

Diego Alberto Castellanos

List of Publications by Year in descending order

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17
papers

304
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840776

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docs citations

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times ranked

243
citing authors

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