

Amparo Lopez-Rubio

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201
papers

8,078
citations

53
h-index

81
g-index

207
ext. papers

9,359
ext. citations

7
avg, IF

6.64
L-index

#	Paper	IF	Citations
201	A novel approach for calculating starch crystallinity and its correlation with double helix content: a combined XRD and NMR study. <i>Biopolymers</i> , 2008 , 89, 761-8	2.2	434
200	Bioactive packaging: turning foods into healthier foods through biomaterials. <i>Trends in Food Science and Technology</i> , 2006 , 17, 567-575	15.3	265
199	Overview of Active Polymer-Based Packaging Technologies for Food Applications. <i>Food Reviews International</i> , 2004 , 20, 357-387	5.5	221
198	Encapsulation of folic acid in food hydrocolloids through nanospray drying and electrospraying for nutraceutical applications. <i>Food Chemistry</i> , 2015 , 168, 124-33	8.5	186
197	Whey protein capsules obtained through electrospraying for the encapsulation of bioactives. <i>Innovative Food Science and Emerging Technologies</i> , 2012 , 13, 200-206	6.8	175
196	Molecular rearrangement of starch during in vitro digestion: toward a better understanding of enzyme resistant starch formation in processed starches. <i>Biomacromolecules</i> , 2008 , 9, 1951-8	6.9	173
195	Electrospinning as a useful technique for the encapsulation of living bifidobacteria in food hydrocolloids. <i>Food Hydrocolloids</i> , 2012 , 28, 159-167	10.6	171
194	Effects of processing high amylose maize starches under controlled conditions on structural organisation and amylase digestibility. <i>Carbohydrate Polymers</i> , 2009 , 75, 236-245	10.3	156
193	Optimization of the nanofabrication by acid hydrolysis of bacterial cellulose nanowhiskers. <i>Carbohydrate Polymers</i> , 2011 , 85, 228-236	10.3	145
192	Encapsulation of living bifidobacteria in ultrathin PVOH electrospun fibers. <i>Biomacromolecules</i> , 2009 , 10, 2823-9	6.9	143
191	Electrosprayed gelatin submicroparticles as edible carriers for the encapsulation of polyphenols of interest in functional foods. <i>Food Hydrocolloids</i> , 2015 , 49, 42-52	10.6	129
190	Natural micro and nanobiocomposites with enhanced barrier properties and novel functionalities for food biopackaging applications. <i>Trends in Food Science and Technology</i> , 2010 , 21, 528-536	15.3	123
189	Nanotechnology for bioplastics: opportunities, challenges and strategies. <i>Trends in Food Science and Technology</i> , 2011 , 22, 611-617	15.3	122
188	Optimization of the dispersion of unmodified bacterial cellulose nanowhiskers into polylactide via melt compounding to significantly enhance barrier and mechanical properties. <i>Biomacromolecules</i> , 2012 , 13, 3887-99	6.9	108
187	Use of the electrohydrodynamic process to develop active/bioactive bilayer films for food packaging applications. <i>Food Hydrocolloids</i> , 2016 , 55, 11-18	10.6	107
186	High barrier polyhydroxyalcanoate food packaging film by means of nanostructured electrospun interlayers of zein. <i>Food Hydrocolloids</i> , 2013 , 32, 106-114	10.6	105
185	Structure-function relationships in A and B granules from wheat starches of similar amylose content. <i>Carbohydrate Polymers</i> , 2009 , 75, 420-427	10.3	102

184	Protein-based emulsion electrosprayed micro- and submicroparticles for the encapsulation and stabilization of thermosensitive hydrophobic bioactives. <i>Journal of Colloid and Interface Science</i> , 2016 , 465, 259-70	9.3	101
183	Influence of storage conditions on the structure, thermal behavior, and formation of enzyme-resistant starch in extruded starches. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 9883-90	5.7	99
182	Enhanced film forming and film properties of amylopectin using micro-fibrillated cellulose. <i>Carbohydrate Polymers</i> , 2007 , 68, 718-727	10.3	99
181	Improving the barrier properties of thermoplastic corn starch-based films containing bacterial cellulose nanowhiskers by means of PHA electrospun coatings of interest in food packaging. <i>Food Hydrocolloids</i> , 2016 , 61, 261-268	10.6	98
180	Improved antioxidant capacity of quercetin and ferulic acid during in-vitro digestion through encapsulation within food-grade electrospun fibers. <i>Journal of Functional Foods</i> , 2015 , 12, 332-341	5.1	90
179	Antiviral and antioxidant properties of active alginate edible films containing phenolic extracts. <i>Food Hydrocolloids</i> , 2018 , 81, 96-103	10.6	87
178	Morphology and Stability of Edible Lycopene-Containing Micro- and Nanocapsules Produced Through Electrospraying and Spray Drying. <i>Food and Bioprocess Technology</i> , 2015 , 8, 459-470	5.1	86
177	Development and characterization of food-grade electrospun fibers from amaranth protein and pullulan blends. <i>Food Research International</i> , 2013 , 54, 667-674	7	85
176	Electrospun curcumin-loaded protein nanofiber mats as active/bioactive coatings for food packaging applications. <i>Food Hydrocolloids</i> , 2019 , 87, 758-771	10.6	85
175	Characterization of polyhydroxyalkanoates synthesized from microbial mixed cultures and of their nanobiocomposites with bacterial cellulose nanowhiskers. <i>New Biotechnology</i> , 2014 , 31, 364-76	6.4	84
174	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
173	Impact of molecular weight on the formation of electrosprayed chitosan microcapsules as delivery vehicles for bioactive compounds. <i>Carbohydrate Polymers</i> , 2016 , 150, 121-30	10.3	83
172	Morphological Alterations Induced by Temperature and Humidity in EthyleneVinyl Alcohol Copolymers. <i>Macromolecules</i> , 2003 , 36, 9467-9476	5.5	78
171	Enzyme resistance and structural organization in extruded high amylose maize starch. <i>Carbohydrate Polymers</i> , 2010 , 80, 699-710	10.3	73
170	Characterization, release and antioxidant activity of curcumin-loaded amaranth-pullulan electrospun fibers. <i>LWT - Food Science and Technology</i> , 2015 , 63, 1137-1144	5.4	71
169	Extraction of Microfibrils from Bacterial Cellulose Networks for Electrospinning of Anisotropic Biohybrid Fiber Yarns. <i>Macromolecules</i> , 2010 , 43, 4201-4209	5.5	70
168	Photoprotection of folic acid upon encapsulation in food-grade amaranth (<i>Amaranthus hypochondriacus</i> L.) protein isolate [Pullulan electrospun fibers. <i>LWT - Food Science and Technology</i> , 2015 , 62, 970-975	5.4	69
167	Influence of extrusion and digestion on the nanostructure of high-amylose maize starch. <i>Biomacromolecules</i> , 2007 , 8, 1564-72	6.9	69

166	Potential of microencapsulation through emulsion-electrospraying to improve the bioaccessibility of β -carotene. <i>Food Hydrocolloids</i> , 2017 , 73, 1-12	10.6	68
165	Nanostructured interlayers of zein to improve the barrier properties of high barrier polyhydroxyalkanoates and other polyesters. <i>Journal of Food Engineering</i> , 2014 , 127, 1-9	6	67
164	Microencapsulation structures based on protein-coated liposomes obtained through electrospraying for the stabilization and improved bioaccessibility of curcumin. <i>Food Chemistry</i> , 2017 , 233, 343-350	8.5	66
163	Hybrid encapsulation structures based on β -carotene-loaded nanoliposomes within electrospun fibers. <i>Colloids and Surfaces B: Biointerfaces</i> , 2015 , 134, 475-82	6	66
162	Melt polycondensation to improve the dispersion of bacterial cellulose into polylactide via melt compounding: enhanced barrier and mechanical properties. <i>Cellulose</i> , 2015 , 22, 1201-1226	5.5	65
161	Neutron scattering: a natural tool for food science and technology research. <i>Trends in Food Science and Technology</i> , 2009 , 20, 576-586	15.3	64
160	Nanostructured bilayers in food packaging. <i>Trends in Food Science and Technology</i> , 2013 , 31, 79-87	15.3	63
159	Development of electrospun EVOH fibres reinforced with bacterial cellulose nanowhiskers. Part I: Characterization and method optimization. <i>Cellulose</i> , 2011 , 18, 335-347	5.5	62
158	Optimization of electrospraying conditions for the microencapsulation of probiotics and evaluation of their resistance during storage and in-vitro digestion. <i>LWT - Food Science and Technology</i> , 2016 , 69, 438-446	5.4	60
157	High-barrier coated bacterial cellulose nanowhiskers films with reduced moisture sensitivity. <i>Carbohydrate Polymers</i> , 2013 , 98, 1072-82	10.3	60
156	Development of novel ultrathin structures based in amaranth (<i>Amaranthus hypochondriacus</i>) protein isolate through electrospinning. <i>Food Hydrocolloids</i> , 2013 , 31, 289-298	10.6	60
155	Structural modifications of granular starch upon acylation with short-chain fatty acids. <i>Food Hydrocolloids</i> , 2009 , 23, 1940-1946	10.6	59
154	Development and Optimization of Novel Encapsulation Structures of Interest in Functional Foods Through Electrospraying. <i>Food and Bioprocess Technology</i> , 2014 , 7, 3236-3245	5.1	57
153	Incorporation of poly(glycidylmethacrylate) grafted bacterial cellulose nanowhiskers in poly(lactic acid) nanocomposites: Improved barrier and mechanical properties. <i>European Polymer Journal</i> , 2013 , 49, 2062-2072	5.2	56
152	Crosslinked electrospun zein-based food packaging coatings containing bioactive chito fruit extracts. <i>Food Hydrocolloids</i> , 2019 , 95, 496-505	10.6	55
151	Phytochemical-loaded electrospun nanofibers as novel active edible films: Characterization and antibacterial efficiency in cheese slices. <i>Food Control</i> , 2020 , 112, 107133	6.2	55
150	Stability and bioaccessibility of EGCG within edible micro-hydrogels. Chitosan vs. gelatin, a comparative study. <i>Food Hydrocolloids</i> , 2016 , 61, 128-138	10.6	54
149	Development and characterization of chitosan/gelatin electrospayed microparticles as food grade delivery vehicles for anthocyanin extracts. <i>Food Hydrocolloids</i> , 2018 , 77, 699-710	10.6	54

148	Development of zein-based heat-management structures for smart food packaging. <i>Food Hydrocolloids</i> , 2013 , 30, 182-191	10.6	53
147	On the use of different hydrocolloids as electrospun adhesive interlayers to enhance the barrier properties of polyhydroxyalkanoates of interest in fully renewable food packaging concepts. <i>Food Hydrocolloids</i> , 2014 , 39, 77-84	10.6	52
146	Polymers and Biopolymers with Antiviral Activity: Potential Applications for Improving Food Safety. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2018 , 17, 754-768	16.4	52
145	Use of phase change materials to develop electrospun coatings of interest in food packaging applications. <i>Journal of Food Engineering</i> , 2017 , 192, 122-128	6	50
144	Surfactant-aided electro spraying of low molecular weight carbohydrate polymers from aqueous solutions. <i>Carbohydrate Polymers</i> , 2014 , 101, 249-55	10.3	49
143	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
142	Impact of microencapsulation within electro sprayed proteins on the formulation of green tea extract-enriched biscuits. <i>LWT - Food Science and Technology</i> , 2017 , 81, 77-86	5.4	46
141	Production of unpurified agar-based extracts from red seaweed <i>Gelidium sesquipedale</i> by means of simplified extraction protocols. <i>Algal Research</i> , 2019 , 38, 101420	5	46
140	Structural characterization of wheat starch granules differing in amylose content and functional characteristics. <i>Carbohydrate Polymers</i> , 2009 , 75, 705-711	10.3	45
139	Potential of lignocellulosic fractions from <i>Posidonia oceanica</i> to improve barrier and mechanical properties of bio-based packaging materials. <i>International Journal of Biological Macromolecules</i> , 2018 , 118, 542-551	7.9	45
138	Improvement of UV stability and mechanical properties of biopolyesters through the addition of β -carotene. <i>Polymer Degradation and Stability</i> , 2010 , 95, 2162-2168	4.7	42
137	Structural and physicochemical characterization of thermoplastic corn starch films containing microalgae. <i>Carbohydrate Polymers</i> , 2018 , 186, 184-191	10.3	41
136	Coaxial electro spraying of biopolymers as a strategy to improve protection of bioactive food ingredients. <i>Innovative Food Science and Emerging Technologies</i> , 2019 , 51, 2-11	6.8	41
135	Formaldehyde cross-linking of gliadin films: effects on mechanical and water barrier properties. <i>Biomacromolecules</i> , 2004 , 5, 415-21	6.9	40
134	Active Food Packaging Coatings Based on Hybrid Electrospun Gliadin Nanofibers Containing Ferulic Acid/Hydroxypropyl-Beta-Cyclodextrin Inclusion Complexes. <i>Nanomaterials</i> , 2018 , 8,	5.4	40
133	Development of polystyrene-based films with temperature buffering capacity for smart food packaging. <i>Journal of Food Engineering</i> , 2015 , 164, 55-62	6	39
132	Antiviral activity of alginate-oleic acid based coatings incorporating green tea extract on strawberries and raspberries. <i>Food Hydrocolloids</i> , 2019 , 87, 611-618	10.6	38
131	On the use of carrageenan matrices for the development of antiviral edible coatings of interest in berries. <i>Food Hydrocolloids</i> , 2019 , 92, 74-85	10.6	37

130	Efficacy of Cinnamaldehyde Against Enteric Viruses and Its Activity After Incorporation Into Biodegradable Multilayer Systems of Interest in Food Packaging. <i>Food and Environmental Virology</i> , 2016 , 8, 125-32	4	37
129	Processing of novel elevated amylose wheats: functional properties and starch digestibility of extruded products. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 10248-57	5.7	35
128	Agarose-based freeze-dried capsules prepared by the oil-induced biphasic hydrogel particle formation approach for the protection of sensitive probiotic bacteria. <i>Food Hydrocolloids</i> , 2019 , 87, 487-496	10.6	34
127	Development of bacterial cellulose nanowhiskers reinforced EVOH composites by electrospinning. <i>Journal of Applied Polymer Science</i> , 2012 , 124, 1398-1408	2.9	34
126	Microencapsulated chlorophylls: A potential ingredient for functional foods development. <i>Journal of Functional Foods</i> , 2017 , 37, 523-530	5.1	34
125	Stabilization of a saffron extract through its encapsulation within electrospun/electrosprayed zein structures. <i>LWT - Food Science and Technology</i> , 2019 , 113, 108280	5.4	33
124	Superabsorbent food packaging bioactive cellulose-based aerogels from <i>Arundo donax</i> waste biomass. <i>Food Hydrocolloids</i> , 2019 , 96, 151-160	10.6	33
123	Self-assembled gelatin-chitosan encapsulation structures for intestinal-targeted release applications. <i>Journal of Colloid and Interface Science</i> , 2018 , 517, 113-123	9.3	33
122	Development of food packaging bioactive aerogels through the valorization of <i>Gelidium sesquipedale</i> seaweed. <i>Food Hydrocolloids</i> , 2019 , 89, 337-350	10.6	33
121	Electrosprayed chitosan microcapsules as delivery vehicles for vaginal phytoformulations. <i>Carbohydrate Polymers</i> , 2018 , 201, 425-437	10.3	32
120	Improved incorporation and stabilisation of β -carotene in hydrocolloids using glycerol. <i>Food Chemistry</i> , 2011 , 125, 997-1004	8.5	32
119	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
118	Antifungal edible coatings containing Argentinian propolis extract and their application in raspberries. <i>Food Hydrocolloids</i> , 2020 , 107, 105973	10.6	30
117	Fostering the antiviral activity of green tea extract for sanitizing purposes through controlled storage conditions. <i>Food Control</i> , 2018 , 84, 485-492	6.2	30
116	On the extraction of cellulose nanowhiskers from food by-products and their comparative reinforcing effect on a polyhydroxybutyrate-co-valerate polymer. <i>Cellulose</i> , 2015 , 22, 535-551	5.5	30
115	Effect of the film-processing conditions, relative humidity and ageing on wheat gluten films coated with electrospun polyhydroxyalkanoate. <i>Food Hydrocolloids</i> , 2015 , 44, 292-299	10.6	29
114	Production of bacterial nanobiocomposites of polyhydroxyalkanoates derived from waste and bacterial nanocellulose by the electrospinning enabling melt compounding method. <i>Journal of Applied Polymer Science</i> , 2016 , 133, n/a-n/a	2.9	29
113	An effect of lactic acid oligomers on the barrier properties of polylactide. <i>Journal of Materials Science</i> , 2014 , 49, 2975-2986	4.3	29

112	Development and characterization of hybrid corn starch-microalgae films: Effect of ultrasound pre-treatment on structural, barrier and mechanical performance. <i>Algal Research</i> , 2017 , 28, 80-87	5	29
111	Biodegradable polyester-based heat management materials of interest in refrigeration and smart packaging coatings. <i>Journal of Applied Polymer Science</i> , 2013 , 130, 3251-3262	2.9	29
110	Electrospun β -carotene-based SPI/PVA fiber mats produced by emulsion-electrospinning as bioactive coatings for food packaging. <i>Food Packaging and Shelf Life</i> , 2020 , 23, 100426	8.2	28
109	Resistant Starch in Vitro and in Vivo 2009 , 449-510		27
108	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
107	In-Depth Characterization of Bioactive Extracts from Waste Biomass. <i>Marine Drugs</i> , 2019 , 17,	6	26
106	Biopolymers for food packaging applications 2014 , 476-509		26
105	Nanocomposites of ethylene vinyl alcohol copolymer with thermally resistant cellulose nanowhiskers by melt compounding (I): Morphology and thermal properties. <i>Journal of Applied Polymer Science</i> , 2013 , 128, 2666-2678	2.9	26
104	Optimization of solvents for the encapsulation of a phase change material in polymeric matrices by electro-hydrodynamic processing of interest in temperature buffering food applications. <i>European Polymer Journal</i> , 2015 , 72, 23-33	5.2	25
103	Three-Layer Films Based on Wheat Gluten and Electrospun PHA. <i>Food and Bioprocess Technology</i> , 2015 , 8, 2330-2340	5.1	25
102	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
101	Combining polyhydroxyalkanoates with nanokeratin to develop novel biopackaging structures. <i>Journal of Applied Polymer Science</i> , 2016 , 133, n/a-n/a	2.9	25
100	High-performance starch biocomposites with cellulose from waste biomass: Film properties and retrogradation behaviour. <i>Carbohydrate Polymers</i> , 2019 , 216, 180-188	10.3	24
99	The effect of acid dextrinisation on enzyme-resistant starch content in extruded maize starch. <i>Food Chemistry</i> , 2010 , 120, 140-149	8.5	24
98	Food-grade gliadin microstructures obtained by electrohydrodynamic processing. <i>Food Research International</i> , 2019 , 116, 1366-1373	7	24
97	Keratin-polyhydroxyalkanoate melt-compounded composites with improved barrier properties of interest in food packaging applications. <i>Journal of Applied Polymer Science</i> , 2014 , 131, n/a-n/a	2.9	23
96	Tailoring barrier properties of thermoplastic corn starch-based films (TPCS) by means of a multilayer design. <i>Journal of Colloid and Interface Science</i> , 2016 , 483, 84-92	9.3	22
95	Nano- and microstructural evolution of alginate beads in simulated gastrointestinal fluids. Impact of M/G ratio, molecular weight and pH. <i>Carbohydrate Polymers</i> , 2019 , 223, 115121	10.3	22

94	Electrospun heat management polymeric materials of interest in food refrigeration and packaging. <i>Journal of Applied Polymer Science</i> , 2014 , 131, n/a-n/a	2.9	22
93	Active properties of edible marine polysaccharide-based coatings containing <i>Larrea nitida</i> polyphenols enriched extract. <i>Food Hydrocolloids</i> , 2020 , 102, 105595	10.6	22
92	Microencapsulation of a whey protein hydrolysate within micro-hydrogels: Impact on gastrointestinal stability and potential for functional yoghurt development. <i>Journal of Functional Foods</i> , 2016 , 26, 290-300	5.1	21
91	Microbiological and ageing performance of polyhydroxyalkanoate-based multilayer structures of interest in food packaging. <i>LWT - Food Science and Technology</i> , 2014 , 59, 760-767	5.4	21
90	Dietary polyphenols bind to potato cells and cellular components. <i>Journal of Functional Foods</i> , 2017 , 37, 283-292	5.1	20
89	Use of electrohydrodynamic processing to develop nanostructured materials for the preservation of the cold chain. <i>Innovative Food Science and Emerging Technologies</i> , 2014 , 26, 415-423	6.8	19
88	Assessment of Ball Milling as a Compounding Technique to Develop Nanocomposites of Poly(3-Hydroxybutyrate-co-3-Hydroxyvalerate) and Bacterial Cellulose Nanowhiskers. <i>Journal of Polymers and the Environment</i> , 2016 , 24, 241-254	4.5	19
87	Development of enzymatically-active bacterial cellulose membranes through stable immobilization of an engineered β -galactosidase. <i>International Journal of Biological Macromolecules</i> , 2018 , 115, 476-482	7.9	18
86	Biodegradable active food packaging structures based on hybrid cross-linked electrospun polyvinyl alcohol fibers containing essential oils and their application in the preservation of chicken breast fillets. <i>Food Packaging and Shelf Life</i> , 2021 , 27, 100613	8.2	18
85	Effect of Epigallocatechin gallate at different pH conditions on enteric viruses. <i>LWT - Food Science and Technology</i> , 2017 , 81, 250-257	5.4	17
84	Antimicrobial Poly(lactic acid)-Based Nanofibres Developed by Solution Blow Spinning. <i>Journal of Nanoscience and Nanotechnology</i> , 2015 , 15, 616-27	1.3	17
83	Rheological and structural characterization of carrageenan emulsion gels. <i>Algal Research</i> , 2020 , 47, 101873	7.3	17
82	Cost-efficient bio-based food packaging films from unpurified agar-based extracts. <i>Food Packaging and Shelf Life</i> , 2019 , 21, 100367	8.2	17
81	Development of an encapsulated phase change material via emulsion and coaxial electrospinning. <i>Journal of Applied Polymer Science</i> , 2016 , 133,	2.9	17
80	Assessment of ball milling methodology to develop polylactide-bacterial cellulose nanocrystals nanocomposites. <i>Journal of Applied Polymer Science</i> , 2015 , 132, n/a-n/a	2.9	16
79	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
78	On the use of ball milling to develop PHBV/graphene nanocomposites (I) Morphology, thermal properties, and thermal stability. <i>Journal of Applied Polymer Science</i> , 2015 , 132, n/a-n/a	2.9	15
77	Development of gelatin-coated β -carrageenan hydrogel capsules by electric field-aided extrusion. Impact of phenolic compounds on their performance. <i>Food Hydrocolloids</i> , 2019 , 90, 523-533	10.6	15

76	PLA coating improves the performance of renewable adsorbent pads based on cellulosic aerogels from aquatic waste biomass. <i>Chemical Engineering Journal</i> , 2020 , 390, 124607	14.7	14
75	Valorization of <i>Arundo donax</i> for the production of high performance lignocellulosic films. <i>Carbohydrate Polymers</i> , 2018 , 199, 276-285	10.3	14
74	Impact of Acetic Acid on the Survival of upon Microencapsulation by Coaxial Electrospinning. <i>Journal of Healthcare Engineering</i> , 2017 , 2017, 4698079	3.7	14
73	Advanced structural characterisation of agar-based hydrogels: Rheological and small angle scattering studies. <i>Carbohydrate Polymers</i> , 2020 , 236, 115655	10.3	12
72	Improved performance of less purified cellulosic films obtained from agar waste biomass. <i>Carbohydrate Polymers</i> , 2020 , 233, 115887	10.3	12
71	Development of multilayer corn starch-based food packaging structures containing β -carotene by means of the electro-hydrodynamic processing. <i>Starch/Staerke</i> , 2016 , 68, 603-610	2.3	12
70	Unpurified Gelidium-extracted carbohydrate-rich fractions improve probiotic protection during storage. <i>LWT - Food Science and Technology</i> , 2018 , 96, 694-703	5.4	12
69	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
68	Improving packaged food quality and safety. Part 1: synchrotron X-ray analysis. <i>Food Additives and Contaminants</i> , 2005 , 22, 988-93		12
67	Synergistic effect of lactic acid oligomers and laminar graphene sheets on the barrier properties of polylactide nanocomposites obtained by the in situ polymerization pre-incorporation method. <i>Journal of Applied Polymer Science</i> , 2016 , 133, n/a-n/a	2.9	12
66	Modelling the Extraction of Pectin towards the Valorisation of Watermelon Rind Waste. <i>Foods</i> , 2021 , 10,	4.9	11
65	Improved antioxidant activity and oxidative stability of spray dried European eel (<i>Anguilla anguilla</i>) oil microcapsules: Effect of emulsification process and eel protein isolate concentration. <i>Materials Science and Engineering C</i> , 2019 , 104, 109867	8.3	10
64	Physicochemical, textural, rheological and microstructural properties of protein isolate gels produced from European eel (<i>Anguilla anguilla</i>) by heat-induced gelation process. <i>Food Hydrocolloids</i> , 2018 , 82, 278-287	10.6	10
63	Structural effects of microalgae additives on the starch gelatinisation process. <i>Food Hydrocolloids</i> , 2018 , 77, 257-269	10.6	10
62	Dispersing Bacterial Cellulose Nanowhiskers in Polylactides via Electrohydrodynamic Processing. <i>Journal of Polymers and the Environment</i> , 2014 , 22, 27-40	4.5	10
61	Dietary glycosaminoglycans interfere in bacterial adhesion and gliadin-induced pro-inflammatory response in intestinal epithelial (Caco-2) cells. <i>International Journal of Biological Macromolecules</i> , 2010 , 47, 458-64	7.9	10
60	Radiation-induced oxygen scavenging activity in EVOH copolymers. <i>Journal of Applied Polymer Science</i> , 2007 , 105, 2676-2682	2.9	10
59	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

58	Electrospinnability study of pea (<i>Pisum sativum</i>) and common bean (<i>Phaseolus vulgaris</i> L.) using the conformational and rheological behavior of their protein isolates. <i>Polymer Testing</i> , 2020 , 81, 106217	4.5	10
57	On the Use of Persian Gum for the Development of Antiviral Edible Coatings against Murine Norovirus of Interest in Blueberries. <i>Polymers</i> , 2021 , 13,	4.5	10
56	Bioaccessibility of different types of phenolic compounds co-encapsulated in alginate/chitosan-coated zein nanoparticles. <i>LWT - Food Science and Technology</i> , 2021 , 149, 112024	5.4	10
55	Matryoshka enzyme encapsulation: Development of zymoactive hydrogel particles with efficient lactose hydrolysis capability.. <i>Food Hydrocolloids</i> , 2019 , 96, 171-177	10.6	9
54	Active Polymer Packaging of Non-Meat Food Products 2008 , 19-32		9
53	Understanding the different emulsification mechanisms of pectin: Comparison between watermelon rind and two commercial pectin sources. <i>Food Hydrocolloids</i> , 2021 , 120, 106957	10.6	9
52	Understanding nanostructural differences in hydrogels from commercial carrageenans: Combined small angle X-ray scattering and rheological studies. <i>Algal Research</i> , 2020 , 47, 101882	5	8
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