

Mario A GarcÃ-a

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/2540476/publications.pdf>

Version: 2024-02-01

19
papers

431
citations

932766

10
h-index

794141

19
g-index

19
all docs

19
docs citations

19
times ranked

732
citing authors

#	ARTICLE	IF	CITATIONS
1	Potential applications of nanotechnology in the agro-food sector. <i>Food Science and Technology</i> , 2010, 30, 573-581.	0.8	120
2	Effect of molecular weight reduction by gamma irradiation on the antioxidant capacity of chitosan from lobster shells. <i>Journal of Radiation Research and Applied Sciences</i> , 2015, 8, 190-200.	0.7	50
3	Effects of chitosan coating on mass transfer during osmotic dehydration of papaya. <i>Food Research International</i> , 2010, 43, 1656-1660.	2.9	46
4	Effect of edible chitosan/zeolite coating on tomatoes quality during refrigerated storage. <i>Emirates Journal of Food and Agriculture</i> , 2014, 26, 238.	1.0	41
5	Ozone Application for Postharvest Disinfection of Tomatoes. <i>Ozone: Science and Engineering</i> , 2010, 32, 361-371.	1.4	39
6	Effect of molecular weight reduction by gamma irradiation on chitosan film properties. <i>Materials Science and Engineering C</i> , 2015, 55, 174-180.	3.8	32
7	Potential risks of nanoparticles. <i>Food Science and Technology</i> , 2011, 31, 835-842.	0.8	18
8	Effects of Aloe vera coating on postharvest quality of tomato. <i>Fruits</i> , 2014, 69, 117-126.	0.3	14
9	Influence of chitosan addition on quality properties of vacuum-packaged pork sausages. <i>Food Science and Technology</i> , 2010, 30, 560-564.	0.8	13
10	Effect of chitosan-olive oil emulsion coating on quality of tomatoes during storage at ambient conditions. <i>Journal of Berry Research</i> , 2015, 5, 207-218.	0.7	12
11	Development of a mayonnaise with chitosan as natural antioxidant. <i>Emirates Journal of Food and Agriculture</i> , 2014, 26, 835.	1.0	10
12	Water Vapor Permeability of Chitosan/Zeolite Composite Films as Affected by Biopolymer and Zeolite Microparticle Concentrations. <i>Journal of Packaging Technology and Research</i> , 2020, 4, 157-169.	0.6	10
13	Evaluation of polyamide composite casings with silver-zinc crystals for sausages packaging. <i>Food Packaging and Shelf Life</i> , 2014, 1, 3-9.	3.3	8
14	Partial substitution of nitrite by chitosan and the effect on the quality properties of pork sausages. <i>Food Science and Technology</i> , 2011, 31, 481-487.	0.8	5
15	Treatment of Wastewater from Fish Processing Industry using Chitosan Acid Salts. <i>International Journal of Water and Wastewater Treatment</i> , 2016, 2, .	0.1	5
16	Evaluation of Chitosan Acid Salts as Clarifying Agents of Orange Nectar. <i>Journal of Experimental Food Chemistry</i> , 2016, 02, .	0.5	3
17	Influence of polyamide composite casings with silver-zinc crystals on the quality of beef and chicken sausages during their storage. <i>Journal of Food Science and Technology</i> , 2022, 59, 75-85.	1.4	2
18	Effect of the Addition of Turmeric Hydroalcoholic Extract on Physicochemical Properties of Chitosan Films and Shelf Life Extension of Minimally Processed Pineapple. <i>Journal of Packaging Technology and Research</i> , 2021, 5, 185-200.	0.6	2

#	ARTICLE	IF	CITATIONS
19	Development of a food colorant from <i>Syzygium cumini</i> L. (Skeels) by spray drying. <i>Journal of Food Science and Technology</i> , 2022, 59, 4045-4055.	1.4	1