

# MarÃ-a del Carmen GarrigÃ³s

## List of Publications by Year in descending order

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83  
papers

4,086  
citations

126907

33  
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118850

62  
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86  
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86  
docs citations

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times ranked

4961  
citing authors

#	ARTICLE	IF	CITATIONS
1	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
2	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
3	Hemp Stem Epidermis and Cuticle: From Waste to Starter in Bio-Based Material Development. <i>Polymers</i> , 2022, 14, 2816.	4.5	4
4	Emulsions Incorporated in Polysaccharide-Based Active Coatings for Fresh and Minimally Processed Vegetables. <i>Foods</i> , 2021, 10, 665.	4.3	15
5	Antibacterial activity testing methods for hydrophobic patterned surfaces. <i>Scientific Reports</i> , 2021, 11, 6675.	3.3	26
6	Effect of Frying and Roasting Processes on the Oxidative Stability of Sunflower Seeds ( <i>Helianthus</i> ) Tj ETQq0 0 0 rgBT/Overlock 10 Tf 50	4.3	13
7	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
8	Use of herbs and their bioactive compounds in active food packaging. , 2021, , 323-365.		2
9	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
10	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
11	Gelatin-Based Antimicrobial Films Incorporating Pomegranate ( <i>Punica granatum</i> L.) Seed Juice by-Product. <i>Molecules</i> , 2020, 25, 166.	3.8	31
12	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
13	Novel Antioxidant Packaging Films Based on Poly( $\mu$ -Caprolactone) and Almond Skin Extract: Development and Effect on the Oxidative Stability of Fried Almonds. <i>Antioxidants</i> , 2020, 9, 629.	5.1	20
14	Optimisation of Sequential Microwave-Assisted Extraction of Essential Oil and Pigment from Lemon Peels Waste. <i>Foods</i> , 2020, 9, 1493.	4.3	38
15	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
16	Controlled Release, Disintegration, Antioxidant, and Antimicrobial Properties of Poly (Lactic) Tj ETQq0 0 0 rgBT/Overlock 10 Tf 50 142 T	4.5	24
17	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
18	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

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19	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
20	Encapsulation of Bioactive Compounds from Aloe Vera Agrowastes in Electrospun Poly (Ethylene Terephthalate) Nanofibers. <i>Journal of Applied Polymer Science</i> , 2020, 135, 47511.	4.5	40
21	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
22	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
23	Biodegradable Poly( $\epsilon$ -Caprolactone) Active Films Loaded with MSU-X Mesoporous Silica for the Release of $\alpha$ -Tocopherol. <i>Polymers</i> , 2020, 12, 137.	4.5	14
24	Effect of Almond Shell Waste on Physicochemical Properties of Polyester-Based Biocomposites. <i>Polymers</i> , 2020, 12, 835.	4.5	18
25	Recent Trends in the Analysis of Chemical Contaminants in Beverages. <i>Beverages</i> , 2020, 6, 32.	2.8	7
26	INNOVATIVE LEARNING METHODOLOGIES FOR THE STUDIES ON FORENSIC SCIENCES. <i>INTED Proceedings</i> , 2020, , .	0.0	0
27	ICT SKILLS DEVELOPMENT AND THE INTEGRATION OF MOBILE APPLICATIONS IN THE TEACHING AND LEARNING OF CHEMISTRY. , 2020, , .		0
28	EVALUATION OF SENIOR STUDENTS AS PEER MENTORS IN CHEMISTRY EDUCATION: A TEACHING EXPERIENCE. , 2020, , .		0
29	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
30	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
31	Reducing off-Flavour in Commercially Available Polyhydroxyalkanoate Materials by Autooxidation through Compounding with Organoclays. <i>Polymers</i> , 2019, 11, 945.	4.5	6
32	Agaricus bisporus and its by-products as a source of valuable extracts and bioactive compounds. <i>Food Chemistry</i> , 2019, 292, 176-187.	8.2	86
33	Microwave-Assisted Green Synthesis and Antioxidant Activity of Selenium Nanoparticles Using Theobroma Cacao L. Bean Shell Extract. <i>Molecules</i> , 2019, 24, 4048.	3.8	84
34	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
35	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
36	Basic and Applied Concepts of Edible Packaging for Foods. , 2018, , 1-61.		31

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37	Recent Trends in Microencapsulation for Smart and Active Innovative Textile Products. Current Organic Chemistry, 2018, 22, 1237-1248.	1.6	20
38	ANALYSIS OF THE APPROACH TO COMPANIES OF STUDENTS OF FOOD TECHNOLOGY. FROM THEORY TO PRACTICE. EDULEARN Proceedings, 2018, , .	0.0	0
39	USING GROUP DYNAMICS TO DEVELOP COMPETENCIES RELATED TO LEADERSHIP, DECISION MAKING AND TEAM MANAGEMENT FOR NOVEL STUDENTS. EDULEARN Proceedings, 2018, , .	0.0	0
40	Active Nanocomposites in Food Contact Materials. Sustainable Agriculture Reviews, 2017, , 1-44.	1.1	4
41	Multifunctional antimicrobial nanocomposites for food packaging applications. , 2017, , 265-303.		9
42	State of the Art of Antimicrobial Edible Coatings for Food Packaging Applications. Coatings, 2017, 7, 56.	2.6	151
43	Polymers Extracted from Biomass. , 2016, , .		1
44	Packaging for Drinks. , 2016, , .		1
45	Carvacrol-Based Films. , 2016, , 329-338.		7
46	Gelatin-Based Films and Coatings for Food Packaging Applications. Coatings, 2016, 6, 41.	2.6	230
47	Characterization and disintegrability under composting conditions of PLA-based nanocomposite films with thymol and silver nanoparticles. Polymer Degradation and Stability, 2016, 132, 2-10.	5.8	54
48	Active edible films: Current state and future trends. Journal of Applied Polymer Science, 2016, 133, .	2.6	137
49	Multifunctional Applications of Nanocellulose-Based Nanocomposites. , 2016, , 177-204.		8
50	Carbohydrate-Based Advanced Biomaterials for Food Sustainability: A Review. Materials Science Forum, 2016, 842, 182-195.	0.3	11
51	Characterization and enzymatic degradation study of poly(̑-caprolactone)-based biocomposites from almond agricultural by-products. Polymer Degradation and Stability, 2016, 132, 181-190.	5.8	26
52	New Trends in Beverage Packaging Systems: A Review. Beverages, 2015, 1, 248-272.	2.8	63
53	Natural Pectin Polysaccharides as Edible Coatings. Coatings, 2015, 5, 865-886.	2.6	151
54	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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55	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
56	Use of herbs, spices and their bioactive compounds in active food packaging. <i>RSC Advances</i> , 2015, 5, 40324-40335.	3.6	99
57	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
58	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
59	Characterization of Poly( $\mu$ -caprolactone)-Based Nanocomposites Containing Hydroxytyrosol for Active Food Packaging. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 2244-2252.	5.2	50
60	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
61	Characterization and degradation characteristics of poly( $\mu$ -caprolactone)-based composites reinforced with almond skin residues. <i>Polymer Degradation and Stability</i> , 2014, 108, 269-279.	5.8	59
62	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
63	Natural additives and agricultural wastes in biopolymer formulations for food packaging. <i>Frontiers in Chemistry</i> , 2014, 2, 6.	3.6	128
64	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
65	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
66	Carvacrol and Thymol for Fresh Food Packaging. <i>Journal of Bioequivalence &amp; Bioavailability</i> , 2013, 05, .	0.1	35
67	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
68	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
69	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
70	Antibacterial biofilms based on calcium caseinate incorporated with carvacrol. , 2012, , .		0
71	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
72	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

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73	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
74	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
75	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
76	Determination of aromatic amines formed from azo colorants in toy products. <i>Journal of Chromatography A</i> , 2002, 976, 309-317.	3.7	60
77	Optimization of the extraction of azo colorants used in toy products. <i>Journal of Chromatography A</i> , 2002, 963, 427-433.	3.7	27
78	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
79	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
80	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
81	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
82	Microencapsulation of Natural Antioxidant Compounds Obtained from Biomass Wastes: A Review. <i>Materials Science Forum</i> , 0, 875, 112-126.	0.3	4
83	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