

Maria Alejandra Garcia

List of Publications by Year in descending order

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1040056

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14
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14
docs citations

14
times ranked

992
citing authors

#	ARTICLE	IF	CITATIONS
1	Biobased composites from agro-industrial wastes and by-products. Emergent Materials, 2022, 5, 873-921.	5.7	69
2	Bio-Packaging Material Impact on Blueberries Quality Attributes under Transport and Marketing Conditions. Polymers, 2021, 13, 481.	4.5	10
3	Corn Starch-Chitosan Proportion Affects Biodegradable Film Performance for Food Packaging Purposes. Starch/Staerke, 2021, 73, 2000104.	2.1	9
4	Green Biocomposites for Packaging Applications. Composites Science and Technology, 2021, , 1-30.	0.6	4
5	Sunflower Oil Industry By-product as Natural Filler of Biocomposite Foams for Packaging Applications. Journal of Polymers and the Environment, 2021, 29, 1869-1879.	5.0	6
6	Sustainable panels based on starch bioadhesives: An insight into structural and tribological performance. International Journal of Biological Macromolecules, 2020, 148, 898-907.	7.5	10
7	Fermentation and drying effects on bread-making potential of sour cassava and ahipa starches. Food Research International, 2019, 116, 620-627.	6.2	10
8	Technological properties of sour cassava starches: Effect of fermentation and drying processes. LWT - Food Science and Technology, 2018, 93, 116-123.	5.2	43
9	Chitosan molecular weight effect on starch-composite film properties. Food Hydrocolloids, 2015, 51, 281-294.	10.7	110
10	Cassava (Manihot esculenta) starch films reinforced with natural fibrous filler. Industrial Crops and Products, 2014, 58, 305-314.	5.2	98
11	Kefiran films plasticized with sugars and polyols: water vapor barrier and mechanical properties in relation to their microstructure analyzed by ATR/FT-IR spectroscopy. Food Hydrocolloids, 2011, 25, 1261-1269.	10.7	123
12	Films based on kefir, an exopolysaccharide obtained from kefir grain: Development and characterization. Food Hydrocolloids, 2009, 23, 684-690.	10.7	128
13	Effects of plasticizers on the properties of oat starch films. Materials Science and Engineering C, 2009, 29, 532-538.	7.3	134