

Alfonso Jimnez

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.

122
papers

5,468
citations

43
h-index

71
g-index

131
ext. papers

6,195
ext. citations

4.4
avg. IF

5.95
L-index

#	Paper	IF	Citations
122	Valorization of Aloe vera Skin By-Products to Obtain Bioactive Compounds by Microwave-Assisted Extraction: Antioxidant Activity and Chemical Composition. <i>Antioxidants</i> , 2022 , 11, 1058	7.1	0
121	Multilayer Films Based on Poly(lactic acid)/Gelatin Supplemented with Cellulose Nanocrystals and Antioxidant Extract from Almond Shell By-Product and Its Application on Hass Avocado Preservation. <i>Polymers</i> , 2021 , 13,	4.5	6
120	Anthocyanin Hybrid Nanopigments from Pomegranate Waste: Colour, Thermomechanical Stability and Environmental Impact of Polyester-Based Bionanocomposites. <i>Polymers</i> , 2021 , 13,	4.5	4
119	Emulsions Incorporated in Polysaccharide-Based Active Coatings for Fresh and Minimally Processed Vegetables. <i>Foods</i> , 2021 , 10,	4.9	4
118	Antibacterial activity testing methods for hydrophobic patterned surfaces. <i>Scientific Reports</i> , 2021 , 11, 6675	4.9	8
117	Use of herbs and their bioactive compounds in active food packaging 2021 , 323-365		0
116	Pectin-Based Films with Cocoa Bean Shell Waste Extract and ZnO/Zn-NPs with Enhanced Oxygen Barrier, Ultraviolet Screen and Photocatalytic Properties. <i>Foods</i> , 2020 , 9,	4.9	6
115	Effect of Chlorophyll Hybrid Nanopigments from Broccoli Waste on Thermomechanical and Colour Behaviour of Polyester-Based Bionanocomposites. <i>Polymers</i> , 2020 , 12,	4.5	4
114	Controlled Release of Thymol from Poly(Lactic Acid)-Based Silver Nanocomposite Films with Antibacterial and Antioxidant Activity. <i>Antioxidants</i> , 2020 , 9,	7.1	20
113	Encapsulation of Bioactive Compounds from Agrowastes in Electrospun Poly (Ethylene Oxide) Nanofibers. <i>Polymers</i> , 2020 , 12,	4.5	24
112	Effect of Lemon Waste Natural Dye and Essential Oil Loaded into Laminar Nanoclays on Thermomechanical and Color Properties of Polyester Based Bionanocomposites. <i>Polymers</i> , 2020 , 12,	4.5	9
111	Recent Trends in the Use of Pectin from Agro-Waste Residues as a Natural-Based Biopolymer for Food Packaging Applications. <i>Materials</i> , 2020 , 13,	3.5	87
110	Biodegradable Poly(ε-Caprolactone) Active Films Loaded with MSU-X Mesoporous Silica for the Release of Tocopherol. <i>Polymers</i> , 2020 , 12,	4.5	9
109	Optimization of microwave-assisted extraction of cocoa bean shell waste and evaluation of its antioxidant, physicochemical and functional properties. <i>LWT - Food Science and Technology</i> , 2020 , 127, 109361	5.4	28
108	Recent Trends in the Analysis of Chemical Contaminants in Beverages. <i>Beverages</i> , 2020 , 6, 32	3.4	2
107	Optimisation of Sequential Microwave-Assisted Extraction of Essential Oil and Pigment from Lemon Peels Waste. <i>Foods</i> , 2020 , 9,	4.9	14
106	Physicochemical and Functional Properties of Active Fish Gelatin-Based Edible Films Added with Aloe Vera Gel. <i>Foods</i> , 2020 , 9,	4.9	12

105	Controlled Release, Disintegration, Antioxidant, and Antimicrobial Properties of Poly (Lactic Acid)/Thymol/Nanoclay Composites. <i>Polymers</i> , 2020 , 12,	4.5	13
104	Effect of Almond Shell Waste on Physicochemical Properties of Polyester-Based Biocomposites. <i>Polymers</i> , 2020 , 12,	4.5	12
103	Reducing off-Flavour in Commercially Available Polyhydroxyalkanoate Materials by Autooxidation through Compounding with Organoclays. <i>Polymers</i> , 2019 , 11,	4.5	5
102	Agaricus bisporus and its by-products as a source of valuable extracts and bioactive compounds. <i>Food Chemistry</i> , 2019 , 292, 176-187	8.5	39
101	Combined effect of cellulose nanocrystals, carvacrol and oligomeric lactic acid in PLA_PHB polymeric films. <i>Carbohydrate Polymers</i> , 2019 , 223, 115131	10.3	21
100	Gelatin-Based Antimicrobial Films Incorporating Pomegranate (L.) Seed Juice by-Product. <i>Molecules</i> , 2019 , 25,	4.8	19
99	Microwave-Assisted Green Synthesis and Antioxidant Activity of Selenium Nanoparticles Using Bean Shell Extract. <i>Molecules</i> , 2019 , 24,	4.8	32
98	Functional Properties of Plasticized Bio-Based Poly(Lactic Acid)_Poly(Hydroxybutyrate) (PLA_PHB) Films for Active Food Packaging. <i>Food and Bioprocess Technology</i> , 2017 , 10, 770-780	5.1	52
97	Active Nanocomposites in Food Contact Materials. <i>Sustainable Agriculture Reviews</i> , 2017 , 1-44	1.3	3
96	State of the Art of Antimicrobial Edible Coatings for Food Packaging Applications. <i>Coatings</i> , 2017 , 7, 56	2.9	107
95	Valorization of Agricultural Wastes for the Production of Protein-Based Biopolymers. <i>Journal of Renewable Materials</i> , 2016 , 4, 165-177	2.4	19
94	Synthesis and Thermal Characterization of Polyurethanes Obtained from Cottonseed and Corn Oil-Based Polyols. <i>Journal of Renewable Materials</i> , 2016 , 4, 178-184	2.4	7
93	Revalorization of sunflower stalks as novel sources of cellulose nanofibrils and nanocrystals and their effect on wheat gluten bionanocomposite properties. <i>Carbohydrate Polymers</i> , 2016 , 149, 357-68	10.3	73
92	Production and characterization of PLA_PBS biodegradable blends reinforced with cellulose nanocrystals extracted from hemp fibres. <i>Industrial Crops and Products</i> , 2016 , 93, 276-289	5.9	146
91	Carvacrol-Based Films 2016 , 329-338		5
90	Characterization and disintegrability under composting conditions of PLA-based nanocomposite films with thymol and silver nanoparticles. <i>Polymer Degradation and Stability</i> , 2016 , 132, 2-10	4.7	39
89	Active edible films: Current state and future trends. <i>Journal of Applied Polymer Science</i> , 2016 , 133, n/a-n/a		97
88	Bio-based PLA_PHB plasticized blend films: Processing and structural characterization. <i>LWT - Food Science and Technology</i> , 2015 , 64, 980-988	5.4	72

87	Use of herbs, spices and their bioactive compounds in active food packaging. <i>RSC Advances</i> , 2015 , 5, 40334-40335	3.4	107
86	Natural Pectin Polysaccharides as Edible Coatings. <i>Coatings</i> , 2015 , 5, 865-886	2.9	107
85	Processing and characterization of plasticized PLA/PHB blends for biodegradable multiphase systems. <i>EXPRESS Polymer Letters</i> , 2015 , 9, 583-596	3.4	133
84	Influence of thymol and silver nanoparticles on the degradation of poly(lactic acid) based nanocomposites: Thermal and morphological properties. <i>Polymer Degradation and Stability</i> , 2014 , 108, 158-165	4.7	52
83	Characterization of poly(ϵ -caprolactone)-based nanocomposites containing hydroxytyrosol for active food packaging. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 2244-52	5.7	43
82	Nano-biocomposite films with modified cellulose nanocrystals and synthesized silver nanoparticles. <i>Carbohydrate Polymers</i> , 2014 , 101, 1122-33	10.3	136
81	Characterization of polylactic acid films for food packaging as affected by dielectric barrier discharge atmospheric plasma. <i>Innovative Food Science and Emerging Technologies</i> , 2014 , 21, 107-113	6.8	105
80	Synthesis and Characterization of Lactic Acid Oligomers: Evaluation of Performance as Poly(Lactic Acid) Plasticizers. <i>Journal of Polymers and the Environment</i> , 2014 , 22, 227-235	4.5	87
79	Combined Effect of Poly(hydroxybutyrate) and Plasticizers on Polylactic acid Properties for Film Intended for Food Packaging. <i>Journal of Polymers and the Environment</i> , 2014 , 22, 460-470	4.5	131
78	Development of novel nano-biocomposite antioxidant films based on poly (lactic acid) and thymol for active packaging. <i>Food Chemistry</i> , 2014 , 162, 149-55	8.5	132
77	Disintegrability under composting conditions of plasticized PLA/PHB blends. <i>Polymer Degradation and Stability</i> , 2014 , 108, 307-318	4.7	154
76	Natural additives and agricultural wastes in biopolymer formulations for food packaging. <i>Frontiers in Chemistry</i> , 2014 , 2, 6	5	103
75	Vegetable Oils as Platform Chemicals for Synthesis of Thermoplastic Bio-based Polyurethanes 2014 , 1-17		
74	Processing and Characterization of Nano-biocomposites Based on Mater-Bi with Layered Silicates. <i>Journal of Renewable Materials</i> , 2014 , 2, 42-51	2.4	1
73	Surface, Thermal and Antimicrobial Release Properties of Plasma-Treated Zein Films. <i>Journal of Renewable Materials</i> , 2014 , 2, 77-84	2.4	38
72	Surface modification of cellulose nanocrystals by grafting with poly(lactic acid). <i>Polymer International</i> , 2014 , 63, 1056-1062	3.3	45
71	Functional properties of sodium and calcium caseinate antimicrobial active films containing carvacrol. <i>Journal of Food Engineering</i> , 2014 , 121, 94-101	6	92
70	Structure, gas-barrier properties and overall migration of poly(lactic acid) films coated with hydrogenated amorphous carbon layers. <i>Carbon</i> , 2013 , 63, 274-282	10.4	40

69	Characterization and ageing study of poly(lactic acid) films plasticized with oligomeric lactic acid. <i>Polymer Degradation and Stability</i> , 2013 , 98, 651-658	4.7	127
68	Development of a novel pyrolysis-gas chromatography/mass spectrometry method for the analysis of poly(lactic acid) thermal degradation products. <i>Journal of Analytical and Applied Pyrolysis</i> , 2013 , 101, 150-155	6	54
67	Combined effects of cellulose nanocrystals and silver nanoparticles on the barrier and migration properties of PLA nano-biocomposites. <i>Journal of Food Engineering</i> , 2013 , 118, 117-124	6	163
66	Structure and mechanical properties of sodium and calcium caseinate edible active films with carvacrol. <i>Journal of Food Engineering</i> , 2013 , 114, 486-494	6	113
65	Active Packaging for Fresh Food Based on the Release of Carvacrol and Thymol. <i>Chemistry and Chemical Technology</i> , 2013 , 7, 295-303	0.9	7
64	ACTIVE PACKAGING BASED ON THE RELEASE OF CARVACROL AND THYMOL FOR FRESH FOOD 2013 ,		1
63	Cellulose acetate-poly{[9,9-bis(6?-N,N,N-trimethylammonium)hexyl]fluorene-phenylene} bromide blends: Preparation, characterization and transport properties. <i>Reactive and Functional Polymers</i> , 2012 , 72, 420-426	4.6	2
62	Characterization and antimicrobial activity studies of polypropylene films with carvacrol and thymol for active packaging. <i>Journal of Food Engineering</i> , 2012 , 109, 513-519	6	276
61	Effects of modified cellulose nanocrystals on the barrier and migration properties of PLA nano-biocomposites. <i>Carbohydrate Polymers</i> , 2012 , 90, 948-56	10.3	357
60	Relationship between morphology, properties and degradation parameters of novative biobased thermoplastic polyurethanes obtained from dimer fatty acids. <i>Polymer Degradation and Stability</i> , 2012 , 97, 1964-1969	4.7	79
59	Incorporation of polyfluorenes into poly(lactic acid) films for sensor and optoelectronics applications. <i>Polymer International</i> , 2012 , 61, 1023-1030	3.3	8
58	Structure and Morphology of New Bio-Based Thermoplastic Polyurethanes Obtained From Dimeric Fatty Acids. <i>Macromolecular Materials and Engineering</i> , 2012 , 297, 777-784	3.9	51
57	Nano-Biocomposites for Food Packaging. <i>Green Energy and Technology</i> , 2012 , 393-408	0.6	6
56	Structure and properties of clay nano-biocomposites based on poly(lactic acid) plasticized with polyadipates. <i>Polymers for Advanced Technologies</i> , 2011 , 22, 2206-2213	3.2	57
55	Use of isothermal and nonisothermal chemiluminescence measurements for comparison of stabilizing efficiency of hydroxytyrosol (3,4-dihydroxy-phenylethanol), α -tocopherol and irganox \square 1076 in polypropylene. <i>Journal of Applied Polymer Science</i> , 2011 , 121, 3393-3399	2.9	5
54	Migration analysis of epoxidized soybean oil and other plasticizers in commercial lids for food packaging by gas chromatography-mass spectrometry. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2010 , 27, 1469-77	3.2	19
53	Correlation between Composition, Structure and Properties of Poly(lactic acid)/Polyadipate-Based Nano-Biocomposites. <i>Macromolecular Materials and Engineering</i> , 2010 , 295, 551-558	3.9	34
52	Characterization and thermal stability of poly(vinyl chloride) plasticized with epoxidized soybean oil for food packaging. <i>Polymer Degradation and Stability</i> , 2010 , 95, 2207-2212	4.7	165

51	Evaluation of the melt stabilization performance of hydroxytyrosol (3,4-dihydroxy-phenylethanol) in polypropylene. <i>Polymer Degradation and Stability</i> , 2010 , 95, 1636-1641	4.7	21
50	Processing and characterization of poly(lactic acid) films plasticized with commercial adipates. <i>Journal of Applied Polymer Science</i> , 2009 , 112, 2010-2018	2.9	107
49	Determination of oxidation parameters by DSC for polypropylene stabilized with hydroxytyrosol (3,4-dihydroxy-phenylethanol). <i>Journal of Thermal Analysis and Calorimetry</i> , 2009 , 96, 243-248	4.1	15
48	Ageing of poly(lactic acid) films plasticized with commercial polyadipates. <i>Polymer International</i> , 2009 , 58, 437-444	3.3	43
47	Degradation of poly(vinyl chloride) plasticized with non-phthalate plasticizers under sterilization conditions. <i>Polymer Degradation and Stability</i> , 2009 , 94, 1473-1478	4.7	18
46	Migration study of carvacrol as a natural antioxidant in high-density polyethylene for active packaging. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2009 , 26, 938-46	3.2	55
45	Transport of solutes through calix[4]pyrrole-containing cellulose acetate films. <i>European Polymer Journal</i> , 2007 , 43, 2433-2442	5.2	16
44	Binary mixtures based on polycaprolactone and cellulose derivatives. <i>Journal of Thermal Analysis and Calorimetry</i> , 2007 , 88, 851-856	4.1	21
43	Thermal characterization of UHMWPE stabilized with natural antioxidants. <i>Journal of Thermal Analysis and Calorimetry</i> , 2007 , 87, 493-497	4.1	28
42	Viscoelastic and thermal characterization of crosslinked PVC. <i>European Polymer Journal</i> , 2006 , 42, 961-969	5.2	30
41	Effect of different electrolytes on the swelling properties of calyx[4]pyrrole-containing polyacrylamide membranes. <i>European Polymer Journal</i> , 2006 , 42, 2059-2068	5.2	10
40	Kinetic analysis of thermal degradation of recycled polycarbonate/acrylonitrile-butadiene-styrene mixtures from waste electric and electronic equipment. <i>Polymer Degradation and Stability</i> , 2006 , 91, 527-534	4.7	49
39	Thermal and mechanical characterization of plasticized poly (L-lactide-co-D,L-lactide) films for food packaging. <i>Journal of Thermal Analysis and Calorimetry</i> , 2006 , 86, 707-712	4.1	78
38	ISOLATION AND CHARACTERISATION OF DIETARY FIBRE IN WHITE ASPARAGUS 2005 , 141-145		
37	Thermal degradation and pyrolysis of mixtures based on poly(3-hydroxybutyrate-8%-3-hydroxyvalerate) and cellulose derivatives. <i>Polymer Testing</i> , 2005 , 24, 526-534	4.5	18
36	Thermogravimetric analysis of composites obtained from sintering of rice husk-scrap tire mixtures. <i>Journal of Thermal Analysis and Calorimetry</i> , 2005 , 81, 315-320	4.1	53
35	Characterization of resol resins modified by the addition of PVC plastisols. <i>Polymer International</i> , 2005 , 54, 576-580	3.3	2
34	ANALYSIS OF THE DIETARY FIBRE FROM <i>Olea europaea</i> (Gordal and Manzanilla var.) 2005 , 136-140		

33	Influence of crystallinity in the curing mechanism of PVC plastisols. <i>Journal of Applied Polymer Science</i> , 2004 , 91, 538-544	2.9	25
32	Diffusion coefficients of lead (II) nitrate in nitric acid aqueous solutions at 298 K. <i>Journal of Molecular Liquids</i> , 2004 , 111, 33-38	6	22
31	Processing and properties of recycled polypropylene modified with elastomers. <i>Plastics, Rubber and Composites</i> , 2003 , 32, 357-367	1.5	10
30	Thermal degradation of mixtures of polycaprolactone with cellulose derivatives. <i>Polymer Degradation and Stability</i> , 2003 , 81, 353-358	4.7	80
29	Thermal degradation of recycled polypropylene toughened with elastomers. <i>Polymer Degradation and Stability</i> , 2003 , 82, 279-290	4.7	45
28	Effect of pressure, temperature and time on supercritical fluid extraction of citrate and benzoate plasticisers from poly (vinyl chloride). <i>Journal of Supercritical Fluids</i> , 2002 , 22, 111-118	4.2	5
27	Optimization of parameters for the supercritical fluid extraction in the determination of N-nitrosamines in rubbers. <i>Journal of Chromatography A</i> , 2002 , 963, 419-26	4.5	28
26	Determination of aromatic amines formed from azo colorants in toy products. <i>Journal of Chromatography A</i> , 2002 , 976, 309-17	4.5	54
25	Analysis of citrates and benzoates used in poly(vinyl chloride) by supercritical fluid extraction and gas chromatography. <i>Journal of Chromatography A</i> , 2002 , 950, 31-9	4.5	11
24	Optimization of the extraction of azo colorants used in toy products. <i>Journal of Chromatography A</i> , 2002 , 963, 427-33	4.5	25
23	Determination of N-nitrosamines in latex by sequential supercritical fluid extraction and derivatization. <i>Journal of Chromatography A</i> , 2002 , 976, 301-7	4.5	7
22	Potentially toxic colorant precursors and preservatives used in finger-paints. <i>Bulletin of Environmental Contamination and Toxicology</i> , 2001 , 66, 557-62	2.7	
21	Thermal degradation of poly(vinyl chloride) plastisols based on low-migration polymeric plasticizers. <i>Polymer Degradation and Stability</i> , 2001 , 73, 447-453	4.7	42
20	Assessment of parameters associated to the risk of PVC catheter reuse. <i>Journal of Biomedical Materials Research Part B</i> , 2001 , 58, 505-10		11
19	Formulation and mechanical characterization of PVC plastisols based on low-toxicity additives. <i>Journal of Applied Polymer Science</i> , 2001 , 81, 1881-1890	2.9	37
18	DETERMINATION OF FORMALDEHYDE IN FINGER-PAINTS FOR CHILDREN USE BY SFE COMBINED WITH SPECTROPHOTOMETRIC AND CHROMATOGRAPHIC TECHNIQUES. <i>Analytical Letters</i> , 2001 , 34, 1311-1322	2.2	5
17	Simultaneous supercritical fluid derivatization and extraction of formaldehyde by the Hantzsch reaction. <i>Journal of Chromatography A</i> , 2000 , 896, 51-9	4.5	19
16	Optimization of parameters for the analysis of aromatic amines in finger-paints. <i>Journal of Chromatography A</i> , 2000 , 896, 291-8	4.5	13

15	Kinetic Modeling of the Thermal Degradation of Stabilized PVC Plastisols. <i>Magyar Applied Kémia</i> , 2000 , 61, 483-491	0	27
14	Kinetic analysis of the thermal degradation of PVC plastisols 1999 , 73, 1069-1079		25
13	Determination of some aromatic amines in finger-paints for children's use by supercritical fluid extraction combined with gas chromatography. <i>Journal of Chromatography A</i> , 1998 , 819, 259-66	4.5	28
12	Determination of phenol in polymeric materials by supercritical fluid extraction combined with gas chromatography-mass spectrometry. <i>Journal of Chromatography A</i> , 1998 , 819, 289-296	4.5	9
11	Modification of epoxy resins by the addition of PVC plastisols. <i>Journal of Applied Polymer Science</i> , 1998 , 67, 1769-1777	2.9	10
10	Analysis of potentially toxic phthalate plasticizers used in toy manufacturing. <i>Bulletin of Environmental Contamination and Toxicology</i> , 1998 , 60, 68-73	2.7	49
9	Optimization of variables on the supercritical fluid extraction of phthalate plasticizers. <i>Journal of Supercritical Fluids</i> , 1998 , 12, 271-277	4.2	21
8	Thermal degradation of plastisols. Effect of some additives on the evolution of gaseous products. <i>Journal of Analytical and Applied Pyrolysis</i> , 1997 , 40-41, 201-215	6	15
7	Analysis of poly(vinyl chloride) additives by supercritical fluid extraction and gas chromatography. <i>Journal of Chromatography A</i> , 1996 , 750, 183-190	4.5	30
6	Thermal degradation of ethylene (vinyl acetate). <i>Journal of Thermal Analysis</i> , 1996 , 47, 247-258		53
5	New mathematical model on the thermal degradation of industrial plastisols. <i>Journal of Applied Polymer Science</i> , 1996 , 60, 2041-2048	2.9	34
4	Dietary fibre in white asparagus before and after processing. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , 1995 , 200, 225-8		2
3	Combined solvent extraction-mass spectrometry determination of free phenol traces in poly(vinyl chloride) products. <i>Journal of Chromatography A</i> , 1994 , 679, 133-138	4.5	2
2	Thermal degradation study of poly(vinyl chloride): Kinetic analysis of thermogravimetric data. <i>Journal of Applied Polymer Science</i> , 1993 , 50, 1565-1573	2.9	148
1	Preparación y caracterización de fracciones de fibra en aceitunas (Variedad Hojiblanca). <i>Grasas Y Aceites</i> , 1991 , 42, 334-338	1.3	5