

Alaitz Etxabide

List of Publications by Citations

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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.

35
papers

1,638
citations

19
h-index

40
g-index

41
ext. papers

2,163
ext. citations

7.8
avg. IF

5.34
L-index

#	Paper	IF	Citations
35	Chitosan as a bioactive polymer: Processing, properties and applications. <i>International Journal of Biological Macromolecules</i> , 2017 , 105, 1358-1368	7.9	502
34	A 3D printed chitosan-pectin hydrogel wound dressing for lidocaine hydrochloride delivery. <i>Materials Science and Engineering C</i> , 2019 , 104, 109873	8.3	108
33	Development of active gelatin films by means of valorisation of food processing waste: A review. <i>Food Hydrocolloids</i> , 2017 , 68, 192-198	10.6	108
32	Citric acid-incorporated fish gelatin/chitosan composite films. <i>Food Hydrocolloids</i> , 2019 , 86, 95-103	10.6	96
31	Bio-based films prepared with by-products and wastes: environmental assessment. <i>Journal of Cleaner Production</i> , 2014 , 64, 218-227	10.3	80
30	Extraction of agar from <i>Gelidium sesquipedale</i> (Rhodopyta) and surface characterization of agar based films. <i>Carbohydrate Polymers</i> , 2014 , 99, 491-8	10.3	76
29	Nanoantioxidants: Recent Trends in Antioxidant Delivery Applications. <i>Antioxidants</i> , 2019 , 9,	7.1	75
28	Development of active fish gelatin films with anthocyanins by compression molding. <i>Food Hydrocolloids</i> , 2018 , 84, 313-320	10.6	63
27	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	10.3	56
26	Cross-linking of fish gelatins to develop sustainable films with enhanced properties. <i>European Polymer Journal</i> , 2016 , 78, 82-90	5.2	51
25	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	10.6	35
24	Valorization of soya by-products for sustainable packaging. <i>Journal of Cleaner Production</i> , 2014 , 64, 228-233	20.3	34
23	Preparation and characterization of soy protein thin films: Processing properties correlation. <i>Materials Letters</i> , 2013 , 105, 110-112	3.3	33
22	Sustainable Fish Gelatin Films: from Food Processing Waste to Compost. <i>ACS Sustainable Chemistry and Engineering</i> , 2016 , 4, 4626-4634	8.3	32
21	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	4.6	28
20	Versatile soy protein films and hydrogels by the incorporation of chitin from squid pens (<i>Loligo</i> sp.). <i>Green Chemistry</i> , 2017 , 19, 5923-5931	10	28
19	Ultra thin hydro-films based on lactose-crosslinked fish gelatin for wound healing applications. <i>International Journal of Pharmaceutics</i> , 2017 , 530, 455-467	6.5	26

18	3D printed lactose-crosslinked gelatin scaffolds as a drug delivery system for dexamethasone. <i>European Polymer Journal</i> , 2019 , 114, 90-97	5.2	24
17	Development of Bioinspired Gelatin and Gelatin/Chitosan Bilayer Hydrofilms for Wound Healing. <i>Pharmaceutics</i> , 2019 , 11,	6.4	21
16	Characterization of ribose-induced crosslinking extension in gelatin films. <i>Food Hydrocolloids</i> , 2020 , 99, 105324	10.6	18
15	Effect of curcumin, betanin and anthocyanin containing colourants addition on gelatin films properties for intelligent films development. <i>Food Hydrocolloids</i> , 2021 , 115, 106593	10.6	17
14	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	4.1	16
13	Development and characterization of ribose-crosslinked gelatin products prepared by indirect 3D printing. <i>Food Hydrocolloids</i> , 2019 , 96, 65-71	10.6	16
12	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	10.2	15
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	6.2	15
10	Extraction and incorporation of bioactives into protein formulations for food and biomedical applications. <i>International Journal of Biological Macromolecules</i> , 2018 , 120, 2094-2105	7.9	14
9	Lactose-crosslinked fish gelatin-based porous scaffolds embedded with tetrahydrocurcumin for cartilage regeneration. <i>International Journal of Biological Macromolecules</i> , 2018 , 117, 199-208	7.9	13
8	A novel approach to manufacture porous biocomposites using extrusion and injection moulding. <i>European Polymer Journal</i> , 2016 , 82, 324-333	5.2	11
7	Control of cross-linking reaction to tailor the properties of thin films based on gelatin. <i>Materials Letters</i> , 2016 , 185, 366-369	3.3	9
6	Effect of Fructose and Ascorbic Acid on the Performance of Cross-Linked Fish Gelatin Films. <i>Polymers</i> , 2020 , 12,	4.5	6
5	Gelatine-based drug-eluting bandage contact lenses: Effect of PEGDA concentration and manufacturing technique. <i>International Journal of Pharmaceutics</i> , 2021 , 599, 120452	6.5	6
4	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	10.6	4
3	Characterization of glucose-crosslinked gelatin films reinforced with chitin nanowhiskers for active packaging development. <i>LWT - Food Science and Technology</i> , 2021 , 154, 112833	5.4	1
2	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	1.1	
1	Green hemostatic sponge-like scaffold composed of soy protein and chitin for the treatment of epistaxis.. <i>Materials Today Bio</i> , 2022 , 15, 100273	9.9	

