Koro de la Caba

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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. *International Journal of Biological Macromolecules*, **2017**, 105, 1358-1368	7.9	502
109	Functional properties of chitosan-based films. *Carbohydrate Polymers*, **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. *Polymer Engineering and Science*, **2008**, 48, 297-306	2.3	206
107	Characterization and antimicrobial analysis of chitosan-based films. *Journal of Food Engineering*, **2013**, 116, 889-899	6	204
106	Enhancing water repellence and mechanical properties of gelatin films by tannin addition. *Bioresource Technology*, **2010**, 101, 6836-42	11	194
105	Mechanical and thermal properties of soy protein films processed by casting and compression. *Journal of Food Engineering*, **2010**, 100, 145-151	6	134
104	FTIR characterization of protein-polysaccharide interactions in extruded blends. *Carbohydrate Polymers*, **2014**, 111, 598-605	10.3	123
103	Functional properties of films based on soy protein isolate and gelatin processed by compression molding. *Journal of Food Engineering*, **2011**, 105, 65-72	6	118
102	Development of active gelatin films by means of valorisation of food processing waste: A review. *Food Hydrocolloids*, **2017**, 68, 192-198	10.6	108
101	Bacterial cellulose films with controlled microstructure–mechanical property relationships. *Cellulose*, **2010**, 17, 661-669	5.5	108
100	Citric acid-incorporated fish gelatin/chitosan composite films. *Food Hydrocolloids*, **2019**, 86, 95-103	10.6	96
99	Microdomain composition and properties differences of biodegradable polyurethanes based on MDI and HDI. *Polymer Engineering and Science*, **2008**, 48, 519-529	2.3	90
98	Bio-based films prepared with by-products and wastes: environmental assessment. *Journal of Cleaner Production*, **2014**, 64, 218-227	10.3	80
97	Characterization of soy protein-based films prepared with acids and oils by compression. *Journal of Food Engineering*, **2011**, 107, 41-49	6	80
96	Extrusion of soy protein with gelatin and sugars at low moisture content. *Journal of Food Engineering*, **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. *Thermochimica Acta*, **2007**, 459, 94-103	2.9	77
94	Development and characterization of cassava starch films incorporated with blueberry pomace. *International Journal of Biological Macromolecules*, **2018**, 106, 834-839	7.9	77

93	Extraction of agar from Gelidium sesquipedale (Rhodopyta) and surface characterization of agar based films. *Carbohydrate Polymers*, **2014**, 99, 491-8	10.3	76
92	Environmental assessment of chitosan-based films. *Journal of Cleaner Production*, **2013**, 41, 312-318	10.3	74
91	Thermal and mechanical properties of soy protein films processed at different pH by compression. *Journal of Food Engineering*, **2010**, 100, 261-269	6	74
90	Films based on proteins and polysaccharides: Preparation and physical‐chemical characterization. *European Polymer Journal*, **2013**, 49, 3713-3721	5.2	73
89	Structure‐property relationships of thermoplastic polyurethane elastomers based on polycarbonate diols. *Journal of Applied Polymer Science*, **2008**, 108, 3092-3103	2.9	70
88	Development of active fish gelatin films with anthocyanins by compression molding. *Food Hydrocolloids*, **2018**, 84, 313-320	10.6	63
87	From seafood waste to active seafood packaging: An emerging opportunity of the circular economy. *Journal of Cleaner Production*, **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. *LWT - Food Science and Technology*, **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. *Carbohydrate Polymers*, **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. *Polymer*, **1996**, 37, 2195-2200	3.9	56
83	Mechanical properties‐morphology relationships in nano-/microstructured epoxy matrices modified with PEO‐PPO‐PEO block copolymers. *Polymer International*, **2007**, 56, 1392-1403	3.3	52
82	Cross-linking of fish gelatins to develop sustainable films with enhanced properties. *European Polymer Journal*, **2016**, 78, 82-90	5.2	51
81	Quality attributes of map packaged ready-to-eat baby carrots by using chitosan-based coatings. *Postharvest Biology and Technology*, **2015**, 100, 142-150	6.2	50
80	Crosslinking of chitosan films processed by compression molding. *Carbohydrate Polymers*, **2019**, 206, 820-826	10.3	48
79	Kinetic and rheological studies of an unsaturated polyester cured with different catalyst amounts. *Polymer*, **1996**, 37, 275-280	3.9	47
78	Optimizing the extraction process of natural antioxidants from chardonnay grape marc using microwave-assisted extraction. *Waste Management*, **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. *European Polymer Journal*, **2005**, 41, 3051-3059	5.2	38
76	Structure-properties relationship of chitosan/collagen films with potential for biomedical applications. *Carbohydrate Polymers*, **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. *Colloid and Polymer Science*, **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. *Food Hydrocolloids*, **2017**, 66, 168-175	10.6	35
73	Valorization of soya by-products for sustainable packaging. *Journal of Cleaner Production*, **2014**, 64, 228-233	2.3	34
72	The versatility of collagen and chitosan: From food to biomedical applications. *Food Hydrocolloids*, **2021**, 116, 106633	10.6	34
71	Ageing of chitosan films: Effect of storage time on structure and optical, barrier and mechanical properties. *European Polymer Journal*, **2015**, 66, 170-179	5.2	33
70	Characterization of soybean protein concentrate–stearic acid/palmitic acid blend edible films. *Journal of Applied Polymer Science*, **2012**, 124, 1796-1807	2.9	33
69	Preparation and characterization of soy protein thin films: Processing–properties correlation. *Materials Letters*, **2013**, 105, 110-112	3.3	33
68	Comparative study by DSC and FTIR techniques of an unsaturated polyester resin cured at different temperatures. *Polymer International*, **1998**, 45, 333-338	3.3	32
67	Sustainable Fish Gelatin Films: from Food Processing Waste to Compost. *ACS Sustainable Chemistry and Engineering*, **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. *Food Hydrocolloids*, **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. *RSC Advances*, **2015**, 5, 8182-8189	3.7	29
64	Effects of cross-linking in nanostructure and physicochemical properties of fish gelatins for bio-applications. *Reactive and Functional Polymers*, **2015**, 94, 55-62	4.6	28
63	Versatile soy protein films and hydrogels by the incorporation of α-chitin from squid pens (Loligo sp.). *Green Chemistry*, **2017**, 19, 5923-5931	10	28
62	Kinetic and rheological studies of two unsaturated polyester resins cured at different temperatures. *European Polymer Journal*, **1997**, 33, 19-23	5.2	27
61	Valorisation of blueberry waste and use of compression to manufacture sustainable starch films with enhanced properties. *International Journal of Biological Macromolecules*, **2018**, 115, 955-960	7.9	26
60	Ultra thin hydro-films based on lactose-crosslinked fish gelatin for wound healing applications. *International Journal of Pharmaceutics*, **2017**, 530, 455-467	6.5	26
59	Assessment of active chitosan films incorporated with gallic acid. *Food Hydrocolloids*, **2020**, 101, 105486	10.6	26
58	Tailoring soy protein film properties by selecting casting or compression as processing methods. *European Polymer Journal*, **2016**, 85, 499-507	5.2	26

57	Development of chitosan films containing β-cyclodextrin inclusion complex for controlled release of bioactives. *Food Hydrocolloids*, **2020**, 104, 105720	10.6	25
56	3D printed lactose-crosslinked gelatin scaffolds as a drug delivery system for dexamethasone. *European Polymer Journal*, **2019**, 114, 90-97	5.2	24
55	Effect of pH and lactose on cross-linking extension and structure of fish gelatin films. *Reactive and Functional Polymers*, **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. *European Polymer Journal*, **2001**, 37, 1685-1693	5.2	22
53	Development of Bioinspired Gelatin and Gelatin/Chitosan Bilayer Hydrofilms for Wound Healing. *Pharmaceutics*, **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. *Food Hydrocolloids*, **2020**, 105, 105792	10.6	20
51	Mimosa and chestnut tannin extracts reacted with hexamine in solution. *Journal of Thermal Analysis and Calorimetry*, **2009**, 96, 515-521	4.1	19
50	Properties of fish gelatin films containing epigallocatechin gallate fabricated by thermo-compression molding. *Food Hydrocolloids*, **2019**, 97, 105236	10.6	18
49	Characterization of ribose-induced crosslinking extension in gelatin films. *Food Hydrocolloids*, **2020**, 99, 105324	10.6	18
48	ZnO nanoparticle-incorporated native collagen films with electro-conductive properties. *Materials Science and Engineering C*, **2020**, 108, 110394	8.3	17
47	Composite films based on chitosan and epigallocatechin gallate grafted chitosan: Characterization, antioxidant and antimicrobial activities. *Food Hydrocolloids*, **2021**, 111, 106384	10.6	17
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44	Valorization of industrial by-products: development of active coatings to reduce food losses. *Journal of Cleaner Production*, **2015**, 100, 179-184	10.3	15
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41	Valorisation of fishery industry wastes to manufacture sustainable packaging films: modelling moisture-sorption behaviour. *Journal of Cleaner Production*, **2015**, 91, 36-42	10.3	14
40	Structure-moisture sorption relation in chitosan thin films. *Materials Letters*, **2014**, 128, 125-127	3.3	14

39	Weathering behaviour of wood-faced construction materials. *Construction and Building Materials*, **2007**, 21, 1288-1294	6.7	14
38	Extraction and incorporation of bioactives into protein formulations for food and biomedical applications. *International Journal of Biological Macromolecules*, **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. *Green Chemistry*, **2020**, 22, 3445-3460	10	13
36	The Effect of Cross-Linking with Citric Acid on the Properties of Agar/Fish Gelatin Films. *Polymers*, **2020**, 12,	4.5	13
35	A more efficient process to develop protein films derived from agro-industrial by-products. *Food Hydrocolloids*, **2019**, 86, 11-17	10.6	13
34	Lactose-crosslinked fish gelatin-based porous scaffolds embedded with tetrahydrocurcumin for cartilage regeneration. *International Journal of Biological Macromolecules*, **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. *Materials*, **2019**, 12,	3.5	12
32	Injection-manufactured biocomposites from extruded soy protein with algae waste as a filler. *Composites Part B: Engineering*, **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. *Food Hydrocolloids*, **2021**, 111, 106199	10.6	12
30	Fracture behavior–morphology relationships in an unsaturated polyester resin modified with a liquid oligomer. *Journal of Polymer Science, Part B: Polymer Physics*, **1999**, 37, 1677-1685	2.6	11
29	A novel approach to manufacture porous biocomposites using extrusion and injection moulding. *European Polymer Journal*, **2016**, 82, 324-333	5.2	11
28	Influence of phenoxy addition on the curing kinetics for uncatalyzed and catalyzed cyanate ester resin. *Journal of Applied Polymer Science*, **2010**, 118, 2869-2880	2.9	10
27	Effect of citric acid on collagen sheets processed by compression. *Food Hydrocolloids*, **2020**, 100, 105427	10.6	10
26	Optical and mechanical properties of thin films based on proteins. *Materials Letters*, **2014**, 124, 286-288	3.3	9
25	Control of cross-linking reaction to tailor the properties of thin films based on gelatin. *Materials Letters*, **2016**, 185, 366-369	3.3	9
24	Quality characteristics of fried fish crackers packaged in gelatin bags: Effect of squalene and storage time. *Food Hydrocolloids*, **2020**, 99, 105378	10.6	9
23	A comparative study of nanocomposites based on a recycled poly(methyl methacrylate) matrix containing several nanoclays. *Polymer Composites*, **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. *Pharmaceutics*, **2020**, 12,	6.4	7
20	Physical and antioxidant properties of starch/gelatin films incorporated with Garcinia atroviridis leaves. *Food Packaging and Shelf Life*, **2020**, 26, 100583	8.2	7
19	Assessment of gallic acid-modified fish gelatin formulations to optimize the mechanical performance of films. *International Journal of Biological Macromolecules*, **2018**, 120, 2131-2136	7.9	7
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16	Storage stability of fish gelatin films by molecular modification or direct incorporation of oxidized linoleic acid: Comparative studies. *Food Hydrocolloids*, **2021**, 113, 106481	10.6	5
15	Molecular Dynamics of PGA Bioabsorbable Polymer During Isothermal Cold Crystallization. *Macromolecular Symposia*, **2006**, 239, 152-158	0.8	4
14	A Green Approach towards Native Collagen Scaffolds: Environmental and Physicochemical Assessment. *Polymers*, **2020**, 12,	4.5	4
13	Chitosan Films Incorporated with Exopolysaccharides from Deep Seawater Sp. *Marine Drugs*, **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. *High Performance Polymers*, **2006**, 18, 17-30	1.6	2
10	Evaluation of bioactive release kinetics from crosslinked chitosan films with Aloe vera. *International Journal of Biological Macromolecules*, **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. *Polymers*, **2021**, 13,	4.5	2
7	Tailoring physicochemical properties of collagen-based composites with ionic liquids and wool for advanced applications. *Polymer*, **2022**, 252, 124943	3.9	2
6	The effect of temperature on the curing of unsaturated polyester resins modified with a liquid polymer. *Macromolecular Symposia*, **1997**, 114, 271-277	0.8	1
5	Properties of a Vinyl Ester Resin Modified with a Liquid Polymer. *High Performance Polymers*, **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. *Food Packaging and Shelf Life*, **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	