

Amparo Lopez-Rubio

List of Publications by Year in Descending Order

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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.

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	Valorization of alginate-extracted seaweed biomass for the development of cellulose-based packaging films. <i>Algal Research</i> , 2022 , 61, 102576	5	3
200	Development of polysaccharide-casein gel-like structures resistant to in vitro gastric digestion. <i>Food Hydrocolloids</i> , 2022 , 127, 107505	10.6	1
199	Emulsion gels and oil-filled aerogels as curcumin carriers: Nanostructural characterization of gastrointestinal digestion products.. <i>Food Chemistry</i> , 2022 , 387, 132877	8.5	1
198	Electrohydrodynamic processing of phycocolloids for food-related applications: Recent advances and future prospects. <i>Trends in Food Science and Technology</i> , 2022 , 125, 114-125	15.3	0
197	Valorization of Marine Waste: Use of Industrial By-Products and Beach Wrack Towards the Production of High Added-Value Products. <i>Frontiers in Marine Science</i> , 2021 , 8,	4.5	6
196	(Maitake) Extract Reduces Fat Accumulation and Improves Health Span in through the and Signalling Pathways. <i>Nutrients</i> , 2021 , 13,	6.7	3
195	Multivariable optimization of ultrasound-assisted extraction for the determination of phenolic and antioxidants compounds from arrayan (<i>Luma apiculata</i> (DC.) Burret) leaves by microplate-based methods and mass spectrometry. <i>Journal of Applied Research on Medicinal and Aromatic Plants</i> , 2021 , 100356	2.6	
194	Modelling the Extraction of Pectin towards the Valorisation of Watermelon Rind Waste. <i>Foods</i> , 2021 , 10,	4.9	11
193	Alternative protocols for the production of more sustainable agar-based extracts from <i>Gelidium sesquipedale</i> . <i>Algal Research</i> , 2021 , 55, 102254	5	2
192	Design and characterization of novel ecofriendly European fish eel gelatin-based electrospun microfibers applied for fish oil encapsulation. <i>Process Biochemistry</i> , 2021 , 106, 10-19	4.8	5
191	Effect of biopolymer matrices on lactose hydrolysis by enzymatically active hydrogel and aerogels loaded with β -galactosidase nanoflowers. <i>Food Hydrocolloids</i> , 2021 , 111, 106220	10.6	5
190	Interest of black carob extract for the development of active biopolymer films for cheese preservation. <i>Food Hydrocolloids</i> , 2021 , 113, 106436	10.6	4
189	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
188	Maximizing the oil content in polysaccharide-based emulsion gels for the development of tissue mimicking phantoms. <i>Carbohydrate Polymers</i> , 2021 , 256, 117496	10.3	5
187	Enzymatic Production of Novel European Eel Proteins Hydrolysates: Biological Activities, Techno-Functional Properties and Maltodextrin-Hydrolysates Efficient Electroprayability. <i>International Journal of Peptide Research and Therapeutics</i> , 2021 , 27, 1129-1148	2.1	1
186	Novel coatings to improve the performance of multilayer biopolymeric films for food packaging applications 2021 , 259-280		
185	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

184	Multifunctional cellulosic aerogels from <i>Posidonia oceanica</i> waste biomass with antioxidant properties for meat preservation. <i>International Journal of Biological Macromolecules</i> , 2021 , 185, 654-663	7.9	4
183	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
182	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
181	Pilot plant scale-up of the production of optimized starch-based biocomposites loaded with cellulosic nanocrystals from <i>Posidonia oceanica</i> waste biomass. <i>Food Packaging and Shelf Life</i> , 2021 , 30, 100730	8.2	2
180	Characterization and gelling properties of a bioactive extract from obtained using a chemical-free approach. <i>Current Research in Food Science</i> , 2021 , 4, 354-364	5.6	1
179	Bioactive extracts from persimmon waste: influence of extraction conditions and ripeness. <i>Food and Function</i> , 2021 , 12, 7428-7439	6.1	1
178	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
177	Composition and rheological properties of microalgae suspensions: Impact of ultrasound processing. <i>Algal Research</i> , 2020 , 49, 101960	5	5
176	Confocal Raman imaging as a useful tool to understand the internal microstructure of multicomponent aerogels. <i>Journal of Raman Spectroscopy</i> , 2020 , 51, 2022-2035	2.3	6
175	Advanced structural characterisation of agar-based hydrogels: Rheological and small angle scattering studies. <i>Carbohydrate Polymers</i> , 2020 , 236, 115655	10.3	12
174	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
173	Improved performance of less purified cellulosic films obtained from agar waste biomass. <i>Carbohydrate Polymers</i> , 2020 , 233, 115887	10.3	12
172	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
171	Nano-/microstructure of extruded <i>Spirulina</i> /starch foams in relation to their textural properties. <i>Food Hydrocolloids</i> , 2020 , 103, 105697	10.6	5
170	Antifungal edible coatings containing Argentinian propolis extract and their application in raspberries. <i>Food Hydrocolloids</i> , 2020 , 107, 105973	10.6	30
169	Rheological and structural characterization of carrageenan emulsion gels. <i>Algal Research</i> , 2020 , 47, 101873	5.3	17
168	Small angle scattering (SAS) techniques for analysis of nanoencapsulated food ingredients	2020, 459-502	1
167	Encapsulation of Plant-derived Bioactive Ingredients through Electro spraying for Nutraceuticals and Functional Foods Applications. <i>Current Medicinal Chemistry</i> , 2020 , 27, 2872-2886	4.3	4

166	Valorisation of vine shoots for the development of cellulose-based biocomposite films with improved performance and bioactivity. <i>International Journal of Biological Macromolecules</i> , 2020 , 165, 1540-1551	7.9	7
165	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
164	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
163	Electrospun β -carotene-loaded 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
162	Revalorization of cellulosic wastes from <i>Posidonia oceanica</i> and <i>Arundo donax</i> as catalytic materials based on affinity immobilization of an engineered β -galactosidase. <i>Food Hydrocolloids</i> , 2020 , 103, 105633	10.6	6
161	Strategies to Improve the Properties of Amaranth Protein Isolate-Based Thin Films for Food Packaging Applications: Nano-Layering through Spin-Coating and Incorporation of Cellulose Nanocrystals. <i>Nanomaterials</i> , 2020 , 10,	5.4	6
160	Applications of nanotechnology in agri-food productions 2020 , 319-340		1
159	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
158	Nanostructures of zein for encapsulation of food ingredients 2019 , 217-245		6
157	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
156	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
155	Matryoshka enzyme encapsulation: Development of zymoactive hydrogel particles with efficient lactose hydrolysis capability.. <i>Food Hydrocolloids</i> , 2019 , 96, 171-177	10.6	9
154	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
153	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
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	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
150	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
149	In-Depth Characterization of Bioactive Extracts from Waste Biomass. <i>Marine Drugs</i> , 2019 , 17,	6	26

148	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
147	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
146	Health Effect of Dietary Fibers 2019 , 125-163		3
145	Chapter 13:Food Structure Characterisation Using Small-angle Scattering Methods. <i>Food Chemistry, Function and Analysis</i> , 2019 , 309-360	0.6	
144	Production of food bioactive-loaded nanoparticles by electrospraying 2019 , 107-149		3
143	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
142	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
141	Development of gelatin-coated 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
140	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
139	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
138	Food-grade gliadin microstructures obtained by electrohydrodynamic processing. <i>Food Research International</i> , 2019 , 116, 1366-1373	7	24
137	Coaxial electrospraying 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
136	Antiviral and antioxidant properties of active alginate edible films containing phenolic extracts. <i>Food Hydrocolloids</i> , 2018 , 81, 96-103	10.6	87
135	Development of enzymatically-active bacterial cellulose membranes through stable immobilization of an engineered Galactosidase. <i>International Journal of Biological Macromolecules</i> , 2018 , 115, 476-482	7.9	18
134	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
133	Self-assembled gelatin-Carrageenan encapsulation structures for intestinal-targeted release applications. <i>Journal of Colloid and Interface Science</i> , 2018 , 517, 113-123	9.3	33
132	Structural and physicochemical characterization of thermoplastic corn starch films containing microalgae. <i>Carbohydrate Polymers</i> , 2018 , 186, 184-191	10.3	41
131	Structural effects of microalgae additives on the starch gelatinisation process. <i>Food Hydrocolloids</i> , 2018 , 77, 257-269	10.6	10

130	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
129	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
128	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
127	Electrosprayed chitosan microcapsules as delivery vehicles for vaginal phytoformulations. <i>Carbohydrate Polymers</i> , 2018 , 201, 425-437	10.3	32
126	Development and characterization of chitosan/gelatin electrosprayed microparticles as food grade delivery vehicles for anthocyanin extracts. <i>Food Hydrocolloids</i> , 2018 , 77, 699-710	10.6	54
125	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
124	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
123	Nanostructuring Biopolymers for Improved Food Quality and Safety 2018 , 33-64		4
122	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
121	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
120	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
119	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
118	Impact of microencapsulation within electrosprayed proteins on the formulation of green tea extract-enriched biscuits. <i>LWT - Food Science and Technology</i> , 2017 , 81, 77-86	5.4	46
117	Biopolymer-Based Coatings and Packaging Structures for Improved Food Quality. <i>Journal of Food Quality</i> , 2017 , 2017, 1-2	2.7	4
116	Microencapsulated chlorophenolics: A potential ingredient for functional foods development. <i>Journal of Functional Foods</i> , 2017 , 37, 523-530	5.1	34
115	A step forward towards the design of a continuous process to produce hybrid liposome/protein microcapsules. <i>Journal of Food Engineering</i> , 2017 , 214, 175-181	6	5
114	Dietary polyphenols bind to potato cells and cellular components. <i>Journal of Functional Foods</i> , 2017 , 37, 283-292	5.1	20
113	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

112	Potential of microencapsulation through emulsion-electrospraying to improve the bioaccessibility of β -carotene. <i>Food Hydrocolloids</i> , 2017 , 73, 1-12	10.6	68
111	Impact of Acetic Acid on the Survival of upon Microencapsulation by Coaxial Electro spraying. <i>Journal of Healthcare Engineering</i> , 2017 , 2017, 4698079	3.7	14
110	Nanostructured Multilayers for Food Packaging by Electrohydrodynamic Processing 2017 , 319-332		
109	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
108	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
107	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
106	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
105	Impact of molecular weight on the formation of electro sprayed chitosan microcapsules as delivery vehicles for bioactive compounds. <i>Carbohydrate Polymers</i> , 2016 , 150, 121-30	10.3	83
104	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
103	Protein-based emulsion electro sprayed 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
102	Optimization of electro spraying 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
101	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
100	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
99	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
98	Development of an encapsulated phase change material via emulsion and coaxial electro spinning. <i>Journal of Applied Polymer Science</i> , 2016 , 133,	2.9	17
97	Improving the barrier properties of thermoplastic corn starch-based films containing bacterial cellulose nanowhiskers by means of PHA electro spun coatings of interest in food packaging. <i>Food Hydrocolloids</i> , 2016 , 61, 261-268	10.6	98
96	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
95	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

94	Development of glucomannan-chitosan interpenetrating hydrocolloid networks (IHNS) as a potential tool for creating satiating ingredients. <i>Food Hydrocolloids</i> , 2016 , 60, 533-542	10.6	7
93	Photoprotection of folic acid upon encapsulation in food-grade amaranth (<i>Amaranthus hypochondriacus</i> L.) protein isolate β -pullulan electrospun fibers. <i>LWT - Food Science and Technology</i> , 2015 , 62, 970-975	5.4	69
92	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
91	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
90	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
89	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
88	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
87	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
86	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
85	Three-Layer Films Based on Wheat Gluten and Electrospun PHA. <i>Food and Bioprocess Technology</i> , 2015 , 8, 2330-2340	5.1	25
84	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
83	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
82	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
81	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
80	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
79	On the use of ball milling to develop poly(3-hydroxybutyrate-co-3-hydroxyvalerate)-graphene nanocomposites (II) Mechanical, barrier, and electrical properties. <i>Journal of Applied Polymer Science</i> , 2015 , 132, n/a-n/a	2.9	8
78	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
77	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

76	Development by Electrohydrodynamic Processing of Heat Storage Materials for Multisectorial Applications. <i>Nanoscience and Technology</i> , 2015 , 281-287	0.6	1
75	Dispersing Bacterial Cellulose Nanowhiskers in Polylactides via Electrohydrodynamic Processing. <i>Journal of Polymers and the Environment</i> , 2014 , 22, 27-40	4.5	10
74	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
73	Biopolymers for food packaging applications 2014 , 476-509		26
72	Surfactant-aided electrospraying of low molecular weight carbohydrate polymers from aqueous solutions. <i>Carbohydrate Polymers</i> , 2014 , 101, 249-55	10.3	49
71	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
70	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
69	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
68	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
67	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
66	Microencapsulation and Packaging Value Added Solutions to Product Development 2014 , 399-408		1
65	A New Method for Developing Industrially Viable Nanocrystalline Cellulose-based Nanocomposites via Melt Compounding. <i>Journal of Renewable Materials</i> , 2014 , 2, 107-117	2.4	1
64	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
63	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
62	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
61	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
60	High-barrier coated bacterial cellulose nanowhiskers films with reduced moisture sensitivity. <i>Carbohydrate Polymers</i> , 2013 , 98, 1072-82	10.3	60
59	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

58	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
57	Use of Electrospinning for Encapsulation 2013 , 107-135		3
56	Nanostructured biolayers in food packaging. <i>Trends in Food Science and Technology</i> , 2013 , 31, 79-87	15.3	63
55	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
54	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
53	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
52	Development of zein-based heat-management structures for smart food packaging. <i>Food Hydrocolloids</i> , 2013 , 30, 182-191	10.6	53
51	Development of bacterial cellulose nanowhiskers reinforced EVOH composites by electrospinning. <i>Journal of Applied Polymer Science</i> , 2012 , 124, 1398-1408	2.9	34
50	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
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