

Paula Jp Espitia

List of Publications by Year in descending order

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Version: 2024-02-01

27
papers

3,197
citations

471509

17
h-index

677142

22
g-index

28
all docs

28
docs citations

28
times ranked

4533
citing authors

#	ARTICLE	IF	CITATIONS
1	Formononetin: Biological effects and uses – A review. Food Chemistry, 2021, 359, 129975.	8.2	67
2	Antioxidant active packaging based on papaya edible films incorporated with Moringa oleifera and ascorbic acid for food preservation. Food Hydrocolloids, 2020, 103, 105630.	10.7	98
3	Development and Evaluation of Superabsorbent Hydrogels Based on Natural Polymers. Polymers, 2020, 12, 2173.	4.5	16
4	Cape gooseberry Petit Suisse Cheese incorporated with moringa leaf powder and gelatin. LWT - Food Science and Technology, 2020, 123, 109101.	5.2	10
5	Nanoemulsions: Synthesis, Characterization, and Application in Bio-Based Active Food Packaging. Comprehensive Reviews in Food Science and Food Safety, 2019, 18, 264-285.	11.7	133
6	Hydrogel as an alternative structure for food packaging systems. Carbohydrate Polymers, 2019, 205, 106-116.	10.2	162
7	Milk producer's articulation: a multicaso study in Córdoba, Colombia. Logos Ciencia & Tecnología, 2019, 12, .	0.1	1
8	Social and Cultural Perceptions Regarding Food Security and Health in the Departments of Bolívar and La Guajira, in the Caribbean Region of Colombia. Journal of Hunger and Environmental Nutrition, 2018, 13, 255-276.	1.9	3
9	Nanotechnology and Edible Films for Food Packaging Applications. , 2018, , 125-145.		5
10	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.	5.6	154
11	Pediocin Applications in Antimicrobial Food Packaging Systems. , 2016, , 445-454.		15
12	Zinc Oxide Nanoparticles for Food Packaging Applications. , 2016, , 425-431.		61
13	Antimicrobial Food Packaging Incorporated with Triclosan. , 2016, , 417-423.		12
14	Probiotics and their potential applications in active edible films and coatings. Food Research International, 2016, 90, 42-52.	6.2	150
15	Trends in antimicrobial food packaging systems: Emitting sachets and absorbent pads. Food Research International, 2016, 83, 60-73.	6.2	236
16	Edible films from pectin: Physical-mechanical and antimicrobial properties - A review. Food Hydrocolloids, 2014, 35, 287-296.	10.7	495
17	Physical and Antibacterial Properties of Edible Films Formulated with Thyme Essential Oil and Apple Skin Polyphenols. Journal of Food Science, 2014, 79, M903-10.	3.1	57
18	Optimal antimicrobial formulation and physical-mechanical properties of edible films based on alginate and pectin for food preservation. Food Packaging and Shelf Life, 2014, 2, 38-49.	7.5	65

#	ARTICLE	IF	CITATIONS
19	Optimized dispersion of ZnO nanoparticles and antimicrobial activity against foodborne pathogens and spoilage microorganisms. <i>Journal of Nanoparticle Research</i> , 2013, 15, 1.	1.9	22
20	Physical-mechanical and antimicrobial properties of nanocomposite films with pediocin and ZnO nanoparticles. <i>Carbohydrate Polymers</i> , 2013, 94, 199-208.	10.2	162
21	Packaging properties and control of <i>Listeria monocytogenes</i> in bologna by cellulosic films incorporated with pediocin. <i>Brazilian Journal of Food Technology</i> , 2013, 16, 226-235.	0.8	16
22	Assessment of the efficiency of essential oils in the preservation of postharvest papaya in an antimicrobial packaging system. <i>Brazilian Journal of Food Technology</i> , 2012, 15, 333-342.	0.8	51
23	Zinc Oxide Nanoparticles: Synthesis, Antimicrobial Activity and Food Packaging Applications. <i>Food and Bioprocess Technology</i> , 2012, 5, 1447-1464.	4.7	1,016
24	Bioactive Peptides: Synthesis, Properties, and Applications in the Packaging and Preservation of Food. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2012, 11, 187-204.	11.7	145
25	Effect of Essential Oils in the Properties of Cellulosic Active Packaging. <i>Macromolecular Symposia</i> , 2011, 299-300, 199-205.	0.7	24
26	Avaliação de filme incorporado com óleo essencial de orégano para conservação de pizza pronta. <i>Revista Ceres</i> , 2010, 57, 283-291.	0.4	20
27	Anemia in Children from the Caribbean Region of Colombia: An Econometric Analysis. <i>Journal of Hunger and Environmental Nutrition</i> , 0, , 1-14.	1.9	0