

Alaitz Etxabide

List of Publications by Year in descending order

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Version: 2024-02-01

41
papers

2,668
citations

279487

23
h-index

329751

37
g-index

41
all docs

41
docs citations

41
times ranked

3638
citing authors

#	ARTICLE	IF	CITATIONS
1	Chitosan as a bioactive polymer: Processing, properties and applications. <i>International Journal of Biological Macromolecules</i> , 2017, 105, 1358-1368.	3.6	772
2	A 3D printed chitosan-pectin hydrogel wound dressing for lidocaine hydrochloride delivery. <i>Materials Science and Engineering C</i> , 2019, 104, 109873.	3.8	202
3	Citric acid-incorporated fish gelatin/chitosan composite films. <i>Food Hydrocolloids</i> , 2019, 86, 95-103.	5.6	162
4	Development of active gelatin films by means of valorisation of food processing waste: A review. <i>Food Hydrocolloids</i> , 2017, 68, 192-198.	5.6	157
5	Nanoantioxidants: Recent Trends in Antioxidant Delivery Applications. <i>Antioxidants</i> , 2020, 9, 24.	2.2	157
6	Extraction of agar from <i>Gelidium sesquipedale</i> (Rodhopyta) and surface characterization of agar based films. <i>Carbohydrate Polymers</i> , 2014, 99, 491-498.	5.1	120
7	Bio-based films prepared with by-products and wastes: environmental assessment. <i>Journal of Cleaner Production</i> , 2014, 64, 218-227.	4.6	98
8	Development of active fish gelatin films with anthocyanins by compression molding. <i>Food Hydrocolloids</i> , 2018, 84, 313-320.	5.6	97
9	Characterization of agar/soy protein biocomposite films: Effect of agar on the extruded pellets and compression moulded films. <i>Carbohydrate Polymers</i> , 2016, 151, 408-416.	5.1	79
10	Cross-linking of fish gelatins to develop sustainable films with enhanced properties. <i>European Polymer Journal</i> , 2016, 78, 82-90.	2.6	70
11	Color stability and pH-indicator ability of curcumin, anthocyanin and betanin containing colorants under different storage conditions for intelligent packaging development. <i>Food Control</i> , 2021, 121, 107645.	2.8	61
12	Effect of curcumin, betanin and anthocyanin containing colourants addition on gelatin films properties for intelligent films development. <i>Food Hydrocolloids</i> , 2021, 115, 106593.	5.6	53
13	Effect of cross-linking in surface properties and antioxidant activity of gelatin films incorporated with a curcumin derivative. <i>Food Hydrocolloids</i> , 2017, 66, 168-175.	5.6	49
14	Sustainable Fish Gelatin Films: from Food Processing Waste to Compost. <i>ACS Sustainable Chemistry and Engineering</i> , 2016, 4, 4626-4634.	3.2	47
15	Development of Bioinspired Gelatin and Gelatin/Chitosan Bilayer Hydrofilms for Wound Healing. <i>Pharmaceutics</i> , 2019, 11, 314.	2.0	44
16	Characterization of ribose-induced crosslinking extension in gelatin films. <i>Food Hydrocolloids</i> , 2020, 99, 105324.	5.6	43
17	Valorization of soya by-products for sustainable packaging. <i>Journal of Cleaner Production</i> , 2014, 64, 228-233.	4.6	40
18	Preparation and characterization of soy protein thin films: Processing properties correlation. <i>Materials Letters</i> , 2013, 105, 110-112.	1.3	37

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19	Versatile soy protein films and hydrogels by the incorporation of $\hat{1}^2$ -chitin from squid pens (<i>Loligo</i> sp.). <i>Green Chemistry</i> , 2017, 19, 5923-5931.	4.6	37
20	Effects of cross-linking in nanostructure and physicochemical properties of fish gelatins for bio-applications. <i>Reactive and Functional Polymers</i> , 2015, 94, 55-62.	2.0	36
21	Ultra thin hydro-films based on lactose-crosslinked fish gelatin for wound healing applications. <i>International Journal of Pharmaceutics</i> , 2017, 530, 455-467.	2.6	36
22	3D printed lactose-crosslinked gelatin scaffolds as a drug delivery system for dexamethasone. <i>European Polymer Journal</i> , 2019, 114, 90-97.	2.6	35
23	Valorization of marine-derived biowaste to develop chitin/fish gelatin products as bioactive carriers and moisture scavengers. <i>Science of the Total Environment</i> , 2020, 706, 135747.	3.9	28
24	Lactose-crosslinked fish gelatin-based porous scaffolds embedded with tetrahydrocurcumin for cartilage regeneration. <i>International Journal of Biological Macromolecules</i> , 2018, 117, 199-208.	3.6	22
25	Development and characterization of ribose-crosslinked gelatin products prepared by indirect 3D printing. <i>Food Hydrocolloids</i> , 2019, 96, 65-71.	5.6	22
26	Extraction and incorporation of bioactives into protein formulations for food and biomedical applications. <i>International Journal of Biological Macromolecules</i> , 2018, 120, 2094-2105.	3.6	21
27	Development of a Long-Term Drug Delivery System with Levonorgestrel-Loaded Chitosan Microspheres Embedded in Poly(vinyl alcohol) Hydrogel. <i>ACS Applied Bio Materials</i> , 2019, 2, 2766-2779.	2.3	19
28	Gelatine-based drug-eluting bandage contact lenses: Effect of PEGDA concentration and manufacturing technique. <i>International Journal of Pharmaceutics</i> , 2021, 599, 120452.	2.6	19
29	Analysis of Advanced Glycation End products in ribose-, glucose- and lactose-crosslinked gelatin to correlate the physical changes induced by Maillard reaction in films. <i>Food Hydrocolloids</i> , 2021, 117, 106736.	5.6	17
30	Characterization of glucose-crosslinked gelatin films reinforced with chitin nanowhiskers for active packaging development. <i>LWT - Food Science and Technology</i> , 2022, 154, 112833.	2.5	17
31	Developing active and intelligent films through the incorporation of grape skin and seed tannin extracts into gelatin. <i>Food Packaging and Shelf Life</i> , 2022, 33, 100896.	3.3	16
32	A novel approach to manufacture porous biocomposites using extrusion and injection moulding. <i>European Polymer Journal</i> , 2016, 82, 324-333.	2.6	13
33	Non-€permanent primary food packaging materials assessment: Identification, migration, toxicity, and consumption of substances. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022, 21, 4130-4145.	5.9	11
34	Control of cross-linking reaction to tailor the properties of thin films based on gelatin. <i>Materials Letters</i> , 2016, 185, 366-369.	1.3	10
35	Effect of Fructose and Ascorbic Acid on the Performance of Cross-Linked Fish Gelatin Films. <i>Polymers</i> , 2020, 12, 570.	2.0	10
36	Polyhydroxybutyrate (PHB) produced from red grape pomace: Effect of purification processes on structural, thermal and antioxidant properties. <i>International Journal of Biological Macromolecules</i> , 2022, 217, 449-456.	3.6	6

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37	Green hemostatic sponge-like scaffold composed of soy protein and chitin for the treatment of epistaxis. <i>Materials Today Bio</i> , 2022, 15, 100273.	2.6	5
38	Rapid and simultaneous analysis of advanced glycation end products on silica hydride column: Comparison of ultraviolet, fluorescence, and mass spectrometry detectors. <i>Separation Science Plus</i> , 2020, 3, 540-552.	0.3	0
39	3D-Printed Mucoadhesive Collagen Scaffolds as a Local Tetrahydrocurcumin Delivery System. <i>Pharmaceutics</i> , 2021, 13, 1697.	2.0	0
40	Arrain-hondakinak baloratzea, gazta ontziratzeko. <i>Ekaia (journal)</i> , 2015, , 95-104.	0.0	0
41	Manufaktura metodoen eta saretze-erreakzioaren eragina gelatinazko materialen propietateetan. <i>Ekaia (journal)</i> , 2019, , 71-84.	0.0	0