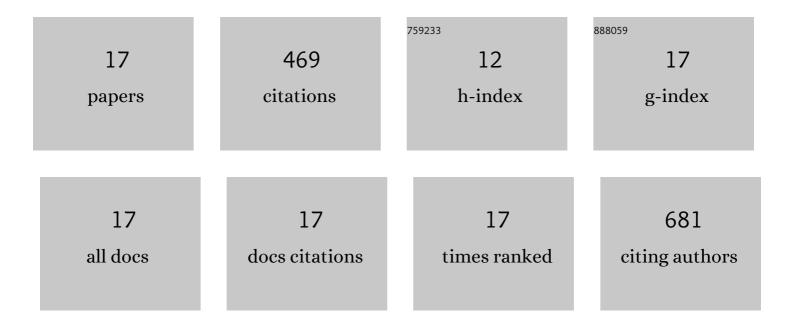
## Andrea C Galvis-SÃ;nchez

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Comparative study of six pear cultivars in terms of their phenolic and vitamin C contents and antioxidant capacity. Journal of the Science of Food and Agriculture, 2003, 83, 995-1003.	3.5	128
2	Natural deep eutectic solvents as green plasticizers for chitosan thermoplastic production with controlled/desired mechanical and barrier properties. Food Hydrocolloids, 2018, 82, 478-489.	10.7	79
3	Thermo-compression molding of chitosan with a deep eutectic mixture for biofilms development. Green Chemistry, 2016, 18, 1571-1580.	9.0	57
4	The Effect of Polymer/ Plasticiser Ratio in Film Forming Solutions on the Properties of Chitosan Films. Food Biophysics, 2015, 10, 324-333.	3.0	28
5	Fourier Transform Near-Infrared Spectroscopy Application for Sea Salt Quality Evaluation. Journal of Agricultural and Food Chemistry, 2011, 59, 11109-11116.	5.2	22
6	Standard addition flow method for potentiometric measurements at low concentration levels: Application to the determination of fluoride in food samples. Talanta, 2015, 133, 1-6.	5.5	20
7	Sensorial and physicochemical quality responses of pears(cv Rocha) to long-term storage under controlled atmospheres. Journal of the Science of Food and Agriculture, 2004, 84, 1646-1656.	3.5	18
8	FTIR-ATR infrared spectroscopy for the detection of ochratoxin A in dried vine fruit. Food Additives and Contaminants, 2007, 24, 1299-1305.	2.0	18
9	Method for analysis dried vine fruits contaminated with ochratoxin A. Analytica Chimica Acta, 2008, 617, 59-63.	5.4	17
10	Effects of preharvest, harvest and postharvest factors on the quality of pear (cv. `Rocha') stored under controlled atmosphere conditions. Journal of Food Engineering, 2004, 64, 161-172.	5.2	16
11	Effects of controlled atmosphere (CA) storage on pectinmethylesterase (PME) activity and texture of â€~Rocha' pears. Journal of the Science of Food and Agriculture, 2002, 82, 143-145.	3.5	15
12	Effect of different levels of CO2 on the antioxidant content and the polyphenol oxidase activity of â€~Rocha' pears during cold storage. Journal of the Science of Food and Agriculture, 2006, 86, 509-517.	3.5	15
13	Monitoring sodium chloride during cod fish desalting process by flow injection spectrometry and infrared spectroscopy. Food Control, 2011, 22, 277-282.	5.5	12
14	Sea Salt. Comprehensive Analytical Chemistry, 2013, 60, 719-740.	1.3	9
15	Estimation of olive oil acidity using FT-IR and partial least squares regression. Sensing and Instrumentation for Food Quality and Safety, 2009, 3, 187-191.	1.5	8
16	Application of Mid- and Near-Infrared Spectroscopy for the Control and Chemical Evaluation of Brine Solutions and Traditional Sea Salts. Food Analytical Methods, 2013, 6, 470-480.	2.6	5
17	Development of a Turbidimetric Sequential Injection System to Monitor the Codfish Desalting Process. Food Analytical Methods, 2012, 5, 287-295.	2.6	2