Nathalie Gontard

List of Publications by Year
in descending order

140 papers	7,896 citations	66315 42 h-index	51562 86 g-index
140 all docs	140 docs citations	140 times ranked	6598 citing authors

#	Article	IF	Citations
1	Active packaging films containing antioxidant extracts from green coffee oil by-products to prevent lipid oxidation. Journal of Food Engineering, 2022, 312, 110744.	2.7	30
2	Physical-Chemical and Structural Stability of Poly(3HB-co-3HV)/(ligno-)cellulosic Fibre-Based Biocomposites over Successive Dishwashing Cycles. Membranes, 2022, 12, 127.	1.4	3
3	Recognizing the long-term impacts of plastic particles for preventing distortion in decision-making. Nature Sustainability, 2022, 5, 472-478.	11.5	22
4	Using life cycle assessment to quantify the environmental benefit of upcycling vine shoots as fillers in biocomposite packaging materials. International Journal of Life Cycle Assessment, 2021, 26, 738-752.	2.2	24
5	Urban parks and gardens green waste: A valuable resource for the production of fillers for biocomposites applications. Waste Management, 2021, 120, 538-548.	3.7	16
6	Upcycling of Vine Shoots: Production of Fillers for PHBV-Based Biocomposite Applications. Journal of Polymers and the Environment, 2021, 29, 404-417.	2.4	6
7	The Use of Modeling Tools to Better Evaluate the Packaging Benefice on Our Environment. Frontiers in Sustainable Food Systems, 2021, 5, .	1.8	9
8	3D Modelling of Mass Transfer into Bio-Composite. Polymers, 2021, 13, 2257.	2.0	5
9	Benefit of modified atmosphere packaging on the overall environmental impact of packed strawberries. Postharvest Biology and Technology, 2021, 177, 111521.	2.9	28
10	Bioinspired co-polyesters of hydroxy-fatty acids extracted from tomato peel agro-wastes and glycerol with tunable mechanical, thermal and barrier properties. Industrial Crops and Products, 2021, 170, 113718.	2.5	17
11	Multi-faceted migration in food contact polyethylene-based nanocomposite packaging. Applied Clay Science, 2020, 198, 105803.	2.6	4
12	Eco-Conversion of Two Winery Lignocellulosic Wastes into Fillers for Biocomposites: Vine Shoots and Wine Pomaces. Polymers, 2020, 12, 1530.	2.0	18
13	Physicalâ€"chemical and structural stability of PHBV/wheat straw fibers based biocomposites under food contact conditions. Journal of Applied Polymer Science, 2020, 137, 49231.	1.3	9
14	Evaluation of the Food Contact Suitability of Aged Bio-Nanocomposite Materials Dedicated to Food Packaging Applications. Applied Sciences (Switzerland), 2020, 10, 877.	1.3	11
15	Consumer behaviour in the prediction of postharvest losses reduction for fresh strawberries packed in modified atmosphere packaging. Postharvest Biology and Technology, 2020, 163, 111119.	2.9	30
16	How Vine Shoots as Fillers Impact the Biodegradation of PHBV-Based Composites. International Journal of Molecular Sciences, 2020, 21, 228.	1.8	32
17	Food-Grade PE Recycling: Effect of Nanoclays on the Decontamination Efficacy. Polymers, 2020, 12, 822.	2.0	2
18	Adapting gravimetric sorption analyzer to estimate water vapor diffusivity in micrometric size cellulose particles. Cellulose, 2019, 26, 8575-8587.	2.4	2

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19	Elaboration and Characterization of Active Films Containing Ironâ€"Montmorillonite Nanocomposites for O2 Scavenging. Nanomaterials, 2019, 9, 1193.	1.9	5
20	The mixed impact of nanoclays on the apparent diffusion coefficient of additives in biodegradable polymers in contact with food. Applied Clay Science, 2019, 180, 105170.	2.6	9
21	Mitigating the Impact of Cellulose Particles on the Performance of Biopolyester-Based Composites by Gas-Phase Esterification. Polymers, 2019, 11, 200.	2.0	22
22	Gas barrier enhancement of uncharged apolar polymeric films by self-assembling stratified nano-composite films. RSC Advances, 2019, 9, 10938-10947.	1.7	4
23	Exploring the potential of gas-phase esterification to hydrophobize the surface of micrometric cellulose particles. European Polymer Journal, 2019, 115, 138-146.	2.6	20
24	Hybrid iron montmorillonite nano-particles as an oxygen scavenger. Chemical Engineering Journal, 2019, 357, 750-760.	6.6	12
25	Predicting shelf life gain of fresh strawberries â€˜ Charlotte cvâ€™ in modified atmosphere packaging. Postharvest Biology and Technology, 2018, 142, 28-38.	2.9	52
26	Safety assessment of the process â€˜EstPak Plastikâ€™, based on Starlinger Decon technology, used to recycle postâ€consumer PET into food contact materials. EFSA Journal, 2018, 16, e05165.	0.9	0
27	Dry fractionation of olive pomace as a sustainable process to produce fillers for biocomposites. Powder Technology, 2018, 326, 44-53.	2.1	29
28	Safety assessment of the process â€˜Concept Plastic Packagingâ€™, based on Starlinger Decon technology, used to recycle postâ€consumer PET into food contact materials. EFSA Journal, 2018, 16, e05166.	0.9	1
29	Nanoscience and nanotechnologies for biobased materials, packaging and food applications: New opportunities and concerns. Innovative Food Science and Emerging Technologies, 2018, 46, 107-121.	2.7	52
30	How Performance and Fate of Biodegradable Mulch Films are Impacted by Field Ageing. Journal of Polymers and the Environment, 2018, 26, 2588-2600.	2.4	37
31	Worst case prediction of additives migration from polystyrene for food safety purposes: a model update. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2018, 35, 563-576.	1.1	6
32	Safety assessment of the process â€˜Envases UreÃ±aâ€™, based on Starlinger Decon technology, used to recycle postâ€consumer PET into food contact materials. EFSA Journal, 2018, 16, e05118.	0.9	0
33	Safety assessment of the process â€˜RecyPET HungÃ¡riaâ€™, based on RecyPET HungÃ¡ria technology, used to recycle postâ€consumer PET into food contact materials. EFSA Journal, 2018, 16, e05481.	0.9	1
34	The Next Generation of Sustainable Food Packaging to Preserve Our Environment in a Circular Economy Context. Frontiers in Nutrition, 2018, 5, 121.	1.6	266
35	Safety assessment of the process â€˜Linpacâ€™, based on Linpac super clean technology, used to recycle postâ€consumer PET into food contact materials. EFSA Journal, 2018, 16, e05323.	0.9	1
36	Safety assessment of the process â€˜BTB PET DIRECT IV* +â€™, used to recycle postâ€consumer PET into food contact materials. EFSA Journal, 2018, 16, e05227.	0.9	0

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37	A global visual method for measuring the deterioration of strawberries in MAP. MethodsX, 2018, 5, 944-949.	0.7	4
38	Safety assessment of the process â€˜Gneuss 2â€™, based on Gneuss technology, used to recycle postâ€consumer PET into food contact materials. EFSA Journal, 2018, 16, e05325.	0.9	0
39	Safety assessment of the process â€˜Gneuss 1â€™, based on Gneuss technology, used to recycle postâ€consumer PET into food contact materials. EFSA Journal, 2018, 16, e05324.	0.9	0
40	Dry fractionation of olive pomace for the development of food packaging biocomposites. Industrial Crops and Products, 2018, 120, 250-261.	2.5	38
41	A research challenge vision regarding management of agricultural waste in a circular bio-based economy. Critical Reviews in Environmental Science and Technology, 2018, 48, 614-654.	6.6	189
42	Safety assessment of the process â€˜General Plasticâ€™, based on Starlinger Decon technology, used to recycle postâ€consumer PET into food contact materials. EFSA Journal, 2018, 16, e05388.	0.9	0
43	Safety assessment of the process â€˜Morssinkhof Plasticsâ€™, used to recycle highâ€density polyethylene and polypropylene crates for use as food contact materials. EFSA Journal, 2018, 16, e05117.	0.9	3
44	Sorting natural fibres: A way to better understand the role of fibre size polydispersity on the mechanical properties of biocomposites. Composites Part A: Applied Science and Manufacturing, 2017, 95, 12-21.	3.8	26
45	A review: RFID technology having sensing aptitudes for food industry and their contribution to tracking and monitoring of food products. Trends in Food Science and Technology, 2017, 62, 91-103.	7.8	210
46	Wheat gluten, a bio-polymer to monitor carbon dioxide in food packaging: Electric and dielectric characterization. Sensors and Actuators B: Chemical, 2017, 250, 76-84.	4.0	35
47	Safety assessment of the process â€˜EREMA Recycling (MPR, Basic and Advanced technologies)â€™, used to recycle postâ€consumer PET into food contact materials. EFSA Journal, 2017, 15, e04842.	0.9	2
48	A mathematical model for tailoring antimicrobial packaging material containing encapsulated volatile compounds. Innovative Food Science and Emerging Technologies, 2017, 42, 64-72.	2.7	12
49	Contribution of nanoclay to the additive partitioning in polymers. Applied Clay Science, 2017, 146, 27-34.	2.6	9
50	Poly(3-hydroxybutyrate-co-hydroxyvalerate) and wheat straw fibers biocomposites produced by co-grinding: Processing and mechanical behavior. Journal of Composite Materials, 2017, 51, 985-996.	1.2	4
51	Safety assessment of the process â€˜4PETâ€™, based on EREMA Basic technology, used to recycle postâ€consumer PET into food contact materials. EFSA Journal, 2017, 15, e04845.	0.9	0
52	Safety assessment of the process â€˜Coexpan Deutschlandâ€™, based on EREMA Basic technology, used to recycle postâ€consumer PET into food contact materials. EFSA Journal, 2017, 15, e04846.	0.9	0
53	Safety assessment of the process â€˜Kronesâ€™ used to recycle postâ€consumer PET into food contact materials. EFSA Journal, 2017, 15, e05015.	0.9	0
54	Safety assessment of the process â€˜Veroniki Ecogrup SRLâ€™, based on Starlinger Decon technology, used to recycle postâ€consumer PET into food contact materials. EFSA Journal, 2017, 15, e04900.	0.9	1

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55	Safety assessment of the process â€˜PEGRAâ€Vâ€™, based on Starlinger IV+Â® technology, used to recycle postâ€consumer PET into food contact materials. EFSA Journal, 2017, 15, e04899.	0.9	1
56	Safety assessment of the process â€˜Plastienvaseâ€™, based on EREMA Basic technology, used to recycle postâ€consumer PET into food contact materials. EFSA Journal, 2017, 15, e04843.	0.9	0
57	Safety assessment of the process â€˜Alimpetâ€™, based on EREMA MPR technology, used to recycle postâ€consumer PET into food contact materials. EFSA Journal, 2017, 15, e04844.	0.9	0
58	Safety assessment of the process â€˜Coexpan Montonateâ€™, based on Starlinger Decon technology, used to recycle postâ€consumer PET into food contact materials. EFSA Journal, 2017, 15, e04848.	0.9	0
59	Safety assessment of the process â€˜MÃrkische Faserâ€™, based on NGR technology, used to recycle postâ€consumer PET into food contact materials. EFSA Journal, 2017, 15, e04898.	0.9	1
60	A Review: Origins of the Dielectric Properties of Proteins and Potential Development as Bio-Sensors. Sensors, 2016, 16, 1232.	2.1	102
61	Feasibility of a Gelatin Temperature Sensor Based on Electrical Capacitance. Sensors, 2016, 16, 2197.	2.1	12
62	Water vapor sorption and diffusion in wheat straw particles and their impact on the mass transfer properties of biocomposites. Journal of Applied Polymer Science, 2016, 133, .	1.3	15
63	Active bio-based food-packaging: Diffusion and release of active substances through and from cellulose nanofiber coating toward food-packaging design. Carbohydrate Polymers, 2016, 149, 40-50.	5.1	62
64	CO2 and O2 solubility and diffusivity data in food products stored in data warehouse structured by ontology. Data in Brief, 2016, 7, 1556-1559.	0.5	4
65	A novel hybrid self-assembly process for synthesising stratified polyethyleneâ€"organoclay films. RSC Advances, 2016, 6, 75640-75650.	1.7	2
66	Effect of nanoclay on the transfer properties of immanent additives in food packages. Journal of Materials Science, 2016, 51, 9732-9748.	1.7	25
67	Wheat gluten, a bio-polymer layer to monitor relative humidity in food packaging: Electric and dielectric characterization. Sensors and Actuators A: Physical, 2016, 247, 355-367.	2.0	35
68	Poly(3â€hydroxybutyrateâ€<i>co</i>â€3â€hydroxyvalerate) films for food packaging: Physicalâ€"chemical and structural stability under food contact conditions. Journal of Applied Polymer Science, 2016, 133, .	1.3	32
69	Performance of a non-invasive methodology for assessing oxygen diffusion in liquid and solid food products. Journal of Food Engineering, 2016, 171, 87-94.	2.7	7
70	Plant polymer as sensing material: Exploring environmental sensitivity of dielectric properties using interdigital capacitors at ultra high frequency. Sensors and Actuators B: Chemical, 2016, 230, 212-222.	4.0	13
71	Performance and environmental impact of biodegradable polymers as agricultural mulching films. Chemosphere, 2016, 144, 433-439.	4.2	146
72	Vegetal fiberâ€based biocomposites: Which stakes for food packaging applications?. Journal of Applied Polymer Science, 2016, 133, .	1.3	54

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73	Diffusivity and solubility of CO2 in dense solid food products. Journal of Food Engineering, 2015, 166, 1-9.	2.7	11
74	Exploring the potentialities of using lignocellulosic fibres derived from three food by-products as constituents of biocomposites for food packaging. Industrial Crops and Products, 2015, 69, 110-122.	2.5	91
75	On the extraction of cellulose nanowhiskers from food by-products and their comparative reinforcing effect on a polyhydroxybutyrate-co-valerate polymer. Cellulose, 2015, 22, 535-551.	2.4	36
76	A Decision Support System to design modified atmosphere packaging for fresh produce based on a bipolar flexible querying approach. Computers and Electronics in Agriculture, 2015, 111, 131-139.	3.7	24
77	Understanding external plasticization of melt extruded <scp>PHBV</scp>â€“wheat straw fibers biodegradable composites for food packaging. Journal of Applied Polymer Science, 2015, 132, .	1.3	44
78	An argumentation system for eco-efficient packaging material selection. Computers and Electronics in Agriculture, 2015, 113, 174-192.	3.7	25
79	Predictive Microbiology Coupled with Gas (O₂/CO₂) Transfer in Food/Packaging Systems: How to Develop an Efficient Decision Support Tool for Food Packaging Dimensioning. Comprehensive Reviews in Food Science and Food Safety, 2015, 14, 1-21.	5.9	43
80	Practical Identifiability Analysis for the Characterization of Mass Transport Properties in Migration Tests. Industrial & Engineering Chemistry Research, 2015, 54, 4725-4736.	1.8	17
81	Determination of mass transport properties in food/packaging systems by local measurement with Raman microspectroscopy. Journal of Applied Polymer Science, 2014, 131, .	1.3	11
82	Biodegradable herbicide delivery systems with slow diffusion in soil and UV protection properties. Pest Management Science, 2014, 70, 1697-1705.	1.7	15
83	Eco-Efficient Packaging Material Selection for Fresh Produce: Industrial Session. Lecture Notes in Computer Science, 2014, , 305-310.	1.0	4
84	Nanostructuring and Microstructuring of Materials from a Single Agropolymer for Sustainable MAP Preservation of Fresh Food. Packaging Technology and Science, 2013, 26, 137-148.	1.3	18
85	Water transport mechanisms in wheat gluten based (nano)composite materials. European Polymer Journal, 2013, 49, 1337-1346.	2.6	13
86	Fresh food packaging design: A requirement driven approach applied to strawberries and agro-based materials. Innovative Food Science and Emerging Technologies, 2013, 20, 288-298.	2.7	34
87	Biocomposites from wheat proteins and fibers: Structure/mechanical properties relationships. Industrial Crops and Products, 2013, 43, 545-555.	2.5	68
88	Gas transfer properties of wheat gluten coated paper adapted to eMAP of fresh parsley. Journal of Food Engineering, 2013, 119, 362-369.	2.7	13
89	Importance of the structure of paper support in gas transfer properties of proteinâ€coated paper. Journal of Applied Polymer Science, 2013, 130, 2848-2858.	1.3	4
90	Nanoparticle size and water diffusivity in nanocomposite agro-polymer based films. European Polymer Journal, 2013, 49, 299-306.	2.6	9

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91	Retention and Release of Cinnamaldehyde from Wheat Protein Matrices. Biomacromolecules, 2013, 14, 1493-1502.	2.6	38
92	Investigating Ethofumesate-Clay Interactions for Pesticide Controlled Release. Soil Science Society of America Journal, 2012, 76, 420-431.	1.2	16
93	Influence of the Experimental Errors and Their Propagation on the Accuracy of Identified Kinetics Parameters: Oxygen and Temperature Effects on Ascorbic Acid Oxidation during Storage. Industrial & Engineering Chemistry Research, 2012, 51, 1131-1142.	1.8	8
94	Controlling pesticide release via structuring agropolymer and nanoclays based materials. Journal of Hazardous Materials, 2012, 205-206, 32-39.	6.5	83
95	Impact of high pressure treatment on the structure of montmorillonite. Applied Clay Science, 2011, 51, 174-176.	2.6	12
96	Combined effect of high pressure treatment and anti-microbial bio-sourced materials on microorganisms' growth in model food during storage. Innovative Food Science and Emerging Technologies, 2011, 12, 426-434.	2.7	47
97	How the biodegradability of wheat gluten-based agromaterial can be modulated by adding nanoclays. Polymer Degradation and Stability, 2011, 96, 2088-2097.	2.7	31
98	Influence of processing temperature on the water vapour transport properties of wheat gluten based agromaterials. Industrial Crops and Products, 2011, 33, 457-461.	2.5	43
99	Effect of Cooling Rate on the Structural and Moisture Barrier Properties of High and Low Melting Point Fats. JAOCS, Journal of the American Oil Chemists' Society, 2010, 87, 133-145.	0.8	6
100	Biobased packaging for improving preservation of fresh common mushrooms (Agaricus bisporus L.). Innovative Food Science and Emerging Technologies, 2010, 11, 690-696.	2.7	86
101	Wheat gluten-coated papers for bio-based food packaging: Structure, surface and transfer properties. Food Research International, 2010, 43, 1395-1401.	2.9	77
102	Synthesis of nanocomposite films from wheat gluten matrix and MMT intercalated with different quaternary ammonium salts by way of hydroalcoholic solvent casting. Composites Part A: Applied Science and Manufacturing, 2010, 41, 375-382.	3.8	27
103	New Packaging Materials Based on Renewable Resources: Properties, Applications, and Prospects. Food Engineering Series, 2010, , 619-630.	0.3	6
104	Moisture barrier and physical properties of acetylated derivatives with increasing acetylation degree. European Journal of Lipid Science and Technology, 2009, 111, 489-498.	1.0	7
105	Food preservative content reduction by controlling sorbic acid release from a superficial coating. Innovative Food Science and Emerging Technologies, 2009, 10, 108-115.	2.7	60
106	Moisture and Temperature Triggered Release of a Volatile Active Agent from Soy Protein Coated Paper: Effect of Glass Transition Phenomena on Carvacrol Diffusion Coefficient. Journal of Agricultural and Food Chemistry, 2009, 57, 658-665.	2.4	44
107	Functional properties of thermoformed wheat gluten/montmorillonite materials with respect to formulation and processing conditions. Journal of Applied Polymer Science, 2008, 107, 487-496.	1.3	57
108	Predicting moisture transfer and shelf-life of multidomain food products. Journal of Food Engineering, 2008, 86, 74-83.	2.7	18

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109	Effective moisture diffusivity modelling versus food structure and hygroscopicity. Food Chemistry, 2008, 106, 1428-1437.	4.2	42
110	Effect of passive and active modified atmosphere packaging on quality changes of fresh endives. Postharvest Biology and Technology, 2008, 48, 22-29.	2.9	57
111	Active and intelligent food packaging: legal aspects and safety concerns. Trends in Food Science and Technology, 2008, 19, S103-S112.	7.8	389
112	Shelf Life and Moisture Transfer Predictions in a Composite Food Product: Impact of Preservation Techniques. International Journal of Food Engineering, 2008, 4, .	0.7	3
113	Coating papers with soy protein isolates as inclusion matrix of carvacrol. Food Research International, 2007, 40, 22-32.	2.9	53
114	Controlling moisture transport in a cereal porous product by modification of structural or formulation parameters. Food Research International, 2007, 40, 461-469.	2.9	38
115	Antimicrobial Paper Based on a Soy Protein Isolate or Modified Starch Coating Including Carvacrol and Cinnamaldehyde. Journal of Agricultural and Food Chemistry, 2007, 55, 2155-2162.	2.4	101
116	Effect of Concentration and Relative Humidity on the Transfer of Alkan-2-ones through Paper Coated with Wheat Gluten. Journal of Agricultural and Food Chemistry, 2007, 55, 867-875.	2.4	23
117	Carvacrol losses from soy protein coated papers as a function of drying conditions. Journal of Applied Polymer Science, 2007, 106, 611-620.	1.3	32
118	Effects of Heat Treatment and Pectin Addition onÎ²-Lactoglobulin Allergenicity. Journal of Agricultural and Food Chemistry, 2006, 54, 5643-5650.	2.4	50
119	Absorption kinetics of oxygen and carbon dioxide scavengers as part of active modified atmosphere packaging. Journal of Food Engineering, 2006, 72, 1-7.	2.7	96
120	Moisture migration in a cereal composite food at high water activity: Effects of initial porosity and fat content. Journal of Cereal Science, 2006, 43, 144-151.	1.8	60
121	Performance of lipid-based moisture barriers in food products with intermediate water activity. European Journal of Lipid Science and Technology, 2006, 108, 1007-1020.	1.0	21
122	Modeling of Active Modified Atmosphere Packaging of Endives Exposed to Several Postharvest Temperatures. Journal of Food Science, 2005, 70, e443.	1.5	52
123	Influence of Packaging Conditions on Natural Microbial Population Growth of Endive. Journal of Food Protection, 2005, 68, 1020-1025.	0.8	7
124	Moisture diffusivity and transfer modelling in dry biscuit. Journal of Food Engineering, 2004, 64, 81-87.	2.7	56
125	New plasticizers for wheat gluten films. European Polymer Journal, 2001, 37, 1533-1541.	2.6	230
126	Effects of Thermomoulding Process Conditions on the Properties of Agro-Materials based on Fish Myofibrillar Proteins. LWT - Food Science and Technology, 1999, 32, 107-113.	2.5	11

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127	Proteins as Agricultural Polymers for Packaging Production. Cereal Chemistry, 1998, 75, 1-9.	1.1	375
128	Selected Functional Properties of Fish Myofibrillar Protein-Based Films As Affected by Hydrophilic Plasticizers. Journal of Agricultural and Food Chemistry, 1997, 45, 622-626.	2.4	263
129	Recent innovations in edible and/or biodegradable packaging materials. Food Additives and Contaminants, 1997, 14, 741-751.	2.0	169
130	Relative humidity and temperature effects on mechanical and water vapor barrier properties of myofibrillar protein-based films. Polymer Gels and Networks, 1997, 5, 1-15.	0.6	73
131	Thermal properties of fish myofibrillar protein-based films as affected by moisture content. Polymer, 1997, 38, 2399-2405.	1.8	61
132	Thermoplastic properties of fish myofibrillar proteins: application to biopackaging fabrication. Polymer, 1997, 38, 4071-4078.	1.8	68
133	Prolongation of the Shelf-life of Perishable Food Products using Biodegradable Films and Coatings. LWT - Food Science and Technology, 1996, 29, 10-17.	2.5	361
134	Stability of Myofibrillar Protein-Based Biopackagings During Storage. LWT - Food Science and Technology, 1996, 29, 344-348.	2.5	30
135	Rheological Model for the Mechanical Properties of Myofibrillar Protein-Based Films. Journal of Agricultural and Food Chemistry, 1996, 44, 1116-1122.	2.4	40
136	Functional Properties of Myofibrillar Protein-based Biopackaging as Affected by Film Thickness. Journal of Food Science, 1996, 61, 580-584.	1.5	129
137	Water vapour permeability of edible bilayer films of wheat gluten and lipids. International Journal of Food Science and Technology, 1995, 30, 49-56.	1.3	82
138	Edible composite films of wheat gluten and lipids: water vapour permeability and other physical properties. International Journal of Food Science and Technology, 1994, 29, 39-50.	1.3	442
139	Water and Glycerol as Plasticizers Affect Mechanical and Water Vapor Barrier Properties of an Edible Wheat Gluten Film. Journal of Food Science, 1993, 58, 206-211.	1.5	731
140	Edible Wheat Gluten Films: Influence of the Main Process Variables on Film Properties using Response Surface Methodology. Journal of Food Science, 1992, 57, 190-195.	1.5	776