

Amparo Chiralt

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269
papers

15,808
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73
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112
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279
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17,935
ext. citations

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avg. IF

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L-index

#	Paper	IF	Citations
269	Essential oils as additives in biodegradable films and coatings for active food packaging. <i>Trends in Food Science and Technology</i> , 2016 , 48, 51-62	15.3	467
268	Edible and Biodegradable Starch Films: A Review. <i>Food and Bioprocess Technology</i> , 2012 , 5, 2058-2076	5.1	368
267	Use of Essential Oils in Bioactive Edible Coatings: A Review. <i>Food Engineering Reviews</i> , 2011 , 3, 1-16	6.5	290
266	Physical, structural and antimicrobial properties of poly vinyl alcohol-chitosan biodegradable films. <i>Food Hydrocolloids</i> , 2014 , 35, 463-470	10.6	285
265	Recent advances in edible coatings for fresh and minimally processed fruits. <i>Critical Reviews in Food Science and Nutrition</i> , 2008 , 48, 496-511	11.5	264
264	Effect of chitosan-lemon essential oil coatings on storage-keeping quality of strawberry. <i>Postharvest Biology and Technology</i> , 2012 , 70, 32-41	6.2	259
263	Effect of essential oils and homogenization conditions on properties of chitosan-based films. <i>Food Hydrocolloids</i> , 2012 , 26, 9-16	10.6	228
262	Effect of hydroxypropylmethylcellulose and chitosan coatings with and without bergamot essential oil on quality and safety of cold-stored grapes. <i>Postharvest Biology and Technology</i> , 2011 , 60, 57-63	6.2	223
261	Characterization of chitosan-oleic acid composite films. <i>Food Hydrocolloids</i> , 2009 , 23, 536-547	10.6	220
260	Quality of cold-stored strawberries as affected by chitosan-oleic acid edible coatings. <i>Postharvest Biology and Technology</i> , 2006 , 41, 164-171	6.2	213
259	Physical properties of edible chitosan films containing bergamot essential oil and their inhibitory action on <i>Penicillium italicum</i> . <i>Carbohydrate Polymers</i> , 2010 , 82, 277-283	10.3	212
258	Combination of Poly(lactic) Acid and Starch for Biodegradable Food Packaging. <i>Materials</i> , 2017 , 10,	3.5	197
257	Characterization of sodium caseinate-based edible films incorporated with cinnamon or ginger essential oils. <i>Journal of Food Engineering</i> , 2010 , 100, 678-687	6	189
256	Physical and antimicrobial properties of chitosan-lea tree essential oil composite films. <i>Journal of Food Engineering</i> , 2010 , 98, 443-452	6	189
255	Gloss and transparency of hydroxypropyl methylcellulose films containing surfactants as affected by their microstructure. <i>Food Hydrocolloids</i> , 2005 , 19, 53-61	10.6	188
254	Edible films and coatings to prevent the detrimental effect of oxygen on food quality: Possibilities and limitations. <i>Journal of Food Engineering</i> , 2012 , 110, 208-213	6	169
253	Coupling of hydrodynamic mechanism and deformation-relaxation phenomena during vacuum treatments in solid porous food-liquid systems. <i>Journal of Food Engineering</i> , 1996 , 27, 229-240	6	167

252	Antioxidant edible films based on chitosan and starch containing polyphenols from thyme extracts. <i>Carbohydrate Polymers</i> , 2017 , 157, 1153-1161	10.3	162
251	Effect of re-crystallization on tensile, optical and water vapour barrier properties of corn starch films containing fatty acids. <i>Food Hydrocolloids</i> , 2012 , 26, 302-310	10.6	161
250	Tensile properties and water vapor permeability of sodium caseinate films containing oleic acidBeeswax mixtures. <i>Journal of Food Engineering</i> , 2008 , 85, 393-400	6	160
249	Characterization of edible films based on hydroxypropylmethylcellulose and tea tree essential oil. <i>Food Hydrocolloids</i> , 2009 , 23, 2102-2109	10.6	158
248	Vacuum impregnation and osmotic dehydration in matrix engineering. <i>Journal of Food Engineering</i> , 2001 , 49, 175-183	6	152
247	Effects of chitosan on the physicochemical and antimicrobial properties of PLA Films. <i>Journal of Food Engineering</i> , 2013 , 119, 236-243	6	147
246	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
245	Effect of cross-linking using aldehydes on properties of glutenin-rich films. <i>Food Hydrocolloids</i> , 2004 , 18, 403-411	10.6	144
244	Influence of microwave application on convective drying: Effects on drying kinetics, and optical and mechanical properties of apple and strawberry. <i>Journal of Food Engineering</i> , 2008 , 88, 55-64	6	141
243	Use of vacuum impregnation in food salting process. <i>Journal of Food Engineering</i> , 2001 , 49, 141-151	6	140
242	Characterization of SPI-based edible films incorporated with cinnamon or ginger essential oils. <i>Journal of Food Engineering</i> , 2010 , 99, 384-391	6	139
241	Microstructure and optical properties of sodium caseinate films containing oleic acidBeeswax mixtures. <i>Food Hydrocolloids</i> , 2009 , 23, 676-683	10.6	137
240	Calcium fortification of vegetables by vacuum impregnation. <i>Journal of Food Engineering</i> , 2003 , 56, 279-284	6	129
239	Effect of the incorporation of antioxidants on physicochemical and antioxidant properties of wheat starchChitosan films. <i>Journal of Food Engineering</i> , 2013 , 118, 271-278	6	125
238	Properties and ageing behaviour of pea starch films as affected by blend with poly(vinyl alcohol). <i>Food Hydrocolloids</i> , 2015 , 48, 84-93	10.6	124
237	Food dehydration and product structure. <i>Trends in Food Science and Technology</i> , 2003 , 14, 432-437	15.3	122
236	Changes in mechanical properties throughout osmotic processes: Cryoprotectant effect. <i>Journal of Food Engineering</i> , 2001 , 49, 129-135	6	121
235	Effect of amylose:amylopectin ratio and rice bran addition on starch films properties. <i>Carbohydrate Polymers</i> , 2014 , 111, 543-55	10.3	119

234	Effect of lipid self-association on the microstructure and physical properties of hydroxypropyl-methylcellulose edible films containing fatty acids. <i>Carbohydrate Polymers</i> , 2010 , 82, 585-593	10.3	116
233	Vacuum impregnation for development of new dehydrated products. <i>Journal of Food Engineering</i> , 2001 , 49, 297-302	6	114
232	Properties of wheat starch film-forming dispersions and films as affected by chitosan addition. <i>Journal of Food Engineering</i> , 2013 , 114, 303-312	6	112
231	Physical and antioxidant properties of chitosan and methylcellulose based films containing resveratrol. <i>Food Hydrocolloids</i> , 2013 , 30, 272-280	10.6	112
230	Water sorption isotherms and phase transitions in kiwifruit. <i>Journal of Food Engineering</i> , 2006 , 72, 147-156	11.6	112
229	Physical, antioxidant and antimicrobial properties of chitosan-cinnamon leaf oil films as affected by oleic acid. <i>Food Hydrocolloids</i> , 2014 , 36, 256-264	10.6	111
228	Effect of surfactants on water sorption and barrier properties of hydroxypropyl methylcellulose films. <i>Food Hydrocolloids</i> , 2006 , 20, 502-509	10.6	111
227	Influence of sucrose solution concentration on kinetics and yield during osmotic dehydration of mango. <i>Journal of Food Engineering</i> , 2003 , 58, 33-43	6	111
226	Effect of oleic acid-beeswax mixtures on mechanical, optical and water barrier properties of soy protein isolate based films. <i>Journal of Food Engineering</i> , 2009 , 91, 509-515	6	110
225	Effect of essential oils on properties of film forming emulsions and films based on hydroxypropylmethylcellulose and chitosan. <i>Journal of Food Engineering</i> , 2011 , 105, 246-253	6	110
224	Water sorption isotherms and glass transition in strawberries: influence of pretreatment. <i>Journal of Food Engineering</i> , 2004 , 62, 315-321	6	108
223	Isolation and characterisation of microcrystalline cellulose and cellulose nanocrystals from coffee husk and comparative study with rice husk. <i>Carbohydrate Polymers</i> , 2018 , 191, 205-215	10.3	106
222	Physical and chemical changes induced by osmotic dehydration in plant tissues. <i>Journal of Food Engineering</i> , 2005 , 67, 167-177	6	106
221	Physicochemical and sensory characteristics of yoghurt produced from mixtures of cows' and goats' milk. <i>International Dairy Journal</i> , 2008 , 18, 1146-1152	3.5	101
220	Physical properties and stability of starch-gelatin based films as affected by the addition of esters of fatty acids. <i>Food Hydrocolloids</i> , 2015 , 49, 135-143	10.6	100
219	Antimicrobial activity of polysaccharide films containing essential oils. <i>Food Control</i> , 2011 , 22, 1302-1310	6.2	98
218	Effect of Fatty acids and beeswax addition on properties of sodium caseinate dispersions and films. <i>Biomacromolecules</i> , 2009 , 10, 1500-7	6.9	95
217	Physical and microstructural properties of biodegradable films based on pea starch and PVA. <i>Journal of Food Engineering</i> , 2015 , 167, 59-64	6	93

216	Effect of blanching/osmotic dehydration combined methods on quality and stability of minimally processed strawberries. <i>Food Research International</i> , 2000 , 33, 609-616	7	90
215	Effect of chitosan-lemon essential oil coatings on volatile profile of strawberries during storage. <i>Food Chemistry</i> , 2016 , 197, 979-86	8.5	85
214	THE RESPONSE OF SOME PROPERTIES OF FRUITS TO VACUUM IMPREGNATION. <i>Journal of Food Process Engineering</i> , 1998 , 21, 59-73	2.4	85
213	Changes in optical and mechanical properties during osmodehydrofreezing of kiwi fruit. <i>Innovative Food Science and Emerging Technologies</i> , 2002 , 3, 191-199	6.8	85
212	Influence of substituting milk powder for whey powder on yoghurt quality. <i>Trends in Food Science and Technology</i> , 2002 , 13, 334-340	15.3	83
211	Modelling of dehydration-rehydration of orange slices in combined microwave/air drying. <i>Innovative Food Science and Emerging Technologies</i> , 2003 , 4, 203-209	6.8	82
210	Antifungal films based on starch-gelatin blend, containing essential oils. <i>Food Hydrocolloids</i> , 2016 , 61, 233-240	10.6	82
209	Influence of the homogenization conditions and lipid self-association on properties of sodium caseinate based films containing oleic and stearic acids. <i>Food Hydrocolloids</i> , 2011 , 25, 1112-1121	10.6	81
208	Water sorption isotherms and phase transitions of sodium caseinate-lipid films as affected by lipid interactions. <i>Food Hydrocolloids</i> , 2010 , 24, 384-391	10.6	81
207	Effect of high pressure homogenisation and heat treatment on physical properties and stability of almond and hazelnut milks. <i>LWT - Food Science and Technology</i> , 2015 , 62, 488-496	5.4	80
206	Fungal decay and shelf life of oranges coated with chitosan and bergamot, thyme, and tea tree essential oils. <i>Journal of Food Science</i> , 2012 , 77, E182-7	3.4	79
205	Influence of nanoliposomes incorporation on properties of film forming dispersions and films based on corn starch and sodium caseinate. <i>Food Hydrocolloids</i> , 2014 , 35, 159-169	10.6	78
204	The role of some antioxidants in the HPMC film properties and lipid protection in coated toasted almonds. <i>Journal of Food Engineering</i> , 2011 , 104, 649-656	6	77
203	Phase transitions in starch based films containing fatty acids. Effect on water sorption and mechanical behaviour. <i>Food Hydrocolloids</i> , 2013 , 30, 408-418	10.6	76
202	Effect of chitosan-based edible coatings applied by vacuum impregnation on quality preservation of fresh-cut carrot. <i>Postharvest Biology and Technology</i> , 2009 , 51, 263-271	6.2	76
201	Mechanical and Structural Changes in Apple (Var. Granny Smith) Due to Vacuum Impregnation with Cryoprotectants. <i>Journal of Food Science</i> , 1998 , 63, 499-503	3.4	76
200	Development and characterization of active films based on starch-PVA, containing silver nanoparticles. <i>Food Packaging and Shelf Life</i> , 2016 , 10, 16-24	8.2	73
199	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

198	Poly(lactic) acid (PLA) and starch bilayer films, containing cinnamaldehyde, obtained by compression moulding. <i>European Polymer Journal</i> , 2017 , 95, 56-70	5.2	73
197	Carnosic acid-rich rosemary (<i>Rosmarinus officinalis</i> L.) leaf extract limits weight gain and improves cholesterol levels and glycaemia in mice on a high-fat diet. <i>British Journal of Nutrition</i> , 2011 , 106, 1182-93 ⁶		73
196	Properties of starch-hydroxypropyl methylcellulose based films obtained by compression molding. <i>Carbohydrate Polymers</i> , 2014 , 109, 155-65	10.3	72
195	Study of the release of limonene present in chitosan films enriched with bergamot oil in food simulants. <i>Journal of Food Engineering</i> , 2011 , 105, 138-143	6	72
194	Influence of osmotic dehydration and freezing on the volatile profile of kiwi fruit. <i>Food Research International</i> , 2003 , 36, 635-642	7	72
193	Modeling of simultaneous mass transfer and structural changes in fruit tissues. <i>Journal of Food Engineering</i> , 2001 , 49, 77-85	6	72
192	Starch-Based Coatings for Preservation of Fruits and Vegetables. <i>Coatings</i> , 2018 , 8, 152	2.9	71
191	Physical properties and antilisterial activity of bioactive edible films containing <i>Lactobacillus plantarum</i> . <i>Food Hydrocolloids</i> , 2013 , 33, 92-98	10.6	71
190	Quality and safety of table grapes coated with hydroxypropylmethylcellulose edible coatings containing propolis extract. <i>Postharvest Biology and Technology</i> , 2011 , 60, 64-70	6.2	70
189	Physical and antifungal properties of hydroxypropylmethylcellulose based films containing propolis as affected by moisture content. <i>Carbohydrate Polymers</i> , 2010 , 82, 1174-1183	10.3	70
188	Properties of film-forming dispersions and films based on chitosan containing basil or thyme essential oil. <i>Food Hydrocolloids</i> , 2016 , 57, 271-279	10.6	69
187	Influence of vacuum treatment on mass transfer during osmotic dehydration of fruits. <i>Food Research International</i> , 1995 , 28, 445-454	7	69
186	Effect of the incorporation of surfactants on the physical properties of corn starch films. <i>Food Hydrocolloids</i> , 2014 , 38, 66-75	10.6	68
185	Influence of starch oxidation on the functionality of starch-gelatin based active films. <i>Carbohydrate Polymers</i> , 2017 , 178, 147-158	10.3	67
184	Physical properties and antioxidant capacity of starch-sodium caseinate films containing lipids. <i>Journal of Food Engineering</i> , 2013 , 116, 695-702	6	67
183	Effect of thermal treatments on functional properties of edible films made from wheat gluten fractions. <i>Food Hydrocolloids</i> , 2004 , 18, 647-654	10.6	67
182	Effect of sodium caseinate on properties and ageing behaviour of corn starch based films. <i>Food Hydrocolloids</i> , 2012 , 29, 265-271	10.6	66
181	Effect of alginate and Carrageenan on tensile properties and water vapour permeability of sodium caseinate-lipid based films. <i>Carbohydrate Polymers</i> , 2008 , 74, 419-426	10.3	66

180	Thermoplastic cassava starch-chitosan bilayer films containing essential oils. <i>Food Hydrocolloids</i> , 2018 , 75, 107-115	10.6	65
179	Effect of ferulic acid and Tocopherol antioxidants on properties of sodium caseinate edible films. <i>Food Hydrocolloids</i> , 2011 , 25, 1441-1447	10.6	65
178	Effect of vacuum impregnation and microwave application on structural changes which occurred during air-drying of apple. <i>LWT - Food Science and Technology</i> , 2005 , 38, 471-477	5.4	63
177	Release of polyphenols from starch-chitosan based films containing thyme extract. <i>Carbohydrate Polymers</i> , 2017 , 175, 122-130	10.3	63
176	Release kinetics and antimicrobial properties of carvacrol encapsulated in electrospun poly(ϵ -caprolactone) nanofibres. Application in starch multilayer films. <i>Food Hydrocolloids</i> , 2018 , 79, 158-169	10.6	62
175	Effect of the incorporation of antimicrobial/antioxidant proteins on the properties of potato starch films. <i>Carbohydrate Polymers</i> , 2015 , 133, 353-64	10.3	59
174	Effect of Osmotic Solution Concentration, Temperature and Vacuum Impregnation Pretreatment on Osmotic Dehydration Kinetics of Apple Slices. <i>Food Science and Technology International</i> , 2001 , 7, 451-456	2.6	59
173	Barrier properties of sodium caseinate films as affected by lipid composition and moisture content. <i>Journal of Food Engineering</i> , 2012 , 109, 372-379	6	58
172	Influence of hydroxypropylmethylcellulose addition and homogenization conditions on properties and ageing of corn starch based films. <i>Carbohydrate Polymers</i> , 2012 , 89, 676-86	10.3	57
171	Physical and structural properties and thermal behaviour of starch-poly(ϵ -caprolactone) blend films for food packaging. <i>Food Packaging and Shelf Life</i> , 2015 , 5, 10-20	8.2	56
170	Antifungal and functional properties of starch-gellan films containing thyme (<i>Thymus zygis</i>) essential oil. <i>Food Control</i> , 2018 , 92, 505-515	6.2	56
169	Influence of osmotic dehydration on texture, respiration and microbial stability of apple slices (Var. Granny Smith). <i>Journal of Food Engineering</i> , 2009 , 91, 1-9	6	56
168	Antilisterial and physical properties of biopolymer films containing lactic acid bacteria. <i>Food Control</i> , 2014 , 35, 200-206	6.2	55
167	Osmotic dehydration progression in apple tissue I: spatial distribution of solutes and moisture content. <i>Journal of Food Engineering</i> , 1999 , 42, 125-132	6	55
166	Active bilayer films of thermoplastic starch and polycaprolactone obtained by compression molding. <i>Carbohydrate Polymers</i> , 2015 , 127, 282-90	10.3	52
165	Effect of Chitosan Essential Oil Films on the Storage-Keeping Quality of Pork Meat Products. <i>Food and Bioprocess Technology</i> , 2014 , 7, 2443-2450	5.1	52
164	Changes in respiration rate and physical properties of strawberries due to osmotic dehydration and storage. <i>Journal of Food Engineering</i> , 2010 , 97, 64-71	6	52
163	Carvacrol encapsulation in starch or PCL based matrices by electrospinning. <i>Journal of Food Engineering</i> , 2017 , 214, 245-256	6	51

162	Effect of cellulose nanocrystals on the properties of pea starch/poly(vinyl alcohol) blend films. <i>Journal of Materials Science</i> , 2015 , 50, 6979-6992	4.3	49
161	Effect of calcium and sodium caseinates on physical characteristics of soy protein isolate/lipid films. <i>Journal of Food Engineering</i> , 2010 , 97, 228-234	6	49
160	COMPOSITIONAL CHANGES OF STRAWBERRY DUE TO DEHYDRATION, COLD STORAGE AND FREEZING/DRAWING PROCESSES. <i>Journal of Food Processing and Preservation</i> , 2006 , 30, 458-474	2.1	49
159	Water sorption and the plasticization effect in wafers. <i>International Journal of Food Science and Technology</i> , 2004 , 39, 555-562	3.8	49
158	Influence of process conditions on mechanical properties of osmotically dehydrated mango. <i>Journal of Food Engineering</i> , 2006 , 74, 240-246	6	48
157	Release kinetics of carvacrol and eugenol from poly(hydroxybutyrate-co-hydroxyvalerate) (PHBV) films for food packaging applications. <i>European Polymer Journal</i> , 2017 , 92, 185-193	5.2	47
156	Volatile profile of mango (<i>Mangifera indica</i> L.), as affected by osmotic dehydration. <i>Food Chemistry</i> , 2007 , 101, 219-228	8.5	47
155	Jam manufacture with osmodehydrated fruit. <i>Food Research International</i> , 2002 , 35, 301-306	7	47
154	Application of chitosan-sunflower oil edible films to pork meat hamburgers. <i>Procedia Food Science</i> , 2011 , 1, 39-43		46
153	Effect of osmotic dehydration and vacuum impregnation on respiration rate of cut strawberries. <i>LWT - Food Science and Technology</i> , 2006 , 39, 1171-1179	5.4	46
152	Effect of homogenization conditions on physicochemical properties of chitosan-based film-forming dispersions and films. <i>Food Hydrocolloids</i> , 2011 , 25, 1158-1164	10.6	45
151	Effect of different coating-forming agents on the efficacy of the biocontrol agent <i>Candida sake</i> CPA-1 for control of <i>Botrytis cinerea</i> on grapes. <i>Biological Control</i> , 2016 , 96, 108-119	3.8	44
150	Influence of calcium on tensile, optical and water vapour permeability properties of sodium caseinate edible films. <i>Journal of Food Engineering</i> , 2010 , 96, 356-364	6	44
149	Effect of solute on osmotic dehydration and rehydration of vacuum impregnated apple cylinders (cv. Granny Smith). <i>Journal of Food Engineering</i> , 2008 , 89, 49-56	6	43
148	Improvement of properties of glycerol plasticized starch films by blending with a low ratio of polycaprolactone and/or polyethylene glycol. <i>Food Hydrocolloids</i> , 2016 , 56, 9-19	10.6	42
147	Characterization of biodegradable films obtained from cysteine-mediated polymerized gliadins. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 7897-904	5.7	42
146	Influence of Blanching-osmotic Dehydration Treatments on Volatile Fraction of Strawberries. <i>Journal of Food Science</i> , 2000 , 65, 1107-1111	3.4	42
145	Influence of liposome encapsulated essential oils on properties of chitosan films. <i>Polymer International</i> , 2016 , 65, 979-987	3.3	41

144	Encapsulation of eugenol by spray-drying using whey protein isolate or lecithin: Release kinetics, antioxidant and antimicrobial properties. <i>Food Chemistry</i> , 2019 , 295, 588-598	8.5	40
143	Antioxidant starch films containing sunflower hull extracts. <i>Carbohydrate Polymers</i> , 2019 , 214, 142-151	10.3	40
142	Influence of interactions on water and aroma permeabilities of Carrageenan/leic acid/Beeswax films used for flavour encapsulation. <i>Carbohydrate Polymers</i> , 2009 , 76, 325-332	10.3	40
141	Antifungal starch-based edible films containing Aloe vera. <i>Food Hydrocolloids</i> , 2017 , 72, 1-10	10.6	39
140	Grapefruit Seed Extract and Lemon Essential Oil as Active Agents in Corn Starch/Chitosan Blend Films. <i>Food and Bioprocess Technology</i> , 2016 , 9, 2033-2045	5.1	38
139	Barrier and optical properties of edible hydroxypropyl methylcellulose coatings containing surfactants applied to fresh cut carrot slices. <i>Food Hydrocolloids</i> , 2009 , 23, 526-535	10.6	38
138	Study of the Influence of Osmotic Dehydration and Freezing on the Volatile Profile of Strawberries. <i>Journal of Food Science</i> , 2002 , 67, 1648-1653	3.4	38
137	Biodegradation behavior of starch-PVA films as affected by the incorporation of different antimicrobials. <i>Polymer Degradation and Stability</i> , 2016 , 132, 11-20	4.7	38
136	Antimicrobial properties and release of cinnamaldehyde in bilayer films based on polylactic acid (PLA) and starch. <i>European Polymer Journal</i> , 2017 , 96, 316-325	5.2	37
135	Application of edible coatings to partially dehydrated pineapple for use in fruit/ cereal products. <i>Journal of Food Engineering</i> , 2012 , 112, 86-93	6	36
134	Water interactions and microstructure of chitosan-methylcellulose composite films as affected by ionic concentration. <i>LWT - Food Science and Technology</i> , 2011 , 44, 2290-2295	5.4	36
133	Ripening control of Manchego type cheese salted by brine vacuum impregnation. <i>International Dairy Journal</i> , 1997 , 7, 185-192	3.5	35
132	Influence of storage conditions on some physical and chemical properties of smoked salmon (<i>Salmo salar</i>) processed by vacuum impregnation techniques. <i>Food Chemistry</i> , 2003 , 81, 85-90	8.5	35
131	Starch-gelatin antimicrobial packaging materials to extend the shelf life of chicken breast fillets. <i>LWT - Food Science and Technology</i> , 2018 , 97, 483-490	5.4	33
130	Physical and bioactive properties of corn starch/Buttermilk edible films. <i>Journal of Food Engineering</i> , 2014 , 141, 27-36	6	33
129	Disaccharide incorporation to improve survival during storage of spray dried <i>Lactobacillus rhamnosus</i> in whey protein-maltodextrin carriers. <i>Journal of Functional Foods</i> , 2017 , 37, 416-423	5.1	32
128	Antioxidant starch-based films with encapsulated eugenol. Application to sunflower oil preservation.. <i>LWT - Food Science and Technology</i> , 2019 , 113, 108290	5.4	32
127	Effectiveness of antibrowning agents applied by vacuum impregnation on minimally processed pear. <i>LWT - Food Science and Technology</i> , 2011 , 44, 2273-2280	5.4	32

126	Effect of maltodextrins in the water-content/water activity/glass transition relationships of noni (<i>Morinda citrifolia</i> L.) pulp powder. <i>Journal of Food Engineering</i> , 2011 , 103, 47-51	6	32
125	Microstructure and vacuum impregnation response of citrus peels. <i>Food Research International</i> , 2003 , 36, 35-41	7	32
124	Hazelnut milk fermentation using probiotic <i>Lactobacillus rhamnosus</i> GG and inulin. <i>International Journal of Food Science and Technology</i> , 2014 , 49, 2553-2562	3.8	31
123	Physical properties of chitosan-basil essential oil edible films as affected by oil content and homogenization conditions. <i>Procedia Food Science</i> , 2011 , 1, 50-56		31
122	Dielectric behavior of apple (var. Granny Smith) at different moisture contents. <i>Journal of Food Engineering</i> , 2006 , 77, 51-56	6	31
121	Vegetable milks and their fermented derivative products. <i>International Journal of Food Studies</i> , 2014 , 3,	0.8	31
120	Incorporation of natural antioxidants from rice straw into renewable starch films. <i>International Journal of Biological Macromolecules</i> , 2020 , 146, 976-986	7.9	31
119	Eugenol and carvacrol migration from PHBV films and antibacterial action in different food matrices. <i>Food Chemistry</i> , 2019 , 277, 38-45	8.5	31
118	Influence of citric acid on the properties and stability of starch-polycaprolactone based films. <i>Journal of Applied Polymer Science</i> , 2016 , 133, n/a-n/a	2.9	30
117	Improving properties of thermoplastic starch films by incorporating active extracts and cellulose fibres isolated from rice or coffee husk. <i>Food Packaging and Shelf Life</i> , 2019 , 22, 100383	8.2	30
116	Improving Functional Properties of Cassava Starch-Based Films by Incorporating Xanthan, Gellan, or Pullulan Gums. <i>International Journal of Polymer Science</i> , 2019 , 2019, 1-8	2.4	30
115	Obtaining antimicrobial bilayer starch and polyester-blend films with carvacrol. <i>Food Hydrocolloids</i> , 2018 , 83, 118-133	10.6	30
114	Effect of plasticizers on thermal and physical properties of compression-moulded poly[(3-hydroxybutyrate)-co-(3-hydroxyvalerate)] films. <i>Polymer Testing</i> , 2016 , 56, 45-53	4.5	30
113	Microwaves phenomena during drying of apple cylinders. <i>Journal of Food Engineering</i> , 2006 , 74, 160-167		29
112	Development of a non-dairy probiotic fermented product based on almond milk and inulin. <i>Food Science and Technology International</i> , 2015 , 21, 440-53	2.6	28
111	Optimisation of oat milk formulation to obtain fermented derivatives by using probiotic <i>Lactobacillus reuteri</i> microorganisms. <i>Food Science and Technology International</i> , 2015 , 21, 145-57	2.6	28
110	Influence of locust bean gum/Ecarrageenan mixtures on whipping and mechanical properties and stability of dairy creams. <i>Food Research International</i> , 1998 , 31, 653-658	7	28
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