Pilar Hernndez-Muoz

List of Publications by Citations

84 papers	4,238 citations	38 h-index	64 g-index
86 ext. papers	4,697 ext. citations	6.8 avg, IF	5.6 L-index

#	Paper	IF	Citations
84	Advances in antioxidant active food packaging. *Trends in Food Science and Technology*, **2014**, 35, 42-51	15.3	351
83	Effect of chitosan coating combined with postharvest calcium treatment on strawberry (Fragaria×ananassa) quality during refrigerated storage. *Food Chemistry*, **2008**, 110, 428-35	8.5	303
82	Overview of Active Polymer-Based Packaging Technologies for Food Applications. *Food Reviews International*, **2004**, 20, 357-387	5.5	221
81	Active antioxidant packaging films: Development and effect on lipid stability of brined sardines. *Food Chemistry*, **2012**, 131, 1376-1384	8.5	166
80	Development of new antioxidant active packaging films based on ethylene vinyl alcohol copolymer (EVOH) and green tea extract. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 7832-40	5.7	161
79	Effect of cross-linking using aldehydes on properties of glutenin-rich films. *Food Hydrocolloids*, **2004**, 18, 403-411	10.6	144
78	Antifungal properties of gliadin films incorporating cinnamaldehyde and application in active food packaging of bread and cheese spread foodstuffs. *International Journal of Food Microbiology*, **2013**, 166, 369-77	5.8	127
77	Development and characterization of biodegradable films made from wheat gluten protein fractions. *Journal of Agricultural and Food Chemistry*, **2003**, 51, 7647-54	5.7	103
76	Improving the antioxidant protection of packaged food by incorporating natural flavonoids into ethylene-vinyl alcohol copolymer (EVOH) films. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 10958-64	5.7	99
75	Encapsulation of curcumin in electrosprayed gelatin microspheres enhances its bioaccessibility and widens its uses in food applications. *Innovative Food Science and Emerging Technologies*, **2015**, 29, 302-307	6.8	90
74	Antioxidant and antimicrobial properties of ethylene vinyl alcohol copolymer films based on the release of oregano essential oil and green tea extract components. *Journal of Food Engineering*, **2015**, 149, 9-16	6	90
73	Development of antimicrobial films for microbiological control of packaged salad. *International Journal of Food Microbiology*, **2012**, 157, 195-201	5.8	90
72	Silver ions release from antibacterial chitosan films containing in situ generated silver nanoparticles. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 260-7	5.7	86
71	Development of a novel antimicrobial film based on chitosan with LAE (ethyl-N(α)-dodecanoyl-l-arginate) and its application to fresh chicken. *International Journal of Food Microbiology*, **2013**, 165, 339-45	5.8	83
70	Improving antioxidant and antimicrobial properties of curcumin by means of encapsulation in gelatin through electrohydrodynamic atomization. *Food Hydrocolloids*, **2017**, 70, 313-320	10.6	80
69	Morphological Alterations Induced by Temperature and Humidity in Ethylene−Vinyl Alcohol Copolymers. *Macromolecules*, **2003**, 36, 9467-9476	5.5	78
68	Evaluation of EVOH-coated PP films with oregano essential oil and citral to improve the shelf-life of packaged salad. *Food Control*, **2013**, 30, 137-143	6.2	76

67	Zein films and coatings as carriers and release systems of Zataria multiflora Boiss. essential oil for antimicrobial food packaging. *Food Hydrocolloids*, **2017**, 70, 260-268	10.6	75
66	Antimicrobial food packaging film based on the release of LAE from EVOH. *International Journal of Food Microbiology*, **2012**, 157, 239-44	5.8	71
65	Functional properties of bioplastics made from wheat gliadins modified with cinnamaldehyde. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 6689-95	5.7	71
64	Modified sodium caseinate films as releasing carriers of lysozyme. *Food Hydrocolloids*, **2010**, 24, 300-306	10.6	69
63	Antimicrobial packaging of chicken fillets based on the release of carvacrol from chitosan/cyclodextrin films. *International Journal of Food Microbiology*, **2014**, 188, 53-9	5.8	68
62	Immobilization of Ecyclodextrin in ethylene-vinyl alcohol copolymer for active food packaging applications. *Journal of Membrane Science*, **2010**, 353, 184-191	9.6	68
61	Effect of thermal treatments on functional properties of edible films made from wheat gluten fractions. *Food Hydrocolloids*, **2004**, 18, 647-654	10.6	67
60	The Potential of Proteins for Producing Food Packaging Materials: A Review. *Packaging Technology and Science*, **2016**, 29, 203-224	2.3	66
59	Equilibrium modified atmosphere packaging of wild strawberries. *Journal of the Science of Food and Agriculture*, **2007**, 87, 1931-1939	4.3	61
58	Development and characterization of films based on chemically cross-linked gliadins. *Journal of Agricultural and Food Chemistry*, **2005**, 53, 8216-23	5.7	60
57	Active films based on cocoa extract with antioxidant, antimicrobial and biological applications. *Food Chemistry*, **2013**, 139, 51-8	8.5	58
56	Covalent immobilization of lysozyme on ethylene vinyl alcohol films for nonmigrating antimicrobial packaging applications. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 6720-7	5.7	58
55	Novel antimicrobial zein film for controlled release of lauroyl arginate (LAE). *Food Hydrocolloids*, **2016**, 61, 547-554	10.6	54
54	Reversible Covalent Immobilization of Cinnamaldehyde on Chitosan Films via Schiff Base Formation and Their Application in Active Food Packaging. *Food and Bioprocess Technology*, **2015**, 8, 526-538	5.1	52
53	Optimization of an active package for wild strawberries based on the release of 2-nonanone. *LWT - Food Science and Technology*, **2009**, 42, 587-593	5.4	50
52	Food applications of active packaging EVOH films containing cyclodextrins for the preferential scavenging of undesirable compounds. *Journal of Food Engineering*, **2011**, 104, 380-386	6	45
51	Functional properties and antifungal activity of films based on gliadins containing cinnamaldehyde and natamycin. *International Journal of Food Microbiology*, **2014**, 173, 62-71	5.8	44
50	Preparation and characterization of chitosan/HP-Ecyclodextrins composites with high sorption capacity for carvacrol. *Carbohydrate Polymers*, **2013**, 97, 262-8	10.3	44

49	Mathematical model to describe the release of an antimicrobial agent from an active package constituted by carvacrol in a hydrophilic EVOH coating on a PP film. *Journal of Food Engineering*, **2012**, 110, 26-37	6	42
48	Reducing Oxidation of Foods Through Antioxidant Active Packaging Based on Ethyl Vinyl Alcohol and Natural Flavonoids. *Packaging Technology and Science*, **2012**, 25, 457-466	2.3	42
47	Development of active polyvinyl alcohol/Ecyclodextrin composites to scavenge undesirable food components. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 11026-33	5.7	40
46	Modifications induced by the addition of a nanoclay in the functional and active properties of an EVOH film containing carvacrol for food packaging. *Journal of Membrane Science*, **2012**, 423-424, 247-256	5.6	38
45	Biochemical properties of bioplastics made from wheat gliadins cross-linked with cinnamaldehyde. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 13212-20	5.7	38
44	Chemically modified gliadins as sustained release systems for lysozyme. *Food Hydrocolloids*, **2014**, 41, 53-59	10.6	35
43	Mass transport properties of gliadin films: Effect of cross-linking degree, relative humidity, and temperature. *Journal of Membrane Science*, **2013**, 428, 380-392	9.6	34
42	Characterization of ethylene-vinyl alcohol copolymer containing lauril arginate (LAE) as material for active antimicrobial food packaging. *Food Packaging and Shelf Life*, **2014**, 1, 10-18	8.2	34
41	Retention and release of cinnamaldehyde from wheat protein matrices. *Biomacromolecules*, **2013**, 14, 1493-502	6.9	34
40	Electrochemical tomato (Solanum lycopersicum L.) characterisation using contact probe in situ voltammetry. *Food Chemistry*, **2015**, 172, 318-25	8.5	31
39	Describing and modeling the release of an antimicrobial agent from an active PP/EVOH/PP package for salmon. *Journal of Food Engineering*, **2013**, 116, 352-361	6	30
38	Antimicrobial Effectiveness of Lauroyl Arginate Incorporated into Ethylene Vinyl Alcohol Copolymers to Extend the Shelf-Life of Chicken Stock and Surimi Sticks. *Food and Bioprocess Technology*, **2015**, 8, 208-217	5.1	27
37	Gliadins polymerized with cysteine: effects on the physical and water barrier properties of derived films. *Biomacromolecules*, **2004**, 5, 1503-10	6.9	27
36	Development and optimization of antifungal packaging for sliced pan loaf based on garlic as active agent and bread aroma as aroma corrector. *International Journal of Food Microbiology*, **2019**, 290, 42-48	5.8	26
35	Modelling the evolution of O2 and CO2 concentrations in MAP of a fresh product: Application to tomato. *Journal of Food Engineering*, **2016**, 168, 84-95	6	25
34	Influence of modified atmosphere and ethylene levels on quality attributes of fresh tomatoes (Lycopersicon esculentum Mill.). *Food Chemistry*, **2016**, 209, 211-9	8.5	25
33	Diffusion modeling in polymerEclay nanocomposites for food packaging applications through finite element analysis of TEM images. *Journal of Membrane Science*, **2015**, 482, 92-102	9.6	23
32	Compostable properties of antimicrobial bioplastics based on cinnamaldehyde cross-linked gliadins. *Chemical Engineering Journal*, **2015**, 262, 447-455	14.7	23

31	Natural Antimicrobial Containing EVOH Coatings on PP and PET Films: Functional and Active Property Characterization. *Packaging Technology and Science*, **2014**, 27, 901-920	2.3	21
30	Incorporation of hydroxypropyl- cyclodextrins into chitosan films to tailor loading capacity for active aroma compound carvacrol. *Food Hydrocolloids*, **2015**, 43, 603-611	10.6	19
29	Contact probe voltammetry for in situ monitoring of the reactivity of phenolic tomato (Solanum lycopersicum L.) compounds with ROS. *Talanta*, **2015**, 144, 1207-15	6.2	18
28	Antilisterial properties of PVOH-based films embedded with Lactococcus lactis subsp. lactis. *Food Hydrocolloids*, **2019**, 87, 214-220	10.6	17
27	PVOH/protein blend films embedded with lactic acid bacteria and their antilisterial activity in pasteurized milk. *International Journal of Food Microbiology*, **2020**, 322, 108545	5.8	15
26	Antimicrobial packaging based on a LAE containing zein coating to control foodborne pathogens in chicken soup. *International Journal of Food Microbiology*, **2019**, 306, 108272	5.8	13
25	Antimicrobial Properties of Ethylene Vinyl Alcohol/Epsilon-Polylysine Films and Their Application in Surimi Preservation. *Food and Bioprocess Technology*, **2014**, 7, 3548-3559	5.1	12
24	Food aroma mass transport properties in renewable hydrophilic polymers. *Food Chemistry*, **2012**, 130, 814-820	8.5	12
23	Nanotechnology in Food Packaging **2019**, 205-232		11
22	Antimicrobial-releasing films and coatings for food packaging based on carvacrol and ethylene copolymers. *Polymer International*, **2015**, 64, 1747-1753	3.3	11
21	Effect of thermo-pressing temperature on the functional properties of bioplastics made from a renewable wheat gliadin resin. *LWT - Food Science and Technology*, **2014**, 56, 161-167	5.4	11
20	Photoactivated Self-Sanitizing Chlorophyllin-Containing Coatings to Prevent Microbial Contamination in Packaged Food. *Coatings*, **2018**, 8, 328	2.9	11
19	Chromatic Sensor to Determine Oxygen Presence for Applications in Intelligent Packaging. *Sensors*, **2019**, 19,	3.8	8
18	Broadening the antimicrobial spectrum of nisin-producing Lactococcus lactis subsp. Lactis to Gram-negative bacteria by means of active packaging. *International Journal of Food Microbiology*, **2021**, 339, 109007	5.8	7
17	New Isolated Strains from Apples for Postharvest Biocontrol of and Patulin Accumulation. *Toxins*, **2021**, 13,	4.9	6
16	Active EVOH/PE bag for sliced pan loaf based on garlic as antifungal agent and bread aroma as aroma corrector. *Food Packaging and Shelf Life*, **2018**, 18, 125-130	8.2	6
15	Anchoring Gated Mesoporous Silica Particles to Ethylene Vinyl Alcohol Films for Smart Packaging Applications. *Nanomaterials*, **2018**, 8,	5.4	6
14	Melt-Processed Bioactive EVOH Films Incorporated with Ferulic Acid. *Polymers*, **2020**, 13,	4.5	4

13	Effect of hydroxypropyl-Ecyclodextrin and coadjuvants on the sorption capacity of hydrophilic polymer films for monoterpene alcohols. *Carbohydrate Polymers*, **2016**, 151, 1193-1202	10.3	4
12	Development of Biodegradable Films Loaded with Phages with Antilisterial Properties. *Polymers*, **2021**, 13,	4.5	4
11	Contact probe electrochemical characterization and metal speciation of silver LLDPE nanocomposite films. *Journal of Solid State Electrochemistry*, **2014**, 18, 2099-2110	2.6	3
10	Evaluation of Lactococcus lactis subsp. lactis as protective culture for active packaging of non-fermented foods: Creamy mushroom soup and sliced cooked ham. *Food Control*, **2021**, 122, 107802	6.2	3
9	Dynamic covalent chemistry of imines for the development of stimuli-responsive chitosan films as carriers of sustainable antifungal volatiles. *Food Hydrocolloids*, **2021**, 107326	10.6	2
8	Apple-based coatings incorporated with wild apple isolated yeast to reduce Penicillium expansum postharvest decay of apples. *Postharvest Biology and Technology*, **2022**, 185, 111805	6.2	2
7	Overview of Active Polymer-Based Packaging Technologies for Food Applications		2
6	Use of EVOH for Food Packaging Applications **2016**,		2
5	Effect of casein hydrolysates on the survival of protective cultures of Lactococcus lactis and Lactobacillus sakei in PVOH films. *Food Hydrocolloids*, **2021**, 121, 107012	10.6	2
4	Gas Transport Properties in Packaging Applications **2018**, 651-672		1
3	Exploiting the Redox Activity of MIL-100(Fe) Carrier Enables Prolonged Carvacrol Antimicrobial Activity.. *ACS Applied Materials & Interfaces*, **2022**, 14, 10758-10768	9.5	1
2	Assessing the environmental consequences of shelf life extension: Conventional versus active packaging for pastry cream. *Journal of Cleaner Production*, **2022**, 333, 130159	10.3	0
1	Development of antifungal biopolymers based on dynamic imines as responsive release systems for the postharvest preservation of blackberry fruit. *Food Chemistry*, **2021**, 357, 129838	8.5	0