

Pilar Hernandez-Muoz

List of Publications by Year in Descending Order

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Version: 2024-04-09

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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.

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	Assessing the environmental consequences of shelf life extension: Conventional versus active packaging for pastry cream. <i>Journal of Cleaner Production</i> , 2022 , 333, 130159	10.3	0
83	Apple-based coatings incorporated with wild apple isolated yeast to reduce <i>Penicillium expansum</i> postharvest decay of apples. <i>Postharvest Biology and Technology</i> , 2022 , 185, 111805	6.2	2
82	Exploiting the Redox Activity of MIL-100(Fe) Carrier Enables Prolonged Carvacrol Antimicrobial Activity.. <i>ACS Applied Materials & Interfaces</i> , 2022 , 14, 10758-10768	9.5	1
81	Dynamic covalent chemistry of imines for the development of stimuli-responsive chitosan films as carriers of sustainable antifungal volatiles. <i>Food Hydrocolloids</i> , 2021 , 107326	10.6	2
80	New Isolated Strains from Apples for Postharvest Biocontrol of and Patulin Accumulation. <i>Toxins</i> , 2021 , 13,	4.9	6
79	Evaluation of <i>Lactococcus lactis</i> subsp. <i>lactis</i> as protective culture for active packaging of non-fermented foods: Creamy mushroom soup and sliced cooked ham. <i>Food Control</i> , 2021 , 122, 107802	6.2	3
78	Broadening the antimicrobial spectrum of nisin-producing <i>Lactococcus lactis</i> subsp. <i>Lactis</i> to Gram-negative bacteria by means of active packaging. <i>International Journal of Food Microbiology</i> , 2021 , 339, 109007	5.8	7
77	Development of antifungal biopolymers based on dynamic imines as responsive release systems for the postharvest preservation of blackberry fruit. <i>Food Chemistry</i> , 2021 , 357, 129838	8.5	0
76	Effect of casein hydrolysates on the survival of protective cultures of <i>Lactococcus lactis</i> and <i>Lactobacillus sakei</i> in PVOH films. <i>Food Hydrocolloids</i> , 2021 , 121, 107012	10.6	2
75	Development of Biodegradable Films Loaded with Phages with Antilisterial Properties. <i>Polymers</i> , 2021 , 13,	4.5	4
74	PVOH/protein blend films embedded with lactic acid bacteria and their antilisterial activity in pasteurized milk. <i>International Journal of Food Microbiology</i> , 2020 , 322, 108545	5.8	15
73	Melt-Processed Bioactive EVOH Films Incorporated with Ferulic Acid. <i>Polymers</i> , 2020 , 13,	4.5	4
72	Nanotechnology in Food Packaging 2019 , 205-232		11
71	Antimicrobial packaging based on a LAE containing zein coating to control foodborne pathogens in chicken soup. <i>International Journal of Food Microbiology</i> , 2019 , 306, 108272	5.8	13
70	Chromatic Sensor to Determine Oxygen Presence for Applications in Intelligent Packaging. <i>Sensors</i> , 2019 , 19,	3.8	8
69	Antilisterial properties of PVOH-based films embedded with <i>Lactococcus lactis</i> subsp. <i>lactis</i> . <i>Food Hydrocolloids</i> , 2019 , 87, 214-220	10.6	17
68	Development and optimization of antifungal packaging for sliced pan loaf based on garlic as active agent and bread aroma as aroma corrector. <i>International Journal of Food Microbiology</i> , 2019 , 290, 42-48	5.8	26

67	Gas Transport Properties in Packaging Applications 2018 , 651-672		1
66	Active EVOH/PE bag for sliced pan loaf based on garlic as antifungal agent and bread aroma as aroma corrector. <i>Food Packaging and Shelf Life</i> , 2018 , 18, 125-130	8.2	6
65	Photoactivated Self-Sanitizing Chlorophyllin-Containing Coatings to Prevent Microbial Contamination in Packaged Food. <i>Coatings</i> , 2018 , 8, 328	2.9	11
64	Anchoring Gated Mesoporous Silica Particles to Ethylene Vinyl Alcohol Films for Smart Packaging Applications. <i>Nanomaterials</i> , 2018 , 8,	5.4	6
63	Zein films and coatings as carriers and release systems of Zataria multiflora Boiss. essential oil for antimicrobial food packaging. <i>Food Hydrocolloids</i> , 2017 , 70, 260-268	10.6	75
62	Improving antioxidant and antimicrobial properties of curcumin by means of encapsulation in gelatin through electrohydrodynamic atomization. <i>Food Hydrocolloids</i> , 2017 , 70, 313-320	10.6	80
61	Novel antimicrobial zein film for controlled release of lauroyl arginate (LAE). <i>Food Hydrocolloids</i> , 2016 , 61, 547-554	10.6	54
60	The Potential of Proteins for Producing Food Packaging Materials: A Review. <i>Packaging Technology and Science</i> , 2016 , 29, 203-224	2.3	66
59	Modelling the evolution of O ₂ and CO ₂ concentrations in MAP of a fresh product: Application to tomato. <i>Journal of Food Engineering</i> , 2016 , 168, 84-95	6	25
58	Use of EVOH for Food Packaging Applications 2016 ,		2
57	Effect of hydroxypropyl- β -cyclodextrin and coadjuvants on the sorption capacity of hydrophilic polymer films for monoterpene alcohols. <i>Carbohydrate Polymers</i> , 2016 , 151, 1193-1202	10.3	4
56	Influence of modified atmosphere and ethylene levels on quality attributes of fresh tomatoes (<i>Lycopersicon esculentum</i> Mill.). <i>Food Chemistry</i> , 2016 , 209, 211-9	8.5	25
55	Antimicrobial Effectiveness of Lauroyl Arginate Incorporated into Ethylene Vinyl Alcohol Copolymers to Extend the Shelf-Life of Chicken Stock and Surimi Sticks. <i>Food and Bioprocess Technology</i> , 2015 , 8, 208-217	5.1	27
54	Diffusion modeling in polymer/clay nanocomposites for food packaging applications through finite element analysis of TEM images. <i>Journal of Membrane Science</i> , 2015 , 482, 92-102	9.6	23
53	Encapsulation of curcumin in electrosprayed gelatin microspheres enhances its bioaccessibility and widens its uses in food applications. <i>Innovative Food Science and Emerging Technologies</i> , 2015 , 29, 302-307	6.8	90
52	Contact probe voltammetry for in situ monitoring of the reactivity of phenolic tomato (<i>Solanum lycopersicum</i> L.) compounds with ROS. <i>Talanta</i> , 2015 , 144, 1207-15	6.2	18
51	Reversible Covalent Immobilization of Cinnamaldehyde on Chitosan Films via Schiff Base Formation and Their Application in Active Food Packaging. <i>Food and Bioprocess Technology</i> , 2015 , 8, 526-538	5.1	52
50	Compostable properties of antimicrobial bioplastics based on cinnamaldehyde cross-linked gliadins. <i>Chemical Engineering Journal</i> , 2015 , 262, 447-455	14.7	23

49	Incorporation of hydroxypropyl-β-cyclodextrins into chitosan films to tailor loading capacity for active aroma compound carvacrol. <i>Food Hydrocolloids</i> , 2015 , 43, 603-611	10.6	19
48	Electrochemical tomato (<i>Solanum lycopersicum</i> L.) characterisation using contact probe in situ voltammetry. <i>Food Chemistry</i> , 2015 , 172, 318-25	8.5	31
47	Antioxidant and antimicrobial properties of ethylene vinyl alcohol copolymer films based on the release of oregano essential oil and green tea extract components. <i>Journal of Food Engineering</i> , 2015 , 149, 9-16	6	90
46	Antimicrobial-releasing films and coatings for food packaging based on carvacrol and ethylene copolymers. <i>Polymer International</i> , 2015 , 64, 1747-1753	3.3	11
45	Natural Antimicrobial [Containing EVOH Coatings on PP and PET Films: Functional and Active Property Characterization. <i>Packaging Technology and Science</i> , 2014 , 27, 901-920	2.3	21
44	Advances in antioxidant active food packaging. <i>Trends in Food Science and Technology</i> , 2014 , 35, 42-51	15.3	351
43	Antimicrobial Properties of Ethylene Vinyl Alcohol/Epsilon-Polylysine Films and Their Application in Surimi Preservation. <i>Food and Bioprocess Technology</i> , 2014 , 7, 3548-3559	5.1	12
42	Antimicrobial packaging of chicken fillets based on the release of carvacrol from chitosan/cyclodextrin films. <i>International Journal of Food Microbiology</i> , 2014 , 188, 53-9	5.8	68
41	Contact probe electrochemical characterization and metal speciation of silver LLDPE nanocomposite films. <i>Journal of Solid State Electrochemistry</i> , 2014 , 18, 2099-2110	2.6	3
40	Functional properties and antifungal activity of films based on gliadins containing cinnamaldehyde and natamycin. <i>International Journal of Food Microbiology</i> , 2014 , 173, 62-71	5.8	44
39	Chemically modified gliadins as sustained release systems for lysozyme. <i>Food Hydrocolloids</i> , 2014 , 41, 53-59	10.6	35
38	Effect of thermo-pressing temperature on the functional properties of bioplastics made from a renewable wheat gliadin resin. <i>LWT - Food Science and Technology</i> , 2014 , 56, 161-167	5.4	11
37	Characterization of ethylene-vinyl alcohol copolymer containing lauril arginate (LAE) as material for active antimicrobial food packaging. <i>Food Packaging and Shelf Life</i> , 2014 , 1, 10-18	8.2	34
36	Silver ions release from antibacterial chitosan films containing in situ generated silver nanoparticles. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 260-7	5.7	86
35	Development of a novel antimicrobial film based on chitosan with LAE (ethyl-N-(12-dodecanoyl-L-arginate) and its application to fresh chicken. <i>International Journal of Food Microbiology</i> , 2013 , 165, 339-45	5.8	83
34	Mass transport properties of gliadin films: Effect of cross-linking degree, relative humidity, and temperature. <i>Journal of Membrane Science</i> , 2013 , 428, 380-392	9.6	34
33	Antifungal properties of gliadin films incorporating cinnamaldehyde and application in active food packaging of bread and cheese spread foodstuffs. <i>International Journal of Food Microbiology</i> , 2013 , 166, 369-77	5.8	127
32	Evaluation of EVOH-coated PP films with oregano essential oil and citral to improve the shelf-life of packaged salad. <i>Food Control</i> , 2013 , 30, 137-143	6.2	76

31	Describing and modeling the release of an antimicrobial agent from an active PP/EVOH/PP package for salmon. <i>Journal of Food Engineering</i> , 2013 , 116, 352-361	6	30
30	Preparation and characterization of chitosan/HP- β -cyclodextrins composites with high sorption capacity for carvacrol. <i>Carbohydrate Polymers</i> , 2013 , 97, 262-8	10.3	44
29	Active films based on cocoa extract with antioxidant, antimicrobial and biological applications. <i>Food Chemistry</i> , 2013 , 139, 51-8	8.5	58
28	Retention and release of cinnamaldehyde from wheat protein matrices. <i>Biomacromolecules</i> , 2013 , 14, 1493-502	6.9	34
27	Covalent immobilization of lysozyme on ethylene vinyl alcohol films for nonmigrating antimicrobial packaging applications. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 6720-7	5.7	58
26	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. <i>Journal of Food Engineering</i> , 2012 , 110, 26-37	6	42
25	Modifications induced by the addition of a nanoclay in the functional and active properties of an EVOH film containing carvacrol for food packaging. <i>Journal of Membrane Science</i> , 2012 , 423-424, 247-258	9.6	38
24	Reducing Oxidation of Foods Through Antioxidant Active Packaging Based on Ethyl Vinyl Alcohol and Natural Flavonoids. <i>Packaging Technology and Science</i> , 2012 , 25, 457-466	2.3	42
23	Food aroma mass transport properties in renewable hydrophilic polymers. <i>Food Chemistry</i> , 2012 , 130, 814-820	8.5	12
22	Active antioxidant packaging films: Development and effect on lipid stability of brined sardines. <i>Food Chemistry</i> , 2012 , 131, 1376-1384	8.5	166
21	Development of antimicrobial films for microbiological control of packaged salad. <i>International Journal of Food Microbiology</i> , 2012 , 157, 195-201	5.8	90
20	Antimicrobial food packaging film based on the release of LAE from EVOH. <i>International Journal of Food Microbiology</i> , 2012 , 157, 239-44	5.8	71
19	Development of active polyvinyl alcohol/ β -cyclodextrin composites to scavenge undesirable food components. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 11026-33	5.7	40
18	Functional properties of bioplastics made from wheat gliadins modified with cinnamaldehyde. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 6689-95	5.7	71
17	Biochemical properties of bioplastics made from wheat gliadins cross-linked with cinnamaldehyde. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 13212-20	5.7	38
16	Development of new antioxidant active packaging films based on ethylene vinyl alcohol copolymer (EVOH) and green tea extract. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 7832-40	5.7	161
15	Food applications of active packaging EVOH films containing cyclodextrins for the preferential scavenging of undesirable compounds. <i>Journal of Food Engineering</i> , 2011 , 104, 380-386	6	45
14	Improving the antioxidant protection of packaged food by incorporating natural flavonoids into ethylene-vinyl alcohol copolymer (EVOH) films. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 10958-64	5.7	99

13	Immobilization of Cyclodextrin in ethylene-vinyl alcohol copolymer for active food packaging applications. <i>Journal of Membrane Science</i> , 2010 , 353, 184-191	9.6	68
12	Modified sodium caseinate films as releasing carriers of lysozyme. <i>Food Hydrocolloids</i> , 2010 , 24, 300-306	10.6	69
11	Optimization of an active package for wild strawberries based on the release of 2-nonanone. <i>LWT - Food Science and Technology</i> , 2009 , 42, 587-593	5.4	50
10	Effect of chitosan coating combined with postharvest calcium treatment on strawberry (<i>Fragaria ananassa</i>) quality during refrigerated storage. <i>Food Chemistry</i> , 2008 , 110, 428-35	8.5	303
9	Equilibrium modified atmosphere packaging of wild strawberries. <i>Journal of the Science of Food and Agriculture</i> , 2007 , 87, 1931-1939	4.3	61
8	Development and characterization of films based on chemically cross-linked gliadins. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 8216-23	5.7	60
7	Effect of cross-linking using aldehydes on properties of glutenin-rich films. <i>Food Hydrocolloids</i> , 2004 , 18, 403-411	10.6	144
6	Effect of thermal treatments on functional properties of edible films made from wheat gluten fractions. <i>Food Hydrocolloids</i> , 2004 , 18, 647-654	10.6	67
5	Gliadins polymerized with cysteine: effects on the physical and water barrier properties of derived films. <i>Biomacromolecules</i> , 2004 , 5, 1503-10	6.9	27
4	Overview of Active Polymer-Based Packaging Technologies for Food Applications. <i>Food Reviews International</i> , 2004 , 20, 357-387	5.5	221
3	Development and characterization of biodegradable films made from wheat gluten protein fractions. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 7647-54	5.7	103
2	Morphological Alterations Induced by Temperature and Humidity in Ethylene-Vinyl Alcohol Copolymers. <i>Macromolecules</i> , 2003 , 36, 9467-9476	5.5	78
1	Overview of Active Polymer-Based Packaging Technologies for Food Applications		2