

# Patricia Cazan Daz

## 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.

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	Chitosan for food packaging: Recent advances in active and intelligent films. <i>Food Hydrocolloids</i> , <b>2022</b> , 124, 107328	10.6	21
22	Rapid authentication and composition determination of cellulose films by UV-VIS-NIR spectroscopy. <i>Food Packaging and Shelf Life</i> , <b>2022</b> , 31, 100791	8.2	1
21	Improving bacterial cellulose films by ex-situ and in-situ modifications: A review. <i>Food Hydrocolloids</i> , <b>2021</b> , 113, 106514	10.6	22
20	Bacterial cellulose as a biodegradable food packaging material: A review. <i>Food Hydrocolloids</i> , <b>2021</b> , 113, 106530	10.6	41
19	UV-Shielding films of bacterial cellulose with glycerol and chitosan. Part 2: Structure, water vapor permeability, spectral and thermal properties. <i>CYTA - Journal of Food</i> , <b>2021</b> , 19, 115-126	2.3	3
18	UV-Shielding films of bacterial cellulose with glycerol and chitosan. Part 1: equilibrium moisture content and mechanical properties. <i>CYTA - Journal of Food</i> , <b>2021</b> , 19, 105-114	2.3	3
17	Evaluation of easy-removing antioxidant films of chitosan with Melaleuca alternifolia essential oil. <i>International Journal of Biological Macromolecules</i> , <b>2021</b> , 186, 365-376	7.9	7
16	Bacterial cellulose films: Evaluation of the water interaction. <i>Food Packaging and Shelf Life</i> , <b>2020</b> , 25, 100526	8.2	16
15	Regenerated cellulose films with chitosan and polyvinyl alcohol: Effect of the moisture content on the barrier, mechanical and optical properties. <i>Carbohydrate Polymers</i> , <b>2020</b> , 236, 116031	10.3	19
14	Regenerated cellulose films combined with glycerol and polyvinyl alcohol: Effect of moisture content on the physical properties. <i>Food Hydrocolloids</i> , <b>2020</b> , 103, 105657	10.6	15
13	Mechanical and barrier properties of chitosan combined with other components as food packaging film. <i>Environmental Chemistry Letters</i> , <b>2020</b> , 18, 257-267	13.3	46
12	Environmentally Friendly Films Combining Bacterial Cellulose, Chitosan, and Polyvinyl Alcohol: Effect of Water Activity on Barrier, Mechanical, and Optical Properties. <i>Biomacromolecules</i> , <b>2020</b> , 21, 753-760	6.9	13
11	UV-protecting films based on bacterial cellulose, glycerol and polyvinyl alcohol: effect of water activity on barrier, mechanical and optical properties. <i>Cellulose</i> , <b>2020</b> , 27, 8199-8213	5.5	3
10	Characterization of mechanical and barrier properties of bacterial cellulose, glycerol and polyvinyl alcohol (PVOH) composite films with eco-friendly UV-protective properties. <i>Food Hydrocolloids</i> , <b>2020</b> , 99, 105323	10.6	23
9	Composite Films with UV-Barrier Properties of Bacterial Cellulose with Glycerol and Poly(vinyl alcohol): Puncture Properties, Solubility, and Swelling Degree. <i>Biomacromolecules</i> , <b>2019</b> , 20, 3115-3125	6.9	13
8	Applications of Chitosan as Food Packaging Materials. <i>Sustainable Agriculture Reviews</i> , <b>2019</b> , 81-123	1.3	30
7	Composite Films with UV-Barrier Properties Based on Bacterial Cellulose Combined with Chitosan and Poly(vinyl alcohol): Study of Puncture and Water Interaction Properties. <i>Biomacromolecules</i> , <b>2019</b> , 20, 2084-2095	6.9	22

6	Characterization of bacterial cellulose films combined with chitosan and polyvinyl alcohol: Evaluation of mechanical and barrier properties. <i>Carbohydrate Polymers</i> , <b>2019</b> , 216, 72-85	10.3	44
5	Novel composite films from regenerated cellulose-glycerol-polyvinyl alcohol: Mechanical and barrier properties. <i>Food Hydrocolloids</i> , <b>2019</b> , 89, 481-491	10.6	28
4	Cellulose-glycerol-polyvinyl alcohol composite films for food packaging: Evaluation of water adsorption, mechanical properties, light-barrier properties and transparency. <i>Carbohydrate Polymers</i> , <b>2018</b> , 195, 432-443	10.3	82
3	Novel composite films based on cellulose reinforced with chitosan and polyvinyl alcohol: Effect on mechanical properties and water vapour permeability. <i>Polymer Testing</i> , <b>2018</b> , 69, 536-544	4.5	38
2	Composite films of regenerate cellulose with chitosan and polyvinyl alcohol: Evaluation of water adsorption, mechanical and optical properties. <i>International Journal of Biological Macromolecules</i> , <b>2018</b> , 117, 235-246	7.9	46
1	Polysaccharide-based films and coatings for food packaging: A review. <i>Food Hydrocolloids</i> , <b>2017</b> , 68, 136-148	10.3	584