Rafael Gavara

List of Publications by Year in Descending Order

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	Assessing the environmental consequences of shelf life extension: Conventional versus active packaging for pastry cream. *Journal of Cleaner Production*, **2022**, 333, 130159	10.3	0
191	Chitosan films as pH-responsive sustained release systems of naturally occurring antifungal volatile compounds.. *Carbohydrate Polymers*, **2022**, 283, 119137	10.3	1
190	Exploiting the Redox Activity of MIL-100(Fe) Carrier Enables Prolonged Carvacrol Antimicrobial Activity.. *ACS Applied Materials & Interfaces*, **2022**, 14, 10758-10768	9.5	1
189	Dynamic covalent chemistry of imines for the development of stimuli-responsive chitosan films as carriers of sustainable antifungal volatiles. *Food Hydrocolloids*, **2021**, 107326	10.6	2
188	Designing Biodegradable and Active Multilayer System by Assembling an Electrospun Polycaprolactone Mat Containing Quercetin and Nanocellulose between Polylactic Acid Films. *Polymers*, **2021**, 13,	4.5	1
187	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	6.2	3
186	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	5.8	5
185	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	5.8	7
184	Development of antifungal biopolymers based on dynamic imines as responsive release systems for the postharvest preservation of blackberry fruit. *Food Chemistry*, **2021**, 357, 129838	8.5	0
183	Pilot plant scale-up of the production of optimized starch-based biocomposites loaded with cellulosic nanocrystals from Posidonia oceanica waste biomass. *Food Packaging and Shelf Life*, **2021**, 30, 100730	8.2	2
182	Effect of casein hydrolysates on the survival of protective cultures of Lactococcus lactis and Lactobacillus sakei in PVOH films. *Food Hydrocolloids*, **2021**, 121, 107012	10.6	2
181	Development of Biodegradable Films Loaded with Phages with Antilisterial Properties. *Polymers*, **2021**, 13,	4.5	4
180	PVOH/protein blend films embedded with lactic acid bacteria and their antilisterial activity in pasteurized milk. *International Journal of Food Microbiology*, **2020**, 322, 108545	5.8	15
179	Melt-Processed Bioactive EVOH Films Incorporated with Ferulic Acid. *Polymers*, **2020**, 13,	4.5	4
178	Nanotechnology in Food Packaging **2019**, 205-232		11
177	Improving polyphenolic thermal stability of Aristotelia Chilensis fruit extract by encapsulation within electrospun cyclodextrin capsules. *Journal of Food Processing and Preservation*, **2019**, 43, e14044	2.1	11
176	Antimicrobial packaging based on a LAE containing zein coating to control foodborne pathogens in chicken soup. *International Journal of Food Microbiology*, **2019**, 306, 108272	5.8	13

175	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. *Journal of the Science of Food and Agriculture*, **2019**, 99, 6859-6867	4.3	7
174	Cellulose nanocrystal-based films produced by more sustainable extraction protocols from Posidonia oceanica waste biomass. *Cellulose*, **2019**, 26, 8007-8024	5.5	16
173	Chromatic Sensor to Determine Oxygen Presence for Applications in Intelligent Packaging. *Sensors*, **2019**, 19,	3.8	8
172	Antilisterial properties of PVOH-based films embedded with Lactococcus lactis subsp. lactis. *Food Hydrocolloids*, **2019**, 87, 214-220	10.6	17
171	Modification of polyetherimide membranes with ZIFs fillers for CO2 separation. *Separation and Purification Technology*, **2019**, 212, 474-482	8.3	11
170	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	16.4	65
169	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	5.8	26
168	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	5.8	22
167	Structural and physicochemical characterization of thermoplastic corn starch films containing microalgae. *Carbohydrate Polymers*, **2018**, 186, 184-191	10.3	41
166	Gas Transport Properties in Packaging Applications **2018**, 651-672		1
165	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	6.6	22
164	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	8.2	6
163	Photoactivated Self-Sanitizing Chlorophyllin-Containing Coatings to Prevent Microbial Contamination in Packaged Food. *Coatings*, **2018**, 8, 328	2.9	11
162	Anchoring Gated Mesoporous Silica Particles to Ethylene Vinyl Alcohol Films for Smart Packaging Applications. *Nanomaterials*, **2018**, 8,	5.4	6
161	Respiration and ethylene generation modeling of Hass avocado and feijoa fruits and application in modified atmosphere packaging. *International Journal of Food Properties*, **2017**, 20, 333-349	3	14
160	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	10.6	75
159	Improving antioxidant and antimicrobial properties of curcumin by means of encapsulation in gelatin through electrohydrodynamic atomization. *Food Hydrocolloids*, **2017**, 70, 313-320	10.6	80
158	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	5.8	25

157	Confined Sandwichlike Microenvironments Tune Myogenic Differentiation. *ACS Biomaterials Science and Engineering*, **2017**, 3, 1710-1718	5.5	3
156	Disassembling Metal Nanocrystallites into Sub-nanometric Clusters and Low-faceted Nanoparticles for Multisite Catalytic Reactions. *ChemCatChem*, **2017**, 9, 1429-1435	5.2	7
155	The wet synthesis and quantification of ligand-free sub-nanometric Au clusters in solid matrices. *Chemical Communications*, **2017**, 53, 1116-1119	5.8	9
154	Oxygen, water, and sodium chloride transport in soft contact lenses materials. *Journal of Biomedical Materials Research - Part B Applied Biomaterials*, **2017**, 105, 2218-2231	3.5	12
153	Novel antimicrobial zein film for controlled release of lauroyl arginate (LAE). *Food Hydrocolloids*, **2016**, 61, 547-554	10.6	54
152	The Potential of Proteins for Producing Food Packaging Materials: A Review. *Packaging Technology and Science*, **2016**, 29, 203-224	2.3	66
151	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	6	25
150	Antimicrobial Active Packaging Systems Based on EVOH Copolymers **2016**, 297-303		
149	Use of EVOH for Food Packaging Applications **2016**,		2
148	Ethyl Lauroyl Arginate (LAE) **2016**, 313-318		5
147	Antimicrobial Performance of Two Different Packaging Materials on the Microbiological Quality of Fresh Salmon. *Coatings*, **2016**, 6, 6	2.9	17
146	Effect of hydroxypropyl-□cyclodextrin and coadjuvants on the sorption capacity of hydrophilic polymer films for monoterpene alcohols. *Carbohydrate Polymers*, **2016**, 151, 1193-1202	10.3	4
145	Influence of modified atmosphere and ethylene levels on quality attributes of fresh tomatoes (Lycopersicon esculentum Mill.). *Food Chemistry*, **2016**, 209, 211-9	8.5	25
144	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	5.1	27
143	Diffusion modeling in polymer□lay nanocomposites for food packaging applications through finite element analysis of TEM images. *Journal of Membrane Science*, **2015**, 482, 92-102	9.6	23
142	Environmental assessment of antimicrobial coatings for packaged fresh milk. *Journal of Cleaner Production*, **2015**, 95, 291-300	10.3	38
141	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. *Journal of the American Chemical Society*, **2015**, 137, 3894-900	16.4	51
140	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	6.8	90

139	Contact probe voltammetry for in situ monitoring of the reactivity of phenolic tomato (Solanum lycopersicum L.) compounds with ROS. *Talanta*, **2015**, 144, 1207-15	6.2	18
138	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	5.1	52
137	Compostable properties of antimicrobial bioplastics based on cinnamaldehyde cross-linked gliadins. *Chemical Engineering Journal*, **2015**, 262, 447-455	14.7	23
136	Incorporation of hydroxypropyl-□cyclodextrins into chitosan films to tailor loading capacity for active aroma compound carvacrol. *Food Hydrocolloids*, **2015**, 43, 603-611	10.6	19
135	Electrochemical tomato (Solanum lycopersicum L.) characterisation using contact probe in situ voltammetry. *Food Chemistry*, **2015**, 172, 318-25	8.5	31
134	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	6	90
133	Antimicrobial-releasing films and coatings for food packaging based on carvacrol and ethylene copolymers. *Polymer International*, **2015**, 64, 1747-1753	3.3	11
132	Thermodynamic aspects of aurophilic hydrogelators. *Inorganic Chemistry*, **2015**, 54, 5195-203	5.1	21
131	Natural Antimicrobial □Containing EVOH Coatings on PP and PET Films: Functional and Active Property Characterization. *Packaging Technology and Science*, **2014**, 27, 901-920	2.3	21
130	Advances in antioxidant active food packaging. *Trends in Food Science and Technology*, **2014**, 35, 42-51	15.3	351
129	Antimicrobial Properties of Ethylene Vinyl Alcohol/Epsilon-Polylysine Films and Their Application in Surimi Preservation. *Food and Bioprocess Technology*, **2014**, 7, 3548-3559	5.1	12
128	Antimicrobial packaging of chicken fillets based on the release of carvacrol from chitosan/cyclodextrin films. *International Journal of Food Microbiology*, **2014**, 188, 53-9	5.8	68
127	Contact probe electrochemical characterization and metal speciation of silver LLDPE nanocomposite films. *Journal of Solid State Electrochemistry*, **2014**, 18, 2099-2110	2.6	3
126	Functional properties and antifungal activity of films based on gliadins containing cinnamaldehyde and natamycin. *International Journal of Food Microbiology*, **2014**, 173, 62-71	5.8	44
125	Chemically modified gliadins as sustained release systems for lysozyme. *Food Hydrocolloids*, **2014**, 41, 53-59	10.6	35
124	Effect of thermo-pressing temperature on the functional properties of bioplastics made from a renewable wheat gliadin resin. *LWT - Food Science and Technology*, **2014**, 56, 161-167	5.4	11
123	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	8.2	34
122	Silver ions release from antibacterial chitosan films containing in situ generated silver nanoparticles. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 260-7	5.7	86

121	Development of a novel antimicrobial film based on chitosan with LAE (ethyl-N(α)-dodecanoyl-l-arginate) and its application to fresh chicken. *International Journal of Food Microbiology*, **2013**, 165, 339-45	5.8	83
120	Mass transport properties of gliadin films: Effect of cross-linking degree, relative humidity, and temperature. *Journal of Membrane Science*, **2013**, 428, 380-392	9.6	34
119	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, 369-77	5.8	127
118	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	6.2	76
117	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	6	30
116	Preparation and characterization of chitosan/HP-β-cyclodextrins composites with high sorption capacity for carvacrol. *Carbohydrate Polymers*, **2013**, 97, 262-8	10.3	44
115	Active films based on cocoa extract with antioxidant, antimicrobial and biological applications. *Food Chemistry*, **2013**, 139, 51-8	8.5	58
114	Retention and release of cinnamaldehyde from wheat protein matrices. *Biomacromolecules*, **2013**, 14, 1493-502	6.9	34
113	Covalent immobilization of lysozyme on ethylene vinyl alcohol films for nonmigrating antimicrobial packaging applications. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 6720-7	5.7	58
112	Barrier properties of sodium caseinate films as affected by lipid composition and moisture content. *Journal of Food Engineering*, **2012**, 109, 372-379	6	58
111	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	6	42
110	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, 247-258	9.6	38
109	Active antimicrobial food and beverage packaging **2012**, 27-54		11
108	Reducing Oxidation of Foods Through Antioxidant Active Packaging Based on Ethyl Vinyl Alcohol and Natural Flavonoids. *Packaging Technology and Science*, **2012**, 25, 457-466	2.3	42
107	Food aroma mass transport properties in renewable hydrophilic polymers. *Food Chemistry*, **2012**, 130, 814-820	8.5	12
106	Active antioxidant packaging films: Development and effect on lipid stability of brined sardines. *Food Chemistry*, **2012**, 131, 1376-1384	8.5	166
105	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	10.6	225
104	Development of antimicrobial films for microbiological control of packaged salad. *International Journal of Food Microbiology*, **2012**, 157, 195-201	5.8	90

103	Antimicrobial food packaging film based on the release of LAE from EVOH. *International Journal of Food Microbiology*, **2012**, 157, 239-44	5.8	71
102	Development of active polyvinyl alcohol/Ecyclodextrin composites to scavenge undesirable food components. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 11026-33	5.7	40
101	Functional properties of bioplastics made from wheat gliadins modified with cinnamaldehyde. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 6689-95	5.7	71
100	Biochemical properties of bioplastics made from wheat gliadins cross-linked with cinnamaldehyde. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 13212-20	5.7	38
99	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, 7832-40	5.7	161
98	Food applications of active packaging EVOH films containing cyclodextrins for the preferential scavenging of undesirable compounds. *Journal of Food Engineering*, **2011**, 104, 380-386	6	45
97	Migration of antimicrobial silver from composites of polylactide with silver zeolites. *Journal of Food Science*, **2010**, 75, E186-93	3.4	102
96	Improving the antioxidant protection of packaged food by incorporating natural flavonoids into ethylene-vinyl alcohol copolymer (EVOH) films. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 10958-64	5.7	99
95	High-Pressure Treatment: Food Packaging **2010**, 823-827		
94	Immobilization of Ecyclodextrin in ethylene-vinyl alcohol copolymer for active food packaging applications. *Journal of Membrane Science*, **2010**, 353, 184-191	9.6	68
93	Modified sodium caseinate films as releasing carriers of lysozyme. *Food Hydrocolloids*, **2010**, 24, 300-306	10.6	69
92	Effect of high-pressure food processing on the mass transfer properties of selected packaging materials. *Packaging Technology and Science*, **2010**, 23, 253-266	2.3	40
91	Effect of high-pressure food processing on the physical properties of synthetic and biopolymer films. *Journal of Food Science*, **2009**, 74, E304-11	3.4	26
90	Optimization of an equilibrium modified atmosphere packaging (EMAP) for minimally processed mandarin segments. *Journal of Food Engineering*, **2009**, 91, 474-481	6	46
89	Preservation of aseptic conditions in absorbent pads by using silver nanotechnology. *Food Research International*, **2009**, 42, 1105-1112	7	105
88	Optimization of an active package for wild strawberries based on the release of 2-nonanone. *LWT - Food Science and Technology*, **2009**, 42, 587-593	5.4	50
87	Evolution of selected volatiles in chitosan-coated strawberries (Fragaria x ananassa) during refrigerated storage. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 974-80	5.7	19
86	Photoactivated chlorophyllin-based gelatin films and coatings to prevent microbial contamination of food products. *International Journal of Food Microbiology*, **2008**, 126, 65-70	5.8	65

85	Active environmentally compatible food packaging **2008**, 419-438		1
84	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	6	8
83	Mechanical and thermal behaviour of flexible food packaging polymeric films materials under high pressure/temperature treatments. *Packaging Technology and Science*, **2008**, 21, 297-308	2.3	60
82	Effect of chitosan coating combined with postharvest calcium treatment on strawberry (Fragaria×ananassa) quality during refrigerated storage. *Food Chemistry*, **2008**, 110, 428-35	8.5	303
81	Radiation-induced oxygen scavenging activity in EVOH copolymers. *Journal of Applied Polymer Science*, **2007**, 105, 2676-2682	2.9	10
80	Equilibrium modified atmosphere packaging of wild strawberries. *Journal of the Science of Food and Agriculture*, **2007**, 87, 1931-1939	4.3	61
79	Surface characterization of poly(lactic acid) and polycaprolactone by inverse gas chromatography. *Journal of Chromatography A*, **2007**, 1148, 86-91	4.5	67
78	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, 267-74	4.5	9
77	Active package for wild strawberry fruit (Fragaria vesca L.). *Journal of Agricultural and Food Chemistry*, **2007**, 55, 2240-5	5.7	35
76	Effect of calcium dips and chitosan coatings on postharvest life of strawberries (Fragaria x ananassa). *Postharvest Biology and Technology*, **2006**, 39, 247-253	6.2	211
75	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	2.9	10
74	Unexpected partial crystallization of an amorphous polyamide as induced by combined temperature and humidity. *Journal of Applied Polymer Science*, **2006**, 102, 1516-1523	2.9	12
73	Controlled atmosphere storage of wild strawberry fruit (Fragaria vesca L.). *Journal of Agricultural and Food Chemistry*, **2006**, 54, 86-91	5.7	59
72	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	2.4	80
71	Bioactive packaging: turning foods into healthier foods through biomaterials. *Trends in Food Science and Technology*, **2006**, 17, 567-575	15.3	265
70	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. *Polymer Testing*, **2006**, 25, 254-261	4.5	26
69	Improving packaged food quality and safety. Part 2: nanocomposites. *Food Additives and Contaminants*, **2005**, 22, 994-8		161
68	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. *Journal of Agricultural and Food Chemistry*, **2005**, 53, 7212-6	5.7	44

67	Effect of high pressure treatments on the properties of EVOH-based food packaging materials. *Innovative Food Science and Emerging Technologies*, **2005**, 6, 51-58	6.8	84
66	Development and characterization of films based on chemically cross-linked gliadins. *Journal of Agricultural and Food Chemistry*, **2005**, 53, 8216-23	5.7	60
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	4.5	42
64	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	2.9	25
63	Improving packaged food quality and safety. Part 1: synchrotron X-ray analysis. *Food Additives and Contaminants*, **2005**, 22, 988-93		12
62	Titanium-Passivated Tinplate for Canning Foods. *Food Science and Technology International*, **2005**, 11, 223-227	2.6	14
61	Development of EVOH-kaolinite nanocomposites. *Polymer*, **2004**, 45, 5233-5238	3.9	137
60	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	2.9	16
59	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	4.3	17
58	On the applicability of FT-IR spectroscopy to test aroma transport properties in polymer films. *Polymer Testing*, **2004**, 23, 551-557	4.5	32
57	Structural characteristics defining high barrier properties in polymeric materials. *Materials Science and Technology*, **2004**, 20, 1-7	1.5	215
56	Mechanical and water barrier properties of glutenin films influenced by storage time. *Journal of Agricultural and Food Chemistry*, **2004**, 52, 79-83	5.7	48
55	Formaldehyde cross-linking of gliadin films: effects on mechanical and water barrier properties. *Biomacromolecules*, **2004**, 5, 415-21	6.9	40
54	Gliadins polymerized with cysteine: effects on the physical and water barrier properties of derived films. *Biomacromolecules*, **2004**, 5, 1503-10	6.9	27
53	Overview of Active Polymer-Based Packaging Technologies for Food Applications. *Food Reviews International*, **2004**, 20, 357-387	5.5	221
52	On the use of vibrational spectroscopy to characterize the structure and aroma barrier of food packaging polymers. *Macromolecular Symposia*, **2004**, 205, 225-238	0.8	9
51	Fermented and Dry-Cured Meat **2004**,		1
50	Modelling permeation through porous polymeric films for modified atmosphere packaging. *Food Additives and Contaminants*, **2003**, 20, 170-9		34

49	Characterization of extruded ethylene-vinyl alcohol copolymer based barrier blends with interest in food packaging applications. *Macromolecular Symposia*, **2003**, 198, 473-482	0.8	25
48	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	2.6	40
47	On the linear correlation between microhardness and mechanical properties in polar polymers and blends. *Polymer International*, **2003**, 52, 1243-1245	3.3	5
46	Development and characterization of biodegradable films made from wheat gluten protein fractions. *Journal of Agricultural and Food Chemistry*, **2003**, 51, 7647-54	5.7	103
45	Morphological Alterations Induced by Temperature and Humidity in Ethylene–Vinyl Alcohol Copolymers. *Macromolecules*, **2003**, 36, 9467-9476	5.5	78
44	Measurement of alcohol acetyltransferase and ester hydrolase activities in yeast extracts. *Enzyme and Microbial Technology*, **2002**, 30, 224-230	3.8	22
43	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 Suppl, 192-200		17
42	Phase morphology, crystallinity and mechanical properties of binary blends of high barrier ethylene–vinyl alcohol copolymer and amorphous polyamide and a polyamide-containing ionomer. *Polymer*, **2001**, 42, 7381-7394	3.9	57
41	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. *Polymer*, **2001**, 42, 9531-9540	3.9	65
40	Food aroma partition between packaging materials and fatty food simulants. *Food Additives and Contaminants*, **2001**, 18, 673-82		21
39	Characterizing the migration of antioxidants from polypropylene into fatty food simulants. *Food Additives and Contaminants*, **2001**, 18, 750-62		81
38	Nuevos envases. De la protecci pasiva a la defensa activa de los alimentos envasados. *Arbor*, **2001**, 168, 109-127	0.2	8
37	Interactions between water and EVOH food packaging films / Interacciones entre el agua y pel ulas de EVOH para el envasado de alimentos. *Food Science and Technology International*, **2000**, 6, 159-164	2.6	37
36	Evaluation of solubility and diffusion coefficients in polymer film–vapor systems by sorption experiments. *Journal of Membrane Science*, **1999**, 154, 195-204	9.6	29
35	Water effect on the morphology of EVOH copolymers. *Journal of Applied Polymer Science*, **1999**, 74, 1201-1206	2.9	58
34	Effect of sorbed oil on food aroma loss through packaging materials. *Journal of Agricultural and Food Chemistry*, **1999**, 47, 4370-4	5.7	28
33	Water effect on the morphology of EVOH copolymers **1999**, 74, 1201		1
32	Effect of water presence on the sorption of organic compounds in ethylene-vinyl alcohol copolymers. *Journal of Applied Polymer Science*, **1998**, 70, 711-716	2.9	21

31	Food Aroma Mass Transport in Metallocene Ethylene-Based Copolymers for Packaging Applications. *Journal of Agricultural and Food Chemistry*, **1998**, 46, 5238-5243	5.7	16
30	Analysis of antioxidants extracted from polypropylene by supercritical fluid extraction. *Food Additives and Contaminants*, **1998**, 15, 701-8		17
29	Global and specific migration of antioxidants from polypropylene films into food simulants. *Journal of Food Protection*, **1998**, 61, 1000-6	2.5	37
28	Study of aroma scalping through thermosealable polymers used in food packaging by inverse gas chromatography. *Food Additives and Contaminants*, **1997**, 14, 609-16		18
27	Review: Alternative high barrier polymers for food packaging Revisi□: Polimeros de alta barrera para el envase de alimentos. *Food Science and Technology International*, **1996**, 2, 281-291	2.6	17
26	Solubility of alcohols in ethylene-vinyl alcohol copolymers by inverse gas chromatography. *Journal of Polymer Science, Part B: Polymer Physics*, **1996**, 34, 1907-1915	2.6	14
25	Evaluation of Permeability Through Permeation Experiments: Isostatic and Quasi-isostatic Methods Compared. *Packaging Technology and Science*, **1996**, 9, 215-224	2.3	1
24	Methods to Determine Partition Coefficient of Organic Compounds in Water/Polystyrene Systems. *Journal of Food Science*, **1996**, 61, 947-952	3.4	26
23	Evaluation of permeability through permeation experiments: Isostatic and quasiisostatic methods compared. *Packaging Technology and Science*, **1996**, 9, 215-224	2.3	14
22	A study of the hydration process of isolated cuticular membranes. *New Phytologist*, **1995**, 129, 283-288	9.8	30
21	Sorption and transport of water in nylon-6 films. *Journal of Polymer Science, Part B: Polymer Physics*, **1994**, 32, 2367-2374	2.6	70
20	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	2.6	39
19	The adsorption of hydrocarbons on polystyrene by inverse gas chromatography: Infinite dilution concentration region. *European Polymer Journal*, **1994**, 30, 265-269	5.2	6
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17	Consistency Test for Continuous Flow Permeability Experimental Data. *Journal of Plastic Film and Sheeting*, **1993**, 9, 126-138	2.4	18
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