

MarÃ-a del Carmen GarrigÃ³s

List of Publications by Year in descending order

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83
papers

4,086
citations

126907

33
h-index

118850

62
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86
all docs

86
docs citations

86
times ranked

4961
citing authors

#	ARTICLE	IF	CITATIONS
1	Characterization and antimicrobial activity studies of polypropylene films with carvacrol and thymol for active packaging. <i>Journal of Food Engineering</i> , 2012, 109, 513-519.	5.2	327
2	Gelatin-Based Films and Coatings for Food Packaging Applications. <i>Coatings</i> , 2016, 6, 41.	2.6	230
3	Characterization and thermal stability of poly(vinyl chloride) plasticized with epoxidized soybean oil for food packaging. <i>Polymer Degradation and Stability</i> , 2010, 95, 2207-2212.	5.8	200
4	Recent Trends in the Use of Pectin from Agro-Waste Residues as a Natural-Based Biopolymer for Food Packaging Applications. <i>Materials</i> , 2020, 13, 673.	2.9	191
5	Development of novel nano-biocomposite antioxidant films based on poly (lactic acid) and thymol for active packaging. <i>Food Chemistry</i> , 2014, 162, 149-155.	8.2	162
6	Natural Pectin Polysaccharides as Edible Coatings. <i>Coatings</i> , 2015, 5, 865-886.	2.6	151
7	State of the Art of Antimicrobial Edible Coatings for Food Packaging Applications. <i>Coatings</i> , 2017, 7, 56.	2.6	151
8	Structure and mechanical properties of sodium and calcium caseinate edible active films with carvacrol. <i>Journal of Food Engineering</i> , 2013, 114, 486-494.	5.2	150
9	Active edible films: Current state and future trends. <i>Journal of Applied Polymer Science</i> , 2016, 133, .	2.6	137
10	Release and antioxidant activity of carvacrol and thymol from polypropylene active packaging films. <i>LWT - Food Science and Technology</i> , 2014, 58, 470-477.	5.2	128
11	Natural additives and agricultural wastes in biopolymer formulations for food packaging. <i>Frontiers in Chemistry</i> , 2014, 2, 6.	3.6	128
12	Cellulose acetate/AgNPs-organoclay and/or thymol nano-biocomposite films with combined antimicrobial/antioxidant properties for active food packaging use. <i>International Journal of Biological Macromolecules</i> , 2019, 121, 508-523.	7.5	125
13	Functional properties of sodium and calcium caseinate antimicrobial active films containing carvacrol. <i>Journal of Food Engineering</i> , 2014, 121, 94-101.	5.2	112
14	Use of herbs, spices and their bioactive compounds in active food packaging. <i>RSC Advances</i> , 2015, 5, 40324-40335.	3.6	99
15	Relationship between morphology, properties and degradation parameters of innovative biobased thermoplastic polyurethanes obtained from dimer fatty acids. <i>Polymer Degradation and Stability</i> , 2012, 97, 1964-1969.	5.8	98
16	<i>Agaricus bisporus</i> and its by-products as a source of valuable extracts and bioactive compounds. <i>Food Chemistry</i> , 2019, 292, 176-187.	8.2	86
17	Microwave-Assisted Green Synthesis and Antioxidant Activity of Selenium Nanoparticles Using <i>Theobroma Cacao</i> L. Bean Shell Extract. <i>Molecules</i> , 2019, 24, 4048.	3.8	84
18	Microwave-Assisted Extraction of Phenolic Compounds from Almond Skin Byproducts (<i>Prunus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 63, 5395-5402.	5.2	76

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19	New Trends in Beverage Packaging Systems: A Review. <i>Beverages</i> , 2015, 1, 248-272.	2.8	63
20	Structure and Morphology of New Bio-Based Thermoplastic Polyurethanes Obtained From Dimeric Fatty Acids. <i>Macromolecular Materials and Engineering</i> , 2012, 297, 777-784.	3.6	62
21	Determination of aromatic amines formed from azo colorants in toy products. <i>Journal of Chromatography A</i> , 2002, 976, 309-317.	3.7	60
22	Influence of thymol and silver nanoparticles on the degradation of poly(lactic acid) based nanocomposites: Thermal and morphological properties. <i>Polymer Degradation and Stability</i> , 2014, 108, 158-165.	5.8	60
23	Characterization and degradation characteristics of poly(ϵ -caprolactone)-based composites reinforced with almond skin residues. <i>Polymer Degradation and Stability</i> , 2014, 108, 269-279.	5.8	59
24	Monitoring the oxidation of almond oils by HS-SPME-GC-MS and ATR-FTIR: Application of volatile compounds determination to cultivar authenticity. <i>Food Chemistry</i> , 2011, 126, 603-609.	8.2	54
25	Characterization and disintegrability under composting conditions of PLA-based nanocomposite films with thymol and silver nanoparticles. <i>Polymer Degradation and Stability</i> , 2016, 132, 2-10.	5.8	54
26	Characterization of Poly(ϵ -caprolactone)-Based Nanocomposites Containing Hydroxytyrosol for Active Food Packaging. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 2244-2252.	5.2	50
27	Determination of residual styrene monomer in polystyrene granules by gas chromatography-mass spectrometry. <i>Journal of Chromatography A</i> , 2004, 1061, 211-216.	3.7	48
28	Analytical methods combined with multivariate analysis for authentication of animal and vegetable food products with high fat content. <i>Trends in Food Science and Technology</i> , 2018, 77, 120-130.	15.1	43
29	Monitoring the oxidative stability and volatiles in blanched, roasted and fried almonds under normal and accelerated storage conditions by DSC, thermogravimetric analysis and ATR-FTIR. <i>European Journal of Lipid Science and Technology</i> , 2015, 117, 1199-1213.	1.5	42
30	Encapsulation of Bioactive Compounds from Aloe Vera Agrowastes in Electrospun Poly (Ethylene Terephthalate) Nanofibers. <i>Journal of Applied Polymer Science</i> , 2017, 121, 1070-1080.	4.5	40
31	Optimisation of Sequential Microwave-Assisted Extraction of Essential Oil and Pigment from Lemon Peels Waste. <i>Foods</i> , 2020, 9, 1493.	4.3	38
32	Controlled Release of Thymol from Poly(Lactic Acid)-Based Silver Nanocomposite Films with Antibacterial and Antioxidant Activity. <i>Antioxidants</i> , 2020, 9, 395.	5.1	38
33	Optimization of Microwave-Assisted Extraction of Phenolic Compounds with Antioxidant Activity from Carob Pods. <i>Food Analytical Methods</i> , 2019, 12, 2480-2490.	2.6	37
34	Carvacrol and Thymol for Fresh Food Packaging. <i>Journal of Bioequivalence & Bioavailability</i> , 2013, 05, .	0.1	35
35	Optimization of parameters for the supercritical fluid extraction in the determination of N-nitrosamines in rubbers. <i>Journal of Chromatography A</i> , 2002, 963, 419-426.	3.7	33
36	Basic and Applied Concepts of Edible Packaging for Foods. , 2018, , 1-61.		31

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37	Gelatin-Based Antimicrobial Films Incorporating Pomegranate (<i>Punica granatum</i> L.) Seed Juice by-Product. <i>Molecules</i> , 2020, 25, 166.	3.8	31
38	Determination of some aromatic amines in finger-paints for children's use by supercritical fluid extraction combined with gas chromatography. <i>Journal of Chromatography A</i> , 1998, 819, 259-266.	3.7	30
39	Valorisation of Mango Peels: Extraction of Pectin and Antioxidant and Antifungal Polyphenols. <i>Waste and Biomass Valorization</i> , 2020, 11, 89-98.	3.4	30
40	Optimization of the extraction of azo colorants used in toy products. <i>Journal of Chromatography A</i> , 2002, 963, 427-433.	3.7	27
41	Characterization and enzymatic degradation study of poly(ϵ -caprolactone)-based biocomposites from almond agricultural by-products. <i>Polymer Degradation and Stability</i> , 2016, 132, 181-190.	5.8	26
42	Antibacterial activity testing methods for hydrophobic patterned surfaces. <i>Scientific Reports</i> , 2021, 11, 6675.	3.3	26
43	Pectin-Based Films with Cocoa Bean Shell Waste Extract and ZnO/Zn-NPs with Enhanced Oxygen Barrier, Ultraviolet Screen and Photocatalytic Properties. <i>Foods</i> , 2020, 9, 1572.	4.3	25
44	Migration analysis of epoxidized soybean oil and other plasticizers in commercial lids for food packaging by gas chromatography-mass spectrometry. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2010, 27, 1469-1477.	2.3	24
45	Controlled Release, Disintegration, Antioxidant, and Antimicrobial Properties of Poly (Lactic) Tj ETQq1 1 0.784314 r _g BT /Overlock 10	4.5	24
46	Simultaneous supercritical fluid derivatization and extraction of formaldehyde by the Hantzsch reaction. <i>Journal of Chromatography A</i> , 2000, 896, 51-59.	3.7	22
47	Characterization and Classification of Almond Cultivars by Using Spectroscopic and Thermal Techniques. <i>Journal of Food Science</i> , 2013, 78, C138-44.	3.1	21
48	Impact of Olive Extract Addition on Corn Starch-Based Active Edible Films Properties for Food Packaging Applications. <i>Foods</i> , 2020, 9, 1339.	4.3	21
49	Il-based advanced techniques for the extraction of value-added compounds from natural sources and food by-products. <i>TrAC - Trends in Analytical Chemistry</i> , 2019, 119, 115616.	11.4	20
50	Novel Antioxidant Packaging Films Based on Poly(ϵ -Caprolactone) and Almond Skin Extract: Development and Effect on the Oxidative Stability of Fried Almonds. <i>Antioxidants</i> , 2020, 9, 629.	5.1	20
51	Physicochemical and Functional Properties of Active Fish Gelatin-Based Edible Films Added with Aloe Vera Gel. <i>Foods</i> , 2020, 9, 1248.	4.3	20
52	Recent Trends in Microencapsulation for Smart and Active Innovative Textile Products. <i>Current Organic Chemistry</i> , 2018, 22, 1237-1248.	1.6	20
53	Effect of Almond Shell Waste on Physicochemical Properties of Polyester-Based Biocomposites. <i>Polymers</i> , 2020, 12, 835.	4.5	18
54	Optimization of parameters for the analysis of aromatic amines in finger-paints. <i>Journal of Chromatography A</i> , 2000, 896, 291-298.	3.7	16

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55	Emulsions Incorporated in Polysaccharide-Based Active Coatings for Fresh and Minimally Processed Vegetables. <i>Foods</i> , 2021, 10, 665.	4.3	15
56	Multilayer Films Based on Poly(lactic acid)/Gelatin Supplemented with Cellulose Nanocrystals and Antioxidant Extract from Almond Shell By-Product and Its Application on Hass Avocado Preservation. <i>Polymers</i> , 2021, 13, 3615.	4.5	15
57	Valorization of Aloe vera Skin By-Products to Obtain Bioactive Compounds by Microwave-Assisted Extraction: Antioxidant Activity and Chemical Composition. <i>Antioxidants</i> , 2022, 11, 1058.	5.1	15
58	Biodegradable Poly(μ -Caprolactone) Active Films Loaded with MSU-X Mesoporous Silica for the Release of α -Tocopherol. <i>Polymers</i> , 2020, 12, 137.	4.5	14
59	Effect of Frying and Roasting Processes on the Oxidative Stability of Sunflower Seeds (<i>Helianthus</i>) Tj ETQq1 1 0.784314 rgBT /Overlook	4.3	13
60	Anthocyanin Hybrid Nanopigments from Pomegranate Waste: Colour, Thermomechanical Stability and Environmental Impact of Polyester-Based Bionanocomposites. <i>Polymers</i> , 2021, 13, 1966.	4.5	12
61	Carbohydrate-Based Advanced Biomaterials for Food Sustainability: A Review. <i>Materials Science Forum</i> , 2016, 842, 182-195.	0.3	11
62	Effect of Lemon Waste Natural Dye and Essential Oil Loaded into Laminar Nanoclays on Thermomechanical and Color Properties of Polyester Based Bionanocomposites. <i>Polymers</i> , 2020, 12, 1451.	4.5	11
63	Multifunctional antimicrobial nanocomposites for food packaging applications. , 2017, , 265-303.		9
64	Effect of Chlorophyll Hybrid Nanopigments from Broccoli Waste on Thermomechanical and Colour Behaviour of Polyester-Based Bionanocomposites. <i>Polymers</i> , 2020, 12, 2508.	4.5	9
65	Multifunctional Applications of Nanocellulose-Based Nanocomposites. , 2016, , 177-204.		8
66	Determination of N-nitrosamines in latex by sequential supercritical fluid extraction and derivatization. <i>Journal of Chromatography A</i> , 2002, 976, 301-307.	3.7	7
67	Carvacrol-Based Films. , 2016, , 329-338.		7
68	Recent Trends in the Analysis of Chemical Contaminants in Beverages. <i>Beverages</i> , 2020, 6, 32.	2.8	7
69	Reducing off-Flavour in Commercially Available Polyhydroxyalkanoate Materials by Autooxidation through Compounding with Organoclays. <i>Polymers</i> , 2019, 11, 945.	4.5	6
70	Microencapsulation of Natural Antioxidant Compounds Obtained from Biomass Wastes: A Review. <i>Materials Science Forum</i> , 0, 875, 112-126.	0.3	4
71	Active Nanocomposites in Food Contact Materials. <i>Sustainable Agriculture Reviews</i> , 2017, , 1-44.	1.1	4
72	Influence of Functional Bio-Based Coatings Including Chitin Nanofibrils or Polyphenols on Mechanical Properties of Paper Tissues. <i>Polymers</i> , 2022, 14, 2274.	4.5	4

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73	Hemp Stem Epidermis and Cuticle: From Waste to Starter in Bio-Based Material Development. <i>Polymers</i> , 2022, 14, 2816.	4.5	4
74	Chemical Composition and Bioactive Antioxidants Obtained by Microwave-Assisted Extraction of <i>Cyperus esculentus</i> L. By-products: A Valorization Approach. <i>Frontiers in Nutrition</i> , 0, 9, .	3.7	4
75	Use of herbs and their bioactive compounds in active food packaging. , 2021, , 323-365.		2
76	Polymers Extracted from Biomass. , 2016, , .		1
77	Packaging for Drinks. , 2016, , .		1
78	Antibacterial biofilms based on calcium caseinate incorporated with carvacrol. , 2012, , .		0
79	ANALYSIS OF THE APPROACH TO COMPANIES OF STUDENTS OF FOOD TECHNOLOGY. FROM THEORY TO PRACTICE. <i>EDULEARN Proceedings</i> , 2018, , .	0.0	0
80	USING GROUP DYNAMICS TO DEVELOP COMPETENCIES RELATED TO LEADERSHIP, DECISION MAKING AND TEAM MANAGEMENT FOR NOVEL STUDENTS. <i>EDULEARN Proceedings</i> , 2018, , .	0.0	0
81	INNOVATIVE LEARNING METHODOLOGIES FOR THE STUDIES ON FORENSIC SCIENCES. <i>INTED Proceedings</i> , 2020, , .	0.0	0
82	ICT SKILLS DEVELOPMENT AND THE INTEGRATION OF MOBILE APPLICATIONS IN THE TEACHING AND LEARNING OF CHEMISTRY. , 2020, , .		0
83	EVALUATION OF SENIOR STUDENTS AS PEER MENTORS IN CHEMISTRY EDUCATION: A TEACHING EXPERIENCE. , 2020, , .		0