Garry

List of Publications by Year
in descending order

13	787	1039406 9	1125271 13
papers	citations	h-index	g-index

13	13	13	1182
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Current advancements in chitosan-based film production for food technology; A review. International Journal of Biological Macromolecules, 2019, 121, 889-904.	3.6	303
2	Chitosan films and coatings prevent losses of fresh fruit nutritional quality: A review. Trends in Food Science and Technology, 2015, 46, 159-166.	7.8	194
3	The Potential of Chitosan and Its Derivatives in Prevention and Treatment of Age-Related Diseases. Marine Drugs, 2015, 13, 2158-2182.	2.2	99
4	Effect of storage time and temperature on structure, mechanical and barrier properties of chitosan-based films. European Food Research and Technology, 2011, 232, 17-22.	1.6	52
5	Effect of chitosan and chitooligosaccharide on vitamin C and polyphenols contents in cherries and strawberries during refrigerated storage. European Food Research and Technology, 2011, 233, 351-358.	1.6	45
6	A DSC study of the effect of ascorbic acid on bound water content and distribution in chitosan-enriched bread rolls during storage. Journal of Thermal Analysis and Calorimetry, 2012, 108, 73-78.	2.0	21
7	Polymer hydration and stiffness at biointerfaces and related cellular processes. Nanomedicine: Nanotechnology, Biology, and Medicine, 2018, 14, 13-25.	1.7	21
8	The effect of chitosan oligosaccharides on bread staling. Journal of Cereal Science, 2010, 52, 491-495.	1.8	19
9	A DSC study of the effect of bread making methods on bound water content and redistribution in chitosan enriched bread. Journal of Thermal Analysis and Calorimetry, 2012, 108, 185-189.	2.0	10
10	Role of Changes in State of Bound Water and Tissue Stiffness in Development of Age-Related Diseases. Polymers, 2020, 12, 1362.	2.0	10
11	Effect of chitosan and chitooligosaccharide lactate on free lipids and reducing sugars content and on wheat bread firming. European Food Research and Technology, 2011, 232, 123-128.	1.6	5
12	Tissue Integrity and COVID-19. Encyclopedia, 2021, 1, 206-219.	2.4	5
13	Rheological behaviour of polymer systems in the vicinity of critical regions. Macromolecular Symposia, 2000, 158, 103-110.	0.4	3