Rodrigo Ortega-Toro

List of Publications by Year
in descending order

41 papers	1,214 citations	430442 18 h-index	377514 34 g-index
41 all docs	41 docs citations	41 times ranked	1342 citing authors

#	Article	IF	Citations
1	Isolation and characterisation of microcrystalline cellulose and cellulose nanocrystals from coffee husk and comparative study with rice husk. Carbohydrate Polymers, 2018, 191, 205-215.	5.1	195
2	Effect of the incorporation of surfactants on the physical properties of corn starch films. Food Hydrocolloids, 2014, 38, 66-75.	5.6	90
3	Properties of starchâ€“hydroxypropyl methylcellulose based films obtained by compression molding. Carbohydrate Polymers, 2014, 109, 155-165.	5.1	82
4	Active bilayer films of thermoplastic starch and polycaprolactone obtained by compression molding. Carbohydrate Polymers, 2015, 127, 282-290.	5.1	72
5	Poly (Lactic Acid)/Thermoplastic Starch Films: Effect of Cardoon Seed Epoxidized Oil on Their Chemicophysical, Mechanical, and Barrier Properties. Coatings, 2019, 9, 574.	1.2	64
6	Physical and structural properties and thermal behaviour of starch-poly(É›-caprolactone) blend films for food packaging. Food Packaging and Shelf Life, 2015, 5, 10-20.	3.3	63
7	Antifungal starch-based edible films containing Aloe vera. Food Hydrocolloids, 2017, 72, 1-10.	5.6	59
8	Enhancement of interfacial adhesion between starch and grafted poly(Îµ-caprolactone). Carbohydrate Polymers, 2016, 147, 16-27.	5.1	56
9	Improving properties of thermoplastic starch films by incorporating active extracts and cellulose fibres isolated from rice or coffee husk. Food Packaging and Shelf Life, 2019, 22, 100383.	3.3	56
10	Improvement of properties of glycerol plasticized starch films by blending with a low ratio of polycaprolactone and/or polyethylene glycol. Food Hydrocolloids, 2016, 56, 9-19.	5.6	53
11	In-depth study from gluten/PCL-based food packaging films obtained under reactive extrusion conditions using chrome octanoate as a potential food grade catalyst. Food Hydrocolloids, 2021, 111, 106255.	5.6	44
12	Influence of citric acid on the properties and stability of starchâ€polycaprolactone based films. Journal of Applied Polymer Science, 2016, 133, .	1.3	41
13	Kinetics and Adsorption Equilibrium in the Removal of Azo-Anionic Dyes by Modified Cellulose. Sustainability, 2022, 14, 3640.	1.6	40
14	Development and evaluation of edible films based on cassava starch, whey protein, and bees wax. Heliyon, 2020, 6, e04884.	1.4	39
15	Reinforcement of Thermoplastic Starch Films with Cellulose Fibres Obtained from Rice and Coffee Husks. Journal of Renewable Materials, 2018, 6, 599-610.	1.1	32
16	Using grafted poly(Îµ-caprolactone) for the compatibilization of thermoplastic starch-polylactic acid blends. Reactive and Functional Polymers, 2019, 142, 25-35.	2.0	32
17	Epoxidised sesame oil as a biobased coupling agent and plasticiser in polylactic acid/thermoplastic yam starch blends. Heliyon, 2021, 7, e06176.	1.4	24
18	Using lignocellulosic fractions of coffee husk to improve properties of compatibilised starch-PLA blend films. Food Packaging and Shelf Life, 2019, 22, 100423.	3.3	22

#	Article	IF	Citations
19	Effect of a multifunctional edible coating based on cassava starch on the shelf life of Andean blackberry. Heliyon, 2020, 6, e03974.	1.4	22
20	Design and Application of Hydrocolloids from Butternut Squash (Cucurbita moschata) Epidermis as a Food Additive in Mayonnaise-type Sauces. ACS Omega, 2021, 6, 5499-5508.	1.6	18
21	Effect of Different Essential Oils on the Properties of Edible Coatings Based on Yam (Dioscorea) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Sciences (Switzerland), 2021, 11, 11057.	1.3	18
22	Future of Starch-Based Materials in Food Packaging. , 2017, , 257-312.		17
23	Design of an Emulgel-Type Cosmetic with Antioxidant Activity Using Active Essential Oil Microcapsules of Thyme (Thymus vulgaris L.), Cinnamon (Cinnamomum verum J.), and Clove (Eugenia) Tj ETQq1 1 0.784314 rgBT /Ov	1.0	14
24	Potential Use of Residual Sawdust of Eucalyptus globulus Labill in Pb (II) Adsorption: Modelling of the Kinetics and Equilibrium. Applied Sciences (Switzerland), 2021, 11, 3125.	1.3	13
25	Physicochemical Properties of Composite Materials Based on Thermoplastic Yam Starch and Polylactic Acid Improved with the Addition of Epoxidized Sesame Oil. Journal of Polymers and the Environment, 2021, 29, 3324-3334.	2.4	10
26	Properties of Micro- and Nano-Reinforced Biopolymers for Food Applications. , 2018, , 61-99.		7
27	Determination of Kinetic Parameters in the Biosorption of Chromium (VI) in Aqueous Solution. IngenierÃa Y Ciencia, 2020, 16, 129-143.	0.3	6
28	Estudio TermodinÃ¡mico de la RemociÃ³n de NÃquel y Cromo en SoluciÃ³n Acuosa usando Adsorbentes de Origen Agroindustrial. Informacion Tecnologica (discontinued), 2019, 30, 3-10.	0.1	5
29	Effect of the Addition of High-Protein Hydrolyzed Flour from Oncorhynchus mykiss Byproducts on the Properties of an Extruded Feed. ACS Omega, 2022, 7, 2554-2564.	1.6	4
30	Adsorption Thermodynamics of Cr(VI) Removal by using Agro-Industrial Waste of Oil Palm Bagasse and Plantain Peels. Ingenieria E Investigacion, 2020, 40, 22-28.	0.2	3
31	Batch and Packed Bed Column Study for the Removal of Cr (VI) and Ni (II) Using Agro-Industrial Wastes. Applied Sciences (Switzerland), 2021, 11, 9355.	1.3	3
32	Adsorption in a binary system of Pb (II) and Ni (II) using lemon peels. Revista Facultad De IngenierÃa, 0, , .	0.5	3
33	Rheological Study of an Extruded Fish Diet with the Addition of Hydrolyzed Protein Flour. Applied Sciences (Switzerland), 2021, 11, 8105.	1.3	2
34	Propiedades Microestructurales y Ã“pticas de PelÃculas Biodegradables a Base de AlmidÃ³n TermoplÃ¡stico y Poli (ε-Caprolactona) con Actividad Antioxidante. Informacion Tecnologica (discontinued), 2019, 30, 293-300.	0.1	2
35	Epoxidised soybean oil addition into starch- and PLA-based biocomposites. Contemporary Engineering Sciences, 2018, 11, 1953-1960.	0.2	1
36	Advances in thermoplastic starch-based biopolymers: Fabrication and improvement. , 2021, , 205-255.		1

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37	Cr(VI) biosorption: Effect of temperature, particle size and bed height. Revista Facultad De IngenierÃa, 2020, , 78-86.	0.5	1
38	Biocompuestos a base de almidÃ³n termoplÃ¡stico, Ã¡cido polilÃ¡ctico y cascarilla de arroz: efecto del aceite epoxidado de soya. Publicaciones E InvestigaciÃ³n, 2017, 11, 49-55.	0.1	1
39	Propiedades FisicoquÃmicas, Funcionales y MicrobiolÃ³gicas de Lechuga (Lactuca sativa L.) adicionada con Ãcidos OrgÃ¡nicos. Informacion Tecnologica (discontinued), 2018, 29, 21-30.	0.1	0
40	Efecto del almacenamiento sobre uchuva adicionada con componentes fisiolÃ³gicamente activos y deshidratada por aire caliente. Revista U D C A Actualidad & DivulgaciÃ³n CientÃfica, 2018, 21, .	0.1	0
41	Evaluation of the use of plantain starch as a natural coagulant for the removal of colour and turbidity in water for human consumption. Revista EIA, 2020, 17, .	0.0	0