

Valrie Guillard

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.

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	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
97	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
96	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
95	3D Modelling of Mass Transfer into Bio-Composite. <i>Polymers</i> , 2021 , 13,	4.5	2
94	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
93	Water Vapor Sorption and Diffusivity in Bio-Based Poly(Ethylene Vanillate)-PEV. <i>Polymers</i> , 2021 , 13,	4.5	2
92	Shear and Extensional Rheology of Linear and Branched Polybutylene Succinate Blends. <i>Polymers</i> , 2021 , 13,	4.5	1
91	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
90	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
89	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
88	Elaboration and Characterization of Active Films Containing Iron-Montmorillonite Nanocomposites for O Scavenging. <i>Nanomaterials</i> , 2019 , 9,	5.4	3
87	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
86	Adapting gravimetric sorption analyzer to estimate water vapor diffusivity in micrometric size cellulose particles. <i>Cellulose</i> , 2019 , 26, 8575-8587	5.5	1
85	A Flexible Biopolymer based UHF RFID-Sensor for food quality monitoring 2019 ,		8
84	Hybrid iron montmorillonite nano-particles as an oxygen scavenger. <i>Chemical Engineering Journal</i> , 2019 , 357, 750-760	14.7	7
83	Predicting shelf life gain of fresh strawberries [Charlotte cv]n modified atmosphere packaging. <i>Postharvest Biology and Technology</i> , 2018 , 142, 28-38	6.2	28
82	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

81	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
80	A global visual method for measuring the deterioration of strawberries in MAP. <i>MethodsX</i> , 2018 , 5, 944-949	4	4
79	Choice of environment-friendly food packagings through argumentation systems and preferences. <i>Ecological Informatics</i> , 2018 , 48, 24-36	4.2	14
78	Modelling CO2 transfer in foil ripened semi-hard Swiss-type cheese. <i>Journal of Food Engineering</i> , 2018 , 222, 73-83	6	1
77	Decision Aid Tools for the Preservation of Fruits by Modified Atmosphere Packaging. <i>Food Engineering Series</i> , 2018 , 249-274	0.5	
76	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
75	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
74	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
73	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
72	Impact of selected composition and ripening conditions on CO2 solubility in semi-hard cheese. <i>Food Chemistry</i> , 2016 , 192, 805-12	8.5	13
71	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
70	Impact of salt concentration, ripening temperature and ripening time on CO2 production of semi-hard cheese with propionic acid fermentation. <i>Journal of Food Engineering</i> , 2016 , 177, 72-79	6	3
69	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
68	An appraisal of the impact of compositional and ripening parameters on CO2 diffusivity in semi-hard cheese. <i>Food Chemistry</i> , 2016 , 194, 1172-9	8.5	7
67	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
66	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
65	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
64	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

63	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
62	An argumentation system for eco-efficient packaging material selection. <i>Computers and Electronics in Agriculture</i> , 2015 , 113, 174-192	6.5	23
61	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
60	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
59	Novel methodology for the in situ assessment of CO ₂ production rate and its application to anaerobic ripened cheese. <i>Food Research International</i> , 2015 , 78, 295-301	7	8
58	Diffusivity and solubility of CO ₂ in dense solid food products. <i>Journal of Food Engineering</i> , 2015 , 166, 1-9	6	8
57	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
56	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
55	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
54	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
53	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
52	Flexible Bipolar Querying of Uncertain Data Using an Ontology. <i>Studies in Computational Intelligence</i> , 2014 , 165-188	0.8	1
51	Eco-Efficient Packaging Material Selection for Fresh Produce: Industrial Session. <i>Lecture Notes in Computer Science</i> , 2014 , 305-310	0.9	4
50	A Food Packaging Use Case for Argumentation. <i>Communications in Computer and Information Science</i> , 2014 , 344-358	0.3	3
49	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
48	Water transport mechanisms in wheat gluten based (nano)composite materials. <i>European Polymer Journal</i> , 2013 , 49, 1337-1346	5.2	12
47	Protein-Based Nanocomposites for Food Packaging 2013 , 613-654		5
46	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

45	Nanoparticle size and water diffusivity in nanocomposite agro-polymer based films. <i>European Polymer Journal</i> , 2013 , 49, 299-306	5.2	9
44	Food Structure and Moisture Transfer 2013 ,		5
43	Parameter uncertainties and error propagation in modified atmosphere packaging modelling. <i>Postharvest Biology and Technology</i> , 2012 , 67, 154-166	6.2	18
42	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
41	Controlling pesticide release via structuring agropolymer and nanoclays based materials. <i>Journal of Hazardous Materials</i> , 2012 , 205-206, 32-9	12.8	63
40	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
39	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
38	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
37	Food Packaging Applications of Biopolymer-Based Films 2011 , 211-232		7
36	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
35	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
34	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
33	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
32	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
31	A flexible bipolar querying approach with imprecise data and guaranteed results. <i>Fuzzy Sets and Systems</i> , 2011 , 169, 51-64	3.7	19
30	Raman depth-profiling characterization of a migrant diffusion in a polymer. <i>Journal of Membrane Science</i> , 2011 , 375, 165-171	9.6	10
29	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
28	Multifunctional and nanoreinforced polymers for food packaging 2011 ,		26

27	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
26	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
25	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
24	How does water diffuse in starch/montmorillonite nano-biocomposite materials?. <i>Carbohydrate Polymers</i> , 2010 , 82, 128-135	10.3	74
23	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
22	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
21	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
20	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
19	Modified Atmosphere Packaging of Fruits and Vegetables. <i>Food Preservation Technology</i> , 2010 , 255-284		4
18	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
17	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
16	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
15	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
14	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
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	Edible Moisture Barriers for Food Product Stabilization 2008 , 547-575		6
11	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
10	Predicting moisture transfer and shelf-life of multidomain food products. <i>Journal of Food Engineering</i> , 2008 , 86, 74-83	6	16

9	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
8	Effective moisture diffusivity modelling versus food structure and hygroscopicity. <i>Food Chemistry</i> , 2008 , 106, 1428-1437	8.5	35
7	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
6	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
5	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
4	Water barrier properties of treated-papers and application to sponge cake storage. <i>Food Research International</i> , 2006 , 39, 1002-1011	7	23
3	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
2	Moisture diffusivity and transfer modelling in dry biscuit. <i>Journal of Food Engineering</i> , 2004 , 64, 81-87	6	51
1	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