nanomaterials</i> , 2020 , 10,	5.4	4
67	Nano-inspired oxygen barrier coatings for food packaging applications: An overview. <i>Trends in Food Science and Technology</i> , 2020 , 97, 210-220	15.3	20
66	A review of current and future food applications of natural hydrocolloids. <i>International Journal of Food Science and Technology</i> , 2020 , 55, 1389-1406	3.8	39
65	Gas Barrier Polymer Nanocomposite Films Prepared by Graphene Oxide Encapsulated Polystyrene Microparticles. <i>ACS Applied Polymer Materials</i> , 2020 , 2, 725-731	4.3	12
64	Development of pectin Eugenol emulsion coatings for inhibition of <i>Listeria</i> on webbed-rind melons: a comparative study with fig and citrus pectins. <i>International Journal of Food Science and Technology</i> , 2020 , 55, 1448-1457	3.8	5
63	Water vapor barrier properties of wheat gluten/silica hybrid coatings on paperboard for food packaging applications. <i>Food Packaging and Shelf Life</i> , 2020 , 26, 100561	8.2	8

62	Freestanding Zirconium phosphate based nacre-like composite films cast from water. <i>Composites Science and Technology</i> , 2020 , 200, 108443	8.6	3
61	Flow-based enzymatic synthesis of melatonin and other high value tryptamine derivatives: a five-minute intensified process. <i>Green Chemistry</i> , 2019 , 21, 3263-3266	10	39
60	Development of flexible antimicrobial zein coatings with essential oils for the inhibition of critical pathogens on the surface of whole fruits: Test of coatings on inoculated melons. <i>Food Packaging and Shelf Life</i> , 2019 , 20, 100316	8.2	27
59	Preparation and Comparison of Reduced Graphene Oxide and Carbon Nanotubes as Fillers in Conductive Natural Rubber for Flexible Electronics. <i>ACS Omega</i> , 2019 , 4, 3458-3468	3.9	12
58	Enzymatic Hydrolysis in the Green Production of Bacterial Cellulose Nanocrystals. <i>ACS Sustainable Chemistry and Engineering</i> , 2018 , 6, 7725-7734	8.3	28
57	Mechanical behavior of biopolymer composite coatings on plastic films by depth-sensing indentation - A nanoscale study. <i>Journal of Colloid and Interface Science</i> , 2018 , 512, 638-646	9.3	9
56	A bionanocomposite-modified glassy carbon electrode for the determination of 4,4'-methylene diphenyl diamine. <i>Analytical Methods</i> , 2018 , 10, 4122-4128	3.2	6
55	Migration of Primary Aromatic Amines From Food Packaging Materials 2018 ,		1
54	Determination of 2,4-diaminotoluene by a bionanocomposite modified glassy carbon electrode. <i>Sensors and Actuators B: Chemical</i> , 2018 , 277, 477-483	8.5	9
53	Care System Versus Transmitted Light Wavefront Pattern of Contact Lenses. <i>Eye and Contact Lens</i> , 2017 , 43, 181-185	3.2	4
52	Preservation of bread-made museum collections by coating technology. <i>Journal of Cultural Heritage</i> , 2017 , 25, 121-126	2.9	1
51	Experimental review: chemical reduction of graphene oxide (GO) to reduced graphene oxide (rGO) by aqueous chemistry. <i>Nanoscale</i> , 2017 , 9, 9562-9571	7.7	247
50	"Aerogels of enzymatically oxidized galactomannans from leguminous plants: Versatile delivery systems of antimicrobial peptides and enzymes". <i>Carbohydrate Polymers</i> , 2017 , 158, 102-111	10.3	21
49	Shelf life extension of white mushrooms (<i>Agaricus bisporus</i>) by low temperatures conditioning, modified atmosphere, and nanocomposite packaging material. <i>Food Packaging and Shelf Life</i> , 2017 , 14, 88-95	8.2	58
48	Polymer-interaction driven diffusion of eyeshadow in soft contact lenses. <i>Contact Lens and Anterior Eye</i> , 2017 , 40, 335-339	4.1	3
47	Evaluation of Borage Extracts As Potential Biostimulant Using a Phenomic, Agronomic, Physiological, and Biochemical Approach. <i>Frontiers in Plant Science</i> , 2017 , 8, 935	6.2	36
46	Transparent Pullulan/Mica Nanocomposite Coatings with Outstanding Oxygen Barrier Properties. <i>Nanomaterials</i> , 2017 , 7,	5.4	7
45	Microfibrillated cellulose and borax as mechanical, O ₂ barrier, and surface-modulating agents of pullulan biocomposite coatings on BOPP. <i>Carbohydrate Polymers</i> , 2016 , 143, 179-87	10.3	28

44	An overview of the intelligent packaging technologies in the food sector. <i>Trends in Food Science and Technology</i> , 2016 , 51, 1-11	15.3	259
43	An aerogel obtained from chemo-enzymatically oxidized fenugreek galactomannans as a versatile delivery system. <i>Carbohydrate Polymers</i> , 2016 , 144, 353-61	10.3	18
42	Development of an electrochemical nanosensor for the determination of gallic acid in food. <i>Analytical Methods</i> , 2016 , 8, 1103-1110	3.2	43
41	Main Manufacturing Processes for Food Packaging Materials 2016 ,		4
40	Combinational Approaches for Antimicrobial Packaging: Lysozyme and Lactoferrin 2016 , 589-597		1
39	Graphene Oxide Bionanocomposite Coatings with High Oxygen Barrier Properties. <i>Nanomaterials</i> , 2016 , 6,	5.4	11
38	Influence of colloidal silica nanoparticles on pullulan-coated BOPP film. <i>Food Packaging and Shelf Life</i> , 2016 , 8, 50-55	8.2	16
37	Polysaccharide-assisted rapid exfoliation of graphite platelets into high quality water-dispersible graphene sheets. <i>RSC Advances</i> , 2015 , 5, 26482-26490	3.7	50
36	Cellulose nanofibril core-shell silica coatings and their conversion into thermally stable nanotube aerogels. <i>Journal of Materials Chemistry A</i> , 2015 , 3, 15745-15754	13	28
35	Exceptional oxygen barrier performance of pullulan nanocomposites with ultra-low loading of graphene oxide. <i>Nanotechnology</i> , 2015 , 26, 275703	3.4	28
34	Mechanically triggered solute uptake in soft contact lenses. <i>Colloids and Surfaces B: Biointerfaces</i> , 2015 , 130, 16-22	6	6
33	An alternative approach to control the oxygen permeation across single-dose coffee capsules. <i>Food Packaging and Shelf Life</i> , 2015 , 4, 19-25	8.2	6
32	On the origin of primary aromatic amines in food packaging materials. <i>Trends in Food Science and Technology</i> , 2015 , 46, 137-143	15.3	29
31	Wear effects on microscopic morphology and hyaluronan uptake in siloxane-hydrogel contact lenses. <i>Journal of Biomedical Materials Research - Part B Applied Biomaterials</i> , 2015 , 103, 1092-8	3.5	15
30	Hydrogen peroxide mechanosynthesis in siloxane-hydrogel contact lenses. <i>ACS Applied Materials & Interfaces</i> , 2014 , 6, 19606-12	9.5	10
29	Microfibrillated cellulose (MFC): pullulan bionanocomposite films. <i>Cellulose</i> , 2014 , 21, 4323-4335	5.5	29
28	Nanocomposite films and coatings using inorganic nanobuilding blocks (NBB): current applications and future opportunities in the food packaging sector. <i>RSC Advances</i> , 2014 , 4, 29393-29428	3.7	79
27	Pullulan-based films and coatings for food packaging: Present applications, emerging opportunities, and future challenges. <i>Journal of Applied Polymer Science</i> , 2014 , 131, n/a-n/a	2.9	97

26	Mapping physicochemical surface modifications of flame-treated polypropylene. <i>EXPRESS Polymer Letters</i> , 2014 , 8, 256-266	3.4	12
25	Exploiting the nano-sized features of microfibrillated cellulose (MFC) for the development of controlled-release packaging. <i>Colloids and Surfaces B: Biointerfaces</i> , 2013 , 110, 208-16	6	46
24	Self-assembled nanostructured biohybrid coatings by an integrated sol-gel/intercalation approach. <i>RSC Advances</i> , 2013 , 3, 25086	3.7	20
23	Surface properties and wear performances of siloxane-hydrogel contact lenses. <i>Journal of Biomedical Materials Research - Part B Applied Biomaterials</i> , 2013 , 101, 1585-93	3.5	22
22	Nanostructured Silica/Wheat Gluten Hybrid Materials Prepared by Catalytic Sol-Gel Chemistry. <i>Macromolecular Chemistry and Physics</i> , 2013 , 214, 1131-1139	2.6	7
21	"Wetting enhancer" pullulan coating for antifog packaging applications. <i>ACS Applied Materials & Interfaces</i> , 2012 , 4, 3692-700	9.5	77
20	Self-assembled pullulan-silica oxygen barrier hybrid coatings for food packaging applications. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 782-90	5.7	66
19	Charge Density Quantification of Polyelectrolyte Polysaccharides by Conductometric Titration: An Analytical Chemistry Experiment. <i>Journal of Chemical Education</i> , 2012 , 89, 121-124	2.4	18
18	Ultrasound-assisted pullulan/montmorillonite bionanocomposite coating with high oxygen barrier properties. <i>Langmuir</i> , 2012 , 28, 11206-14	4	54
17	INFLUENCE OF CULTIVAR AND PROCESS CONDITIONS ON CRISPNESS OF OSMO-AIR-DRIED APPLE CHIPS. <i>Journal of Food Process Engineering</i> , 2012 , 35, 810-820	2.4	2
16	Dye release behavior from polyvinyl alcohol films in a hydro-alcoholic medium: Influence of physicochemical heterogeneity. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2012 , 403, 45-53	5.1	9
15	Emerging coating technologies for food and beverage packaging materials 2012 , 274-302		8
14	Wetting of biopolymer coatings: contact angle kinetics and image analysis investigation. <i>Langmuir</i> , 2011 , 27, 7563-74	4	139
13	Gelatin-pectin composite films from polyion-complex hydrogels. <i>Food Hydrocolloids</i> , 2011 , 25, 61-70	10.6	123
12	Alternative reaction mechanism for the cross-linking of gelatin with glutaraldehyde. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 998-1003	5.7	213
11	Development and characterization of a gelatin-based coating with unique sealing properties. <i>Journal of Applied Polymer Science</i> , 2010 , 118, 2969-2975	2.9	10
10	The fundamentals of flame treatment for the surface activation of polyolefin polymers [A review]. <i>Polymer</i> , 2010 , 51, 3591-3605	3.9	93
9	Evaluation of a bio-coating as a solution to improve barrier, friction and optical properties of plastic films. <i>Packaging Technology and Science</i> , 2009 , 22, 69-83	2.3	55

8	Effects of different sealing conditions on the seal strength of polypropylene films coated with a bio-based thin layer. <i>Packaging Technology and Science</i> , 2009 , 22, 359-369	2.3	20
7	OPTIMIZATION OF MANUFACTURE OF ALMOND PASTE COOKIES USING RESPONSE SURFACE METHODOLOGY. <i>Journal of Food Process Engineering</i> , 2009 , 32, 64-87	2.4	19
6	Development of polyion-complex hydrogels as an alternative approach for the production of bio-based polymers for food packaging applications: a review. <i>Trends in Food Science and Technology</i> , 2009 , 20, 316-332	15.3	168
5	Effects of ingredients and process conditions on Amaretti cookies characteristics. <i>International Journal of Food Science and Technology</i> , 2008 , 43, 1395-1403	3.8	18
4	Assessment of two different rapid compression tests for the evaluation of texture differences in osmo-air-dried apple rings. <i>Journal of Food Engineering</i> , 2008 , 88, 484-491	6	15
3	Texture evolution of Amaretti cookies during storage. <i>European Food Research and Technology</i> , 2005 , 221, 387-391	3.4	47
2	Electron Beam-Mediated Cross-Linking of Blown Film-Extruded Biodegradable PGA/PBAT Blends toward High Toughness and Low Oxygen Permeation. <i>ACS Sustainable Chemistry and Engineering</i> ,	8.3	3
1	Cinnamon Essential Oil Encapsulated into a Fish Gelatin-Bacterial Cellulose Nanocrystals Complex and Active Films Thereof. <i>Food Biophysics</i> ,1	3.2	6