Patricia Cazn Daz

List of Publications by Citations

23 papers	1,122 citations	15 h-index	24 g-index
24 ext. papers	1,547 ext. citations	7.7 avg, IF	5.71 L-index

#	Paper	IF	Citations
23	Polysaccharide-based films and coatings for food packaging: A review. *Food Hydrocolloids*, **2017**, 68, 136-148	10.6	584
22	Cellulose-glycerol-polyvinyl alcohol composite films for food packaging: Evaluation of water adsorption, mechanical properties, light-barrier properties and transparency. *Carbohydrate Polymers*, **2018**, 195, 432-443	10.3	82
21	Mechanical and barrier properties of chitosan combined with other components as food packaging film. *Environmental Chemistry Letters*, **2020**, 18, 257-267	13.3	46
20	Composite films of regenerate cellulose with chitosan and polyvinyl alcohol: Evaluation of water adsorption, mechanical and optical properties. *International Journal of Biological Macromolecules*, **2018**, 117, 235-246	7.9	46
19	Characterization of bacterial cellulose films combined with chitosan and polyvinyl alcohol: Evaluation of mechanical and barrier properties. *Carbohydrate Polymers*, **2019**, 216, 72-85	10.3	44
18	Bacterial cellulose as a biodegradable food packaging material: A review. *Food Hydrocolloids*, **2021**, 113, 106530	10.6	41
17	Novel composite films based on cellulose reinforced with chitosan and polyvinyl alcohol: Effect on mechanical properties and water vapour permeability. *Polymer Testing*, **2018**, 69, 536-544	4.5	38
16	Applications of Chitosan as Food Packaging Materials. *Sustainable Agriculture Reviews*, **2019**, 81-123	1.3	30
15	Novel composite films from regenerated cellulose-glycerol-polyvinyl alcohol: Mechanical and barrier properties. *Food Hydrocolloids*, **2019**, 89, 481-491	10.6	28
14	Characterization of mechanical and barrier properties of bacterial cellulose, glycerol and polyvinyl alcohol (PVOH) composite films with eco-friendly UV-protective properties. *Food Hydrocolloids*, **2020**, 99, 105323	10.6	23
13	Composite Films with UV-Barrier Properties Based on Bacterial Cellulose Combined with Chitosan and Poly(vinyl alcohol): Study of Puncture and Water Interaction Properties. *Biomacromolecules*, **2019**, 20, 2084-2095	6.9	22
12	Improving bacterial cellulose films by ex-situ and in-situ modifications: A review. *Food Hydrocolloids*, **2021**, 113, 106514	10.6	22
11	Chitosan for food packaging: Recent advances in active and intelligent films. *Food Hydrocolloids*, **2022**, 124, 107328	10.6	21
10	Regenerated cellulose films with chitosan and polyvinyl alcohol: Effect of the moisture content on the barrier, mechanical and optical properties. *Carbohydrate Polymers*, **2020**, 236, 116031	10.3	19
9	Bacterial cellulose films: Evaluation of the water interaction. *Food Packaging and Shelf Life*, **2020**, 25, 100526	8.2	16
8	Regenerated cellulose films combined with glycerol and polyvinyl alcohol: Effect of moisture content on the physical properties. *Food Hydrocolloids*, **2020**, 103, 105657	10.6	15
7	Composite Films with UV-Barrier Properties of Bacterial Cellulose with Glycerol and Poly(vinyl alcohol): Puncture Properties, Solubility, and Swelling Degree. *Biomacromolecules*, **2019**, 20, 3115-3125	6.9	13

List of Publications

6	Environmentally Friendly Films Combining Bacterial Cellulose, Chitosan, and Polyvinyl Alcohol: Effect of Water Activity on Barrier, Mechanical, and Optical Properties. *Biomacromolecules*, **2020**, 21, 753-760	6.9	13
5	Evaluation of easy-removing antioxidant films of chitosan with Melaleuca alternifolia essential oil. *International Journal of Biological Macromolecules*, **2021**, 186, 365-376	7.9	7
4	UV-protecting films based on bacterial cellulose, glycerol and polyvinyl alcohol: effect of water activity on barrier, mechanical and optical properties. *Cellulose*, **2020**, 27, 8199-8213	5.5	3
3	UV-Shielding films of bacterial cellulose with glycerol and chitosan. Part 2: Structure, water vapor permeability, spectral and thermal properties. *CYTA - Journal of Food*, **2021**, 19, 115-126	2.3	3
2	UV-Shielding films of bacterial cellulose with glycerol and chitosan. Part 1: equilibrium moisture content and mechanical properties. *CYTA - Journal of Food*, **2021**, 19, 105-114	2.3	3
1	Rapid authentication and composition determination of cellulose films by UV-VIS-NIR spectroscopy. *Food Packaging and Shelf Life*, **2022**, 31, 100791	8.2	1