

Cristina Cejudo-Bastante

List of Publications by Citations

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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.

14
papers

205
citations

9
h-index

14
g-index

22
ext. papers

309
ext. citations

5.1
avg, IF

3.49
L-index

| # | Paper | IF | Citations |
|----|--|------|-----------|
| 14 | Supercritical impregnation of food packaging films to provide antioxidant properties. <i>Journal of Supercritical Fluids</i> , 2017 , 128, 200-207 | 4.2 | 39 |
| 13 | Escape Classroom: Can You Solve a Crime Using the Analytical Process?. <i>Journal of Chemical Education</i> , 2019 , 96, 267-273 | 2.4 | 34 |
| 12 | Characterization of olive leaf extract polyphenols loaded by supercritical solvent impregnation into PET/PP food packaging films. <i>Journal of Supercritical Fluids</i> , 2018 , 140, 196-206 | 4.2 | 26 |
| 11 | Biobased films of nanocellulose and mango leaf extract for active food packaging: Supercritical impregnation versus solvent casting. <i>Food Hydrocolloids</i> , 2021 , 117, 106709 | 10.6 | 21 |
| 10 | Supercritical impregnation of olive leaf extract to obtain bioactive films effective in cherry tomato preservation. <i>Food Packaging and Shelf Life</i> , 2019 , 21, 100338 | 8.2 | 16 |
| 9 | Chemical and sensory characteristics of orange based vinegar. <i>Journal of Food Science and Technology</i> , 2016 , 53, 3147-3156 | 3.3 | 16 |
| 8 | Optical, structural, mechanical and thermal characterization of antioxidant ethylene vinyl alcohol copolymer films containing betalain-rich beetroot. <i>Food Packaging and Shelf Life</i> , 2020 , 24, 100502 | 8.2 | 12 |
| 7 | Effect of supercritical CO ₂ and olive leaf extract on the structural, thermal and mechanical properties of an impregnated food packaging film. <i>Journal of Supercritical Fluids</i> , 2019 , 145, 181-191 | 4.2 | 11 |
| 6 | Comparative study of submerged and surface culture acetification process for orange vinegar. <i>Journal of the Science of Food and Agriculture</i> , 2018 , 98, 1052-1060 | 4.3 | 11 |
| 5 | Application of a Natural Antioxidant from Grape Pomace Extract in the Development of Bioactive Jute Fibers for Food Packaging. <i>Antioxidants</i> , 2021 , 10, | 7.1 | 9 |
| 4 | Supercritical Impregnation of Ketoprofen into Polylactic Acid for Biomedical Application: Analysis and Modeling of the Release Kinetic. <i>Polymers</i> , 2021 , 13, | 4.5 | 2 |
| 3 | Supercritical Impregnation of PLA Filaments with Mango Leaf Extract to Manufacture Functionalized Biomedical Devices by 3D Printing. <i>Polymers</i> , 2021 , 13, | 4.5 | 2 |
| 2 | Pro-Angiogenic Effects of Natural Antioxidants Extracted from Mango Leaf, Olive Leaf and Red Grape Pomace over Endothelial Colony-Forming Cells. <i>Antioxidants</i> , 2022 , 11, 851 | 7.1 | 0 |
| 1 | EscapeWine!. <i>Advances in Game-based Learning Book Series</i> , 2022 , 356-375 | 0.5 | |