

Bernardo Pace

List of Publications by Year in descending order

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122
papers

3,614
citations

172457

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docs citations

123
times ranked

4412
citing authors

#	ARTICLE	IF	CITATIONS
1	Potential perspectives of bio-nanocomposites for food packaging applications. <i>Trends in Food Science and Technology</i> , 2007, 18, 84-95.	15.1	885
2	Mechanical milling as a technology to produce structural and functional bio-nanocomposites. <i>Green Chemistry</i> , 2015, 17, 2610-2625.	9.0	150
3	Dispersion of halloysite loaded with natural antimicrobials into pectins: Characterization and controlled release analysis. <i>Carbohydrate Polymers</i> , 2015, 127, 47-53.	10.2	150
4	PLA/Halloysite Nanocomposite Films: Water Vapor Barrier Properties and Specific Key Characteristics. <i>Macromolecular Materials and Engineering</i> , 2014, 299, 104-115.	3.6	115
5	Botrytis cinerea and Table Grapes: A Review of the Main Physical, Chemical, and Bio-Based Control Treatments in Post-Harvest. <i>Foods</i> , 2020, 9, 1138.	4.3	89
6	Pectins filled with LDH-antimicrobial molecules: Preparation, characterization and physical properties. <i>Carbohydrate Polymers</i> , 2012, 89, 132-137.	10.2	83
7	Kaolin-based particle film technology affects tomato physiology, yield and quality. <i>Environmental and Experimental Botany</i> , 2009, 66, 279-288.	4.2	82
8	Back to plastic pollution in COVID times. <i>Environmental Chemistry Letters</i> , 2021, 19, 1-4.	16.2	69
9	Edible bio-nano-hybrid coatings for food protection based on pectins and LDH-salicylate: Preparation and analysis of physical properties. <i>LWT - Food Science and Technology</i> , 2016, 69, 139-145.	5.2	61
10	Non-destructive and contactless quality evaluation of table grapes by a computer vision system. <i>Computers and Electronics in Agriculture</i> , 2019, 156, 558-564.	7.7	58
11	Relationship between visual appearance and browning as evaluated by image analysis and chemical traits in fresh-cut nectarines. <i>Postharvest Biology and Technology</i> , 2011, 61, 178-183.	6.0	53
12	Biochemical relationships and browning index for assessing the storage suitability of artichoke genotypes. <i>Food Research International</i> , 2012, 48, 397-403.	6.2	52
13	A relative risk assessment of the open burning of WEEE. <i>Environmental Science and Pollution Research</i> , 2019, 26, 11042-11052.	5.3	49
14	Effect of modified atmosphere packaging (MAP) and gaseous ozone pre-packaging treatment on the physico-chemical, microbiological and sensory quality of small berry fruit. <i>Food Packaging and Shelf Life</i> , 2020, 26, 100573.	7.5	49
15	Layered double hydroxides are still out in the bloom: Syntheses, applications and advantages of three-dimensional flower-like structures. <i>Advances in Colloid and Interface Science</i> , 2020, 285, 102284.	14.7	40
16	Effect of cooking methods on antioxidant activity and nitrate content of selected wild Mediterranean plants. <i>International Journal of Food Sciences and Nutrition</i> , 2013, 64, 870-876.	2.8	39
17	Application of Oxalic Acid to Preserve the Overall Quality of Rocket and Baby Spinach Leaves during Storage. <i>Journal of Food Processing and Preservation</i> , 2015, 39, 2523-2532.	2.0	39
18	Use of reclaimed wastewater on fruit quality of nectarine in Southern Italy. <i>Agricultural Water Management</i> , 2018, 203, 186-192.	5.6	39

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19	Non-destructive automatic quality evaluation of fresh-cut iceberg lettuce through packaging material. <i>Journal of Food Engineering</i> , 2018, 223, 46-52.	5.2	39
20	Kaolin improves salinity tolerance, water use efficiency and quality of tomato. <i>Agricultural Water Management</i> , 2016, 167, 29-37.	5.6	36
21	Effect of red thyme oil (<i>Thymus vulgaris</i> L.) vapours on fungal decay, quality parameters and shelf-life of oranges during cold storage. <i>Food Chemistry</i> , 2021, 336, 127590.	8.2	36
22	The role of (bio)degradability on the management of petrochemical and bio-based plastic waste. <i>Journal of Environmental Management</i> , 2022, 310, 114769.	7.8	36
23	Comparison of two jam making methods to preserve the quality of colored carrots. <i>LWT - Food Science and Technology</i> , 2013, 53, 547-554.	5.2	35
24	Contactless and non-destructive chlorophyll content prediction by random forest regression: A case study on fresh-cut rocket leaves. <i>Computers and Electronics in Agriculture</i> , 2017, 140, 303-310.	7.7	35
25	Antimicrobial Membranes of Bio-Based PA 11 and HNTs Filled with Lysozyme Obtained by an Electrospinning Process. <i>Nanomaterials</i> , 2018, 8, 139.	4.1	35
26	Postharvest performance of fresh-cut nectarine as affected by dipping in chemical preservatives and packaging in modified atmosphere. <i>International Journal of Food Science and Technology</i> , 2014, 49, 1184-1195.	2.7	34
27	Phase behavior of modified montmorillonite- poly(ϵ -caprolactone) nanocomposites. <i>Journal of Polymer Science, Part B: Polymer Physics</i> , 2004, 42, 1321-1332.	2.1	30
28	Multiple regression models and Computer Vision Systems to predict antioxidant activity and total phenols in pigmented carrots. <i>Journal of Food Engineering</i> , 2013, 117, 74-81.	5.2	30
29	Evaluation of L-Cysteine as Anti-Browning Agent in Fresh-Cut Lettuce Processing. <i>Journal of Food Processing and Preservation</i> , 2015, 39, 985-993.	2.0	30
30	Active packaging for table grapes: Evaluation of antimicrobial performances of packaging for shelf life of the grapes under thermal stress. <i>Food Packaging and Shelf Life</i> , 2020, 25, 100545.	7.5	30
31	Ionic Liquid as Surfactant Agent of Hydrotalcite: Influence on the Final Properties of Polycaprolactone Matrix. <i>Polymers</i> , 2018, 10, 44.	4.5	29
32	Ionic Liquid as Dispersing Agent of LDH-Carbon Nanotubes into a Biodegradable Vinyl Alcohol Polymer. <i>Polymers</i> , 2020, 12, 495.	4.5	29
33	Electromagnetically Stimuli-Responsive Nanoparticles-Based Systems for Biomedical Applications: Recent Advances and Future Perspectives. <i>Nanomaterials</i> , 2021, 11, 848.	4.1	29
34	Influence of the Preparation Method and Photo-Oxidation Treatment on the Thermal and Gas Transport Properties of Dense Films Based on a Poly(ether-block-amide) Copolymer. <i>Materials</i> , 2018, 11, 1326.	2.9	28
35	Assessment of Ball Milling as a Compounding Technique to Develop Nanocomposites of Poly(3-Hydroxybutyrate-co-3-Hydroxyvalerate) and Bacterial Cellulose Nanowhiskers. <i>Journal of Polymers and the Environment</i> , 2016, 24, 241-254.	5.0	26
36	Relationships among volatile metabolites, quality and sensory parameters of table grapes assessed during cold storage in low or high CO ₂ modified atmospheres. <i>Postharvest Biology and Technology</i> , 2018, 142, 124-134.	6.0	26

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37	Mechanical milling: a sustainable route to induce structural transformations in MoS ₂ for applications in the treatment of contaminated water. <i>Scientific Reports</i> , 2019, 9, 974.	3.3	26
38	Innovative Preservation Technology for the Fresh Fruit and Vegetables. <i>Foods</i> , 2021, 10, 719.	4.3	26
39	Non-destructive evaluation of quality and ammonia content in whole and fresh-cut lettuce by computer vision system. <i>Food Research International</i> , 2014, 64, 647-655.	6.2	25
40	Assessment of volatile profile as potential marker of chilling injury of basil leaves during postharvest storage. <i>Food Chemistry</i> , 2016, 213, 361-368.	8.2	25
41	Phenolic profiles and postharvest quality changes of fresh-cut radicchio (<i>Cichorium intybus</i> L.): nutrient value in fresh vs. stored leaves. <i>Journal of Food Composition and Analysis</i> , 2016, 51, 76-84.	3.9	25
42	Changes in visual quality, physiological and biochemical parameters assessed during the postharvest storage at chilling or non-chilling temperatures of three sweet basil (<i>Ocimum basilicum</i> L.) cultivars. <i>Food Chemistry</i> , 2017, 229, 752-760.	8.2	25
43	Nanocomposites Based on PCL and Halloysite Nanotubes Filled with Lysozyme: Effect of Draw Ratio on the Physical Properties and Release Analysis. <i>Nanomaterials</i> , 2017, 7, 213.	4.1	25
44	Barrier properties of PLA to water vapour: Effect of temperature and morphology. <i>Macromolecular Research</i> , 2013, 21, 1110-1117.	2.4	24
45	Marketability of ready-to-eat cactus pear as affected by temperature and modified atmosphere. <i>Journal of Food Science and Technology</i> , 2014, 51, 25-33.	2.8	24
46	Fabrication and Characterization of Electrospun Membranes Based on Poly(μ -caprolactone), Poly(3-hydroxybutyrate) and Their Blend for Tunable Drug Delivery of Curcumin. <i>Polymers</i> , 2020, 12, 2239.	4.5	24
47	Modification of hemp fibers through alkaline attack assisted by mechanical milling: effect of processing time on the morphology of the system. <i>Cellulose</i> , 2020, 27, 8653-8665.	4.9	24
48	Modulation of Biodegradation Rate of Poly(lactic acid) by Silver Nanoparticles. <i>Journal of Polymers and the Environment</i> , 2015, 23, 316-320.	5.0	23
49	Postharvest application of oxalic acid to preserve overall appearance and nutritional quality of fresh-cut green and purple asparagus during cold storage: a combined electrochemical and mass-spectrometry analysis approach. <i>Postharvest Biology and Technology</i> , 2019, 148, 158-167.	6.0	23
50	Evaluation of quality, phenolic and carotenoid composition of fresh-cut purple Polignano carrots stored in modified atmosphere. <i>Journal of Food Composition and Analysis</i> , 2020, 86, 103363.	3.9	22
51	Volatile metabolites, quality and sensory parameters of <i>Ferrovial</i> sweet cherry cold stored in air or packed in high CO ₂ modified atmospheres. <i>Food Chemistry</i> , 2019, 286, 659-668.	8.2	21
52	Assessment of ball milling methodology to develop polylactide/bacterial cellulose nanocrystals nanocomposites. <i>Journal of Applied Polymer Science</i> , 2015, 132, .	2.6	20
53	Suitability for Ready-to-Eat Processing and Preservation of Six Green and Red Baby Leaves Cultivars and Evaluation of Their Antioxidant Value during Storage and after the Expiration Date. <i>Journal of Food Processing and Preservation</i> , 2016, 40, 550-558.	2.0	20
54	Controlled release mechanisms of sodium benzoate from a biodegradable polymer and halloysite nanotube composite. <i>Polymer International</i> , 2017, 66, 690-698.	3.1	20

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55	EFFECT OF PARTICLE FILM TECHNOLOGY ON TEMPERATURE, YIELD AND QUALITY OF PROCESSING TOMATO. <i>Acta Horticulturae</i> , 2007, , 287-294.	0.2	19
56	Postharvest evaluation of soilless-grown table grape during storage in modified atmosphere. <i>Journal of the Science of Food and Agriculture</i> , 2011, 91, n/a-n/a.	3.5	19
57	Characterisation of volatile profile and sensory analysis of fresh-cut "Radicchio di Chioggia" stored in air or modified atmosphere. <i>Food Chemistry</i> , 2016, 192, 603-611.	8.2	19
58	Facile preparation of layered double hydroxide (LDH)-alginate beads as sustainable system for the triggered release of diclofenac: Effect of pH and temperature on release rate. <i>International Journal of Biological Macromolecules</i> , 2021, 184, 271-281.	7.5	19
59	POLYPHENOL AND INULIN CONTENT IN A COLLECTION OF ARTICHOKE. <i>Acta Horticulturae</i> , 2005, , 453-460.	0.2	18
60	Antimicrobial and Antibiofilm Activity of Curcumin-Loaded Electrospun Nanofibers for the Prevention of the Biofilm-Associated Infections. <i>Molecules</i> , 2021, 26, 4866.	3.8	18
61	Adaptive self-configuring computer vision system for quality evaluation of fresh-cut radicchio. <i>Innovative Food Science and Emerging Technologies</i> , 2015, 32, 200-207.	5.6	17
62	Coaxial electrospun membranes of poly(ϵ -caprolactone)/poly(lactic acid) with reverse core-shell structures loaded with curcumin as tunable drug delivery systems. <i>Polymers for Advanced Technologies</i> , 2021, 32, 4005-4013.	3.2	17
63	Hybrid clay-carbon nanotube/PET composites: Preparation, processing, and analysis of physical properties. <i>Journal of Applied Polymer Science</i> , 2014, 131, .	2.6	16
64	Synergistic effect of lactic acid oligomers and laminar graphene sheets on the barrier properties of polylactide nanocomposites obtained by the <i>in situ</i> polymerization preincorporation method. <i>Journal of Applied Polymer Science</i> , 2016, 133, .	2.6	15
65	Combined Effect of Active Packaging of Polyethylene Filled with a Nano-Carrier of Salicylate and Modified Atmosphere to Improve the Shelf Life of Fresh Blueberries. <i>Nanomaterials</i> , 2020, 10, 2513.	4.1	14
66	Quality evaluation of table grapes during storage by using ¹ H NMR, LC-HRMS, MS-eNose and multivariate statistical analysis. <i>Food Chemistry</i> , 2020, 315, 126247.	8.2	14
67	High CO ₂ -modified atmosphere to preserve sensory and nutritional quality of organic table grape (cv. Tj ETQq1 1 0,784314 rgBT /Ov	0.7	14
68	Toxicity assessment of two-dimensional nanomaterials molybdenum disulfide in <i>Gallus gallus domesticus</i> . <i>Ecotoxicology and Environmental Safety</i> , 2020, 200, 110772.	6.0	13
69	Relationship between Quality Parameters and the Overall Appearance in Lettuce during Storage. <i>International Journal of Food Processing Technology</i> , 2014, 1, 18-26.	0.3	13
70	Mechanical dispersion of layered double hydroxides hosting active molecules in polyethylene: Analysis of structure and physical properties. <i>Applied Clay Science</i> , 2016, 132-133, 2-6.	5.2	12
71	PET and Active Coating Based on a LDH Nanofiller Hosting p-Hydroxybenzoate and Food-Grade Zeolites: Evaluation of Antimicrobial Activity of Packaging and Shelf Life of Red Meat. <i>Nanomaterials</i> , 2019, 9, 1727.	4.1	12
72	Design of sodium alginate/soybean extract beads loaded with hemp hurd and halloysite as novel and sustainable systems for methylene blue adsorption. <i>Polymer Engineering and Science</i> , 2022, 62, 129-144.	3.1	12

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73	Self-Configuring CVS to Discriminate Rocket Leaves According to Cultivation Practices and to Correctly Attribute Visual Quality Level. <i>Agronomy</i> , 2021, 11, 1353.	3.0	11
74	Rapid and Non-Destructive Techniques for the Discrimination of Ripening Stages in Candonga Strawberries. <i>Foods</i> , 2022, 11, 1534.	4.3	11
75	EVALUATION OF YIELD AND QUALITATIVE PARAMETERS OF HIGH LYCOPENE TOMATO CULTIVARS. <i>Acta Horticulturae</i> , 2008, , 173-180.	0.2	10
76	High CO ₂ short-term treatment to preserve quality and volatiles profile of fresh-cut artichokes during cold storage. <i>Postharvest Biology and Technology</i> , 2020, 160, 111056.	6.0	10
77	Combined Effect of Dipping in Oxalic or in Citric Acid and Low O ₂ Modified Atmosphere, to Preserve the Quality of Fresh-Cut Lettuce during Storage. <i>Foods</i> , 2020, 9, 988.	4.3	10
78	Physical and barrier properties of chemically modified pectin with polycaprolactone through an environmentally friendly process. <i>Colloid and Polymer Science</i> , 2021, 299, 429-437.	2.1	10
79	Profiles of Volatile and Phenolic Compounds as Markers of Ripening Stage in Candonga Strawberries. <i>Foods</i> , 2021, 10, 3102.	4.3	10
80	Sensor-Based Irrigation Reduces Water Consumption without Compromising Yield and Postharvest Quality of Soilless Green Bean. <i>Agronomy</i> , 2021, 11, 2485.	3.0	10
81	Formulation of a Bio-Packaging Based on Pure Cellulose Coupled with Cellulose Acetate Treated with Active Coating: Evaluation of Shelf Life of Pasta Ready to Eat. <i>Foods</i> , 2020, 9, 1414.	4.3	9
82	SALINITY EFFECTS ON TOMATO. <i>Acta Horticulturae</i> , 2008, , 229-234.	0.2	9
83	Hemp fibers modified with graphite oxide as green and efficient solution for water remediation: Application to methylene blue. <i>Chemosphere</i> , 2022, 288, 132614.	8.2	9
84	Physicochemical and Antioxidant Properties of White (Fiano cv) and Red (Negroamaro cv) Grape Pomace Skin Based Films. <i>Journal of Polymers and the Environment</i> , 2022, 30, 3609-3621.	5.0	9
85	Electronic-Nose as Non-destructive Tool to Discriminate "Ferrovia" Sweet Cherries Cold Stored in Air or Packed in High CO ₂ Modified Atmospheres. <i>Frontiers in Nutrition</i> , 2021, 8, 720092.	3.7	8
86	Active packaging based on cellulose trays coated with layered double hydroxide as nano-carrier of parahydroxybenzoate: Application to fresh-cut iceberg lettuce. <i>Packaging Technology and Science</i> , 2021, 34, 353-360.	2.8	7
87	Fabrication and Characterization of Bio-Nanocomposites Based on Halloysite-Encapsulating Grapefruit Seed Oil in a Pectin Matrix as a Novel Bio-Coating for Strawberry Protection. <i>Nanomaterials</i> , 2022, 12, 1265.	4.1	7
88	Ball Milling to Produce Composites Based of Natural Clinoptilolite as a Carrier of Salicylate in Bio-Based PA11. <i>Polymers</i> , 2019, 11, 634.	4.5	6
89	A Food-Grade Resin with LDH-Salicylate to Extend Mozzarella Cheese Shelf Life. <i>Processes</i> , 2021, 9, 884.	2.8	6
90	Non-destructive and contactless estimation of chlorophyll and ammonia contents in packaged fresh-cut rocket leaves by a Computer Vision System. <i>Postharvest Biology and Technology</i> , 2022, 189, 111910.	6.0	6

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91	Influence of salinity and water regime on tomato for processing. Italian Journal of Agronomy, 2012, 7, 10.	1.0	5
92	Carbon nanotube-filled ethylene/vinylacetate copolymers: from <i>in situ</i> catalyzed polymerization to high-performance electroconductive nanocomposites. Polymers for Advanced Technologies, 2012, 23, 1435-1440.	3.2	5
93	Volatile, quality and olfactory profiles of fresh-cut polignano carrots stored in air or in passive modified atmospheres. LWT - Food Science and Technology, 2021, 137, 110408.	5.2	5
94	Mass and heat transfer modeling of bio-substrates during packaging. Heat and Mass Transfer, 2013, 49, 799-808.	2.1	4
95	Effect of Molecular Architecture on Physical Properties of Tree-Shaped and Star-Shaped Poly(Methyl Terephthalate) / Overlaid	1.0	4
96	COMPOSITIONAL AND MARKETABLE QUALITY OF FRESH-CUT FLORETS OF FOUR SPECIALTY BRASSICAS IN RELATION TO CONTROLLED ATMOSPHERE STORAGE. Acta Horticulturae, 2015, , 455-462.	0.2	4
97	Quality, sensory and volatile profiles of fresh-cut big top nectarines cold stored in air or modified atmosphere packaging. International Journal of Food Science and Technology, 2018, 53, 1736-1743.	2.7	4
98	Shipping container equipped with controlled atmosphere: Case study on table grape. Journal of Agricultural Engineering, 2020, 51, 1-8.	1.5	4
99	Gelatin Beads/Hemp Hurd as pH Sensitive Devices for Delivery of Eugenol as Green Pesticide. Journal of Polymers and the Environment, 2021, 29, 3756-3769.	5.0	4
100	Active Packaging Based on Coupled Nylon/PE Pouches Filled with Active Nano-Hybrid: Effect on the Shelf Life of Fresh Milk. Nanomaterials, 2021, 11, 1881.	4.1	4
101	EFFECTS OF SALINITY ON NEW ARTICHOKE CULTIVARS. Acta Horticulturae, 2007, , 187-192.	0.2	4
102	BRACKISH WATER AND PHYSIOLOGICAL ASPECTS OF ARTICHOKE. Acta Horticulturae, 2007, , 231-237.	0.2	4
103	EFFECTS OF NON-WOVEN FABRIC AND FERTILIZER ON AIR AND SOIL TEMPERATURE, LEAF GAS EXCHANGE, YIELD AND QUALITY OF WILD ROCKET GROWN IN ORGANIC FARMING. Acta Horticulturae, 2013, , 479-486.	0.2	4
104	COMPUTATIONAL MODELLING OF MODIFIED ATMOSPHERE PACKAGING: APPLICATION TO CACTUS PEAR AND TRUFFLE AS CASE STUDIES. Acta Horticulturae, 2015, , 113-119.	0.2	2
105	ACTIVE COATINGS FOR FOOD PACKAGING: A NEW STRATEGY FOR TABLE GRAPE STORAGE. Acta Horticulturae, 2015, , 121-127.	0.2	2
106	Preliminary modeling of the visual quality of broccoli along the cold chain. Engineering in Agriculture, Environment and Food, 2017, 10, 109-114.	0.5	2
107	EFFECTS OF SALINITY AND WATERING REGIME ON ARTICHOKE, CYNARA CARDUNCULUS L. SUBSP. SCOLYMUS (L.) HAYEK. Acta Horticulturae, 2012, , 347-352.	0.2	2
108	EFFECTS OF DIPPING TREATMENTS ON QUALITY OF FRESH CUT ARTICHOKE. Acta Horticulturae, 2012, , 407-412.	0.2	2

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109	In situ one-step fabrication of layered double hydroxide deposited on cellulose: Effect of modified cellulose on physical properties of polyurethane composites. <i>Polymers for Advanced Technologies</i> , 2022, 33, 2300-2312.	3.2	2
110	FRUITS AND VEGETABLES PASSIVE REFRIGERATED TRANSPORT: MODELLING THE RESPIRATORY PROCESS. <i>Acta Horticulturae</i> , 2010, , 485-488.	0.2	1
111	Effect of water regime and salinity on artichoke yield. <i>Italian Journal of Agronomy</i> , 2012, 7, 9.	1.0	1
112	Effect of Draw Ratio on Physical, Release, and Antibacterial Properties of Poly(ϵ -caprolactone) Loaded with Lysozyme. <i>Macromolecular Materials and Engineering</i> , 2017, 302, 1700367.	3.6	1
113	Automatic procedure to contactless and non-destructive quality evaluation of fruits and vegetables through a computer vision system. <i>Acta Horticulturae</i> , 2021, , 99-106.	0.2	1
114	Optimizing modified atmosphere packaging for fresh-cut broccoli raab (<i>Brassica rapa</i> L.). <i>Acta Horticulturae</i> , 2021, , 231-236.	0.2	1
115	SALINITY AFFECTS IONIC DISTRIBUTION IN ARTICHOKE (<i>CYNARA CARDUNCULUS</i> [L.] SUBSP. <i>SCOLYMUS</i>) Tj ETQq] 1 0.784314 rgBT 0,2 1	0.2	1
116	Biochemical characterization of apple slices dried using low temperature and stored in modified atmosphere packaging. <i>Journal of Food Composition and Analysis</i> , 2022, 112, 104694.	3.9	1
117	Physico-chemical parameters to predict microbiological and sensory quality aspects of baby lettuce leaves. <i>Acta Horticulturae</i> , 2017, , 249-256.	0.2	0
118	Modified atmosphere affected marketability of peeled cactus pear. <i>Acta Horticulturae</i> , 2018, , 315-320.	0.2	0
119	Colour analysis to predict the total chlorophyll content of rocket leaves. <i>Acta Horticulturae</i> , 2021, , 107-112.	0.2	0
120	Natural resources derived biocomposites as potential carriers of green pesticides in agricultural field: Designing and fabrication of a pot-like device. <i>Journal of Applied Polymer Science</i> , 2021, 138, 51240.	2.6	0
121	Fresh-Cut Fruits and Vegetables. , 2019, , 761-784.		0
122	Layered Double Hydroxides as Hosts of Active Molecules for Food Packaging Applications. <i>Series on Chemistry, Energy and the Environment</i> , 2022, , 483-505.	0.3	0