

Koro de la Caba

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110 papers	4,707 citations	36 h-index	66 g-index
125 ext. papers	5,728 ext. citations	6.6 avg, IF	6.1 L-index

#	Paper	IF	Citations
110	Chitosan as a bioactive polymer: Processing, properties and applications. <i>International Journal of Biological Macromolecules</i> , 2017 , 105, 1358-1368	7.9	502
109	Functional properties of chitosan-based films. <i>Carbohydrate Polymers</i> , 2013 , 93, 339-46	10.3	262
108	Thermoplastic polyurethane elastomers based on polycarbonate diols with different soft segment molecular weight and chemical structure: Mechanical and thermal properties. <i>Polymer Engineering and Science</i> , 2008 , 48, 297-306	2.3	206
107	Characterization and antimicrobial analysis of chitosan-based films. <i>Journal of Food Engineering</i> , 2013 , 116, 889-899	6	204
106	Enhancing water repellence and mechanical properties of gelatin films by tannin addition. <i>Bioresource Technology</i> , 2010 , 101, 6836-42	11	194
105	Mechanical and thermal properties of soy protein films processed by casting and compression. <i>Journal of Food Engineering</i> , 2010 , 100, 145-151	6	134
104	FTIR characterization of protein-polysaccharide interactions in extruded blends. <i>Carbohydrate Polymers</i> , 2014 , 111, 598-605	10.3	123
103	Functional properties of films based on soy protein isolate and gelatin processed by compression molding. <i>Journal of Food Engineering</i> , 2011 , 105, 65-72	6	118
102	Development of active gelatin films by means of valorisation of food processing waste: A review. <i>Food Hydrocolloids</i> , 2017 , 68, 192-198	10.6	108
101	Bacterial cellulose films with controlled microstructure-mechanical property relationships. <i>Cellulose</i> , 2010 , 17, 661-669	5.5	108
100	Citric acid-incorporated fish gelatin/chitosan composite films. <i>Food Hydrocolloids</i> , 2019 , 86, 95-103	10.6	96
99	Microdomain composition and properties differences of biodegradable polyurethanes based on MDI and HDI. <i>Polymer Engineering and Science</i> , 2008 , 48, 519-529	2.3	90
98	Bio-based films prepared with by-products and wastes: environmental assessment. <i>Journal of Cleaner Production</i> , 2014 , 64, 218-227	10.3	80
97	Characterization of soy protein-based films prepared with acids and oils by compression. <i>Journal of Food Engineering</i> , 2011 , 107, 41-49	6	80
96	Extrusion of soy protein with gelatin and sugars at low moisture content. <i>Journal of Food Engineering</i> , 2012 , 110, 53-59	6	78
95	Kinetic and thermodynamic studies of the formation of a polyurethane based on 1,6-hexamethylene diisocyanate and poly(carbonate-co-ester)diol. <i>Thermochimica Acta</i> , 2007 , 459, 94-103	2.9	77
94	Development and characterization of cassava starch films incorporated with blueberry pomace. <i>International Journal of Biological Macromolecules</i> , 2018 , 106, 834-839	7.9	77

93	Extraction of agar from <i>Gelidium sesquipedale</i> (Rhodopyta) and surface characterization of agar based films. <i>Carbohydrate Polymers</i> , 2014 , 99, 491-8	10.3	76
92	Environmental assessment of chitosan-based films. <i>Journal of Cleaner Production</i> , 2013 , 41, 312-318	10.3	74
91	Thermal and mechanical properties of soy protein films processed at different pH by compression. <i>Journal of Food Engineering</i> , 2010 , 100, 261-269	6	74
90	Films based on proteins and polysaccharides: Preparation and physical-chemical characterization. <i>European Polymer Journal</i> , 2013 , 49, 3713-3721	5.2	73
89	Structure-Property relationships of thermoplastic polyurethane elastomers based on polycarbonate diols. <i>Journal of Applied Polymer Science</i> , 2008 , 108, 3092-3103	2.9	70
88	Development of active fish gelatin films with anthocyanins by compression molding. <i>Food Hydrocolloids</i> , 2018 , 84, 313-320	10.6	63
87	From seafood waste to active seafood packaging: An emerging opportunity of the circular economy. <i>Journal of Cleaner Production</i> , 2019 , 208, 86-98	10.3	62
86	Improvement of barrier properties of fish gelatin films promoted by gelatin glycation with lactose at high temperatures. <i>LWT - Food Science and Technology</i> , 2015 , 63, 315-321	5.4	59
85	Characterization of agar/soy protein biocomposite films: Effect of agar on the extruded pellets and compression moulded films. <i>Carbohydrate Polymers</i> , 2016 , 151, 408-416	10.3	56
84	Influence of cure schedule and stoichiometry on the dynamic mechanical behaviour of tetrafunctional epoxy resins cured with anhydrides. <i>Polymer</i> , 1996 , 37, 2195-2200	3.9	56
83	Mechanical properties-morphology relationships in nano-/microstructured epoxy matrices modified with PEO- <i>PO</i> -PEO block copolymers. <i>Polymer International</i> , 2007 , 56, 1392-1403	3.3	52
82	Cross-linking of fish gelatins to develop sustainable films with enhanced properties. <i>European Polymer Journal</i> , 2016 , 78, 82-90	5.2	51
81	Quality attributes of map packaged ready-to-eat baby carrots by using chitosan-based coatings. <i>Postharvest Biology and Technology</i> , 2015 , 100, 142-150	6.2	50
80	Crosslinking of chitosan films processed by compression molding. <i>Carbohydrate Polymers</i> , 2019 , 206, 820-826	10.3	48
79	Kinetic and rheological studies of an unsaturated polyester cured with different catalyst amounts. <i>Polymer</i> , 1996 , 37, 275-280	3.9	47
78	Optimizing the extraction process of natural antioxidants from chardonnay grape marc using microwave-assisted extraction. <i>Waste Management</i> , 2019 , 88, 110-117	8.6	38
77	Influence of molecular weight and chemical structure of soft segment in reaction kinetics of polycarbonate diols with 4,4'-diphenylmethane diisocyanate. <i>European Polymer Journal</i> , 2005 , 41, 3051-3059	5.2	38
76	Structure-properties relationship of chitosan/collagen films with potential for biomedical applications. <i>Carbohydrate Polymers</i> , 2020 , 237, 116159	10.3	37

75	Towards microphase separation in epoxy systems containing PEO/PPO/PEO block copolymers by controlling cure conditions and molar ratios between blocks. Part 2. Structural characterization. <i>Colloid and Polymer Science</i> , 2006 , 284, 1419-1430	2.4	37
74	Effect of cross-linking in surface properties and antioxidant activity of gelatin films incorporated with a curcumin derivative. <i>Food Hydrocolloids</i> , 2017 , 66, 168-175	10.6	35
73	Valorization of soya by-products for sustainable packaging. <i>Journal of Cleaner Production</i> , 2014 , 64, 228-233	2.3	34
72	The versatility of collagen and chitosan: From food to biomedical applications. <i>Food Hydrocolloids</i> , 2021 , 116, 106633	10.6	34
71	Ageing of chitosan films: Effect of storage time on structure and optical, barrier and mechanical properties. <i>European Polymer Journal</i> , 2015 , 66, 170-179	5.2	33
70	Characterization of soybean protein concentrate/stearyl acid/palmitic acid blend edible films. <i>Journal of Applied Polymer Science</i> , 2012 , 124, 1796-1807	2.9	33
69	Preparation and characterization of soy protein thin films: Processing/properties correlation. <i>Materials Letters</i> , 2013 , 105, 110-112	3.3	33
68	Comparative study by DSC and FTIR techniques of an unsaturated polyester resin cured at different temperatures. <i>Polymer International</i> , 1998 , 45, 333-338	3.3	32
67	Sustainable Fish Gelatin Films: from Food Processing Waste to Compost. <i>ACS Sustainable Chemistry and Engineering</i> , 2016 , 4, 4626-4634	8.3	32
66	Fish gelatin monolayer and bilayer films incorporated with epigallocatechin gallate: Properties and their use as pouches for storage of chicken skin oil. <i>Food Hydrocolloids</i> , 2019 , 89, 783-791	10.6	30
65	Application of soy protein coatings and their effect on the quality and shelf-life stability of beef patties. <i>RSC Advances</i> , 2015 , 5, 8182-8189	3.7	29
64	Effects of cross-linking in nanostructure and physicochemical properties of fish gelatins for bio-applications. <i>Reactive and Functional Polymers</i> , 2015 , 94, 55-62	4.6	28
63	Versatile soy protein films and hydrogels by the incorporation of chitin from squid pens (<i>Loligo</i> sp.). <i>Green Chemistry</i> , 2017 , 19, 5923-5931	10	28
62	Kinetic and rheological studies of two unsaturated polyester resins cured at different temperatures. <i>European Polymer Journal</i> , 1997 , 33, 19-23	5.2	27
61	Valorisation of blueberry waste and use of compression to manufacture sustainable starch films with enhanced properties. <i>International Journal of Biological Macromolecules</i> , 2018 , 115, 955-960	7.9	26
60	Ultra thin hydro-films based on lactose-crosslinked fish gelatin for wound healing applications. <i>International Journal of Pharmaceutics</i> , 2017 , 530, 455-467	6.5	26
59	Assessment of active chitosan films incorporated with gallic acid. <i>Food Hydrocolloids</i> , 2020 , 101, 105486	10.6	26
58	Tailoring soy protein film properties by selecting casting or compression as processing methods. <i>European Polymer Journal</i> , 2016 , 85, 499-507	5.2	26

57	Development of chitosan films containing Cyclodextrin inclusion complex for controlled release of bioactives. <i>Food Hydrocolloids</i> , 2020 , 104, 105720	10.6	25
56	3D printed lactose-crosslinked gelatin scaffolds as a drug delivery system for dexamethasone. <i>European Polymer Journal</i> , 2019 , 114, 90-97	5.2	24
55	Effect of pH and lactose on cross-linking extension and structure of fish gelatin films. <i>Reactive and Functional Polymers</i> , 2017 , 117, 140-146	4.6	22
54	The influence of molecular weight and chemical structure of soft segment in reaction kinetics with tolyl isocyanate. <i>European Polymer Journal</i> , 2001 , 37, 1685-1693	5.2	22
53	Development of Bioinspired Gelatin and Gelatin/Chitosan Bilayer Hydrofilms for Wound Healing. <i>Pharmaceutics</i> , 2019 , 11,	6.4	21
52	Properties and application of bilayer films based on poly (lactic acid) and fish gelatin containing epigallocatechin gallate fabricated by thermo-compression molding. <i>Food Hydrocolloids</i> , 2020 , 105, 105792	10.6	20
51	Mimosa and chestnut tannin extracts reacted with hexamine in solution. <i>Journal of Thermal Analysis and Calorimetry</i> , 2009 , 96, 515-521	4.1	19
50	Properties of fish gelatin films containing epigallocatechin gallate fabricated by thermo-compression molding. <i>Food Hydrocolloids</i> , 2019 , 97, 105236	10.6	18
49	Characterization of ribose-induced crosslinking extension in gelatin films. <i>Food Hydrocolloids</i> , 2020 , 99, 105324	10.6	18
48	ZnO nanoparticle-incorporated native collagen films with electro-conductive properties. <i>Materials Science and Engineering C</i> , 2020 , 108, 110394	8.3	17
47	Composite films based on chitosan and epigallocatechin gallate grafted chitosan: Characterization, antioxidant and antimicrobial activities. <i>Food Hydrocolloids</i> , 2021 , 111, 106384	10.6	17
46	Development and characterization of ribose-crosslinked gelatin products prepared by indirect 3D printing. <i>Food Hydrocolloids</i> , 2019 , 96, 65-71	10.6	16
45	Chicken feathers as a natural source of sulphur to develop sustainable protein films with enhanced properties. <i>International Journal of Biological Macromolecules</i> , 2018 , 106, 523-531	7.9	16
44	Valorization of industrial by-products: development of active coatings to reduce food losses. <i>Journal of Cleaner Production</i> , 2015 , 100, 179-184	10.3	15
43	Valorization of marine-derived biowaste to develop chitin/fish gelatin products as bioactive carriers and moisture scavengers. <i>Science of the Total Environment</i> , 2020 , 706, 135747	10.2	15
42	Horse mackerel (<i>Trachurus trachurus</i>) fillets biopreservation by using gallic acid and chitosan coatings. <i>Food Control</i> , 2021 , 120, 107511	6.2	15
41	Valorisation of fishery industry wastes to manufacture sustainable packaging films: modelling moisture-sorption behaviour. <i>Journal of Cleaner Production</i> , 2015 , 91, 36-42	10.3	14
40	Structure-moisture sorption relation in chitosan thin films. <i>Materials Letters</i> , 2014 , 128, 125-127	3.3	14

39	Weathering behaviour of wood-faced construction materials. <i>Construction and Building Materials</i> , 2007 , 21, 1288-1294	6.7	14
38	Extraction and incorporation of bioactives into protein formulations for food and biomedical applications. <i>International Journal of Biological Macromolecules</i> , 2018 , 120, 2094-2105	7.9	14
37	Soy protein and chitin sponge-like scaffolds: from natural by-products to cell delivery systems for biomedical applications. <i>Green Chemistry</i> , 2020 , 22, 3445-3460	10	13
36	The Effect of Cross-Linking with Citric Acid on the Properties of Agar/Fish Gelatin Films. <i>Polymers</i> , 2020 , 12,	4.5	13
35	A more efficient process to develop protein films derived from agro-industrial by-products. <i>Food Hydrocolloids</i> , 2019 , 86, 11-17	10.6	13
34	Lactose-crosslinked fish gelatin-based porous scaffolds embedded with tetrahydrocurcumin for cartilage regeneration. <i>International Journal of Biological Macromolecules</i> , 2018 , 117, 199-208	7.9	13
33	Electrospinning of Fish Gelatin Solution Containing Citric Acid: An Environmentally Friendly Approach to Prepare Crosslinked Gelatin Fibers. <i>Materials</i> , 2019 , 12,	3.5	12
32	Injection-manufactured biocomposites from extruded soy protein with algae waste as a filler. <i>Composites Part B: Engineering</i> , 2016 , 86, 197-202	10	12
31	Fish gelatin films laminated with emulsified gelatin film or poly(lactic) acid film: Properties and their use as bags for storage of fried salmon skin. <i>Food Hydrocolloids</i> , 2021 , 111, 106199	10.6	12
30	Fracture behavior/morphology relationships in an unsaturated polyester resin modified with a liquid oligomer. <i>Journal of Polymer Science, Part B: Polymer Physics</i> , 1999 , 37, 1677-1685	2.6	11
29	A novel approach to manufacture porous biocomposites using extrusion and injection moulding. <i>European Polymer Journal</i> , 2016 , 82, 324-333	5.2	11
28	Influence of phenoxy addition on the curing kinetics for uncatalyzed and catalyzed cyanate ester resin. <i>Journal of Applied Polymer Science</i> , 2010 , 118, 2869-2880	2.9	10
27	Effect of citric acid on collagen sheets processed by compression. <i>Food Hydrocolloids</i> , 2020 , 100, 105427	10.6	10
26	Optical and mechanical properties of thin films based on proteins. <i>Materials Letters</i> , 2014 , 124, 286-288	3.3	9
25	Control of cross-linking reaction to tailor the properties of thin films based on gelatin. <i>Materials Letters</i> , 2016 , 185, 366-369	3.3	9
24	Quality characteristics of fried fish crackers packaged in gelatin bags: Effect of squalene and storage time. <i>Food Hydrocolloids</i> , 2020 , 99, 105378	10.6	9
23	A comparative study of nanocomposites based on a recycled poly(methyl methacrylate) matrix containing several nanoclays. <i>Polymer Composites</i> , 2008 , 29, 782-790	3	8
22	The Potential of Vegetal and Animal Proteins to Develop More Sustainable Food Packaging 2018 , 25-59		7

21	Physicochemical and Biological Performance of Aloe Vera-Incorporated Native Collagen Films. <i>Pharmaceutics</i> , 2020 , 12,	6.4	7
20	Physical and antioxidant properties of starch/gelatin films incorporated with <i>Garcinia atroviridis</i> leaves. <i>Food Packaging and Shelf Life</i> , 2020 , 26, 100583	8.2	7
19	Assessment of gallic acid-modified fish gelatin formulations to optimize the mechanical performance of films. <i>International Journal of Biological Macromolecules</i> , 2018 , 120, 2131-2136	7.9	7
18	Effect of Fructose and Ascorbic Acid on the Performance of Cross-Linked Fish Gelatin Films. <i>Polymers</i> , 2020 , 12,	4.5	6
17	Kinetics and Morphology of an Epoxy Resin Modified with PEO-PPO-PEO Block Copolymers. <i>Macromolecular Symposia</i> , 2006 , 239, 30-35	0.8	5
16	Storage stability of fish gelatin films by molecular modification or direct incorporation of oxidized linoleic acid: Comparative studies. <i>Food Hydrocolloids</i> , 2021 , 113, 106481	10.6	5
15	Molecular Dynamics of PGA Bioabsorbable Polymer During Isothermal Cold Crystallization. <i>Macromolecular Symposia</i> , 2006 , 239, 152-158	0.8	4
14	A Green Approach towards Native Collagen Scaffolds: Environmental and Physicochemical Assessment. <i>Polymers</i> , 2020 , 12,	4.5	4
13	Chitosan Films Incorporated with Exopolysaccharides from Deep Seawater Sp. <i>Marine Drugs</i> , 2020 , 18,	6	3
12	Applications of Chitosan in Food Packaging 2017 ,		2
11	Rheokinetic and Dynamic Mechanical Analysis of Tetrafunctional Epoxy/anhydride Mixtures. Influence of Stoichiometry and Cure Conditions. <i>High Performance Polymers</i> , 2006 , 18, 17-30	1.6	2
10	Evaluation of bioactive release kinetics from crosslinked chitosan films with Aloe vera. <i>International Journal of Biological Macromolecules</i> , 2021 , 182, 1331-1338	7.9	2
9	Biopolymers Derived from Marine Sources for Food Packaging Applications 2021 , 35-56		2
8	Characterization of Bio-Inspired Electro-Conductive Soy Protein Films. <i>Polymers</i> , 2021 , 13,	4.5	2
7	Tailoring physicochemical properties of collagen-based composites with ionic liquids and wool for advanced applications. <i>Polymer</i> , 2022 , 252, 124943	3.9	2
6	The effect of temperature on the curing of unsaturated polyester resins modified with a liquid polymer. <i>Macromolecular Symposia</i> , 1997 , 114, 271-277	0.8	1
5	Properties of a Vinyl Ester Resin Modified with a Liquid Polymer. <i>High Performance Polymers</i> , 2005 , 17, 605-616	1.6	1
4	Properties of chicken protein isolate/fish gelatin blend film incorporated with phenolic compounds and its application as pouch for packing chicken skin oil. <i>Food Packaging and Shelf Life</i> , 2021 , 30, 100761	8.2	1

- 3 Characteristics and seal ability of blend films based on chicken protein isolate and fish skin gelatin. *Journal of Food Science and Technology*,1 3.3 0
- 2 New algorithm for the elucidation of functional properties of gelatin-based materials. *Computers and Chemical Engineering*, **2021**, 153, 107410 4
- 1 Green hemostatic sponge-like scaffold composed of soy protein and chitin for the treatment of epistaxis.. *Materials Today Bio*, **2022**, 15, 100273 9.9