

Garry

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/5767466/publications.pdf>

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13
papers

787
citations

1039406

9
h-index

1125271

13
g-index

13
all docs

13
docs citations

13
times ranked

1182
citing authors

#	ARTICLE	IF	CITATIONS
1	Tissue Integrity and COVID-19. Encyclopedia, 2021, 1, 206-219.	2.4	5
2	Role of Changes in State of Bound Water and Tissue Stiffness in Development of Age-Related Diseases. Polymers, 2020, 12, 1362.	2.0	10
3	Current advancements in chitosan-based film production for food technology; A review. International Journal of Biological Macromolecules, 2019, 121, 889-904.	3.6	303
4	Polymer hydration and stiffness at biointerfaces and related cellular processes. Nanomedicine: Nanotechnology, Biology, and Medicine, 2018, 14, 13-25.	1.7	21
5	The Potential of Chitosan and Its Derivatives in Prevention and Treatment of Age-Related Diseases. Marine Drugs, 2015, 13, 2158-2182.	2.2	99
6	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
7	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
8	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
9	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
10	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
11	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
12	The effect of chitosan oligosaccharides on bread staling. Journal of Cereal Science, 2010, 52, 491-495.	1.8	19
13	Rheological behaviour of polymer systems in the vicinity of critical regions. Macromolecular Symposia, 2000, 158, 103-110.	0.4	3