Amparo Chiralt

List of Publications by Year
in descending order

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273	20,314	5248	14702
papers	citations	83 h-index	127 g-index

279	279	279	12722
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Essential oils as additives in biodegradable films and coatings for active food packaging. Trends in Food Science and Technology, 2016, 48, 51-62.	7.8	648
2	Edible and Biodegradable Starch Films: A Review. Food and Bioprocess Technology, 2012, 5, 2058-2076.	2.6	441
3	Physical, structural and antimicrobial properties of poly vinyl alcoholâ€“chitosan biodegradable films. Food Hydrocolloids, 2014, 35, 463-470.	5.6	393
4	Use of Essential Oils in Bioactive Edible Coatings: A Review. Food Engineering Reviews, 2011, 3, 1-16.	3.1	362
5	Effect of chitosanâ€“lemon essential oil coatings on storage-keeping quality of strawberry. Postharvest Biology and Technology, 2012, 70, 32-41.	2.9	339
6	Recent Advances in Edible Coatings for Fresh and Minimally Processed Fruits. Critical Reviews in Food Science and Nutrition, 2008, 48, 496-511.	5.4	327
7	Combination of Poly(lactic) Acid and Starch for Biodegradable Food Packaging. Materials, 2017, 10, 952.	1.3	291
8	Quality of cold-stored strawberries as affected by chitosanâ€“oleic acid edible coatings. Postharvest Biology and Technology, 2006, 41, 164-171.	2.9	280
9	Effect of essential oils and homogenization conditions on properties of chitosan-based films. Food Hydrocolloids, 2012, 26, 9-16.	5.6	276
10	Effect of hydroxypropylmethylcellulose and chitosan coatings with and without bergamot essential oil on quality and safety of cold-stored grapes. Postharvest Biology and Technology, 2011, 60, 57-63.	2.9	268
11	Physical properties of edible chitosan films containing bergamot essential oil and their inhibitory action on Penicillium italicum. Carbohydrate Polymers, 2010, 82, 277-283.	5.1	260
12	Characterization of chitosanâ€“oleic acid composite films. Food Hydrocolloids, 2009, 23, 536-547.	5.6	241
13	Characterization of sodium caseinate-based edible films incorporated with cinnamon or ginger essential oils. Journal of Food Engineering, 2010, 100, 678-687.	2.7	235
14	Antioxidant edible films based on chitosan and starch containing polyphenols from thyme extracts. Carbohydrate Polymers, 2017, 157, 1153-1161.	5.1	228
15	Physical and antimicrobial properties of chitosanâ€“tea tree essential oil composite films. Journal of Food Engineering, 2010, 98, 443-452.	2.7	223
16	Gloss and transparency of hydroxypropyl methylcellulose films containing surfactants as affected by their microstructure. Food Hydrocolloids, 2005, 19, 53-61.	5.6	218
17	Edible films and coatings to prevent the detrimental effect of oxygen on food quality: Possibilities and limitations. Journal of Food Engineering, 2012, 110, 208-213.	2.7	208
18	Characterization of edible films based on hydroxypropylmethylcellulose and tea tree essential oil. Food Hydrocolloids, 2009, 23, 2102-2109.	5.6	206

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19	Coupling of hydrodynamic mechanism and deformation-relaxation phenomena during vacuum treatments in solid porous food-liquid systems. Journal of Food Engineering, 1996, 27, 229-240.	2.7	205
20	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
21	Effect of re-crystallization on tensile, optical and water vapour barrier properties of corn starch films containing fatty acids. Food Hydrocolloids, 2012, 26, 302-310.	5.6	186
22	Production and characterization of PLA_PBS biodegradable blends reinforced with cellulose nanocrystals extracted from hemp fibres. Industrial Crops and Products, 2016, 93, 276-289.	2.5	186
23	Vacuum impregnation and osmotic dehydration in matrix engineering. Journal of Food Engineering, 2001, 49, 175-183.	2.7	182
24	Tensile properties and water vapor permeability of sodium caseinate films containing oleic acidâ€“beeswax mixtures. Journal of Food Engineering, 2008, 85, 393-400.	2.7	182
25	Characterization of SPI-based edible films incorporated with cinnamon or ginger essential oils. Journal of Food Engineering, 2010, 99, 384-391.	2.7	179
26	Effects of chitosan on the physicochemical and antimicrobial properties of PLA films. Journal of Food Engineering, 2013, 119, 236-243.	2.7	176
27	Influence of microwave application on convective drying: Effects on drying kinetics, and optical and mechanical properties of apple and strawberry. Journal of Food Engineering, 2008, 88, 55-64.	2.7	164
28	Effect of the incorporation of antioxidants on physicochemical and antioxidant properties of wheat starchâ€“chitosan films. Journal of Food Engineering, 2013, 118, 271-278.	2.7	163
29	Use of vacuum impregnation in food salting process. Journal of Food Engineering, 2001, 49, 141-151.	2.7	159
30	Effect of cross-linking using aldehydes on properties of glutenin-rich films. Food Hydrocolloids, 2004, 18, 403-411.	5.6	157
31	Properties and ageing behaviour of pea starch films as affected by blend with poly(vinyl alcohol). Food Hydrocolloids, 2015, 48, 84-93.	5.6	156
32	Effect of amylose:amylopectin ratio and rice bran addition on starch films properties. Carbohydrate Polymers, 2014, 111, 543-555.	5.1	154
33	Microstructure and optical properties of sodium caseinate films containing oleic acidâ€“beeswax mixtures. Food Hydrocolloids, 2009, 23, 676-683.	5.6	153
34	Calcium fortification of vegetables by vacuum impregnation. Journal of Food Engineering, 2003, 56, 279-284.	2.7	145
35	Physical and microstructural properties of biodegradable films based on pea starch and PVA. Journal of Food Engineering, 2015, 167, 59-64.	2.7	142
36	Properties of wheat starch film-forming dispersions and films as affected by chitosan addition. Journal of Food Engineering, 2013, 114, 303-312.	2.7	141

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37	Physical and antioxidant properties of chitosan and methylcellulose based films containing resveratrol. Food Hydrocolloids, 2013, 30, 272-280.	5.6	141
38	Physical, antioxidant and antimicrobial properties of chitosanâ€“cinnamon leaf oil films as affected by oleic acid. Food Hydrocolloids, 2014, 36, 256-264.	5.6	140
39	Changes in mechanical properties throughout osmotic processes. Journal of Food Engineering, 2001, 49, 129-135.	2.7	139
40	Effect of lipid self-association on the microstructure and physical properties of hydroxypropyl-methylcellulose edible films containing fatty acids. Carbohydrate Polymers, 2010, 82, 585-593.	5.1	139
41	Starch-Based Coatings for Preservation of Fruits and Vegetables. Coatings, 2018, 8, 152.	1.2	137
42	Vacuum impregnation for development of new dehydrated products. Journal of Food Engineering, 2001, 49, 297-302.	2.7	136
43	Influence of sucrose solution concentration on kinetics and yield during osmotic dehydration of mango. Journal of Food Engineering, 2003, 58, 33-43.	2.7	135
44	Physicochemical and sensory characteristics of yoghurt produced from mixtures of cows' and goats' milk. International Dairy Journal, 2008, 18, 1146-1152.	1.5	133
45	Food dehydration and product structure. Trends in Food Science and Technology, 2003, 14, 432-437.	7.8	132
46	Effect of essential oils on properties of film forming emulsions and films based on hydroxypropylmethylcellulose and chitosan. Journal of Food Engineering, 2011, 105, 246-253.	2.7	130
47	Physical properties and stability of starch-gelatin based films as affected by the addition of esters of fatty acids. Food Hydrocolloids, 2015, 49, 135-143.	5.6	129
48	Effect of oleic acidâ€“beeswax mixtures on mechanical, optical and water barrier properties of soy protein isolate based films. Journal of Food Engineering, 2009, 91, 509-515.	2.7	125
49	Antimicrobial activity of polysaccharide films containing essential oils. Food Control, 2011, 22, 1302-1310.	2.8	123
50	Water sorption isotherms and phase transitions in kiwifruit. Journal of Food Engineering, 2006, 72, 147-156.	2.7	122
51	Physical and chemical changes induced by osmotic dehydration in plant tissues. Journal of Food Engineering, 2005, 67, 167-177.	2.7	120
52	Effect of high pressure homogenisation and heat treatment on physical properties and stability of almond and hazelnut milks. LWT - Food Science and Technology, 2015, 62, 488-496.	2.5	120
53	Antifungal films based on starch-gelatin blend, containing essential oils. Food Hydrocolloids, 2016, 61, 233-240.	5.6	118
54	Effect of surfactants on water sorption and barrier properties of hydroxypropyl methylcellulose films. Food Hydrocolloids, 2006, 20, 502-509.	5.6	116

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55	Effect of chitosanâ€“lemon essential oil coatings on volatile profile of strawberries during storage. Food Chemistry, 2016, 197, 979-986.	4.2	116
56	Water sorption isotherms and glass transition in strawberries: influence of pretreatment. Journal of Food Engineering, 2004, 62, 315-321.	2.7	115
57	Poly(lactic) acid (PLA) and starch bilayer films, containing cinnamaldehyde, obtained by compression moulding. European Polymer Journal, 2017, 95, 56-70.	2.6	113
58	Effect of Fatty Acids and Beeswax Addition on Properties of Sodium Caseinate Dispersions and Films. Biomacromolecules, 2009, 10, 1500-1507.	2.6	106
59	Influence of starch oxidation on the functionality of starch-gelatin based active films. Carbohydrate Polymers, 2017, 178, 147-158.	5.1	105
60	THE RESPONSE OF SOME PROPERTIES OF FRUITS TO VACUUM IMPREGNATION. Journal of Food Process Engineering, 1998, 21, 59-73.	1.5	103
61	Thermoplastic cassava starch-chitosan bilayer films containing essential oils. Food Hydrocolloids, 2018, 75, 107-115.	5.6	103
62	Influence of substituting milk powder for whey powder on yoghurt quality. Trends in Food Science and Technology, 2002, 13, 334-340.	7.8	102
63	Influence of the homogenization conditions and lipid self-association on properties of sodium caseinate based films containing oleic and stearic acids. Food Hydrocolloids, 2011, 25, 1112-1121.	5.6	101
64	Development and characterization of active films based on starch-PVA, containing silver nanoparticles. Food Packaging and Shelf Life, 2016, 10, 16-24.	3.3	101
65	Effect of blanching/osmotic dehydration combined methods on quality and stability of minimally processed strawberries. Food Research International, 2000, 33, 609-616.	2.9	100
66	Carnosic acid-rich rosemary (Rosmarinus officinalisL.) leaf extract limits weight gain and improves cholesterol levels and glycaemia in mice on a high-fat diet. British Journal of Nutrition, 2011, 106, 1182-1189.	1.2	100
67	Fungal Decay and Shelf Life of Oranges Coated With Chitosan and Bergamot, Thyme, and Tea Tree Essential Oils. Journal of Food Science, 2012, 77, E182-7.	1.5	98
68	Study of the release of limonene present in chitosan films enriched with bergamot oil in food simulants. Journal of Food Engineering, 2011, 105, 138-143.	2.7	97
69	The role of some antioxidants in the HPMC film properties and lipid protection in coated toasted almonds. Journal of Food Engineering, 2011, 104, 649-656.	2.7	97
70	Physical and antifungal properties of hydroxypropylmethylcellulose based films containing propolis as affected by moisture content. Carbohydrate Polymers, 2010, 82, 1174-1183.	5.1	95
71	Mechanical and Structural Changes in Apple (Var. Granny Smith) Due to Vacuum Impregnation with Cryoprotectants. Journal of Food Science, 1998, 63, 499-503.	1.5	94
72	Changes in optical and mechanical properties during osmodehydrofreezing of kiwi fruit. Innovative Food Science and Emerging Technologies, 2002, 3, 191-199.	2.7	94

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73	Modelling of dehydration-rehydration of orange slices in combined microwave/air drying. Innovative Food Science and Emerging Technologies, 2003, 4, 203-209.	2.7	94
74	Quality and safety of table grapes coated with hydroxypropylmethylcellulose edible coatings containing propolis extract. Postharvest Biology and Technology, 2011, 60, 64-70.	2.9	94
75	Revalorization of sunflower stalks as novel sources of cellulose nanofibrils and nanocrystals and their effect on wheat gluten bionanocomposite properties. Carbohydrate Polymers, 2016, 149, 357-368.	5.1	94
76	Phase transitions in starch based films containing fatty acids. Effect on water sorption and mechanical behaviour. Food Hydrocolloids, 2013, 30, 408-418.	5.6	93
77	Release kinetics and antimicrobial properties of carvacrol encapsulated in electrospun poly-(Îµ-caprolactone) nanofibres. Application in starch multilayer films. Food Hydrocolloids, 2018, 79, 158-169.	5.6	93
78	Influence of nanoliposomes incorporation on properties of film forming dispersions and films based on corn starch and sodium caseinate. Food Hydrocolloids, 2014, 35, 159-169.	5.6	92
79	Effect of the incorporation of surfactants on the physical properties of corn starch films. Food Hydrocolloids, 2014, 38, 66-75.	5.6	90
80	Antioxidant starch films containing sunflower hull extracts. Carbohydrate Polymers, 2019, 214, 142-151.	5.1	88
81	Effect of chitosan-based edible coatings applied by vacuum impregnation on quality preservation of fresh-cut carrot. Postharvest Biology and Technology, 2009, 51, 263-271.	2.9	87
82	Water sorption isotherms and phase transitions of sodium caseinateâ€“lipid films as affected by lipid interactions. Food Hydrocolloids, 2010, 24, 384-391.	5.6	87
83	Physical properties and antilisterial activity of bioactive edible films containing Lactobacillus plantarum. Food Hydrocolloids, 2013, 33, 92-98.	5.6	85
84	Properties of film-forming dispersions and films based on chitosan containing basil or thyme essential oil. Food Hydrocolloids, 2016, 57, 271-279.	5.6	83
85	Release of polyphenols from starch-chitosan based films containing thyme extract. Carbohydrate Polymers, 2017, 175, 122-130.	5.1	83
86	Properties of starchâ€“hydroxypropyl methylcellulose based films obtained by compression molding. Carbohydrate Polymers, 2014, 109, 155-165.	5.1	82
87	Influence of osmotic dehydration and freezing on the volatile profile of kiwi fruit. Food Research International, 2003, 36, 635-642.	2.9	80
88	Modeling of simultaneous mass transfer and structural changes in fruit tissues. Journal of Food Engineering, 2001, 49, 77-85.	2.7	79
89	Influence of vacuum treatment on mass transfer during osmotic dehydration of fruits. Food Research International, 1995, 28, 445-454.	2.9	78
90	Effect of ferulic acid and Î±-tocopherol antioxidants on properties of sodium caseinate edible films. Food Hydrocolloids, 2011, 25, 1441-1447.	5.6	78

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91	Effect of sodium caseinate on properties and ageing behaviour of corn starch based films. Food Hydrocolloids, 2012, 29, 265-271.	5.6	78
92	Release kinetics of carvacrol and eugenol from poly(hydroxybutyrate-co-hydroxyvalerate) (PHBV) films for food packaging applications. European Polymer Journal, 2017, 92, 185-193.	2.6	76
93	Effect of alginate and Î»-carrageenan on tensile properties and water vapour permeability of sodium caseinateâ€“lipid based films. Carbohydrate Polymers, 2008, 74, 419-426.	5.1	75
94	Physical properties and antioxidant capacity of starchâ€“sodium caseinate films containing lipids. Journal of Food Engineering, 2013, 116, 695-702.	2.7	75
95	Effect of the incorporation of antimicrobial/antioxidant proteins on the properties of potato starch films. Carbohydrate Polymers, 2015, 133, 353-364.	5.1	75
96	Antifungal and functional properties of starch-gellan films containing thyme (Thymus zygis) essential oil. Food Control, 2018, 92, 505-515.	2.8	73
97	Active bilayer films of thermoplastic starch and polycaprolactone obtained by compression molding. Carbohydrate Polymers, 2015, 127, 282-290.	5.1	72
98	Effect of thermal treatments on functional properties of edible films made from wheat gluten fractions. Food Hydrocolloids, 2004, 18, 647-654.	5.6	71
99	Effect of vacuum impregnation and microwave application on structural changes which occurred during air-drying of apple. LWT - Food Science and Technology, 2005, 38, 471-477.	2.5	69
100	Effect of Chitosan Essential Oil Films on the Storage-Keeping Quality of Pork Meat Products. Food and Bioprocess Technology, 2014, 7, 2443-2450.	2.6	69
101	Barrier properties of sodium caseinate films as affected by lipid composition and moisture content. Journal of Food Engineering, 2012, 109, 372-379.	2.7	68
102	Effect of Osmotic Solution Concentration, Temperature and Vacuum Impregnation Pretreatment on Osmotic Dehydration Kinetics of Apple Slices. Food Science and Technology International, 2001, 7, 451-456.	1.1	67
103	Antilisterial and physical properties of biopolymer films containing lactic acid bacteria. Food Control, 2014, 35, 200-206.	2.8	67
104	Encapsulation of eugenol by spray-drying using whey protein isolate or lecithin: Release kinetics, antioxidant and antimicrobial properties. Food Chemistry, 2019, 295, 588-598.	4.2	67
105	Influence of hydroxypropylmethylcellulose addition and homogenization conditions on properties and ageing of corn starch based films. Carbohydrate Polymers, 2012, 89, 676-686.	5.1	65
106	Changes in respiration rate and physical properties of strawberries due to osmotic dehydration and storage. Journal of Food Engineering, 2010, 97, 64-71.	2.7	64
107	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
108	Carvacrol encapsulation in starch or PCL based matrices by electrospinning. Journal of Food Engineering, 2017, 214, 245-256.	2.7	63

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109	Influence of osmotic dehydration on texture, respiration and microbial stability of apple slices (Var.) Tj ETQq1 1 0.784314 rgBT /Overlock	2.7	62
110	Osmotic dehydration progression in apple tissue I: spatial distribution of solutes and moisture content. Journal of Food Engineering, 1999, 42, 125-132.	2.7	61
111	Water sorption and the plasticization effect in wafers. International Journal of Food Science and Technology, 2004, 39, 555-562.	1.3	60
112	Biodegradation behavior of starch-PVA films as affected by the incorporation of different antimicrobials. Polymer Degradation and Stability, 2016, 132, 11-20.	2.7	60
113	Application of chitosan-sunflower oil edible films to pork meat hamburgers. Procedia Food Science, 2011, 1, 39-43.	0.6	59
114	Effect of cellulose nanocrystals on the properties of pea starchâ€“poly(vinyl alcohol) blend films. Journal of Materials Science, 2015, 50, 6979-6992.	1.7	59
115	Antifungal starch-based edible films containing Aloe vera. Food Hydrocolloids, 2017, 72, 1-10.	5.6	59
116	Starch-gelatin antimicrobial packaging materials to extend the shelf life of chicken breast fillets. LWT - Food Science and Technology, 2018, 97, 483-490.	2.5	58
117	Influence of liposome encapsulated essential oils on properties of chitosan films. Polymer International, 2016, 65, 979-987.	1.6	57
118	Incorporation of natural antioxidants from rice straw into renewable starch films. International Journal of Biological Macromolecules, 2020, 146, 976-986.	3.6	57
119	Grapefruit Seed Extract and Lemon Essential Oil as Active Agents in Corn Starchâ€“Chitosan Blend Films. Food and Bioprocess Technology, 2016, 9, 2033-2045.	2.6	56
120	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
121	Study of the potential synergistic antibacterial activity of essential oil components using the thiazolyl blue tetrazolium bromide (MTT) assay. LWT - Food Science and Technology, 2019, 101, 183-190.	2.5	56
122	COMPOSITIONAL CHANGES OF STRAWBERRY DUE TO DEHYDRATION, COLD STORAGE AND FREEZINGâ€“THAWING PROCESSES. Journal of Food Processing and Preservation, 2006, 30, 458-474.	0.9	55
123	Influence of process conditions on mechanical properties of osmotically dehydrated mango. Journal of Food Engineering, 2006, 74, 240-246.	2.7	55
124	Influence of calcium on tensile, optical and water vapour permeability properties of sodium caseinate edible films. Journal of Food Engineering, 2010, 96, 356-364.	2.7	55
125	Vegetable milks and their fermented derivative products. International Journal of Food Studies, 2014, 3, .	0.5	55
126	Effect of homogenization conditions on physicochemical properties of chitosan-based film-forming dispersions and films. Food Hydrocolloids, 2011, 25, 1158-1164.	5.6	54

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127	Jam manufacture with osmodehydrated fruit. Food Research International, 2002, 35, 301-306.	2.9	53
128	Volatile profile of mango (Mangifera indica L.), as affected by osmotic dehydration. Food Chemistry, 2007, 101, 219-228.	4.2	53
129	Development of a non-dairy probiotic fermented product based on almond milk and inulin. Food Science and Technology International, 2015, 21, 440-453.	1.1	53
130	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
131	Eugenol and carvacrol migration from PHBV films and antibacterial action in different food matrices. Food Chemistry, 2019, 277, 38-45.	4.2	53
132	Effect of osmotic dehydration and vacuum impregnation on respiration rate of cut strawberries. LWT - Food Science and Technology, 2006, 39, 1171-1179.	2.5	52
133	Effect of calcium and sodium caseinates on physical characteristics of soy protein isolateâ€“lipid films. Journal of Food Engineering, 2010, 97, 228-234.	2.7	52
134	Hazelnut milk fermentation using probiotic Lactobacillus rhamnosus <scp>GG</scp> and inulin. International Journal of Food Science and Technology, 2014, 49, 2553-2562.	1.3	52
135	Effect of plasticizers on thermal and physical properties ofÂcompression-moulded poly[(3-hydroxybutyrate)-co-(3-hydroxyvalerate)] films. Polymer Testing, 2016, 56, 45-53.	2.3	51
136	Effect of different coating-forming agents on the efficacy of the biocontrol agent Candida sake CPA-1 for control of Botrytis cinerea on grapes. Biological Control, 2016, 96, 108-119.	1.4	51
137	Antioxidant starch-based films with encapsulated eugenol. Application to sunflower oil preservation.. LWT - Food Science and Technology, 2019, 113, 108290.	2.5	51
138	Influence of Blanching-osmotic Dehydration Treatments on Volatile Fraction of Strawberries. Journal of Food Science, 2000, 65, 1107-1111.	1.5	50
139	Effect of solute on osmotic dehydration and rehydration of vacuum impregnated apple cylinders (cv.) Tj ETQq1 1 0.784314 rgBT /Ove	2.7	50
140	Optimisation of oat milk formulation to obtain fermented derivatives by using probiotic Lactobacillus reuteri microorganisms. Food Science and Technology International, 2015, 21, 145-157.	1.1	50
141	Antimicrobial properties and release of cinnamaldehyde in bilayer films based on polylactic acid (PLA) and starch. European Polymer Journal, 2017, 96, 316-325.	2.6	50
142	Improving Functional Properties of Cassava Starch-Based Films by Incorporating Xanthan, Gellan, or Pullulan Gums. International Journal of Polymer Science, 2019, 2019, 1-8.	1.2	49
143	Influence of interactions on water and aroma permeabilities of Î¹-carrageenanâ€“oleic acidâ€“beeswax films used for flavour encapsulation. Carbohydrate Polymers, 2009, 76, 325-332.	5.1	48
144	Disaccharide incorporation to improve survival during storage of spray dried Lactobacillus rhamnosus in whey protein-maltodextrin carriers. Journal of Functional Foods, 2017, 37, 416-423.	1.6	47

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145	Antifungal Starchâ€“Gellan Edible Coatings with Thyme Essential Oil for the Postharvest Preservation of Apple and Persimmon. Coatings, 2019, 9, 333.	1.2	47
146	Characterization of Biodegradable Films Obtained from Cysteine-Mediated Polymerized Gliadinsâ€¡. Journal of Agricultural and Food Chemistry, 2004, 52, 7897-7904.	2.4	46
147	Barrier and optical properties of edible hydroxypropyl methylcellulose coatings containing surfactants applied to fresh cut carrot slices. Food Hydrocolloids, 2009, 23, 526-535.	5.6	45
148	Application of edible coatings to partially dehydrated pineapple for use in fruitâ€“cereal products. Journal of Food Engineering, 2012, 112, 86-93.	2.7	45
149	Water interactions and microstructure of chitosan-methylcellulose composite films as affected by ionic concentration. LWT - Food Science and Technology, 2011, 44, 2290-2295.	2.5	44
150	Obtaining antimicrobial bilayer starch and polyester-blend films with carvacrol. Food Hydrocolloids, 2018, 83, 118-133.	5.6	44
151	Study of the Influence of Osmotic Dehydration and Freezing on the Volatile Profile of Strawberries. Journal of Food Science, 2002, 67, 1648-1653.	1.5	42
152	Effectiveness of antibrowning agents applied by vacuum impregnation on minimally processed pear. LWT - Food Science and Technology, 2011, 44, 2273-2280.	2.5	41
153	Effect of maltodextrins in the water-contentâ€“water activityâ€“glass transition relationships of noni (Morinda citrifolia L.) pulp powder. Journal of Food Engineering, 2011, 103, 47-51.	2.7	41
154	Influence of citric acid on the properties and stability of starchâ€polycaprolactone based films. Journal of Applied Polymer Science, 2016, 133, .	1.3	41
155	Use of tannins to enhance the functional properties of protein based films. Food Hydrocolloids, 2020, 100, 105443.	5.6	41
156	Influence of storage conditions on some physical and chemical properties of smoked salmon (Salmo) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	4.2	40
157	Microstructure and vacuum impregnation response of citrus peels. Food Research International, 2003, 36, 35-41.	2.9	40
158	Dielectric behavior of apple (var. Granny Smith) at different moisture contents. Journal of Food Engineering, 2006, 77, 51-56.	2.7	40
159	Physical and Antimicrobial Properties of Starch-PVA Blend Films as Affected by the Incorporation of Natural Antimicrobial Agents. Foods, 2016, 5, 3.	1.9	40
160	Improving function of biocontrol agents incorporated in antifungal fruit coatings: a review. Biocontrol Science and Technology, 2017, 27, 1220-1241.	0.5	40
161	Influence of plasticizers on thermal properties and crystallization behaviour of poly(lactic acid) films obtained by compression moulding. Polymer International, 2016, 65, 970-978.	1.6	38
162	Physical and bioactive properties of corn starch â€“ Buttermilk edible films. Journal of Food Engineering, 2014, 141, 27-36.	2.7	37

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163	Physical and Antimicrobial Properties of Compression-Molded Cassava Starch-Chitosan Films for Meat Preservation. Food and Bioprocess Technology, 2018, 11, 1339-1349.	2.6	37
164	Ripening control of Manchego type cheese salted by brine vacuum impregnation. International Dairy Journal, 1997, 7, 185-192.	1.5	36
165	EQUILIBRATION OF APPLE TISSUE IN OSMOTIC DEHYDRATION: MICROSTRUCTURAL CHANGES. Drying Technology, 1999, 17, 1375-1386.	1.7	36
166	Osmotic Dehydration An Approach to the Modeling of Solid Foodâ€"Liquid Operations. Food Engineering Series, 1997, , 231-252.	0.3	36
167	Physical properties of chitosan-basil essential oil edible films as affected by oil content and homogenization conditions. Procedia Food Science, 2011, 1, 50-56.	0.6	35
168	Active starch-gelatin films for shelf-life extension of marinated salmon. LWT - Food Science and Technology, 2017, 84, 189-195.	2.5	35
169	PLA Nanocomposites Reinforced with Cellulose Nanocrystals from Posidonia oceanica and ZnO Nanoparticles for Packaging Application. Journal of Renewable Materials, 2017, 5, 103-115.	1.1	34
170	Antifungal Activity and Potential Use of Essential Oils AgainstFusarium culmorumandFusarium verticillioides. Journal of Essential Oil-bearing Plants: JEOP, 2015, 18, 359-367.	0.7	33
171	Biodegradable Antimicrobial Films for Food Packaging: Effect of Antimicrobials on Degradation. Foods, 2021, 10, 1256.	1.9	33
172	Antimicrobial PLA-PVA multilayer films containing phenolic compounds. Food Chemistry, 2022, 375, 131861.	4.2	33
173	Mass transfer properties of osmotic solutions. I. Water activity and osmotic pressure. International Journal of Food Properties, 1998, 1, 95-112.	1.3	32
174	KINETICS OF OSMOTIC DEHYDRATION IN ORANGE AND MANDARIN PEELS. Journal of Food Process Engineering, 2001, 24, 273-289.	1.5	32
175	Microwaves phenomena during drying of apple cylinders. Journal of Food Engineering, 2006, 74, 160-167.	2.7	32
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