

Rafael Gavara

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192
papers

7,870
citations

51
h-index

81
g-index

199
ext. papers

8,683
ext. citations

5.7
avg, IF

6.09
L-index

#	Paper	IF	Citations
192	Advances in antioxidant active food packaging. <i>Trends in Food Science and Technology</i> , 2014 , 35, 42-51	15.3	351
191	Effect of chitosan coating combined with postharvest calcium treatment on strawberry (<i>Fragaria</i> × <i>Ananassa</i>) quality during refrigerated storage. <i>Food Chemistry</i> , 2008 , 110, 428-35	8.5	303
190	Bioactive packaging: turning foods into healthier foods through biomaterials. <i>Trends in Food Science and Technology</i> , 2006 , 17, 567-575	15.3	265
189	Formation of zein nanoparticles by electrohydrodynamic atomization: Effect of the main processing variables and suitability for encapsulating the food coloring and active ingredient curcumin. <i>Food Hydrocolloids</i> , 2012 , 28, 82-91	10.6	225
188	Overview of Active Polymer-Based Packaging Technologies for Food Applications. <i>Food Reviews International</i> , 2004 , 20, 357-387	5.5	221
187	Structural characteristics defining high barrier properties in polymeric materials. <i>Materials Science and Technology</i> , 2004 , 20, 1-7	1.5	215
186	Effect of calcium dips and chitosan coatings on postharvest life of strawberries (<i>Fragaria</i> × <i>Ananassa</i>). <i>Postharvest Biology and Technology</i> , 2006 , 39, 247-253	6.2	211
185	Active antioxidant packaging films: Development and effect on lipid stability of brined sardines. <i>Food Chemistry</i> , 2012 , 131, 1376-1384	8.5	166
184	Development of new antioxidant active packaging films based on ethylene vinyl alcohol copolymer (EVOH) and green tea extract. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 7832-40	5.7	161
183	Improving packaged food quality and safety. Part 2: nanocomposites. <i>Food Additives and Contaminants</i> , 2005 , 22, 994-8		161
182	Development of EVOH-kaolinite nanocomposites. <i>Polymer</i> , 2004 , 45, 5233-5238	3.9	137
181	Antifungal properties of gliadin films incorporating cinnamaldehyde and application in active food packaging of bread and cheese spread foodstuffs. <i>International Journal of Food Microbiology</i> , 2013 , 166, 369-77	5.8	127
180	Preservation of aseptic conditions in absorbent pads by using silver nanotechnology. <i>Food Research International</i> , 2009 , 42, 1105-1112	7	105
179	Development and characterization of biodegradable films made from wheat gluten protein fractions. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 7647-54	5.7	103
178	Migration of antimicrobial silver from composites of polylactide with silver zeolites. <i>Journal of Food Science</i> , 2010 , 75, E186-93	3.4	102
177	Improving the antioxidant protection of packaged food by incorporating natural flavonoids into ethylene-vinyl alcohol copolymer (EVOH) films. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 10958-64	5.7	99
176	Encapsulation of curcumin in electrosprayed gelatin microspheres enhances its bioaccessibility and widens its uses in food applications. <i>Innovative Food Science and Emerging Technologies</i> , 2015 , 29, 302-307	6.8	90

175	Antioxidant and antimicrobial properties of ethylene vinyl alcohol copolymer films based on the release of oregano essential oil and green tea extract components. <i>Journal of Food Engineering</i> , 2015 , 149, 9-16	6	90
174	Development of antimicrobial films for microbiological control of packaged salad. <i>International Journal of Food Microbiology</i> , 2012 , 157, 195-201	5.8	90
173	Silver ions release from antibacterial chitosan films containing in situ generated silver nanoparticles. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 260-7	5.7	86
172	Effect of high pressure treatments on the properties of EVOH-based food packaging materials. <i>Innovative Food Science and Emerging Technologies</i> , 2005 , 6, 51-58	6.8	84
171	Development of a novel antimicrobial film based on chitosan with LAE (ethyl-N-(12-dodecanoyl-L-arginate) and its application to fresh chicken. <i>International Journal of Food Microbiology</i> , 2013 , 165, 339-45	5.8	83
170	Characterizing the migration of antioxidants from polypropylene into fatty food simulants. <i>Food Additives and Contaminants</i> , 2001 , 18, 750-62		81
169	Improving antioxidant and antimicrobial properties of curcumin by means of encapsulation in gelatin through electrohydrodynamic atomization. <i>Food Hydrocolloids</i> , 2017 , 70, 313-320	10.6	80
168	Comparative Performance and Barrier Properties of Biodegradable Thermoplastics and Nanobiocomposites versus PET for Food Packaging Applications. <i>Journal of Plastic Film and Sheeting</i> , 2006 , 22, 265-274	2.4	80
167	Morphological Alterations Induced by Temperature and Humidity in Ethylene-Vinyl Alcohol Copolymers. <i>Macromolecules</i> , 2003 , 36, 9467-9476	5.5	78
166	Evaluation of EVOH-coated PP films with oregano essential oil and citral to improve the shelf-life of packaged salad. <i>Food Control</i> , 2013 , 30, 137-143	6.2	76
165	Zein films and coatings as carriers and release systems of Zataria multiflora Boiss. essential oil for antimicrobial food packaging. <i>Food Hydrocolloids</i> , 2017 , 70, 260-268	10.6	75
164	Antimicrobial food packaging film based on the release of LAE from EVOH. <i>International Journal of Food Microbiology</i> , 2012 , 157, 239-44	5.8	71
163	Functional properties of bioplastics made from wheat gliadins modified with cinnamaldehyde. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 6689-95	5.7	71
162	Sorption and transport of water in nylon-6 films. <i>Journal of Polymer Science, Part B: Polymer Physics</i> , 1994 , 32, 2367-2374	2.6	70
161	Modified sodium caseinate films as releasing carriers of lysozyme. <i>Food Hydrocolloids</i> , 2010 , 24, 300-306	10.6	69
160	Antimicrobial packaging of chicken fillets based on the release of carvacrol from chitosan/cyclodextrin films. <i>International Journal of Food Microbiology</i> , 2014 , 188, 53-9	5.8	68
159	Immobilization of β -cyclodextrin in ethylene-vinyl alcohol copolymer for active food packaging applications. <i>Journal of Membrane Science</i> , 2010 , 353, 184-191	9.6	68
158	Surface characterization of poly(lactic acid) and polycaprolactone by inverse gas chromatography. <i>Journal of Chromatography A</i> , 2007 , 1148, 86-91	4.5	67

157	The Potential of Proteins for Producing Food Packaging Materials: A Review. <i>Packaging Technology and Science</i> , 2016 , 29, 203-224	2.3	66
156	Photoactivated chlorophyllin-based gelatin films and coatings to prevent microbial contamination of food products. <i>International Journal of Food Microbiology</i> , 2008 , 126, 65-70	5.8	65
155	Study of the influence of water sorption in pure components and binary blends of high barrier ethylene vinyl alcohol copolymer and amorphous polyamide and nylon-containing ionomer. <i>Polymer</i> , 2001 , 42, 9531-9540	3.9	65
154	Base-Controlled Heck, Suzuki, and Sonogashira Reactions Catalyzed by Ligand-Free Platinum or Palladium Single Atom and Sub-Nanometer Clusters. <i>Journal of the American Chemical Society</i> , 2019 , 141, 1928-1940	16.4	65
153	Equilibrium modified atmosphere packaging of wild strawberries. <i>Journal of the Science of Food and Agriculture</i> , 2007 , 87, 1931-1939	4.3	61
152	Mechanical and thermal behaviour of flexible food packaging polymeric films materials under high pressure/temperature treatments. <i>Packaging Technology and Science</i> , 2008 , 21, 297-308	2.3	60
151	Development and characterization of films based on chemically cross-linked gliadins. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 8216-23	5.7	60
150	Controlled atmosphere storage of wild strawberry fruit (<i>Fragaria vesca</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 86-91	5.7	59
149	Barrier properties of sodium caseinate films as affected by lipid composition and moisture content. <i>Journal of Food Engineering</i> , 2012 , 109, 372-379	6	58
148	Active films based on cocoa extract with antioxidant, antimicrobial and biological applications. <i>Food Chemistry</i> , 2013 , 139, 51-8	8.5	58
147	Covalent immobilization of lysozyme on ethylene vinyl alcohol films for nonmigrating antimicrobial packaging applications. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 6720-7	5.7	58
146	Water effect on the morphology of EVOH copolymers. <i>Journal of Applied Polymer Science</i> , 1999 , 74, 1201-1206	2.5	58
145	Phase morphology, crystallinity and mechanical properties of binary blends of high barrier ethylene vinyl alcohol copolymer and amorphous polyamide and a polyamide-containing ionomer. <i>Polymer</i> , 2001 , 42, 7381-7394	3.9	57
144	Novel antimicrobial zein film for controlled release of lauroyl arginate (LAE). <i>Food Hydrocolloids</i> , 2016 , 61, 547-554	10.6	54
143	Reversible Covalent Immobilization of Cinnamaldehyde on Chitosan Films via Schiff Base Formation and Their Application in Active Food Packaging. <i>Food and Bioprocess Technology</i> , 2015 , 8, 526-538	5.1	52
142	Stabilized naked sub-nanometric Cu clusters within a polymeric film catalyze C-N, C-C, C-O, C-S, and C-P bond-forming reactions. <i>Journal of the American Chemical Society</i> , 2015 , 137, 3894-900	16.4	51
141	Optimization of an active package for wild strawberries based on the release of 2-nonanone. <i>LWT - Food Science and Technology</i> , 2009 , 42, 587-593	5.4	50
140	Mechanical and water barrier properties of glutenin films influenced by storage time. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 79-83	5.7	48

139	Optimization of an equilibrium modified atmosphere packaging (EMAP) for minimally processed mandarin segments. <i>Journal of Food Engineering</i> , 2009 , 91, 474-481	6	46
138	Food applications of active packaging EVOH films containing cyclodextrins for the preferential scavenging of undesirable compounds. <i>Journal of Food Engineering</i> , 2011 , 104, 380-386	6	45
137	Functional properties and antifungal activity of films based on gliadins containing cinnamaldehyde and natamycin. <i>International Journal of Food Microbiology</i> , 2014 , 173, 62-71	5.8	44
136	Preparation and characterization of chitosan/HP- β -cyclodextrins composites with high sorption capacity for carvacrol. <i>Carbohydrate Polymers</i> , 2013 , 97, 262-8	10.3	44
135	Characterization of the interaction between two food aroma components, alpha-pinene and ethyl butyrate, and ethylene-vinyl alcohol copolymer (EVOH) packaging films as a function of environmental humidity. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 7212-6	5.7	44
134	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. <i>Journal of Food Engineering</i> , 2012 , 110, 26-37	6	42
133	Reducing Oxidation of Foods Through Antioxidant Active Packaging Based on Ethyl Vinyl Alcohol and Natural Flavonoids. <i>Packaging Technology and Science</i> , 2012 , 25, 457-466	2.3	42
132	Testing limonene diffusion through food contact polyethylene by FT-IR spectroscopy: Film thickness, permeant concentration and outer medium effects. <i>Polymer Testing</i> , 2005 , 24, 483-489	4.5	42
131	Structural and physicochemical characterization of thermoplastic corn starch films containing microalgae. <i>Carbohydrate Polymers</i> , 2018 , 186, 184-191	10.3	41
130	Development of active polyvinyl alcohol/ β -cyclodextrin composites to scavenge undesirable food components. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 11026-33	5.7	40
129	Effect of high-pressure food processing on the mass transfer properties of selected packaging materials. <i>Packaging Technology and Science</i> , 2010 , 23, 253-266	2.3	40
128	Formaldehyde cross-linking of gliadin films: effects on mechanical and water barrier properties. <i>Biomacromolecules</i> , 2004 , 5, 415-21	6.9	40
127	Mechanisms of Moisture Sorption in Barrier Polymers Used in Food Packaging: Amorphous Polyamide vs. High-Barrier Ethylene-Vinyl Alcohol Copolymer Studied by Vibrational Spectroscopy. <i>Macromolecular Chemistry and Physics</i> , 2003 , 204, 704-713	2.6	40
126	The effect of water on the transport of oxygen through nylon-6 films. <i>Journal of Polymer Science, Part B: Polymer Physics</i> , 1994 , 32, 2375-2382	2.6	39
125	Environmental assessment of antimicrobial coatings for packaged fresh milk. <i>Journal of Cleaner Production</i> , 2015 , 95, 291-300	10.3	38
124	Modifications induced by the addition of a nanoclay in the functional and active properties of an EVOH film containing carvacrol for food packaging. <i>Journal of Membrane Science</i> , 2012 , 423-424, 247-258	8.6	38
123	Biochemical properties of bioplastics made from wheat gliadins cross-linked with cinnamaldehyde. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 13212-20	5.7	38
122	Interactions between water and EVOH food packaging films / Interacciones entre el agua y películas de EVOH para el envasado de alimentos. <i>Food Science and Technology International</i> , 2000 , 6, 159-164	2.6	37

121	Global and specific migration of antioxidants from polypropylene films into food simulants. <i>Journal of Food Protection</i> , 1998 , 61, 1000-6	2.5	37
120	Chemically modified gliadins as sustained release systems for lysozyme. <i>Food Hydrocolloids</i> , 2014 , 41, 53-59	10.6	35
119	Active package for wild strawberry fruit (<i>Fragaria vesca</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 2240-5	5.7	35
118	Mass transport properties of gliadin films: Effect of cross-linking degree, relative humidity, and temperature. <i>Journal of Membrane Science</i> , 2013 , 428, 380-392	9.6	34
117	Characterization of ethylene-vinyl alcohol copolymer containing lauril arginate (LAE) as material for active antimicrobial food packaging. <i>Food Packaging and Shelf Life</i> , 2014 , 1, 10-18	8.2	34
116	Retention and release of cinnamaldehyde from wheat protein matrices. <i>Biomacromolecules</i> , 2013 , 14, 1493-502	6.9	34
115	Modelling permeation through porous polymeric films for modified atmosphere packaging. <i>Food Additives and Contaminants</i> , 2003 , 20, 170-9		34
114	On the applicability of FT-IR spectroscopy to test aroma transport properties in polymer films. <i>Polymer Testing</i> , 2004 , 23, 551-557	4.5	32
113	Electrochemical tomato (<i>Solanum lycopersicum</i> L.) characterisation using contact probe in situ voltammetry. <i>Food Chemistry</i> , 2015 , 172, 318-25	8.5	31
112	Describing and modeling the release of an antimicrobial agent from an active PP/EVOH/PP package for salmon. <i>Journal of Food Engineering</i> , 2013 , 116, 352-361	6	30
111	A study of the hydration process of isolated cuticular membranes. <i>New Phytologist</i> , 1995 , 129, 283-288	9.8	30
110	Evaluation of solubility and diffusion coefficients in polymer film/vapor systems by sorption experiments. <i>Journal of Membrane Science</i> , 1999 , 154, 195-204	9.6	29
109	Effect of sorbed oil on food aroma loss through packaging materials. <i>Journal of Agricultural and Food Chemistry</i> , 1999 , 47, 4370-4	5.7	28
108	Antimicrobial Effectiveness of Lauroyl Arginate Incorporated into Ethylene Vinyl Alcohol Copolymers to Extend the Shelf-Life of Chicken Stock and Surimi Sticks. <i>Food and Bioprocess Technology</i> , 2015 , 8, 208-217	5.1	27
107	Gliadins polymerized with cysteine: effects on the physical and water barrier properties of derived films. <i>Biomacromolecules</i> , 2004 , 5, 1503-10	6.9	27
106	Effect of high-pressure food processing on the physical properties of synthetic and biopolymer films. <i>Journal of Food Science</i> , 2009 , 74, E304-11	3.4	26
105	The effect of ethylene content on the interaction between ethylene/vinyl alcohol copolymers and water: (I) Application of FT-IR spectroscopy to determine transport properties and interactions in food packaging films. <i>Polymer Testing</i> , 2006 , 25, 254-261	4.5	26
104	Methods to Determine Partition Coefficient of Organic Compounds in Water/Polystyrene Systems. <i>Journal of Food Science</i> , 1996 , 61, 947-952	3.4	26

103	Development and optimization of antifungal packaging for sliced pan loaf based on garlic as active agent and bread aroma as aroma corrector. <i>International Journal of Food Microbiology</i> , 2019 , 290, 42-48	5.8	26
102	Impact of bioactive packaging systems based on EVOH films and essential oils in the control of aflatoxigenic fungi and aflatoxin production in maize. <i>International Journal of Food Microbiology</i> , 2017 , 254, 36-46	5.8	25
101	Modelling the evolution of O2 and CO2 concentrations in MAP of a fresh product: Application to tomato. <i>Journal of Food Engineering</i> , 2016 , 168, 84-95	6	25
100	Characterization of extruded ethylene-vinyl alcohol copolymer based barrier blends with interest in food packaging applications. <i>Macromolecular Symposia</i> , 2003 , 198, 473-482	0.8	25
99	Gas barrier changes and morphological alterations induced by retorting in ethylene vinyl alcohol based food packaging structures. <i>Journal of Applied Polymer Science</i> , 2005 , 96, 2192-2202	2.9	25
98	Influence of modified atmosphere and ethylene levels on quality attributes of fresh tomatoes (<i>Lycopersicon esculentum</i> Mill.). <i>Food Chemistry</i> , 2016 , 209, 211-9	8.5	25
97	Diffusion modeling in polymer/clay nanocomposites for food packaging applications through finite element analysis of TEM images. <i>Journal of Membrane Science</i> , 2015 , 482, 92-102	9.6	23
96	Compostable properties of antimicrobial bioplastics based on cinnamaldehyde cross-linked gliadins. <i>Chemical Engineering Journal</i> , 2015 , 262, 447-455	14.7	23
95	Risk management of ochratoxigenic fungi and ochratoxin A in maize grains by bioactive EVOH films containing individual components of some essential oils. <i>International Journal of Food Microbiology</i> , 2018 , 269, 107-119	5.8	22
94	Measurement of alcohol acetyltransferase and ester hydrolase activities in yeast extracts. <i>Enzyme and Microbial Technology</i> , 2002 , 30, 224-230	3.8	22
93	Automated and simultaneous determination of priority substances and polychlorinated biphenyls in wastewater using headspace solid phase microextraction and high resolution mass spectrometry. <i>Analytica Chimica Acta</i> , 2018 , 1002, 39-49	6.6	22
92	Natural Antimicrobial [Containing EVOH Coatings on PP and PET Films: Functional and Active Property Characterization. <i>Packaging Technology and Science</i> , 2014 , 27, 901-920	2.3	21
91	Thermodynamic aspects of aurophilic hydrogelators. <i>Inorganic Chemistry</i> , 2015 , 54, 5195-203	5.1	21
90	Effect of water presence on the sorption of organic compounds in ethylene-vinyl alcohol copolymers. <i>Journal of Applied Polymer Science</i> , 1998 , 70, 711-716	2.9	21
89	Food aroma partition between packaging materials and fatty food simulants. <i>Food Additives and Contaminants</i> , 2001 , 18, 673-82		21
88	Incorporation of hydroxypropyl-β-cyclodextrins into chitosan films to tailor loading capacity for active aroma compound carvacrol. <i>Food Hydrocolloids</i> , 2015 , 43, 603-611	10.6	19
87	Evolution of selected volatiles in chitosan-coated strawberries (<i>Fragaria x ananassa</i>) during refrigerated storage. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 974-80	5.7	19
86	Dynamic viscosities of n-alkanes and 2-butanone mixtures at 20.degree.C. <i>Journal of Chemical & Engineering Data</i> , 1987 , 32, 31-33	2.8	19

85	Contact probe voltammetry for in situ monitoring of the reactivity of phenolic tomato (<i>Solanum lycopersicum</i> L.) compounds with ROS. <i>Talanta</i> , 2015 , 144, 1207-15	6.2	18
84	Study of aroma scalping through thermosealable polymers used in food packaging by inverse gas chromatography. <i>Food Additives and Contaminants</i> , 1997 , 14, 609-16		18
83	Consistency Test for Continuous Flow Permeability Experimental Data. <i>Journal of Plastic Film and Sheeting</i> , 1993 , 9, 126-138	2.4	18
82	A procedure for predicting sorption equilibrium in ternary polymer systems from Flory-Huggins binary interaction parameters and the inversion point of preferential solvation. <i>Journal of Polymer Science, Part B: Polymer Physics</i> , 1989 , 27, 1599-1610	2.6	18
81	Volatile organic compound permeation through porous polymeric films for modified atmosphere packaging of foods. <i>Journal of the Science of Food and Agriculture</i> , 2004 , 84, 937-942	4.3	17
80	Simple method for the selection of the appropriate food simulant for the evaluation of a specific food/packaging interaction. <i>Food Additives and Contaminants</i> , 2002 , 19 Suppl, 192-200		17
79	Analysis of antioxidants extracted from polypropylene by supercritical fluid extraction. <i>Food Additives and Contaminants</i> , 1998 , 15, 701-8		17
78	Review: Alternative high barrier polymers for food packaging Revisi3n: Polimeros de alta barrera para el envase de alimentos. <i>Food Science and Technology International</i> , 1996 , 2, 281-291	2.6	17
77	Antimicrobial Performance of Two Different Packaging Materials on the Microbiological Quality of Fresh Salmon. <i>Coatings</i> , 2016 , 6, 6	2.9	17
76	Antilisterial properties of PVOH-based films embedded with <i>Lactococcus lactis</i> subsp. <i>lactis</i> . <i>Food Hydrocolloids</i> , 2019 , 87, 214-220	10.6	17
75	Cellulose nanocrystal-based films produced by more sustainable extraction protocols from <i>Posidonia oceanica</i> waste biomass. <i>Cellulose</i> , 2019 , 26, 8007-8024	5.5	16
74	Study of the thermoformability of ethylene-vinyl alcohol copolymer based barrier blends of interest in food packaging applications. <i>Journal of Applied Polymer Science</i> , 2004 , 91, 3851-3855	2.9	16
73	Food Aroma Mass Transport in Metallocene Ethylene-Based Copolymers for Packaging Applications. <i>Journal of Agricultural and Food Chemistry</i> , 1998 , 46, 5238-5243	5.7	16
72	PVOH/protein blend films embedded with lactic acid bacteria and their antilisterial activity in pasteurized milk. <i>International Journal of Food Microbiology</i> , 2020 , 322, 108545	5.8	15
71	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	14
70	Titanium-Passivated Tinplate for Canning Foods. <i>Food Science and Technology International</i> , 2005 , 11, 223-227	2.6	14
69	Solubility of alcohols in ethylene-vinyl alcohol copolymers by inverse gas chromatography. <i>Journal of Polymer Science, Part B: Polymer Physics</i> , 1996 , 34, 1907-1915	2.6	14
68	Evaluation of permeability through permeation experiments: Isostatic and quasiisostatic methods compared. <i>Packaging Technology and Science</i> , 1996 , 9, 215-224	2.3	14

67	Antimicrobial packaging based on a LAE containing zein coating to control foodborne pathogens in chicken soup. <i>International Journal of Food Microbiology</i> , 2019 , 306, 108272	5.8	13
66	Quantitative relationship between total and preferential sorption coefficients in polymer cosolvent systems. <i>Polymer</i> , 1986 , 27, 1247-1253	3.9	13
65	Antimicrobial Properties of Ethylene Vinyl Alcohol/Epsilon-Polylysine Films and Their Application in Surimi Preservation. <i>Food and Bioprocess Technology</i> , 2014 , 7, 3548-3559	5.1	12
64	Oxygen, water, and sodium chloride transport in soft contact lenses materials. <i>Journal of Biomedical Materials Research - Part B Applied Biomaterials</i> , 2017 , 105, 2218-2231	3.5	12
63	Food aroma mass transport properties in renewable hydrophilic polymers. <i>Food Chemistry</i> , 2012 , 130, 814-820	8.5	12
62	Unexpected partial crystallization of an amorphous polyamide as induced by combined temperature and humidity. <i>Journal of Applied Polymer Science</i> , 2006 , 102, 1516-1523	2.9	12
61	Improving packaged food quality and safety. Part 1: synchrotron X-ray analysis. <i>Food Additives and Contaminants</i> , 2005 , 22, 988-93		12
60	Unperturbed dimensions of polymers in binary and ternary systems. <i>Die Makromolekulare Chemie</i> , 1988 , 189, 1643-1656		12
59	Nanotechnology in Food Packaging 2019 , 205-232		11
58	Improving polyphenolic thermal stability of <i>Aristolelia Chilensis</i> fruit extract by encapsulation within electrospun cyclodextrin capsules. <i>Journal of Food Processing and Preservation</i> , 2019 , 43, e14044	2.1	11
57	Antimicrobial-releasing films and coatings for food packaging based on carvacrol and ethylene copolymers. <i>Polymer International</i> , 2015 , 64, 1747-1753	3.3	11
56	Effect of thermo-pressing temperature on the functional properties of bioplastics made from a renewable wheat gliadin resin. <i>LWT - Food Science and Technology</i> , 2014 , 56, 161-167	5.4	11
55	Active antimicrobial food and beverage packaging 2012 , 27-54		11
54	Coil expansion and dimensions of poly(dimethylsiloxane) in alkane/2-butanone mixtures. <i>Die Makromolekulare Chemie</i> , 1987 , 188, 2909-2920		11
53	Modification of polyetherimide membranes with ZIFs fillers for CO ₂ separation. <i>Separation and Purification Technology</i> , 2019 , 212, 474-482	8.3	11
52	Photoactivated Self-Sanitizing Chlorophyllin-Containing Coatings to Prevent Microbial Contamination in Packaged Food. <i>Coatings</i> , 2018 , 8, 328	2.9	11
51	Radiation-induced oxygen scavenging activity in EVOH copolymers. <i>Journal of Applied Polymer Science</i> , 2007 , 105, 2676-2682	2.9	10
50	Gas barrier changes and structural alterations induced by retorting in a high barrier aliphatic polyketone terpolymer. <i>Journal of Applied Polymer Science</i> , 2006 , 101, 3348-3356	2.9	10

49	The wet synthesis and quantification of ligand-free sub-nanometric Au clusters in solid matrices. <i>Chemical Communications</i> , 2017 , 53, 1116-1119	5.8	9
48	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. <i>Journal of Chromatography A</i> , 2007 , 1175, 267-74	4.5	9
47	On the use of vibrational spectroscopy to characterize the structure and aroma barrier of food packaging polymers. <i>Macromolecular Symposia</i> , 2004 , 205, 225-238	0.8	9
46	Theoretical evaluation of k_p and \ln g.p.c.: A criterion to define ideal reference systems. <i>Polymer</i> , 1987 , 28, 1455-1461	3.9	9
45	Mathematical modeling, non-destructive analysis and a gas chromatographic method for headspace oxygen measurement of modified atmosphere packaged soy bread. <i>Journal of Food Engineering</i> , 2008 , 86, 501-507	6	8
44	Nuevos envases. De la protecci3n pasiva a la defensa activa de los alimentos envasados. <i>Arbor</i> , 2001 , 168, 109-127	0.2	8
43	Relationships between transport and equilibrium properties in ternary systems of unbranched alcohol/3-heptanone/poly(1-vinyl-2-pyrrolidone). <i>Die Makromolekulare Chemie</i> , 1990 , 191, 1899-1914		8
42	Chromatic Sensor to Determine Oxygen Presence for Applications in Intelligent Packaging. <i>Sensors</i> , 2019 , 19,	3.8	8
41	Disassembling Metal Nanocrystallites into Sub-nanometric Clusters and Low-faceted Nanoparticles for Multisite Catalytic Reactions. <i>ChemCatChem</i> , 2017 , 9, 1429-1435	5.2	7
40	Effect of high levels of CO on the electrochemical behavior and the enzymatic and non-enzymatic antioxidant systems in black and white table grapes stored at 0 °C. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 6859-6867	4.3	7
39	Evaluation of unperturbed dimensions parameter from intrinsic viscosity data of any binary or ternary polymer system. <i>Die Makromolekulare Chemie</i> , 1990 , 191, 1915-1926		7
38	Broadening the antimicrobial spectrum of nisin-producing <i>Lactococcus lactis</i> subsp. <i>Lactis</i> to Gram-negative bacteria by means of active packaging. <i>International Journal of Food Microbiology</i> , 2021 , 339, 109007	5.8	7
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