# Diego Alberto Castellanos

List of Publications by Year
in descending order



| 17 | 304 | 840776 11 | 996975 15 |
|---|---|---|---|
| papers | citations | h-index | g-index |

| 17 | 17 | 17 | 243 |
|---|---|---|---|
| all docs | docs citations | times ranked | citing authors |

| # | Article | IF | Citations |
|---|---|---|---|
| 1 | Ethylene production, respiration and gas exchange modelling in modified atmosphere packaging for banana fruits. International Journal of Food Science and Technology, 2016, 51, 777-788. | 2.7 | 41 |
| 2 | Modelling the evolution of O2 and CO2 concentrations in MAP of a fresh product: Application to tomato. Journal of Food Engineering, 2016, 168, 84-95. | 5.2 | 31 |
| 3 | Modelling water vapour transport, transpiration and weight loss in a perforated modified atmosphere packaging for feijoa fruits. Biosystems Engineering, 2016, 151, 218-230. | 4.3 | 30 |
| 4 | Development of an equilibrium modified atmosphere packaging (EMAP) for feijoa fruits and modeling firmness and color evolution. Postharvest Biology and Technology, 2016, 120, 193-203. | 6.0 | 29 |
| 5 | Respiration and ethylene generation modeling of â€œHassâ€•avocado and feijoa fruits and application in modified atmosphere packaging. International Journal of Food Properties, 2017, 20, 333-349. | 3.0 | 23 |
| 6 | Influence of 1-MCP and modified atmosphere packaging in the quality and preservation of fresh basil. Postharvest Biology and Technology, 2018, 136, 57-65. | 6.0 | 23 |
| 7 | Evaluation and modeling of changes in shelf life, firmness and color of â€˜Hassâ€™ avocado depending on storage temperature. Food Science and Technology International, 2019, 25, 370-384. | 2.2 | 21 |
| 8 | Evaluation of Antimicrobial Coatings on Preservation and Shelf Life of Fresh Chicken Breast Fillets Under Cold Storage. Foods, 2020, 9, 1203. | 4.3 | 19 |
| 9 | Modeling and simulation of an active packaging system with moisture adsorption for fresh produce. Application in â€˜Hassâ€™ avocado. Food Packaging and Shelf Life, 2018, 17, 187-195. | 7.5 | 17 |
| 10 | Configuration of biodegradable equilibrium modified atmosphere packages, including a moisture absorber for fresh cape gooseberry (Physalis peruviana L.) fruits. Journal of Food Engineering, 2022, 314, 110761. | 5.2 | 15 |
| 11 | Combined modified atmosphere packaging and guar gum edible coatings to preserve blackberry (Rubus glaucus Benth). Food Science and Technology International, 2021, 27, 353-365. | 2.2 | 14 |
| 12 | Modified Atmosphere Packaging: Design and Optimization Strategies for Fresh Produce. , 0, , . | | 10 |
| 13 | Evaluation of a predictive model to configure an active packaging with moisture adsorption for fresh tomato. Food Packaging and Shelf Life, 2020, 23, 100458. | 7.5 | 9 |
| 14 | A combined mathematical model to represent transpiration, respiration, and water activity changes in fresh cape gooseberry (Physalis peruviana) fruits. Biosystems Engineering, 2021, 208, 152-163. | 4.3 | 9 |
| 15 | Determination of changes in physicochemical and sensory characteristics of purple passion fruit with the application of different packaging systems, including an ethylene scavenger additive. Journal of Food Science, 2021, 86, 1372-1383. | 3.1 | 7 |
| 16 | Evaluation and modeling of changes in color, firmness, and physicochemical shelf life of cut pineapple (Ananas comosus) slices in equilibriumâ€modified atmosphere packaging. Journal of Food Science, 2020, 85, 3899-3908. | 3.1 | 6 |
| 17 | Evaluation and representation of ethylene effect on vase life and quality of rose (Rosa hybrida) cv. Vendela. Acta Physiologiae Plantarum, 2021, 43, 1. | 2.1 | 0 |