

Valrie Guillard

List of Publications by Citations

Source: <https://exaly.com/author-pdf/5801928/valerie-guillard-publications-by-citations.pdf>

Version: 2024-04-29

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.

98
papers

2,060
citations

26
h-index

41
g-index

102
ext. papers

2,379
ext. citations

5.9
avg. IF

4.93
L-index

#	Paper	IF	Citations
98	The Next Generation of Sustainable Food Packaging to Preserve Our Environment in a Circular Economy Context. <i>Frontiers in Nutrition</i> , 2018 , 5, 121	6.2	135
97	Diffusivity of propolis compounds in Polylactic acid polymer for the development of anti-microbial packaging films. <i>Journal of Food Engineering</i> , 2010 , 98, 294-301	6	94
96	Sustainable Food packaging: Valorising wheat straw fibres for tuning PHBV-based composites properties. <i>Composites Part A: Applied Science and Manufacturing</i> , 2015 , 72, 139-147	8.4	87
95	How does water diffuse in starch/montmorillonite nano-biocomposite materials?. <i>Carbohydrate Polymers</i> , 2010 , 82, 128-135	10.3	74
94	Oxygen and Carbon Dioxide Solubility and Diffusivity in Solid Food Matrices: A Review of Past and Current Knowledge. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2014 , 13, 261-286	16.4	67
93	Controlling pesticide release via structuring agropolymer and nanoclays based materials. <i>Journal of Hazardous Materials</i> , 2012 , 205-206, 32-9	12.8	63
92	Effect of novel food processing methods on packaging: structure, composition, and migration properties. <i>Critical Reviews in Food Science and Nutrition</i> , 2010 , 50, 969-88	11.5	60
91	Food preservative content reduction by controlling sorbic acid release from a superficial coating. <i>Innovative Food Science and Emerging Technologies</i> , 2009 , 10, 108-115	6.8	56
90	Active bio-based food-packaging: Diffusion and release of active substances through and from cellulose nanofiber coating toward food-packaging design. <i>Carbohydrate Polymers</i> , 2016 , 149, 40-50	10.3	56
89	Edible moisture barriers: how to assess of their potential and limits in food products shelf-life extension?. <i>Critical Reviews in Food Science and Nutrition</i> , 2009 , 49, 474-99	11.5	54
88	Moisture migration in a cereal composite food at high water activity: Effects of initial porosity and fat content. <i>Journal of Cereal Science</i> , 2006 , 43, 144-151	3.8	54
87	Anti-microbial effectiveness of relative humidity-controlled carvacrol release from wheat gluten/montmorillonite coated papers. <i>Food Control</i> , 2011 , 22, 1582-1591	6.2	53
86	Moisture diffusivity and transfer modelling in dry biscuit. <i>Journal of Food Engineering</i> , 2004 , 64, 81-87	6	51
85	Changes in nutritional and sensory properties of orange juice packed in PET bottles: an experimental and modelling approach. <i>Food Chemistry</i> , 2013 , 141, 3827-36	8.5	46
84	Vegetal fiber-based biocomposites: Which stakes for food packaging applications?. <i>Journal of Applied Polymer Science</i> , 2016 , 133, n/a-n/a	2.9	43
83	Combined effect of high pressure treatment and anti-microbial bio-sourced materials on microorganisms' growth in model food during storage. <i>Innovative Food Science and Emerging Technologies</i> , 2011 , 12, 426-434	6.8	40
82	Influence of processing temperature on the water vapour transport properties of wheat gluten based agromaterials. <i>Industrial Crops and Products</i> , 2011 , 33, 457-461	5.9	38

81	Controlling moisture transport in a cereal porous product by modification of structural or formulation parameters. <i>Food Research International</i> , 2007 , 40, 461-469	7	36
80	Moisture and temperature triggered release of a volatile active agent from soy protein coated paper: effect of glass transition phenomena on carvacrol diffusion coefficient. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 658-65	5.7	35
79	Effective moisture diffusivity modelling versus food structure and hygroscopicity. <i>Food Chemistry</i> , 2008 , 106, 1428-1437	8.5	35
78	Predictive Microbiology Coupled with Gas (O ₂ /CO ₂) Transfer in Food/Packaging Systems: How to Develop an Efficient Decision Support Tool for Food Packaging Dimensioning. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2015 , 14, 1-21	16.4	32
77	Oxygen Quantification Methods and Application to the Determination of Oxygen Diffusion and Solubility Coefficients in Food. <i>Food Reviews International</i> , 2012 , 28, 113-145	5.5	31
76	Predicting shelf life gain of fresh strawberries in modified atmosphere packaging. <i>Postharvest Biology and Technology</i> , 2018 , 142, 28-38	6.2	28
75	Application of FTIR and Raman microspectroscopy to the study of food/packaging interactions. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2009 , 26, 1515-23	3.2	27
74	Ascorbic acid in food: Development of a rapid analysis technique and application to diffusivity determination. <i>Food Research International</i> , 2010 , 43, 838-847	7	26
73	Multifunctional and nanoreinforced polymers for food packaging 2011 ,		26
72	Water diffusion and enzyme activities during malting of barley grains: A relationship assessment. <i>Journal of Food Engineering</i> , 2012 , 109, 358-365	6	25
71	How the biodegradability of wheat gluten-based agromaterial can be modulated by adding nanoclays. <i>Polymer Degradation and Stability</i> , 2011 , 96, 2088-2097	4.7	25
70	Ethyl hexanoate transfer in paper and plastic food packaging by sorption and permeation experiments. <i>Journal of Food Engineering</i> , 2008 , 89, 217-226	6	24
69	An argumentation system for eco-efficient packaging material selection. <i>Computers and Electronics in Agriculture</i> , 2015 , 113, 174-192	6.5	23
68	Oxygen transfer in foods using oxygen luminescence sensors: Influence of oxygen partial pressure and food nature and composition. <i>Food Chemistry</i> , 2010 , 123, 1275-1281	8.5	23
67	Water barrier properties of treated-papers and application to sponge cake storage. <i>Food Research International</i> , 2006 , 39, 1002-1011	7	23
66	A Decision Support System to design modified atmosphere packaging for fresh produce based on a bipolar flexible querying approach. <i>Computers and Electronics in Agriculture</i> , 2015 , 111, 131-139	6.5	22
65	Effect of high-pressure/temperature (HP/T) treatments of in-package food on additive migration from conventional and bio-sourced materials. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2010 , 27, 118-27	3.2	22
64	Investigating the biodegradation pattern of an ecofriendly pesticide delivery system based on wheat gluten and organically modified montmorillonites. <i>Polymer Degradation and Stability</i> , 2012 , 97, 2060-2068	4.7	20

63	Modelling and control of moisture transfers in high, intermediate and low aw composite food. <i>Food Chemistry</i> , 2008 , 106, 1350-1358	8.5	20
62	Performance of lipid-based moisture barriers in food products with intermediate water activity. <i>European Journal of Lipid Science and Technology</i> , 2006 , 108, 1007-1020	3	20
61	A flexible bipolar querying approach with imprecise data and guaranteed results. <i>Fuzzy Sets and Systems</i> , 2011 , 169, 51-64	3.7	19
60	Ethylene permeability of wheat gluten film as a function of temperature and relative humidity. <i>Journal of Membrane Science</i> , 2005 , 256, 108-108	9.6	19
59	Parameter uncertainties and error propagation in modified atmosphere packaging modelling. <i>Postharvest Biology and Technology</i> , 2012 , 67, 154-166	6.2	18
58	Modelling of Moisture Transfer in a Composite Food: Dynamic Water Properties in an Intermediate aw Porous Product in Contact with High aw Filling. <i>Chemical Engineering Research and Design</i> , 2003 , 81, 1090-1098	5.5	17
57	Validation of a predictive model coupling gas transfer and microbial growth in fresh food packed under modified atmosphere. <i>Food Microbiology</i> , 2016 , 58, 43-55	6	17
56	Mechanistic model to couple oxygen transfer with ascorbic acid oxidation kinetics in model solid food. <i>Journal of Food Engineering</i> , 2011 , 104, 96-104	6	16
55	Predicting moisture transfer and shelf-life of multidomain food products. <i>Journal of Food Engineering</i> , 2008 , 86, 74-83	6	16
54	Mechanistic model coupling gas exchange dynamics and <i>Listeria monocytogenes</i> growth in modified atmosphere packaging of non respiring food. <i>Food Microbiology</i> , 2015 , 51, 192-205	6	15
53	Nanostructuring and Microstructuring of Materials from a Single Agropolymer for Sustainable MAP Preservation of Fresh Food. <i>Packaging Technology and Science</i> , 2013 , 26, 137-148	2.3	15
52	The virtual food system: Innovative models and experiential feedback in technologies for winemaking, the cereals chain, food packaging and eco-designed starter production. <i>Innovative Food Science and Emerging Technologies</i> , 2018 , 46, 54-64	6.8	14
51	Choice of environment-friendly food packagings through argumentation systems and preferences. <i>Ecological Informatics</i> , 2018 , 48, 24-36	4.2	14
50	Water vapor sorption and diffusion in wheat straw particles and their impact on the mass transfer properties of biocomposites. <i>Journal of Applied Polymer Science</i> , 2016 , 133, n/a-n/a	2.9	14
49	Impact of selected composition and ripening conditions on CO ₂ solubility in semi-hard cheese. <i>Food Chemistry</i> , 2016 , 192, 805-12	8.5	13
48	Consumer behaviour in the prediction of postharvest losses reduction for fresh strawberries packed in modified atmosphere packaging. <i>Postharvest Biology and Technology</i> , 2020 , 163, 111119	6.2	12
47	Water transport mechanisms in wheat gluten based (nano)composite materials. <i>European Polymer Journal</i> , 2013 , 49, 1337-1346	5.2	12
46	Protection of methionol against oxidation by oxygen scavenger: An experimental and modelling approach in wine model solution. <i>Food Packaging and Shelf Life</i> , 2015 , 3, 76-87	8.2	10

45	Determination of mass transport properties in food/packaging systems by local measurement with Raman microspectroscopy. <i>Journal of Applied Polymer Science</i> , 2014 , 131,	2.9	10
44	Raman depth-profiling characterization of a migrant diffusion in a polymer. <i>Journal of Membrane Science</i> , 2011 , 375, 165-171	9.6	10
43	Biodegradable herbicide delivery systems with slow diffusion in soil and UV protection properties. <i>Pest Management Science</i> , 2014 , 70, 1697-705	4.6	9
42	Nanoparticle size and water diffusivity in nanocomposite agro-polymer based films. <i>European Polymer Journal</i> , 2013 , 49, 299-306	5.2	9
41	A mathematical model for tailoring antimicrobial packaging material containing encapsulated volatile compounds. <i>Innovative Food Science and Emerging Technologies</i> , 2017 , 42, 64-72	6.8	8
40	Novel methodology for the in situ assessment of CO production rate and its application to anaerobic ripened cheese. <i>Food Research International</i> , 2015 , 78, 295-301	7	8
39	Diffusivity and solubility of CO ₂ in dense solid food products. <i>Journal of Food Engineering</i> , 2015 , 166, 1-9	6	8
38	Wheat gluten nanocomposite films as food-contact materials: Migration tests and impact of a novel food stabilization technology (high pressure). <i>Journal of Applied Polymer Science</i> , 2010 , 116, NA-NA	2.9	8
37	A Flexible Biopolymer based UHF RFID-Sensor for food quality monitoring 2019 ,		8
36	Active packaging films containing antioxidant extracts from green coffee oil by-products to prevent lipid oxidation. <i>Journal of Food Engineering</i> , 2022 , 312, 110744	6	8
35	Performance of a non-invasive methodology for assessing oxygen diffusion in liquid and solid food products. <i>Journal of Food Engineering</i> , 2016 , 171, 87-94	6	7
34	An appraisal of the impact of compositional and ripening parameters on CO ₂ diffusivity in semi-hard cheese. <i>Food Chemistry</i> , 2016 , 194, 1172-9	8.5	7
33	Influence of the Experimental Errors and Their Propagation on the Accuracy of Identified Kinetics Parameters: Oxygen and Temperature Effects on Ascorbic Acid Oxidation during Storage. <i>Industrial & Engineering Chemistry Research</i> , 2012 , 51, 1131-1142	3.9	7
32	Food Packaging Applications of Biopolymer-Based Films 2011 , 211-232		7
31	Effect of the Molecular Structure of Poly(3-hydroxybutyrate--3-hydroxyvalerate) (P(3HB-3HV)) Produced from Mixed Bacterial Cultures on Its Crystallization and Mechanical Properties. <i>Biomacromolecules</i> , 2020 , 21, 4709-4723	6.9	7
30	Hybrid iron montmorillonite nano-particles as an oxygen scavenger. <i>Chemical Engineering Journal</i> , 2019 , 357, 750-760	14.7	7
29	Moisture barrier and physical properties of acetylated derivatives with increasing acetylation degree. <i>European Journal of Lipid Science and Technology</i> , 2009 , 111, 489-498	3	6
28	Effect of Cooling Rate on the Structural and Moisture Barrier Properties of High and Low Melting Point Fats. <i>JAOCs, Journal of the American Oil Chemists Society</i> , 2010 , 87, 133-145	1.8	6

27	Edible Moisture Barriers for Food Product Stabilization 2008 , 547-575		6
26	Protein-Based Nanocomposites for Food Packaging 2013 , 613-654		5
25	Food Structure and Moisture Transfer 2013 ,		5
24	Assessing the potential of quartz crystal microbalance to estimate water vapor transfer in micrometric size cellulose particles. <i>Carbohydrate Polymers</i> , 2018 , 190, 307-314	10.3	4
23	Assessment of gas permeability of the whole packaging system mimicking industrial conditions. <i>Food Packaging and Shelf Life</i> , 2016 , 8, 81-85	8.2	4
22	A global visual method for measuring the deterioration of strawberries in MAP. <i>MethodsX</i> , 2018 , 5, 944-949	9.4	4
21	Modified Atmosphere Packaging of Fruits and Vegetables. <i>Food Preservation Technology</i> , 2010 , 255-284		4
20	Eco-Efficient Packaging Material Selection for Fresh Produce: Industrial Session. <i>Lecture Notes in Computer Science</i> , 2014 , 305-310	0.9	4
19	Benefit of modified atmosphere packaging on the overall environmental impact of packed strawberries. <i>Postharvest Biology and Technology</i> , 2021 , 177, 111521	6.2	4
18	Impact of Two-Dimensional Particle Size Distribution on Estimation of Water Vapor Diffusivity in Micrometric Size Cellulose Particles. <i>Materials</i> , 2018 , 11,	3.5	4
17	Impact of the processing temperature on the crystallization behavior and mechanical properties of poly[R-3-hydroxybutyrate-co-(R-3-hydroxyvalerate)]. <i>Polymer</i> , 2021 , 229, 123987	3.9	4
16	Elaboration and Characterization of Active Films Containing Iron-Montmorillonite Nanocomposites for O Scavenging. <i>Nanomaterials</i> , 2019 , 9,	5.4	3
15	Impact of salt concentration, ripening temperature and ripening time on CO ₂ production of semi-hard cheese with propionic acid fermentation. <i>Journal of Food Engineering</i> , 2016 , 177, 72-79	6	3
14	Interval analysis on non-linear monotonic systems as an efficient tool to optimise fresh food packaging. <i>Computers and Electronics in Agriculture</i> , 2011 , 79, 116-124	6.5	3
13	Shelf Life and Moisture Transfer Predictions in a Composite Food Product: Impact of Preservation Techniques. <i>International Journal of Food Engineering</i> , 2008 , 4,	1.9	3
12	A Food Packaging Use Case for Argumentation. <i>Communications in Computer and Information Science</i> , 2014 , 344-358	0.3	3
11	The Use of Modeling Tools to Better Evaluate the Packaging Benefice on Our Environment. <i>Frontiers in Sustainable Food Systems</i> , 2021 , 5,	4.8	3
10	Gas barrier enhancement of uncharged apolar polymeric films by self-assembling stratified nano-composite films.. <i>RSC Advances</i> , 2019 , 9, 10938-10947	3.7	2

9	3D Modelling of Mass Transfer into Bio-Composite. <i>Polymers</i> , 2021 , 13,	4.5	2
8	Water Vapor Sorption and Diffusivity in Bio-Based Poly(Ethylene Vanillate)-PEV. <i>Polymers</i> , 2021 , 13,	4.5	2
7	Adapting gravimetric sorption analyzer to estimate water vapor diffusivity in micrometric size cellulose particles. <i>Cellulose</i> , 2019 , 26, 8575-8587	5.5	1
6	Activated gallic acid as radical and oxygen scavenger in biodegradable packaging film. <i>Food Packaging and Shelf Life</i> , 2022 , 31, 100811	8.2	1
5	Flexible Bipolar Querying of Uncertain Data Using an Ontology. <i>Studies in Computational Intelligence</i> , 2014 , 165-188	0.8	1
4	CO2 and O2 solubility and diffusivity data in food products stored in data warehouse structured by ontology. <i>Data in Brief</i> , 2016 , 7, 1556-9	1.2	1
3	Shear and Extensional Rheology of Linear and Branched Polybutylene Succinate Blends. <i>Polymers</i> , 2021 , 13,	4.5	1
2	Modelling CO2 transfer in foil ripened semi-hard Swiss-type cheese. <i>Journal of Food Engineering</i> , 2018 , 222, 73-83	6	1
1	Decision Aid Tools for the Preservation of Fruits by Modified Atmosphere Packaging. <i>Food Engineering Series</i> , 2018 , 249-274	0.5	