Antonio Lopez-Gomez

List of Publications by Year
in descending order

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67 papers	2,153 citations	201385 27 h-index	243296 44 g-index
69 all docs	69 docs citations	69 times ranked	2316 citing authors

#	Article	IF	Citations
1	Encapsulated EVOO Improves Food Safety and Shelf Life of Refrigerated Pre-Cooked Chicken Nuggets. Clean Technologies, 2022, 4, 53-66.	1.9	3
2	Energy balances in food processing. , 2021, , 135-163.		0
3	The Application of Essential Oil Vapors at the End of Vacuum Cooling of Fresh Culinary Herbs Promotes Aromatic Recovery. Foods, 2021, 10, 498.	1.9	0
4	Antioxidant and Antimicrobial Effect of Plant Essential Oils and Sambucus nigra Extract in Salmon Burgers. Foods, 2021, 10, 776.	1.9	14
5	Packaging of Fresh Sliced Mushrooms with Essential Oils Vapours: A New Technology for Maintaining Quality and Extending Shelf Life. Foods, 2021, 10, 1196.	1.9	8
6	Potential of Essential Oils from Active Packaging to Highly Reduce Ethylene Biosynthesis in Broccoli and Apples. ACS Food Science & Technology, 2021, 1, 1050-1058.	1.3	8
7	Synergistic Antimicrobial Activities of Combinations of Vanillin and Essential Oils of Cinnamon Bark, Cinnamon Leaves, and Cloves. Foods, 2021, 10, 1406.	1.9	23
8	Active cardboard box with a coating including essential oils entrapped within cyclodextrins and/or halloysite nanotubes. A case study for fresh tomato storage. Food Control, 2020, 107, 106763.	2.8	38
9	Nanoencapsulated Clove Oil Applied as an Anesthetic at Slaughtering Decreases Stress, Extends the Freshness, and Lengthens Shelf Life of Cultured Fish. Foods, 2020, 9, 1750.	1.9	9
10	Active Cardboard Packaging With Encapsulated Essential Oils for Enhancing the Shelf Life of Fruit and Vegetables. Frontiers in Nutrition, 2020, 7, 559978.	1.6	21
11	Active Paper Sheets Including Nanoencapsulated Essential Oils: A Green Packaging Technique to Control Ethylene Production and Maintain Quality in Fresh Horticultural Productsâ€"A Case Study on Flat Peaches. Foods, 2020, 9, 1904.	1.9	17
12	A new advanced packaging system for extending the shelf life of refrigerated farmed fish fillets. Journal of the Science of Food and Agriculture, 2020, 100, 4601-4611.	1.7	16
13	Active Cardboard Box with Smart Internal Lining Based on Encapsulated Essential Oils for Enhancing the Shelf Life of Fresh Mandarins. Foods, 2020, 9, 590.	1.9	19
14	Manufacturing of Short-Chain Fructooligosaccharides: from Laboratory to Industrial Scale. Food Engineering Reviews, 2020, 12, 149-172.	3.1	45
15	Effects of Irrigation with Desalinated Seawater and Hydroponic System on Tomato Quality. Water (Switzerland), 2020, 12, 518.	1.2	18
16	An innovative active cardboard box for bulk packaging of fresh bell pepper. Postharvest Biology and Technology, 2020, 164, 111171.	2.9	22
17	Effects of an Active Cardboard Box Using Encapsulated Essential Oils on the Tomato Shelf Life. Food and Bioprocess Technology, 2019, 12, 1548-1558.	2.6	28
18	Nanoencapsulated essential oils embedded in ice improve the quality and shelf life of fresh whole seabream stored on ice. Heliyon, 2019, 5, e01804.	1.4	24

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19	Fresh culinary herbs decontamination with essential oil vapours applied under vacuum conditions. Postharvest Biology and Technology, 2019, 156, 110942.	2.9	21
20	Innovative cardboard active packaging with a coating including encapsulated essential oils to extend cherry tomato shelf life. LWT - Food Science and Technology, 2019, 116, 108584.	2.5	35
21	Nanoencapsulated clove essential oil applied in low dose decreases stress in farmed gilthead seabream (Sparus aurata L.) during slaughter by hypothermia in ice slurry. Aquaculture, 2019, 504, 437-445.	1.7	11
22	New technology for enhancement of the food safety of minimally processed fruits and vegetables. Acta Horticulturae, 2018, , 545-552.	0.1	1
23	Control of Native Spoilage Yeast on Dealcoholized Red Wine by Preservatives Alone and in Binary Mixtures. Journal of Food Science, 2017, 82, 2128-2133.	1.5	5
24	Mitigation of Biofilm Formation on Corrugated Cardboard Fresh Produce Packaging Surfaces Using a Novel Thiazolidinedione Derivative Integrated in Acrylic Emulsion Polymers. Frontiers in Microbiology, 2016, 7, 159.	1.5	15
25	Combined use of thermo-ultrasound and cinnamon leaf essential oil to inactivate Saccharomyces cerevisiae in natural orange and pomegranate juices. LWT - Food Science and Technology, 2016, 73, 140-146.	2.5	38
26	Processing, Packaging, and Storage of Tomato Products: Influence on the Lycopene Content. Food Engineering Reviews, 2016, 8, 52-75.	3.1	55
27	Influence of heating on stability of Î³-oryzanol in gluten-free ready meals. LWT - Food Science and Technology, 2016, 65, 25-31.	2.5	10
28	Texture, Oil Adsorption and Safety of the European Style Croquettes Manufactured at Industrial Scale. Food Engineering Reviews, 2016, 8, 181-200.	3.1	9
29	Radiofrequency Identification and Surface Acoustic Wave Technologies for Developing the Food Intelligent Packaging Concept. Food Engineering Reviews, 2015, 7, 11-32.	3.1	23
30	Production of bioethanol by fermentation of lemon (Citrus limon L.) peel wastes pretreated with steam explosion. Industrial Crops and Products, 2013, 41, 188-197.	2.5	132
31	Active Packaging of Cardboard to Extend the Shelf Life of Tomatoes. Food and Bioprocess Technology, 2013, 6, 754-761.	2.6	31
32	Hydrophobic properties of cardboard coated with polylactic acid and ethylene scavengers. Journal of Coatings Technology Research, 2013, 10, 749-755.	1.2	17
33	Optimisation of preservatives for dealcoholised red wine using a survival model for spoilage yeasts. International Journal of Food Science and Technology, 2013, 48, 707-714.	1.3	4
34	Hygienic Design and Microbial Control of Refrigeration and Air Conditioning Systems for Food Processing and Packaging Plants. Food Engineering Reviews, 2013, 5, 18-35.	3.1	12
35	Quick cooking rice by high hydrostatic pressure processing. LWT - Food Science and Technology, 2013, 51, 196-204.	2.5	41
36	Aroma Recovery in Wine Dealcoholization by SCC Distillation. Food and Bioprocess Technology, 2012, 5, 2529-2539.	2.6	36

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37	Heat resistance of Listeria monocytogenes in semi-skim milk supplemented with vanillin. International Journal of Food Microbiology, 2012, 157, 314-318.	2.1	22
38	Mandarin peel wastes pretreatment with steam explosion for bioethanol production. Bioresource Technology, 2010, 101, 3506-3513.	4.8	126
39	Food Safety Engineering: An Emergent Perspective. Food Engineering Reviews, 2009, 1, 84-104.	3.1	51
40	Dealcoholized Wines by Spinning Cone Column Distillation: Phenolic Compounds and Antioxidant Activity Measured by the 1,1-Diphenyl-2-picrylhydrazyl Method. Journal of Agricultural and Food Chemistry, 2009, 57, 6770-6778.	2.4	58
41	Integration of a Malt Drying Model into a Malt Plant Scheduling Software. Drying Technology, 2007, 25, 1803-1808.	1.7	4
42	Evaluation of a rapid DNA extraction method to detect yeast cells by PCR in orange juice. Food Control, 2007, 18, 33-39.	2.8	24
43	Quality and shelf life of orange juice aseptically packaged in PET bottles. Journal of Food Engineering, 2007, 79, 234-242.	2.7	85
44	Mathematical model of heat transfer and enzyme inactivation in an integrated blancher cooler. Journal of Food Engineering, 2003, 58, 215-225.	2.7	24
45	Mathematical modelling and simulation for the drying process of vegetable wholesale by-products in a rotary dryer. Journal of Food Engineering, 2003, 59, 151-160.	2.7	68
46	Mathematic model of an integrated blancher/cooler. Journal of Food Engineering, 2003, 59, 297-307.	2.7	10
47	Losses by diffusion of ascorbic acid during recycled water blanching of potato tissue. Journal of Food Engineering, 2002, 52, 25-30.	2.7	43
48	Influence of air recycling on the performance of a continuous rotary dryer for vegetable wholesale by-products. Journal of Food Engineering, 2002, 54, 289-297.	2.7	31
49	Effect of different soluble solids in the water on the ascorbic acid losses during water blanching of potato tissue. Journal of Food Engineering, 2001, 47, 123-126.	2.7	47
50	THIN-LAYER DRYING BEHAVIOUR OF VEGETABLE WASTES FROM WHOLESALE MARKET. Drying Technology, 2000, 18, 995-1006.	1.7	145
51	MODELLING OF SORPTION ISOTHERMS OF DRIED VEGETABLE WASTES FROM WHOLESALE MARKET. Drying Technology, 2000, 18, 985-994.	1.7	19
52	A new fuzzy control system for white wine fermentation. Food Control, 1999, 10, 175-180.	2.8	17
53	SIMULATION OF DEEP BED DRYING OF HAZELNUTS. Drying Technology, 1998, 16, 651-665.	1.7	28
54	DRYING CHARACTERISTICS OF THE HAZELNUT. Drying Technology, 1998, 16, 627-649.	1.7	28

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55	Influence of Drying Conditions on the Hazelnut Quality. III. Browning. Drying Technology, 1997, 15, 989-1002.	1.7	75
56	Influence of Drying Conditions on the Hazelnut Quality. II. Enzymatic Activity. Drying Technology, 1997, 15, 979-988.	1.7	29
57	Influence of Drying Conditions on the Hazelnut Quality. I. Lipid Oxidation. Drying Technology, 1997, 15, 965-977.	1.7	21
58	DEEP LAYER MALT DRYING MODELLING. Drying Technology, 1997, 15, 1499-1526.	1.7	18
59	The hygroscopic behaviour of the hazelnut. Journal of Food Engineering, 1995, 25, 197-208.	2.7	52
60	Influence of variety and geographical origin on the lipid fraction of hazelnuts (Corylus avellana L.) from Spain: (III) oil stability, tocopherol content and some mineral contents (Mn, Fe, Cu). Food Chemistry, 1995, 53, 71-74.	4.2	59
61	Influence of cold-storage conditions on the quality of unshelled walnuts. International Journal of Refrigeration, 1995, 18, 544-549.	1.8	44
62	Influence of Dry Matter Content and Drying Conditions on Effective Diffusion Coefficient of Onion (Allium cepa, L.). Drying Technology, 1995, 13, 2181-2190.	1.7	9
63	Comparison of Fatty Acid and Triacylglycerol Compositions of Different Hazelnut Varieties (Corylus) Tj ETQq1 1 0.784314 rgBT /Overlo	2.4	49
64	Influence of variety and geographical origin on the lipid fraction of hazelnuts (Coryllus avellana L.) from Spain: (II). Triglyceride composition. Food Chemistry, 1994, 50, 245-249.	4.2	40
65	Influence of variety and geographical origin on the lipid fraction of hazelnuts (Corylus avellana L.) from Spain: I. Fatty acid composition. Food Chemistry, 1993, 48, 411-414.	4.2	51
66	Rheology of wine musts during fermentation. Journal of Food Engineering, 1989, 10, 155-161.	2.7	12
67	HPLC method for simultaneous determination of fungicides: carbendazim, metalaxyl, folpet, and propiconazole in must and wine. Journal of Agricultural and Food Chemistry, 1989, 37, 684-687.	2.4	43