

# Cristina Nerin

## List of Publications by Year in descending order

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359  
papers

13,550  
citations

20817

60  
h-index

39675

94  
g-index

362  
all docs

362  
docs citations

362  
times ranked

10771  
citing authors

#	ARTICLE	IF	CITATIONS
1	The Role of Residual Contaminants and Recycling Steps on Rheological Properties of Recycled Polypropylene. <i>Journal of Polymers and the Environment</i> , 2022, 30, 494-503.	5.0	7
2	The migration of NIAS from ethylene-vinyl acetate corks and their identification using gas chromatography mass spectrometry and liquid chromatography ion mobility quadrupole time-of-flight mass spectrometry. <i>Food Chemistry</i> , 2022, 366, 130592.	8.2	6
3	Comparison of LC-ESI, DART, and ASAP for the analysis of oligomers migration from biopolymer food packaging materials in food (simulants). <i>Analytical and Bioanalytical Chemistry</i> , 2022, 414, 1335-1345.	3.7	10
4	The detection and elucidation of oligomers migrating from biodegradable multilayer teacups using liquid chromatography coupled to ion mobility time-of-flight mass spectrometry and gas chromatography-mass spectrometry. <i>Food Chemistry</i> , 2022, 374, 131777.	8.2	10
5	Novel active biopackaging incorporated with macerate of carob ( <i>Ceratonia siliqua</i> L.) to extend shelf-life of stored Atlantic salmon fillets ( <i>Salmo salar</i> L.). <i>LWT - Food Science and Technology</i> , 2022, 156, 113015.	5.2	13
6	<i>Ceratonia siliqua</i> L. kibbles, seeds and leaves as a source of volatile bioactive compounds for antioxidant food biopackaging applications. <i>Food Packaging and Shelf Life</i> , 2022, 31, 100764.	7.5	16
7	Guidance in selecting analytical techniques for identification and quantification of non-intentionally added substances (NIAS) in food contact materials (FCMS). <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2022, 39, 620-643.	2.3	31
8	Phenolic composition, antioxidant and antiacetylcholinesterase activities of <i>Opuntia ficus-indica</i> peel and flower teas after <i>in vitro</i> gastrointestinal digestion. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 4401-4409.	3.5	9
9	Prediction of Collision Cross Section Values: Application to Non-Intentionally Added Substance Identification in Food Contact Materials. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 1272-1281.	5.2	9
10	Application of Untargeted Metabolomics to Determine Volatile Compounds from the Spanish Plant <i>Arctostaphylos uva-ursi</i> Used as Tea. <i>Separations</i> , 2022, 9, 68.	2.4	4
11	A Collision Cross Section Database for Extractables and Leachables from Food Contact Materials. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 4457-4466.	5.2	10
12	Migration of mineral oil aromatic hydrocarbons (MOAH) from cardboard containers to dry food and prediction tool. <i>Food Control</i> , 2022, 138, 109016.	5.5	2
13	Analysis of potential migration compounds from silicone molds for food contact by SPME-GC-MS. <i>Food and Chemical Toxicology</i> , 2022, 165, 113130.	3.6	3
14	Hydrogenated amorphous carbon film deposited by plasma on recycled polypropylene as a functional barrier to hazardous migrants. <i>Food Packaging and Shelf Life</i> , 2022, 33, 100864.	7.5	2
15	Poly lactide-Based Films with the Addition of Poly(ethylene glycol) and Extract of Propolis: Physico-Chemical and Storage Properties. <i>Foods</i> , 2022, 11, 1488.	4.3	9
16	Prediction of Collision Cross-Section Values for Extractables and Leachables from Plastic Products. <i>Environmental Science &amp; Technology</i> , 2022, 56, 9463-9473.	10.0	8
17	Developing ethyl lauroyl arginate antimicrobial films to combat <i>Listeria monocytogenes</i> in cured ham. <i>Food Control</i> , 2022, 141, 109164.	5.5	5
18	The characterization and influence factors of semi-volatile compounds from mechanically recycled polyethylene terephthalate (rPET) by combining GC-TOFMS and chemometrics. <i>Journal of Hazardous Materials</i> , 2022, 439, 129583.	12.4	8

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19	Migration of mineral oil aromatic hydrocarbon (MOAH) from hot melt adhesives used in food packaging materials. <i>Food Packaging and Shelf Life</i> , 2022, 33, 100885.	7.5	2
20	Olive cake and leaf extracts as valuable sources of antioxidant and antimicrobial compounds: a comparative study. <i>Waste and Biomass Valorization</i> , 2021, 12, 1431-1445.	3.4	9
21	Design of new natural antioxidant active packaging: Screening flowsheet from pure essential oils and vegetable oils to ex vivo testing in meat samples. <i>Food Control</i> , 2021, 120, 107536.	5.5	45
22	Study of bioactive volatile compounds from different parts of <i>Pistacia lentiscus</i> L. extracts and their antioxidant and antibacterial activities for new active packaging application. <i>Food Control</i> , 2021, 120, 107514.	5.5	27
23	Screening of volatile decay markers of minced pork by headspace-solid phase microextractionâ€“gas chromatographyâ€“mass spectrometry and chemometrics. <i>Food Chemistry</i> , 2021, 342, 128341.	8.2	33
24	Copper release from nanoâ€“copper/polypropylene composite films to food and the forms of copper in food simulants. <i>Innovative Food Science and Emerging Technologies</i> , 2021, 67, 102581.	5.6	14
25	<i>Citrus</i> Â—Â <i>paradisi</i> essential oil as a promising agent for margarine storage stability: Composition and antioxidant capacity. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15374.	2.0	5
26	Safety concerns of recycling postconsumer polyolefins for food contact uses: Regarding (semi-)volatile migrants untargetedly screened. <i>Resources, Conservation and Recycling</i> , 2021, 167, 105365.	10.8	31
27	Atmospheric Solids Analysis Probe (ASAP) and Atmospheric Pressure Gas Chromatography (APGC) coupled to Quadrupole Time of Flight Mass Spectrometry (QTOF-MS) as alternative techniques to trace aromatic markers of mineral oils in food packaging. <i>Talanta</i> , 2021, 227, 122079.	5.5	7
28	Bring some colour to your package: Freshness indicators based on anthocyanin extracts. <i>Trends in Food Science and Technology</i> , 2021, 111, 495-505.	15.1	85
29	Electrospun Nanosystems Based on PHBV and ZnO for Ecological Food Packaging. <i>Polymers</i> , 2021, 13, 2123.	4.5	17
30	Influence of cooking conditions on the migration of silicone oligomers from silicone rubber baking molds to food simulants. <i>Food Chemistry</i> , 2021, 347, 128964.	8.2	13
31	Importance of profile of volatile and off-odors compounds from different recycled polypropylene used for food applications. <i>Food Chemistry</i> , 2021, 350, 129250.	8.2	25
32	The use of ion mobility time-of-flight mass spectrometry to assess the migration of polyamide 6 and polyamide 66 oligomers from kitchenware utensils to food. <i>Food Chemistry</i> , 2021, 350, 129260.	8.2	17
33	Decontamination efficiencies of post-consumer high-density polyethylene milk bottles and prioritization of high concern volatile migrants. <i>Resources, Conservation and Recycling</i> , 2021, 171, 105640.	10.8	16
34	Discovery and Characterization of Phenolic Compounds in Bearberry (<i>Arctostaphylos uva-ursi</i>) Leaves Using Liquid Chromatographyâ€“Ion Mobilityâ€“High-Resolution Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 10856-10868.	5.2	25
35	Fabric phase sorptive extraction for specific migration analysis of oligomers from biopolymers. <i>Talanta</i> , 2021, 233, 122603.	5.5	5
36	The application of ion mobility time of flight mass spectrometry to elucidate neo-formed compounds derived from polyurethane adhesives used in champagne cork stoppers. <i>Talanta</i> , 2021, 234, 122632.	5.5	9

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37	Response surface methodology and UPLC-QTOF-MSE analysis of phenolic compounds from grapefruit ( <i>Citrusâ€• paradisi</i> ) by-products as novel ingredients for new antioxidant packaging. <i>LWT - Food Science and Technology</i> , 2021, 151, 112158.	5.2	14
38	Evaluation of New Antimicrobial Materials Incorporating Ethyl Lauroyl Arginate or Silver into Different Matrices, and Their Safety in Use as Potential Packaging. <i>Polymers</i> , 2021, 13, 355.	4.5	7
39	Identification of recycled polyethylene and virgin polyethylene based on untargeted migrants. <i>Food Packaging and Shelf Life</i> , 2021, 30, 100762.	7.5	9
40	Characterization of odorants from baby bottles by headspace solid phase microextraction coupled to gas chromatography-olfactometry-mass spectrometry. <i>Talanta</i> , 2020, 207, 120301.	5.5	8
41	Compounds responsible for off-odors in several samples composed by polypropylene, polyethylene, paper and cardboard used as food packaging materials. <i>Food Chemistry</i> , 2020, 309, 125792.	8.2	55
42	Migration studies and toxicity evaluation of cyclic polyesters oligomers from food packaging adhesives. <i>Food Chemistry</i> , 2020, 311, 125918.	8.2	36
43	Ion mobility quadrupole time-of-flight high resolution mass spectrometry coupled to ultra-high pressure liquid chromatography for identification of non-intentionally added substances migrating from food cans. <i>Journal of Chromatography A</i> , 2020, 1616, 460778.	3.7	11
44	Discrimination of Virgin and Recycled Polyethylene Based on Volatile Organic Compounds Using a Headspace GC-MS Coupled with Chemometrics Approach. <i>Food Packaging and Shelf Life</i> , 2020, 26, 100553.	7.5	21
45	Release of volatile compounds from cooking plastic bags under different heating sources. <i>Food Packaging and Shelf Life</i> , 2020, 26, 100552.	7.5	5
46	Integration of untargeted and targeted mass spectrometry-based metabolomics provides novel insights into the potential toxicity associated to surfynol. <i>Food and Chemical Toxicology</i> , 2020, 146, 111849.	3.6	8
47	Comparison of two antioxidant packaging based on rosemary oleoresin and green tea extract coated on polyethylene terephthalate for extending the shelf life of minced pork meat. <i>Food Packaging and Shelf Life</i> , 2020, 26, 100588.	7.5	33
48	Influence of nonylphenol from multilayer plastic films on artificial insemination of sows. <i>Analytical and Bioanalytical Chemistry</i> , 2020, 412, 6519-6528.	3.7	4
49	Migration of volatile compounds from natural biomaterials and their safety evaluation as food contact materials. <i>Food and Chemical Toxicology</i> , 2020, 142, 111457.	3.6	24
50	Graphene oxide/ layered double hydroxides@ sulfonated polyaniline: A sorbent for ultrasonic assisted dispersive solid phase extraction of phthalates in distilled herbal beverages. <i>Journal of Chromatography A</i> , 2020, 1625, 461307.	3.7	27
51	Direct Immersionâ€™Solid-Phase Microextraction Coupled to Gas Chromatographyâ€™Mass Spectrometry and Response Surface Methodology for Nontarget Screening of (Semi-) Volatile Migrants from Food Contact Materials. <i>Analytical Chemistry</i> , 2020, 92, 5577-5584.	6.5	35
52	Impacts of food contact chemicals on human health: a consensus statement. <i>Environmental Health</i> , 2020, 19, 25.	4.0	100
53	Encapsulation Systems for Antimicrobial Food Packaging Components: An Update. <i>Molecules</i> , 2020, 25, 1134.	3.8	110
54	Analytical Approaches for Analysis of Safety of Modern Food Packaging: A Review. <i>Molecules</i> , 2020, 25, 752.	3.8	46

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55	Predicting the antioxidant capacity and total phenolic content of bearberry leaves by data fusion of UV-Vis spectroscopy and UHPLC/Q-TOF-MS. <i>Talanta</i> , 2020, 213, 120831.	5.5	38
56	Migration of dihydroxyalkylamines from polypropylene coffee capsules to Tenax® and coffee by salt-assisted liquid-liquid extraction and liquid chromatography-mass spectrometry. <i>Food Chemistry</i> , 2020, 321, 126720.	8.2	12
57	Ambient mass spectrometry as a tool for a rapid and simultaneous determination of migrants coming from a bamboo-based biopolymer packaging. <i>Journal of Hazardous Materials</i> , 2020, 398, 122891.	12.4	18
58	Development and validation of a LC-MS/MS method for the analysis of bisphenol a in polyethylene terephthalate. <i>Food Chemistry</i> , 2019, 274, 246-253.	8.2	56
59	Ion mobility quadrupole time-of-flight mass spectrometry for the identification of non-intentionally added substances in UV varnishes applied on food contact materials. A safety by design study. <i>Talanta</i> , 2019, 205, 120103.	5.5	22
60	Polyamide modified with green tea extract for fresh minced meat active packaging applications. <i>Food Chemistry</i> , 2019, 300, 125242.	8.2	44
61	Encapsulation of cinnamon oil in cyclodextrin nanosponges and their potential use for antimicrobial food packaging. <i>Food and Chemical Toxicology</i> , 2019, 132, 110647.	3.6	90
62	Influence of medicinal and aromatic plants into risk assessment of a new bioactive packaging based on polylactic acid (PLA). <i>Food and Chemical Toxicology</i> , 2019, 132, 110662.	3.6	44
63	Metabolites identified as interaction products between EOs from food packaging and selected microorganisms. <i>LWT - Food Science and Technology</i> , 2019, 116, 108518.	5.2	3
64	In Vitro Anticoccidial Activity of Olive Pulp ( <i>Olea europaea</i> L. var. Chemlal) Extract Against <i>Eimeria</i> Oocysts in Broiler Chickens. <i>Acta Parasitologica</i> , 2019, 64, 887-897.	1.1	19
65	Ion-Mobility Quadrupole Time-of-Flight Mass Spectrometry: A Novel Technique Applied to Migration of Nonintentionally Added Substances from Polyethylene Films Intended for Use as Food Packaging. <i>Analytical Chemistry</i> , 2019, 91, 12741-12751.	6.5	38
66	Determination of adhesive acrylates in recycled polyethylene terephthalate by fabric phase sorptive extraction coupled to ultra performance liquid chromatography - mass spectrometry. <i>Journal of Chromatography A</i> , 2019, 1602, 56-63.	3.7	16
67	Encapsulation of coriander essential oil in cyclodextrin nanosponges: A new strategy to promote its use in controlled-release active packaging. <i>Innovative Food Science and Emerging Technologies</i> , 2019, 56, 102177.	5.6	62
68	Antimicrobial activity of biocomposite films containing cellulose nanofibrils and ethyl lauroyl arginate. <i>Journal of Materials Science</i> , 2019, 54, 12159-12170.	3.7	22
69	Volatile non-intentionally added substances (NIAS) identified in recycled expanded polystyrene containers and their migration into food simulants. <i>Food Packaging and Shelf Life</i> , 2019, 20, 100318.	7.5	33
70	Identification of non-volatile migrants from baby bottles by UPLC-Q-TOF-MS. <i>Food Research International</i> , 2019, 123, 529-537.	6.2	12
71	Determination the set-off migration of ink in cardboard-cups used in coffee vending machines. <i>Food and Chemical Toxicology</i> , 2019, 130, 61-67.	3.6	16
72	Non-target screening of (semi-)volatiles in food-grade polymers by comparison of atmospheric pressure gas chromatography quadrupole time-of-flight and electron ionization mass spectrometry. <i>Talanta</i> , 2019, 202, 285-296.	5.5	24

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73	Determination of volatile compounds and their sensory impact in a biopolymer based on polylactic acid (PLA) and polyester. <i>Food Chemistry</i> , 2019, 294, 171-178.	8.2	24
74	Migration of oligomers from a food contact biopolymer based on polylactic acid (PLA) and polyester. <i>Analytical and Bioanalytical Chemistry</i> , 2019, 411, 3521-3532.	3.7	46
75	Synergistic properties of mustard and cinnamon essential oils for the inactivation of foodborne moulds in vitro and on Spanish bread. <i>International Journal of Food Microbiology</i> , 2019, 298, 44-50.	4.7	51
76	Determination of volatile non intentionally added substances coming from a starch-based biopolymer intended for food contact by different gas chromatography-mass spectrometry approaches. <i>Journal of Chromatography A</i> , 2019, 1599, 215-222.	3.7	27
77	Identification of key odorant compounds in starch-based polymers intended for food contact materials. <i>Food Chemistry</i> , 2019, 285, 39-45.	8.2	31
78	Antioxidant and antimicrobial markers by UPLC-ESI-Q-TOF-MSE of a new multilayer active packaging based on <i>Arctostaphylos uva-ursi</i> . <i>Talanta</i> , 2019, 196, 498-509.	5.5	21
79	New active antioxidant multilayer food packaging films containing Algerian Sage and Bay leaves extracts and their application for oxidative stability of fried potatoes. <i>Food Control</i> , 2019, 98, 216-226.	5.5	35
80	Simultaneous extraction and analysis of preservatives and artificial sweeteners in juices by salting out liquid-liquid extraction method prior to ultra-high performance liquid chromatography. <i>Food Chemistry</i> , 2019, 277, 586-594.	8.2	51
81	Determination of non-volatile components of a biodegradable food packaging material based on polyester and polylactic acid (PLA) and its migration to food simulants. <i>Journal of Chromatography A</i> , 2019, 1583, 1-8.	3.7	51
82	CHAPTER 7. Risk Assessment of Plastic Packaging for Food Applications. <i>Food Chemistry, Function and Analysis</i> , 2019, , 163-191.	0.2	5
83	Safety assessment of the process EstPak Plastik™, based on Starlinger Decon technology, used to recycle post-consumer PET into food contact materials. <i>EFSA Journal</i> , 2018, 16, e05165.	1.8	0
84	A common surfactant used in food packaging found to be toxic for reproduction in mammals. <i>Food and Chemical Toxicology</i> , 2018, 113, 115-124.	3.6	21
85	Determination of oligomers in virgin and recycled polyethylene terephthalate (PET) samples by UPLC-MS-QTOF. <i>Analytical and Bioanalytical Chemistry</i> , 2018, 410, 2377-2384.	3.7	76
86	Determination of total plasma oxysterols by enzymatic hydrolysis, solid phase extraction and liquid chromatography coupled to mass-spectrometry. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2018, 150, 396-405.	2.8	4
87	Safety assessment of the process Concept Plastic Packaging™, based on Starlinger Decon technology, used to recycle post-consumer PET into food contact materials. <i>EFSA Journal</i> , 2018, 16, e05166.	1.8	1
88	Influence of factors on release of antimicrobials from antimicrobial packaging materials. <i>Critical Reviews in Food Science and Nutrition</i> , 2018, 58, 1108-1121.	10.3	26
89	Trends in microbial control techniques for poultry products. <i>Critical Reviews in Food Science and Nutrition</i> , 2018, 58, 591-609.	10.3	31
90	Control microbial growth on fresh chicken meat using pinosylvin inclusion complexes based packaging absorbent pads. <i>LWT - Food Science and Technology</i> , 2018, 89, 148-154.	5.2	19

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91	Safety assessment of the process â€œEnvases UreÃ±aâ€™, based on Starlinger Decon technology, used to recycle postâ€œconsumer PET into food contact materials. EFSA Journal, 2018, 16, e05118.	1.8	0
92	Safety assessment of the process â€œRecyPET HungÃ¡riaâ€™, based on RecyPET HungÃ¡ria technology, used to recycle postâ€œconsumer PET into food contact materials. EFSA Journal, 2018, 16, e05481.	1.8	1
93	New Antioxidant Multilayer Packaging with Nanoselenium to Enhance the Shelf-Life of Market Food Products. Nanomaterials, 2018, 8, 837.	4.1	40
94	Polymers/Food Contact and Packaging Materialsâ€™ Analytical Aspects. , 2018, , .		2
95	Safety assessment of the process â€œLinpacâ€™, based on Linpac super clean technology, used to recycle postâ€œconsumer PET into food contact materials. EFSA Journal, 2018, 16, e05323.	1.8	1
96	Safety assessment of the process â€œBTB PET DIRECT IV* +â€™, used to recycle postâ€œconsumer PET into food contact materials. EFSA Journal, 2018, 16, e05227.	1.8	0
97	Plasticizer Migration Into Foods. , 2018, , .		6
98	Safety assessment of the process â€œGneuss 2â€™, based on Gneuss technology, used to recycle postâ€œconsumer PET into food contact materials. EFSA Journal, 2018, 16, e05325.	1.8	0
99	Safety assessment of the process â€œGneuss 1â€™, based on Gneuss technology, used to recycle postâ€œconsumer PET into food contact materials. EFSA Journal, 2018, 16, e05324.	1.8	0
100	Analysis of isophthalaldehyde in migration samples from polyethylene terephthalate packaging. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2018, 35, 1645-1652.	2.3	4
101	Safety assessment of the process â€œGeneral Plasticâ€™, based on Starlinger Decon technology, used to recycle postâ€œconsumer PET into food contact materials. EFSA Journal, 2018, 16, e05388.	1.8	0
102	Identification of non volatile migrant compounds and NIAS in polypropylene films used as food packaging characterized by UPLC-MS/QTOF. Talanta, 2018, 188, 750-762.	5.5	69
103	Safety assessment of the process â€œMorssinkhof Plasticsâ€™, used to recycle highâ€œdensity polyethylene and polypropylene crates for use as food contact materials. EFSA Journal, 2018, 16, e05117.	1.8	3
104	Antioxidant effect of an innovative active plastic film containing olive leaves extract on fresh pork meat and its evaluation by Raman spectroscopy. Food Chemistry, 2017, 229, 98-103.	8.2	76
105	Antioxidant packaging with encapsulated green tea for fresh minced meat. Innovative Food Science and Emerging Technologies, 2017, 41, 307-313.	5.6	66
106	Safety by design of printed multilayer materials intended for food packaging. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2017, 34, 1239-1250.	2.3	19
107	Identification and quantification of odours from oxobiodegradable polyethylene oxidised under a free radical flow by headspace solid-phase microextraction followed by gas chromatography-olfactometry-mass spectrometry. Talanta, 2017, 172, 37-44.	5.5	25
108	Fabric phase sorptive extraction as a reliable tool for rapid screening and detection of freshness markers in oranges. Journal of Chromatography A, 2017, 1500, 32-42.	3.7	24



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109	Safety assessment of the process â€“EREMA Recycling (MPR, Basic and Advanced technologies)â€™™, used to recycle postâ€“consumer PET into food contact materials. EFSA Journal, 2017, 15, e04842.	1.8	2
110	Toxic compounds from tobacco in placenta samples analyzed by UPLC-QTOF-MS. Journal of Pharmaceutical and Biomedical Analysis, 2017, 145, 331-338.	2.8	29
111	Asymmetrical flow field-flow fractionation coupled to inductively coupled plasma mass spectrometry for sizing SeNPs for packaging applications. Spectrochimica Acta, Part B: Atomic Spectroscopy, 2017, 132, 19-25.	2.9	13
112	Migration assessment and the â€“threshold of toxicological concernâ€™™ applied to the safe design of an acrylic adhesive for food-contact laminates. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2017, 34, 1721-1729.	2.3	21
113	Fast assessment of oxo-biodegradable polyethylene film oxidation by surface-enhanced Raman scattering with in situ formation of a silver nanoparticle substrate. Journal of Materials Chemistry C, 2017, 5, 463-469.	5.5	4
114	Effect of an active label based on benzyl isothiocyanate on the morphology and ochratoxins production of Aspergillus ochraceus. Food Research International, 2017, 101, 61-72.	6.2	11
115	Safety assessment of the process â€“4PETâ€™™, based on EREMA Basic technology, used to recycle postâ€“consumer PET into food contact materials. EFSA Journal, 2017, 15, e04845.	1.8	0
116	Safety assessment of the process â€“Coexpan Deutschlandâ€™™, based on EREMA Basic technology, used to recycle postâ€“consumer PET into food contact materials. EFSA Journal, 2017, 15, e04846.	1.8	0
117	Safety assessment of the process â€“Kronesâ€™™ used to recycle postâ€“consumer PET into food contact materials. EFSA Journal, 2017, 15, e05015.	1.8	0
118	Overall and specific migration from multilayer high barrier food contact materials â€“ kinetic study of cyclic polyester oligomers migration. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2017, 34, 1784-1794.	2.3	36
119	Raman spectroscopy, electronic microscopy and SPME-GC-MS to elucidate the mode of action of a new antimicrobial food packaging material. Analytical and Bioanalytical Chemistry, 2017, 409, 1037-1048.	3.7	9
120	Development and characterisation of HPMC films containing PLA nanoparticles loaded with green tea extract for food packaging applications. Carbohydrate Polymers, 2017, 156, 108-117.	10.2	94
121	Safety assessment of the process â€“Veroniki Ecogrup SRLâ€™™, based on Starlinger Decon technology, used to recycle postâ€“consumer PET into food contact materials. EFSA Journal, 2017, 15, e04900.	1.8	1
122	Safety assessment of the process â€“PEGRAâ€™™, based on Starlinger IV+Â® technology, used to recycle postâ€“consumer PET into food contact materials. EFSA Journal, 2017, 15, e04899.	1.8	1
123	Safety assessment of the process â€“Plastienvaseâ€™™, based on EREMA Basic technology, used to recycle postâ€“consumer PET into food contact materials. EFSA Journal, 2017, 15, e04843.	1.8	0
124	Safety assessment of the process â€“Alimpetâ€™™, based on EREMA MPR technology, used to recycle postâ€“consumer PET into food contact materials. EFSA Journal, 2017, 15, e04844.	1.8	0
125	Safety assessment of the process â€“Coexpan Montonateâ€™™, based on Starlinger Decon technology, used to recycle postâ€“consumer PET into food contact materials. EFSA Journal, 2017, 15, e04848.	1.8	0
126	Safety assessment of the process â€“MÃrkische Faserâ€™™, based on NGR technology, used to recycle postâ€“consumer PET into food contact materials. EFSA Journal, 2017, 15, e04898.	1.8	1



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127	Ethyl Lauroyl Arginate (LAE). , 2016, , 305-312.		14
128	Plastics and Polymers for Food Packaging Manufacturing. , 2016, , .		4
129	The Downside of Antimicrobial Packaging. , 2016, , 81-93.		11
130	Fabric phase sorptive extraction: An innovative sample preparation approach applied to the analysis of specific migration from food packaging. <i>Analytica Chimica Acta</i> , 2016, 936, 97-107.	5.4	51
131	Raman Imaging Spectroscopy as a Tool To Investigate the Cell Damage on <i>Aspergillus ochraceus</i> Caused by an Antimicrobial Packaging Containing Benzyl Isothiocyanate. <i>Analytical Chemistry</i> , 2016, 88, 4772-4779.	6.5	21
132	Direct screening of tobacco indicators in urine and saliva by Atmospheric Pressure Solid Analysis Probe coupled to quadrupole-time of flight mass spectrometry (ASAP-MS-Q-TOF-). <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2016, 124, 149-156.	2.8	29
133	Antimicrobial properties and mode of action of mustard and cinnamon essential oils and their combination against foodborne bacteria. <i>Innovative Food Science and Emerging Technologies</i> , 2016, 36, 26-33.	5.6	107
134	Progress in mass spectrometry for the analysis of set-off phenomena in plastic food packaging materials. <i>Journal of Chromatography A</i> , 2016, 1453, 124-133.	3.7	32
135	Development of a multilayer antimicrobial packaging material for tomato puree using an innovative technology. <i>LWT - Food Science and Technology</i> , 2016, 72, 361-367.	5.2	44
136	Nano selenium as antioxidant agent in a multilayer food packaging material. <i>Analytical and Bioanalytical Chemistry</i> , 2016, 408, 6659-6670.	3.7	63
137	The Journal Packaging Technology and Science will publish a special issue on "Packaging Safety and Compliance" covering all aspects of measurement of migration from packaging materials and its mitigation. <i>Packaging Technology and Science</i> , 2016, 29, 487-487.	2.8	0
138	Phenolic content and antioxidant activity of olive by-products and antioxidant film containing olive leaf extract. <i>Food Chemistry</i> , 2016, 212, 521-527.	8.2	85
139	Ultra high performance liquid chromatography coupled to quadruple time-of-flight with MSE technology used for qualitative analysis of non-volatile oxidation markers in sliced packed mushrooms ( <i>Agaricus Bisporus</i> ). <i>Journal of Chromatography A</i> , 2016, 1432, 73-83.	3.7	11
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