

Amparo Chiralt

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.

269
papers

15,808
citations

73
h-index

112
g-index

279
ext. papers

17,935
ext. citations

6
avg, IF

7.11
L-index

#	Paper	IF	Citations
269	Applying ultrasound-assisted processing to obtain cellulose fibres from rice straw to be used as reinforcing agents. <i>Innovative Food Science and Emerging Technologies</i> , 2022 , 76, 102932	6.8	1
268	Properties of PLA films with cinnamic acid: effect of the processing method. <i>Food and Bioproducts Processing</i> , 2022 , 133, 25-25	4.9	4
267	Antibacterial properties of cinnamic and ferulic acids incorporated to starch and PLA monolayer and multilayer films. <i>Food Control</i> , 2022 , 136, 108878	6.2	2
266	Starch-polyester bilayer films with phenolic acids for pork meat preservation.. <i>Food Chemistry</i> , 2022 , 385, 132650	8.5	2
265	Physical and active properties of poly (vinyl alcohol) films with phenolic acids as affected by the processing method. <i>Food Packaging and Shelf Life</i> , 2022 , 33, 100855	8.2	1
264	Effect of ferulic and cinnamic acids on the functional and antimicrobial properties in thermo-processed PLA films. <i>Food Packaging and Shelf Life</i> , 2022 , 33, 100882	8.2	3
263	Antimicrobial PLA-PVA multilayer films containing phenolic compounds.. <i>Food Chemistry</i> , 2021 , 375, 131861	6.1	5
262	Liposomal Encapsulation of Carvacrol to Obtain Active Poly (Vinyl Alcohol) Films. <i>Molecules</i> , 2021 , 26,	4.8	3
261	Thermoprocessed starch-polyester bilayer films as affected by the addition of gellan or xanthan gum. <i>Food Hydrocolloids</i> , 2021 , 113, 106509	10.6	11
260	Physicochemical and antimicrobial properties of cassava starch films with ferulic or cinnamic acid. <i>LWT - Food Science and Technology</i> , 2021 , 144, 111242	5.4	9
259	Biodegradable Antimicrobial Films for Food Packaging: Effect of Antimicrobials on Degradation. <i>Foods</i> , 2021 , 10,	4.9	7
258	Development of chitosan/cycloolefin copolymer and chitosan/polycaprolactone active bilayer films incorporated with grape seed extract and carvacrol. <i>Journal of Polymer Research</i> , 2021 , 28, 1	2.7	
257	Edible coatings controlling mass loss and <i>Penicillium roqueforti</i> growth during cheese ripening. <i>Journal of Food Engineering</i> , 2021 , 290, 110174	6	4
256	Effect of phenolic acids on the properties of films from Poly (vinyl alcohol) of different molecular characteristics. <i>Food Packaging and Shelf Life</i> , 2021 , 29, 100711	8.2	4
255	Using tannins as active compounds to develop antioxidant and antimicrobial chitosan and cellulose based films. <i>Carbohydrate Polymer Technologies and Applications</i> , 2021 , 2, 100156	1.7	3
254	Valorization of Rice Straw into Cellulose Microfibers for the Reinforcement of Thermoplastic Corn Starch Films. <i>Applied Sciences (Switzerland)</i> , 2021 , 11, 8433	2.6	3
253	Poly(lactic acid)-based materials encapsulating carvacrol obtained by solvent casting and electrospinning. <i>Journal of Food Science</i> , 2020 , 85, 1177-1185	3.4	10

252	Enhancement of PLA-PVA Surface Adhesion in Bilayer Assemblies by PLA Aminolisation. <i>Food and Bioprocess Technology</i> , 2020 , 13, 1215-1228	5.1	9
251	The Incorporation of Carvacrol into Poly (vinyl alcohol) Films Encapsulated in Lecithin Liposomes. <i>Polymers</i> , 2020 , 12,	4.5	11
250	Biodegradability and disintegration of multilayer starch films with electrospun PCL fibres encapsulating carvacrol. <i>Polymer Degradation and Stability</i> , 2020 , 173, 109100	4.7	9
249	Polyvinyl alcohol-based materials encapsulating carvacrol obtained by solvent casting and electrospinning. <i>Reactive and Functional Polymers</i> , 2020 , 153, 104603	4.6	13
248	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
247	Application of Ultrasound Pre-Treatment for Enhancing Extraction of Bioactive Compounds from Rice Straw. <i>Foods</i> , 2020 , 9,	4.9	3
246	Antifungal Polyvinyl Alcohol Coatings Incorporating Carvacrol for the Postharvest Preservation of Golden Delicious Apple. <i>Coatings</i> , 2020 , 10, 1027	2.9	5
245	Use of tannins to enhance the functional properties of protein based films. <i>Food Hydrocolloids</i> , 2020 , 100, 105443	10.6	25
244	Wettability of starch-gellan coatings on fruits, as affected by the incorporation of essential oil and/or surfactants. <i>LWT - Food Science and Technology</i> , 2019 , 116, 108574	5.4	22
243	Alginate Films Encapsulating Lemongrass Essential Oil as Affected by Spray Calcium Application. <i>Colloids and Interfaces</i> , 2019 , 3, 58	3	8
242	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
241	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
240	Eugenol incorporation into thermoprocessed starch films using different encapsulating materials. <i>Food Packaging and Shelf Life</i> , 2019 , 21, 100326	8.2	13
239	Using grafted poly(ε-caprolactone) for the compatibilization of thermoplastic starch-poly(lactic acid) blends. <i>Reactive and Functional Polymers</i> , 2019 , 142, 25-35	4.6	15
238	Antifungal Starch-Gellan Edible Coatings with Thyme Essential Oil for the Postharvest Preservation of Apple and Persimmon. <i>Coatings</i> , 2019 , 9, 333	2.9	23
237	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
236	Antioxidant starch films containing sunflower hull extracts. <i>Carbohydrate Polymers</i> , 2019 , 214, 142-151	10.3	40
235	Integral Fractionation of Rice Husks into Bioactive Arabinoxylans, Cellulose Nanocrystals, and Silica Particles. <i>ACS Sustainable Chemistry and Engineering</i> , 2019 , 7, 6275-6286	8.3	12

234	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
233	Using lignocellulosic fractions of coffee husk to improve properties of compatibilised starch-PLA blend films. <i>Food Packaging and Shelf Life</i> , 2019 , 22, 100423	8.2	13
232	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
231	Study of the potential synergistic antibacterial activity of essential oil components using the thiazolyl blue tetrazolium bromide (MTT) assay. <i>LWT - Food Science and Technology</i> , 2019 , 101, 183-190	5.4	28
230	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
229	Obtaining antimicrobial bilayer starch and polyester-blend films with carvacrol. <i>Food Hydrocolloids</i> , 2018 , 83, 118-133	10.6	30
228	Physical and Antimicrobial Properties of Compression-Molded Cassava Starch-Chitosan Films for Meat Preservation. <i>Food and Bioprocess Technology</i> , 2018 , 11, 1339-1349	5.1	25
227	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
226	Thermoplastic cassava starch-chitosan bilayer films containing essential oils. <i>Food Hydrocolloids</i> , 2018 , 75, 107-115	10.6	65
225	Starch-Based Coatings for Preservation of Fruits and Vegetables. <i>Coatings</i> , 2018 , 8, 152	2.9	71
224	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
223	Silver Composite Materials and Food Packaging 2018 , 123-151		3
222	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
221	Properties of Micro- and Nano-Reinforced Biopolymers for Food Applications 2018 , 61-99		6
220	Biopolymers Carrying Essential Oils, or their Compounds, for Food Antimicrobial Packaging. <i>Current Organic Chemistry</i> , 2018 , 22, 1141-1156	1.7	7
219	Food Hydrocolloids as Matrices for Edible Packaging Applications 2018 , 263-299		5
218	Properties of biopolymer dispersions and films used as carriers of the biocontrol agent <i>Candida sake</i> CPA-1. <i>LWT - Food Science and Technology</i> , 2017 , 79, 60-69	5.4	14
217	Stability of biocontrol products carrying <i>Candida sake</i> CPA-1 in starch derivatives as a function of water activity. <i>Biocontrol Science and Technology</i> , 2017 , 27, 268-287	1.7	8

216	Thermal properties of honey as affected by the addition of sugar syrup. <i>Journal of Food Engineering</i> , 2017 , 213, 69-75	6	20
215	Processing and characterization of nanocomposite based on poly(butylene/triethylene succinate) copolymers and cellulose nanocrystals. <i>Carbohydrate Polymers</i> , 2017 , 165, 51-60	10.3	25
214	PLA Nanocomposites Reinforced with Cellulose Nanocrystals from <i>Posidonia oceanica</i> and ZnO Nanoparticles for Packaging Application. <i>Journal of Renewable Materials</i> , 2017 , 5, 103-115	2.4	22
213	Active starch-gelatin films for shelf-life extension of marinated salmon. <i>LWT - Food Science and Technology</i> , 2017 , 84, 189-195	5.4	25
212	Antifungal starch-based edible films containing Aloe vera. <i>Food Hydrocolloids</i> , 2017 , 72, 1-10	10.6	39
211	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
210	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
209	Improving function of biocontrol agents incorporated in antifungal fruit coatings: a review. <i>Biocontrol Science and Technology</i> , 2017 , 27, 1220-1241	1.7	26
208	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
207	Influence of starch oxidation on the functionality of starch-gelatin based active films. <i>Carbohydrate Polymers</i> , 2017 , 178, 147-158	10.3	67
206	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
205	Carvacrol encapsulation in starch or PCL based matrices by electrospinning. <i>Journal of Food Engineering</i> , 2017 , 214, 245-256	6	51
204	Antioxidant edible films based on chitosan and starch containing polyphenols from thyme extracts. <i>Carbohydrate Polymers</i> , 2017 , 157, 1153-1161	10.3	162
203	Future of Starch-Based Materials in Food Packaging 2017 , 257-312		12
202	Combination of Poly(lactic) Acid and Starch for Biodegradable Food Packaging. <i>Materials</i> , 2017 , 10,	3.5	197
201	Release of polyphenols from starch-chitosan based films containing thyme extract. <i>Carbohydrate Polymers</i> , 2017 , 175, 122-130	10.3	63
200	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
199	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

198	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
197	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
196	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
195	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
194	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
193	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
192	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
191	Use of Edible Coatings, a Novel Preservation Method for Nuts 2016 , 93-101		
190	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
189	Antimicrobial nanocomposites for food packaging applications: novel approaches 2016 , 347-386		4
188	Influence of liposome encapsulated essential oils on properties of chitosan films. <i>Polymer International</i> , 2016 , 65, 979-987	3.3	41
187	Influence of the processing method and antimicrobial agents on properties of starch-gelatin biodegradable films. <i>Polymer International</i> , 2016 , 65, 905-914	3.3	15
186	Influence of plasticizers on thermal properties and crystallization behaviour of poly(lactic acid) films obtained by compression moulding. <i>Polymer International</i> , 2016 , 65, 970-978	3.3	26
185	Effect on tomato plant and fruit of the application of biopolymer-oregano essential oil coatings. <i>Journal of the Science of Food and Agriculture</i> , 2016 , 96, 4505-13	4.3	17
184	Poly[(3-hydroxybutyrate)-co-(3-hydroxyvalerate)] active bilayer films obtained by compression moulding and applying essential oils at the interface. <i>Polymer International</i> , 2016 , 65, 883-891	3.3	24
183	Antifungal films based on starch-gelatin blend, containing essential oils. <i>Food Hydrocolloids</i> , 2016 , 61, 233-240	10.6	82
182	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
181	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

180	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
179	Antifungal Activity and Potential Use of Essential Oils Against <i>Fusarium culmorum</i> and <i>Fusarium verticillioides</i> . <i>Journal of Essential Oil-bearing Plants: JEOP</i> , 2015 , 18, 359-367	1.7	23
178	Active bilayer films of thermoplastic starch and polycaprolactone obtained by compression molding. <i>Carbohydrate Polymers</i> , 2015 , 127, 282-90	10.3	52
177	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
176	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
175	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
174	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
173	Active Edible and Biodegradable Starch Films 2015 , 717-734		7
172	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
171	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
170	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
169	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
168	Polysaccharides as Valuable Materials in Food Packaging 2015 , 211-251		1
167	Physical and Antimicrobial Properties of Starch-PVA Blend Films as Affected by the Incorporation of Natural Antimicrobial Agents. <i>Foods</i> , 2015 , 5,	4.9	25
166	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
165	Effect of amylose:amylopectin ratio and rice bran addition on starch films properties. <i>Carbohydrate Polymers</i> , 2014 , 111, 543-55	10.3	119
164	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
163	Antilisterial and physical properties of biopolymer films containing lactic acid bacteria. <i>Food Control</i> , 2014 , 35, 200-206	6.2	55

162	Properties of starch-hydroxypropyl methylcellulose based films obtained by compression molding. <i>Carbohydrate Polymers</i> , 2014 , 109, 155-65	10.3	72
161	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
160	Physical and bioactive properties of corn starch Buttermilk edible films. <i>Journal of Food Engineering</i> , 2014 , 141, 27-36	6	33
159	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
158	Influence of Homogenization Conditions on Physical Properties and Antioxidant Activity of Fully Biodegradable Pea Protein-Alpha-Tocopherol Films. <i>Food and Bioprocess Technology</i> , 2014 , 7, 3569-3578	5.1	9
157	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
156	Active Edible and Biodegradable Starch Films 2014 , 1-15		1
155	Lysozyme release from isolate pea protein and starch based films and their antimicrobial properties. <i>LWT - Food Science and Technology</i> , 2014 , 55, 22-26	5.4	18
154	Physical, structural and antimicrobial properties of poly vinyl alcohol-chitosan biodegradable films. <i>Food Hydrocolloids</i> , 2014 , 35, 463-470	10.6	285
153	Vegetable milks and their fermented derivative products. <i>International Journal of Food Studies</i> , 2014 , 3,	0.8	31
152	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
151	Effect of the incorporation of antioxidants on physicochemical and antioxidant properties of wheat starch-chitosan films. <i>Journal of Food Engineering</i> , 2013 , 118, 271-278	6	125
150	Effects of chitosan on the physicochemical and antimicrobial properties of PLA films. <i>Journal of Food Engineering</i> , 2013 , 119, 236-243	6	147
149	Physical properties and antioxidant capacity of starch-sodium caseinate films containing lipids. <i>Journal of Food Engineering</i> , 2013 , 116, 695-702	6	67
148	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
147	Physical and antioxidant properties of chitosan and methylcellulose based films containing resveratrol. <i>Food Hydrocolloids</i> , 2013 , 30, 272-280	10.6	112
146	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
145	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

144	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
143	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
142	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
141	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
140	Edible and Biodegradable Starch Films: A Review. <i>Food and Bioprocess Technology</i> , 2012 , 5, 2058-2076	5.1	368
139	Optimization and shelf life of a low-lactose yogurt with <i>Lactobacillus rhamnosus</i> HN001. <i>Journal of Dairy Science</i> , 2012 , 95, 3536-48	4	21
138	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
137	Development of volatile fraction of fresh cut osmotically treated mango during cold storage. <i>Food Chemistry</i> , 2012 , 130, 921-927	8.5	10
136	Effect of essential oils and homogenization conditions on properties of chitosan-based films. <i>Food Hydrocolloids</i> , 2012 , 26, 9-16	10.6	228
135	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
134	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
133	Application of chitosan-sunflower oil edible films to pork meat hamburgers. <i>Procedia Food Science</i> , 2011 , 1, 39-43		46
132	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
131	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
130	Antimicrobial activity of polysaccharide films containing essential oils. <i>Food Control</i> , 2011 , 22, 1302-1310.2	6.2	98
129	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
128	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
127	REHYDRATION KINETICS OF PEAR AS AFFECTED BY OSMOTIC PRETREATMENT AND TEMPERATURE. <i>Journal of Food Process Engineering</i> , 2011 , 34, 251-266	2.4	1

126	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
125	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
124	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
123	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
122	Phase transitions of dairy proteins, dextrans and their mixtures as a function of water interactions. <i>Food Hydrocolloids</i> , 2011 , 25, 1311-1318	10.6	14
121	Effect of ferulic acid and α -tocopherol antioxidants on properties of sodium caseinate edible films. <i>Food Hydrocolloids</i> , 2011 , 25, 1441-1447	10.6	65
120	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
119	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
118	Use of Essential Oils in Bioactive Edible Coatings: A Review. <i>Food Engineering Reviews</i> , 2011 , 3, 1-16	6.5	290
117	Physicochemical properties of chitosan-essential oils filmforming dispersions. Effect of homogenization treatments. <i>Procedia Food Science</i> , 2011 , 1, 44-49		6
116	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
115	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
114	Recent patents on the use of antioxidant agents in food. <i>Recent Patents on Food, Nutrition & Agriculture</i> , 2011 , 3, 123-32	1.9	7
113	Influence of Roasting on the Water Sorption Isotherms of Argentinean Algarroba (<i>Prosopis alba</i> Griseb) Pods. <i>International Journal of Food Properties</i> , 2010 , 13, 692-701	3	4
112	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
111	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
110	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
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