Paula Jp Espitia

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/603982/publications.pdf

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27 papers

3,197 citations

471061 17 h-index 22 g-index

28 all docs

28 docs citations

28 times ranked 4533 citing authors

#	Article	IF	CITATIONS
1	Zinc Oxide Nanoparticles: Synthesis, Antimicrobial Activity and Food Packaging Applications. Food and Bioprocess Technology, 2012, 5, 1447-1464.	2.6	1,016
2	Edible films from pectin: Physical-mechanical and antimicrobial properties - A review. Food Hydrocolloids, 2014, 35, 287-296.	5.6	495
3	Trends in antimicrobial food packaging systems: Emitting sachets and absorbent pads. Food Research International, 2016, 83, 60-73.	2.9	236
4	Physical–mechanical and antimicrobial properties of nanocomposite films with pediocin and ZnO nanoparticles. Carbohydrate Polymers, 2013, 94, 199-208.	5.1	162
5	Hydrogel as an alternative structure for food packaging systems. Carbohydrate Polymers, 2019, 205, 106-116.	5.1	162
6	Nisin and other antimicrobial peptides: Production, mechanisms of action, and application in active food packaging. Innovative Food Science and Emerging Technologies, 2018, 48, 179-194.	2.7	154
7	Probiotics and their potential applications in active edible films and coatings. Food Research International, 2016, 90, 42-52.	2.9	150
8	Bioactive Peptides: Synthesis, Properties, and Applications in the Packaging and Preservation of Food. Comprehensive Reviews in Food Science and Food Safety, 2012, 11, 187-204.	5.9	145
9	Nanoemulsions: Synthesis, Characterization, and Application in Bioâ€Based Active Food Packaging. Comprehensive Reviews in Food Science and Food Safety, 2019, 18, 264-285.	5.9	133
10	Antioxidant active packaging based on papaya edible films incorporated with Moringa oleifera and ascorbic acid for food preservation. Food Hydrocolloids, 2020, 103, 105630.	5.6	98
11	Formononetin: Biological effects and uses – A review. Food Chemistry, 2021, 359, 129975.	4.2	67
12	Optimal antimicrobial formulation and physical–mechanical properties of edible films based on açaÃ-and pectin for food preservation. Food Packaging and Shelf Life, 2014, 2, 38-49.	3.3	65
13	Zinc Oxide Nanoparticles for Food Packaging Applications. , 2016, , 425-431.		61
14	Physical and Antibacterial Properties of AçaÃ-Edible Films Formulated with Thyme Essential Oil and Apple Skin Polyphenols. Journal of Food Science, 2014, 79, M903-10.	1.5	57
15	Assessment of the efficiency of essential oils in the preservation of postharvest papaya in an antimicrobial packaging system. Brazilian Journal of Food Technology, 2012, 15, 333-342.	0.8	51
16	Effect of Essential Oils in the Properties of Cellulosic Active Packaging. Macromolecular Symposia, 2011, 299-300, 199-205.	0.4	24
17	Optimized dispersion of ZnO nanoparticles and antimicrobial activity against foodborne pathogens and spoilage microorganisms. Journal of Nanoparticle Research, 2013, 15, 1.	0.8	22
18	Avaliação de filme incorporado com óleo essencial de orégano para conservação de pizza pronta. Revista Ceres, 2010, 57, 283-291.	0.1	20

#	Article	IF	CITATIONS
19	Packaging properties and control of Listeria monocytogenes in bologna by cellulosic films incorporated with pediocin. Brazilian Journal of Food Technology, 2013, 16, 226-235.	0.8	16
20	Development and Evaluation of Superabsorbent Hydrogels Based on Natural Polymers. Polymers, 2020, 12, 2173.	2.0	16
21	Pediocin Applications in Antimicrobial Food Packaging Systems. , 2016, , 445-454.		15
22	Antimicrobial Food Packaging Incorporated with Triclosan., 2016,, 417-423.		12
23	Cape gooseberry Petit Suisse Cheese incorporated with moringa leaf powder and gelatin. LWT - Food Science and Technology, 2020, 123, 109101.	2.5	10
24	Nanotechnology and Edible Films for Food Packaging Applications. , 2018, , 125-145.		5
25	Social and Cultural Perceptions Regarding Food Security and Health in the Departments of Bolivar and La Guajira, in the Caribbean Region of Colombia. Journal of Hunger and Environmental Nutrition, 2018, 13, 255-276.	1.1	3
26	Milk producer's articulation: a multicast study in Córdoba, Colombia. Logos Ciencia & TecnologÃa, 2019, 12, .	0.0	1
27	Anemia in Children from the Caribbean Region of Colombia: An Econometric Analysis. Journal of Hunger and Environmental Nutrition, 0 , , 1 -14.	1.1	0