Rafael Gavara

List of Publications by Year
in descending order

196 papers	9,675 citations	31902 53 h-index	46693 89 g-index
199 all docs	199 docs citations	199 times ranked	8872 citing authors

#	Article	IF	Citations
1	Advances in antioxidant active food packaging. Trends in Food Science and Technology, 2014, 35, 42-51.	7.8	445
2	Effect of chitosan coating combined with postharvest calcium treatment on strawberry (FragariaÃ—ananassa) quality during refrigerated storage. Food Chemistry, 2008, 110, 428-435.	4.2	388
3	Bioactive packaging: turning foods into healthier foods through biomaterials. Trends in Food Science and Technology, 2006, 17, 567-575.	7.8	304
4	Effect of calcium dips and chitosan coatings on postharvest life of strawberries (Fragaria x) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 622 Td	2.9	278
5	Formation of zein nanoparticles by electrohydrodynamic atomization: Effect of the main processing variables and suitability for encapsulating the food coloring and active ingredient curcumin. Food Hydrocolloids, 2012, 28, 82-91.	5.6	274
6	Structural characteristics defining high barrier properties in polymeric materials. Materials Science and Technology, 2004, 20, 1-7.	0.8	271
7	Overview of Active Polymer-Based Packaging Technologies for Food Applications. Food Reviews International, 2004, 20, 357-387.	4.3	249
8	Active antioxidant packaging films: Development and effect on lipid stability of brined sardines. Food Chemistry, 2012, 131, 1376-1384.	4.2	198
9	Improving packaged food quality and safety. Part 2: Nanocomposites. Food Additives and Contaminants, 2005, 22, 994-998.	2.0	188
10	Development of New Antioxidant Active Packaging Films Based on Ethylene Vinyl Alcohol Copolymer (EVOH) and Green Tea Extract. Journal of Agricultural and Food Chemistry, 2011, 59, 7832-7840.	2.4	180
11	Antifungal properties of gliadin films incorporating cinnamaldehyde and application in active food packaging of bread and cheese spread foodstuffs. International Journal of Food Microbiology, 2013, 166, 369-377.	2.1	157
12	Development of EVOH-kaolinite nanocomposites. Polymer, 2004, 45, 5233-5238.	1.8	151
13	Preservation of aseptic conditions in absorbent pads by using silver nanotechnology. Food Research International, 2009, 42, 1105-1112.	2.9	125
14	Migration of Antimicrobial Silver from Composites of Polylactide with Silver Zeolites. Journal of Food Science, 2010, 75, E186-93.	1.5	119
15	Antioxidant and antimicrobial properties of ethylene vinyl alcohol copolymer films based on the release of oregano essential oil and green tea extract components. Journal of Food Engineering, 2015, 149, 9-16.	2.7	117
16	Development and Characterization of Biodegradable Films Made from Wheat Gluten Protein Fractionsâ€. Journal of Agricultural and Food Chemistry, 2003, 51, 7647-7654.	2.4	114
17	Improving the Antioxidant Protection of Packaged Food by Incorporating Natural Flavonoids into Ethyleneâ^'Vinyl Alcohol Copolymer (EVOH) Films. Journal of Agricultural and Food Chemistry, 2010, 58, 10958-10964.	2.4	110
18	Encapsulation of curcumin in electrosprayed gelatin microspheres enhances its bioaccessibility and widens its uses in food applications. Innovative Food Science and Emerging Technologies, 2015, 29, 302-307.	2.7	108

#	ARTICLE	IF	CITATIONS
19	Base-Controlled Heck, Suzuki, and Sonogashira Reactions Catalyzed by Ligand-Free Platinum or Palladium Single Atom and Sub-Nanometer Clusters. Journal of the American Chemical Society, 2019, 141, 1928-1940.	6.6	107
20	Development of antimicrobial films for microbiological control of packaged salad. International Journal of Food Microbiology, 2012, 157, 195-201.	2.1	105
21	Improving antioxidant and antimicrobial properties of curcumin by means of encapsulation in gelatin through electrohydrodynamic atomization. Food Hydrocolloids, 2017, 70, 313-320.	5.6	104
22	Development of a novel antimicrobial film based on chitosan with LAE (ethyl-NÎ±-dodecanoyl-l-arginate) and its application to fresh chicken. International Journal of Food Microbiology, 2013, 165, 339-345.	2.1	100
23	Zein films and coatings as carriers and release systems of Zataria multiflora Boiss. essential oil for antimicrobial food packaging. Food Hydrocolloids, 2017, 70, 260-268.	5.6	98
24	Effect of high pressure treatments on the properties of EVOH-based food packaging materials. Innovative Food Science and Emerging Technologies, 2005, 6, 51-58.	2.7	97
25	Characterizing the migration of antioxidants from polypropylene into fatty food simulants. Food Additives and Contaminants, 2001, 18, 750-762.	2.0	95
26	Evaluation of EVOH-coated PP films with oregano essential oil and citral to improve the shelf-life of packaged salad. Food Control, 2013, 30, 137-143.	2.8	94
27	Comparative Performance and Barrier Properties of Biodegradable Thermoplastics and Nanobiocomposites versus PET for Food Packaging Applications. Journal of Plastic Film and Sheeting, 2006, 22, 265-274.	1.3	92
28	Silver Ions Release from Antibacterial Chitosan Films Containing in Situ Generated Silver Nanoparticles. Journal of Agricultural and Food Chemistry, 2013, 61, 260-267.	2.4	92
29	The Potential of Proteins for Producing Food Packaging Materials: A Review. Packaging Technology and Science, 2016, 29, 203-224.	1.3	91
30	Functional Properties of Bioplastics Made from Wheat Gliadins Modified with Cinnamaldehyde. Journal of Agricultural and Food Chemistry, 2011, 59, 6689-6695.	2.4	87
31	Morphological Alterations Induced by Temperature and Humidity in Ethyleneâ^'Vinyl Alcohol Copolymers. Macromolecules, 2003, 36, 9467-9476.	2.2	86
32	Sorption and transport of water in nylon-6 films. Journal of Polymer Science, Part B: Polymer Physics, 1994, 32, 2367-2374.	2.4	84
33	Modified sodium caseinate films as releasing carriers of lysozyme. Food Hydrocolloids, 2010, 24, 300-306.	5.6	84
34	Surface characterization of poly(lactic acid) and polycaprolactone by inverse gas chromatography. Journal of Chromatography A, 2007, 1148, 86-91.	1.8	81
35	Antimicrobial packaging of chicken fillets based on the release of carvacrol from chitosan/cyclodextrin films. International Journal of Food Microbiology, 2014, 188, 53-59.	2.1	81
36	Photoactivated chlorophyllin-based gelatin films and coatings to prevent microbial contamination of food products. International Journal of Food Microbiology, 2008, 126, 65-70.	2.1	79

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37	Antimicrobial food packaging film based on the release of LAE from EVOH. International Journal of Food Microbiology, 2012, 157, 239-244.	2.1	79
38	Equilibrium modified atmosphere packaging of wild strawberries. Journal of the Science of Food and Agriculture, 2007, 87, 1931-1939.	1.7	75
39	Immobilization of Î²-cyclodextrin in ethylene-vinyl alcohol copolymer for active food packaging applications. Journal of Membrane Science, 2010, 353, 184-191.	4.1	73
40	Reversible Covalent Immobilization of Cinnamaldehyde on Chitosan Films via Schiff Base Formation and Their Application in Active Food Packaging. Food and Bioprocess Technology, 2015, 8, 526-538.	2.6	72
41	Covalent Immobilization of Lysozyme on Ethylene Vinyl Alcohol Films for Nonmigrating Antimicrobial Packaging Applications. Journal of Agricultural and Food Chemistry, 2013, 61, 6720-6727.	2.4	71
42	Stabilized Naked Sub-nanometric Cu Clusters within a Polymeric Film Catalyze Câ€“N, Câ€“C, Câ€“O, Câ€“S, and Câ€“P Bond-Forming Reactions. Journal of the American Chemical Society, 2015, 137, 3894-3900.	6.6	71
43	Controlled Atmosphere Storage of Wild Strawberry Fruit (Fragaria vescaL.). Journal of Agricultural and Food Chemistry, 2006, 54, 86-91.	2.4	69
44	Mechanical and thermal behaviour of flexible food packaging polymeric films materials under high pressure/temperature treatments. Packaging Technology and Science, 2008, 21, 297-308.	1.3	69
45	Barrier properties of sodium caseinate films as affected by lipid composition and moisture content. Journal of Food Engineering, 2012, 109, 372-379.	2.7	68
46	Study of the influence of water sorption in pure components and binary blends of high barrier ethyleneâ€“vinyl alcohol copolymer and amorphous polyamide and nylon-containing ionomer. Polymer, 2001, 42, 9531-9540.	1.8	67
47	Novel antimicrobial zein film for controlled release of lauroyl arginate (LAE). Food Hydrocolloids, 2016, 61, 547-554.	5.6	67
48	Development and Characterization of Films Based on Chemically Cross-Linked Gliadinsâ€. Journal of Agricultural and Food Chemistry, 2005, 53, 8216-8223.	2.4	65
49	Water effect on the morphology of EVOH copolymers. Journal of Applied Polymer Science, 1999, 74, 1201-1206.	1.3	63
50	Phase morphology, crystallinity and mechanical properties of binary blends of high barrier ethyleneâ€“vinyl alcohol copolymer and amorphous polyamide and a polyamide-containing ionomer. Polymer, 2001, 42, 7381-7394.	1.8	63
51	Structural and physicochemical characterization of thermoplastic corn starch films containing microalgae. Carbohydrate Polymers, 2018, 186, 184-191.	5.1	63
52	Active films based on cocoa extract with antioxidant, antimicrobial and biological applications. Food Chemistry, 2013, 139, 51-58.	4.2	62
53	Optimization of an active package for wild strawberries based on the release of 2-nonanone. LWT - Food Science and Technology, 2009, 42, 587-593.	2.5	59
54	Mechanical and Water Barrier Properties of Glutenin Films Influenced by Storage Time. Journal of Agricultural and Food Chemistry, 2004, 52, 79-83.	2.4	56

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55	Optimization of an equilibrium modified atmosphere packaging (EMAP) for minimally processed mandarin segments. Journal of Food Engineering, 2009, 91, 474-481.	2.7	55
56	Mathematical model to describe the release of an antimicrobial agent from an active package constituted by carvacrol in a hydrophilic EVOH coating on a PP film. Journal of Food Engineering, 2012, 110, 26-37.	2.7	53
57	Preparation and characterization of chitosan/HP-Î²-cyclodextrins composites with high sorption capacity for carvacrol. Carbohydrate Polymers, 2013, 97, 262-268.	5.1	52
58	Functional properties and antifungal activity of films based on gliadins containing cinnamaldehyde and natamycin. International Journal of Food Microbiology, 2014, 173, 62-71.	2.1	52
59	Food applications of active packaging EVOH films containing cyclodextrins for the preferential scavenging of undesirable compounds. Journal of Food Engineering, 2011, 104, 380-386.	2.7	51
60	Reducing Oxidation of Foods Through Antioxidant Active Packaging Based on Ethyl Vinyl Alcohol and Natural Flavonoids. Packaging Technology and Science, 2012, 25, 457-466.	1.3	50
61	Environmental assessment of antimicrobial coatings for packaged fresh milk. Journal of Cleaner Production, 2015, 95, 291-300.	4.6	50
62	Active Package for Wild Strawberry Fruit (Fragaria vescaL.). Journal of Agricultural and Food Chemistry, 2007, 55, 2240-2245.	2.4	48
63	Effect of highâ€pressure food processing on the mass transfer properties of selected packaging materials. Packaging Technology and Science, 2010, 23, 253-266.	1.3	46
64	Development and optimization of antifungal packaging for sliced pan loaf based on garlic as active agent and bread aroma as aroma corrector. International Journal of Food Microbiology, 2019, 290, 42-48.	2.1	46
65	Testing limonene diffusion through food contact polyethylene by FT-IR spectroscopy: Film thickness, permeant concentration and outer medium effects. Polymer Testing, 2005, 24, 483-489.	2.3	45
66	Influence of modified atmosphere and ethylene levels on quality attributes of fresh tomatoes (Lycopersicon esculentum Mill.). Food Chemistry, 2016, 209, 211-219.	4.2	45
67	Characterization of the Interaction between Two Food Aroma Components, Î±-Pinene and Ethyl Butyrate, and Ethyleneâ^'Vinyl Alcohol Copolymer (EVOH) Packaging Films as a Function of Environmental Humidity. Journal of Agricultural and Food Chemistry, 2005, 53, 7212-7216.	2.4	44
68	Development of Active Polyvinyl Alcohol/Î²-Cyclodextrin Composites To Scavenge Undesirable Food Components. Journal of Agricultural and Food Chemistry, 2011, 59, 11026-11033.	2.4	44
69	Biochemical Properties of Bioplastics Made from Wheat Gliadins Cross-Linked with Cinnamaldehyde. Journal of Agricultural and Food Chemistry, 2011, 59, 13212-13220.	2.4	44
70	The effect of water on the transport of oxygen through nylon-6 films. Journal of Polymer Science, Part B: Polymer Physics, 1994, 32, 2375-2382.	2.4	43
71	Global and Specific Migration of Antioxidants from Polypropylene Films into Food Simulants. Journal of Food Protection, 1998, 61, 1000-1006.	0.8	43
72	Mechanisms of Moisture Sorption in Barrier Polymers Used in Food Packaging: Amorphous Polyamide vs. High-Barrier Ethylene-Vinyl Alcohol Copolymer Studied by Vibrational Spectroscopy. Macromolecular Chemistry and Physics, 2003, 204, 704-713.	1.1	43

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73	Modifications induced by the addition of a nanoclay in the functional and active properties of an EVOH film containing carvacrol for food packaging. Journal of Membrane Science, 2012, 423-424, 247-256.	4.1	42
74	Chemically modified gliadins as sustained release systems for lysozyme. Food Hydrocolloids, 2014, 41, 53-59.	5.6	42
75	Formaldehyde Cross-Linking of Gliadin Films:Â Effects on Mechanical and Water Barrier Propertiesâ€. Biomacromolecules, 2004, 5, 415-421.	2.6	40
76	Mass transport properties of gliadin films: Effect of cross-linking degree, relative humidity, and temperature. Journal of Membrane Science, 2013, 428, 380-392.	4.1	39
77	Characterization of ethylene-vinyl alcohol copolymer containing lauril arginate (LAE) as material for active antimicrobial food packaging. Food Packaging and Shelf Life, 2014, 1, 10-18.	3.3	39
78	Interactions between water and EVOH food packaging films / Interacciones entre el agua y pelÃculas de EVOH para el envasado de alimentos. Food Science and Technology International, 2000, 6, 159-164.	1.1	38
79	Retention and Release of Cinnamaldehyde from Wheat Protein Matrices. Biomacromolecules, 2013, 14, 1493-1502.	2.6	38
80	Modelling permeation through porous polymeric films for modified atmosphere packaging. Food Additives and Contaminants, 2003, 20, 170-179.	2.0	37
81	Compostable properties of antimicrobial bioplastics based on cinnamaldehyde cross-linked gliadins. Chemical Engineering Journal, 2015, 262, 447-455.	6.6	36
82	Electrochemical tomato (Solanum lycopersicum L.) characterisation using contact probe in situ voltammetry. Food Chemistry, 2015, 172, 318-325.	4.2	35
83	A study of the hydration process of isolated cuticular membranes. New Phytologist, 1995, 129, 283-288.	3.5	34
84	Describing and modeling the release of an antimicrobial agent from an active PP/EVOH/PP package for salmon. Journal of Food Engineering, 2013, 116, 352-361.	2.7	34
85	Impact of bioactive packaging systems based on EVOH films and essential oils in the control of aflatoxigenic fungi and aflatoxin production in maize. International Journal of Food Microbiology, 2017, 254, 36-46.	2.1	34
86	On the applicability of FT-IR spectroscopy to test aroma transport properties in polymer films. Polymer Testing, 2004, 23, 551-557.	2.3	33
87	Antimicrobial Effectiveness of Lauroyl Arginate Incorporated into Ethylene Vinyl Alcohol Copolymers to Extend the Shelf-Life of Chicken Stock and Surimi Sticks. Food and Bioprocess Technology, 2015, 8, 208-217.	2.6	32
88	Automated and simultaneous determination of priority substances and polychlorinated biphenyls in wastewater using headspace solid phase microextraction and high resolution mass spectrometry. Analytica Chimica Acta, 2018, 1002, 39-49.	2.6	32
89	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.	2.7	31
90	Evaluation of solubility and diffusion coefficients in polymer filmâ€“vapor systems by sorption experiments. Journal of Membrane Science, 1999, 154, 195-204.	4.1	30

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91	Effect of Highâ€Pressure Food Processing on the Physical Properties of Synthetic and Biopolymer Films. Journal of Food Science, 2009, 74, E304-11.	1.5	30
92	Effect of Sorbed Oil on Food Aroma Loss through Packaging Materials. Journal of Agricultural and Food Chemistry, 1999, 47, 4370-4374.	2.4	29
93	Chitosan films as pH-responsive sustained release systems of naturally occurring antifungal volatile compounds. Carbohydrate Polymers, 2022, 283, 119137.	5.1	29
94	Methods to Determine Partition Coefficient of Organic Compounds in Water/Polystyrene Systems. Journal of Food Science, 1996, 61, 947-952.	1.5	28
95	Gliadins Polymerized with Cysteine:Â Effects on the Physical and Water Barrier Properties of Derived Films. Biomacromolecules, 2004, 5, 1503-1510.	2.6	28
96	Gas barrier changes and morphological alterations induced by retorting in ethylene vinyl alcohol-based food packaging structures. Journal of Applied Polymer Science, 2005, 96, 2192-2202.	1.3	28
97	Diffusion modeling in polymerâ€"clay nanocomposites for food packaging applications through finite element analysis of TEM images. Journal of Membrane Science, 2015, 482, 92-102.	4.1	28
98	Modification of polyetherimide membranes with ZIFs fillers for CO2 separation. Separation and Purification Technology, 2019, 212, 474-482.	3.9	28
99	The effect of ethylene content on the interaction between ethyleneâ€"vinyl alcohol copolymers and water: (I) Application of FT-IR spectroscopy to determine transport properties and interactions in food packaging films. Polymer Testing, 2006, 25, 254-261.	2.3	27
100	Risk management of ochratoxigenic fungi and ochratoxin A in maize grains by bioactive EVOH films containing individual components of some essential oils. International Journal of Food Microbiology, 2018, 269, 107-119.	2.1	27
101	Consistency Test for Continuous Flow Permeability Experimental Data. Journal of Plastic Film and Sheeting, 1993, 9, 126-138.	1.3	26
102	Food aroma partition between packaging materials and fatty food simulants. Food Additives and Contaminants, 2001, 18, 673-682.	2.0	26
103	Measurement of alcohol acetyltransferase and ester hydrolase activities in yeast extracts. Enzyme and Microbial Technology, 2002, 30, 224-230.	1.6	26
104	Characterization of extruded ethylene-vinyl alcohol copolymer based barrier blends with interest in food packaging applications. Macromolecular Symposia, 2003, 198, 473-482.	0.4	25
105	Incorporation of hydroxypropyl-Î²-cyclodextrins into chitosan films toÂtailor loading capacity for active aroma compound carvacrol. Food Hydrocolloids, 2015, 43, 603-611.	5.6	25
106	Antimicrobial Performance of Two Different Packaging Materials on the Microbiological Quality of Fresh Salmon. Coatings, 2016, 6, 6.	1.2	25
107	Antimicrobial packaging based on a LAE containing zein coating to control foodborne pathogens in chicken soup. International Journal of Food Microbiology, 2019, 306, 108272.	2.1	25
108	Contact probe voltammetry for in situ monitoring of the reactivity of phenolic tomato (Solanum) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 6	2.9	24

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109	PVOH/protein blend films embedded with lactic acid bacteria and their antilisterial activity in pasteurized milk. International Journal of Food Microbiology, 2020, 322, 108545.	2.1	24
110	Review: Alternative high barrier polymers for food packaging RevisiÃ³n: Polimeros de alta barrera para el envase de alimentos. Food Science and Technology International, 1996, 2, 281-291.	1.1	23
111	Effect of water presence on the sorption of organic compounds in ethylene-vinyl alcohol copolymers. Journal of Applied Polymer Science, 1998, 70, 711-716.	1.3	23
112	Thermodynamic Aspects of Aurophilic Hydrogelators. Inorganic Chemistry, 2015, 54, 5195-5203.	1.9	23
113	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.	1.3	23
114	Antilisterial properties of PVOH-based films embedded with Lactococcus lactis subsp. lactis. Food Hydrocolloids, 2019, 87, 214-220.	5.6	23
115	Dynamic viscosities of n-alkanes and 2-butanone mixtures at 20.degree.C. Journal of Chemical & Engineering Data, 1987, 32, 31-33.	1.0	22
116	Study of aroma scalping through thermosealable polymers used in food packaging by inverse gas chromatography. Food Additives and Contaminants, 1997, 14, 609-616.	2.0	22
117	Volatile organic compound permeation through porous polymeric films for modified atmosphere packaging of foods. Journal of the Science of Food and Agriculture, 2004, 84, 937-942.	1.7	22
118	Evolution of Selected Volatiles in Chitosan-Coated Strawberries (Fragaria Ã— ananassa) during Refrigerated Storage. Journal of Agricultural and Food Chemistry, 2009, 57, 974-980.	2.4	22
119	Overview of Active Polymer-Based Packaging Technologies for Food Applications. , 0, .		22
120	Natural Antimicrobial â€" Containing EVOH Coatings on PP and PET Films: Functional and Active Property Characterization. Packaging Technology and Science, 2014, 27, 901-920.	1.3	21
121	Development of Biodegradable Films Loaded with Phages with Antilisterial Properties. Polymers, 2021, 13, 327.	2.0	21
122	Quantitative relationship between total and preferential sorption coefficients in polymer cosolvent systems. Polymer, 1986, 27, 1247-1253.	1.8	20
123	Analysis of antioxidants extracted from polypropylene by supercritical fluid extraction. Food Additives and Contaminants, 1998, 15, 701-708.	2.0	20
124	Simple method for the selection of the appropriate food simulant for the evaluation of a specific food/packaging interaction. Food Additives and Contaminants, 2002, 19, 192-200.	2.0	20
125	A procedure for predicting sorption equilibrium in ternary polymer systems from Floryâ€"Huggins binary interaction parameters and the inversion point of preferential solvation. Journal of Polymer Science, Part B: Polymer Physics, 1989, 27, 1599-1610.	2.4	19
126	Cellulose nanocrystal-based films produced by more sustainable extraction protocols from Posidonia oceanica waste biomass. Cellulose, 2019, 26, 8007-8024.	2.4	19

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127	Improving polyphenolic thermal stability of<i>Aristotelia Chilensis</i>fruit extract by encapsulation within electrospun cyclodextrin capsules. Journal of Food Processing and Preservation, 2019, 43, e14044.	0.9	19
128	Nanotechnology in Food Packaging. , 2019, , 205-232.		18
129	Evaluation of permeability through permeation experiments: Isostatic and quasiisostatic methods compared. Packaging Technology and Science, 1996, 9, 215-224.	1.3	18
130	Food Aroma Mass Transport in Metallocene Ethylene-Based Copolymers for Packaging Applications. Journal of Agricultural and Food Chemistry, 1998, 46, 5238-5243.	2.4	17
131	Study of the thermoformability of ethylene-vinyl alcohol copolymer based barrier blends of interest in food packaging applications. Journal of Applied Polymer Science, 2004, 91, 3851-3855.	1.3	17
132	Coil expansion and dimensions of poly(dimethylsiloxane) in alkane/2-butanone mixtures. Die Makromolekulare Chemie, 1987, 188, 2909-2920.	1.1	16
133	Unperturbed dimensions of polymers in binary and ternary systems. Die Makromolekulare Chemie, 1988, 189, 1643-1656.	1.1	16
134	Solubility of alcohols in ethylene-vinyl alcohol copolymers by inverse gas chromatography. Journal of Polymer Science, Part B: Polymer Physics, 1996, 34, 1907-1915.	2.4	16
135	Titanium-Passivated Tinplate for Canning Foods. Food Science and Technology International, 2005, 11, 223-227.	1.1	16
136	Chromatic Sensor to Determine Oxygen Presence for Applications in Intelligent Packaging. Sensors, 2019, 19, 4684.	2.1	16
137	Machine learning approach for predicting Fusarium culmorum and F. proliferatum growth and mycotoxin production in treatments with ethylene-vinyl alcohol copolymer films containing pure components of essential oils. International Journal of Food Microbiology, 2021, 338, 109012.	2.1	16
138	Improving packaged food quality and safety. Part 1: Synchrotron X-ray analysis. Food Additives and Contaminants, 2005, 22, 988-993.	2.0	15
139	Effect of thermo-pressing temperature on the functional properties ofÂbioplastics made from a renewable wheat gliadin resin. LWT - Food Science and Technology, 2014, 56, 161-167.	2.5	15
140	Oxygen, water, and sodium chloride transport in soft contact lenses materials. Journal of Biomedical Materials Research - Part B Applied Biomaterials, 2017, 105, 2218-2231.	1.6	15
141	Melt-Processed Bioactive EVOH Films Incorporated with Ferulic Acid. Polymers, 2021, 13, 68.	2.0	15
142	Unexpected partial crystallization of an amorphous polyamide as induced by combined temperature and humidity. Journal of Applied Polymer Science, 2006, 102, 1516-1523.	1.3	14
143	Active antimicrobial food and beverage packaging. , 2012, , 27-54.		14
144	Food aroma mass transport properties in renewable hydrophilic polymers. Food Chemistry, 2012, 130, 814-820.	4.2	14

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145	Photoactivated Self-Sanitizing Chlorophyllin-Containing Coatings to Prevent Microbial Contamination in Packaged Food. Coatings, 2018, 8, 328.	1.2	14
146	Effect of high levels of CO 2 on the electrochemical behavior and the enzymatic and nonâ€enzymatic antioxidant systems in black and white table grapes stored at 0 Â°C. Journal of the Science of Food and Agriculture, 2019, 99, 6859-6867.	1.7	14
147	Antimicrobial Properties of Ethylene Vinyl Alcohol/Epsilon-Polylysine Films and Their Application in Surimi Preservation. Food and Bioprocess Technology, 2014, 7, 3548-3559.	2.6	13
148	The wet synthesis and quantification of ligand-free sub-nanometric Au clusters in solid matrices. Chemical Communications, 2017, 53, 1116-1119.	2.2	13
149	Active EVOH/PE bag for sliced pan loaf based on garlic as antifungal agent and bread aroma as aroma corrector. Food Packaging and Shelf Life, 2018, 18, 125-130.	3.3	13
150	On the use of vibrational spectroscopy to characterize the structure and aroma barrier of food packaging polymers. Macromolecular Symposia, 2004, 205, 225-238.	0.4	12
151	Radiation-induced oxygen scavenging activity in EVOH copolymers. Journal of Applied Polymer Science, 2007, 105, 2676-2682.	1.3	12
152	Gas barrier changes and structural alterations induced by retorting in a high barrier aliphatic polyketone terpolymer. Journal of Applied Polymer Science, 2006, 101, 3348-3356.	1.3	11
153	Antimicrobial-releasing films and coatings forÂfood packaging based on carvacrol and ethylene copolymers. Polymer International, 2015, 64, 1747-1753.	1.6	11
154	Evaluation of Lactococcus lactis subsp. lactis as protective culture for active packaging of non-fermented foods: Creamy mushroom soup and sliced cooked ham. Food Control, 2021, 122, 107802.	2.8	11
155	Broadening the antimicrobial spectrum of nisin-producing Lactococcus lactis subsp. Lactis to Gram-negative bacteria by means of active packaging. International Journal of Food Microbiology, 2021, 339, 109007.	2.1	11
156	Dynamic covalent chemistry of imines for the development of stimuli-responsive chitosan films as carriers of sustainable antifungal volatiles. Food Hydrocolloids, 2022, 125, 107326.	5.6	11
157	Exploiting the Redox Activity of MIL-100(Fe) Carrier Enables Prolonged Carvacrol Antimicrobial Activity. ACS Applied Materials & Interfaces, 2022, 14, 10758-10768.	4.0	11
158	Theoretical evaluation of kp and Î» in g.p.c.: A criterion to define ideal reference systems. Polymer, 1987, 28, 1455-1461.	1.8	10
159	Nuevos envases. De la protecciÃ³n pasiva a la defensa activa de los alimentos envasados. Arbor, 2001, 168, 109-127.	0.1	10
160	Development of antifungal biopolymers based on dynamic imines as responsive release systems for the postharvest preservation of blackberry fruit. Food Chemistry, 2021, 357, 129838.	4.2	10
161	Inverse gas chromatography study on the effect of humidity on the mass transport of alcohols in an ethylene-vinyl alcohol copolymer near the glass transition temperature. Journal of Chromatography A, 2007, 1175, 267-274.	1.8	9
162	Anchoring Gated Mesoporous Silica Particles to Ethylene Vinyl Alcohol Films for Smart Packaging Applications. Nanomaterials, 2018, 8, 865.	1.9	9

#	Article	IF	Citations
163	Hot-Melt-Extruded Active Films Prepared from EVOH/Trans-Cinnamaldehyde Blends Intended for Food Packaging Applications. Foods, 2021, 10, 1591.	1.9	9
164	Title is missing!. Die Makromolekulare Chemie, 1990, 191, 1899-1914.	1.1	8
165	Mathematical modeling, non-destructive analysis and a gas chromatographic method for headspace oxygen measurement of modified atmosphere packaged soy bread. Journal of Food Engineering, 2008, 86, 501-507.	2.7	8
166	Disassembling Metal Nanocrystallites into Subâ€nanometric Clusters and Lowâ€faceted Nanoparticles for Multisite Catalytic Reactions. ChemCatChem, 2017, 9, 1429-1435.	1.8	8
167	Designing Biodegradable and Active Multilayer System by Assembling an Electrospun Polycaprolactone Mat Containing Quercetin and Nanocellulose between Polylactic Acid Films. Polymers, 2021, 13, 1288.	2.0	8
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