

# 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

933447

10  
h-index

794594

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. Food Science and Technology, 2010, 30, 573-581.	1.7	120
2	Effect of molecular weight reduction by gamma irradiation on the antioxidant capacity of chitosan from lobster shells. Journal of Radiation Research and Applied Sciences, 2015, 8, 190-200.	1.2	50
3	Effects of chitosan coating on mass transfer during osmotic dehydration of papaya. Food Research International, 2010, 43, 1656-1660.	6.2	46
4	Effect of edible chitosan/zeolite coating on tomatoes quality during refrigerated storage. Emirates Journal of Food and Agriculture, 2014, 26, 238.	1.0	41
5	Ozone Application for Postharvest Disinfection of Tomatoes. Ozone: Science and Engineering, 2010, 32, 361-371.	2.5	39
6	Effect of molecular weight reduction by gamma irradiation on chitosan film properties. Materials Science and Engineering C, 2015, 55, 174-180.	7.3	32
7	Potencial risks of nanoparticles. Food Science and Technology, 2011, 31, 835-842.	1.7	18
8	Effects of Aloe vera coating on postharvest quality of tomato. Fruits, 2014, 69, 117-126.	0.4	14
9	Influence of chitosan addition on quality properties of vacuum-packaged pork sausages. Food Science and Technology, 2010, 30, 560-564.	1.7	13
10	Effect of chitosan-olive oil emulsion coating on quality of tomatoes during storage at ambient conditions. Journal of Berry Research, 2015, 5, 207-218.	1.4	12
11	Development of a mayonnaise with chitosan as natural antioxidant. Emirates Journal of Food and Agriculture, 2014, 26, 835.	1.0	10
12	Water Vapor Permeability of Chitosan/Zeolite Composite Films as Affected by Biopolymer and Zeolite Microparticle Concentrations. Journal of Packaging Technology and Research, 2020, 4, 157-169.	1.5	10
13	Evaluation of polyamide composite casings with silver&quot;zinc crystals for sausages packaging. Food Packaging and Shelf Life, 2014, 1, 3-9.	7.5	8
14	Partial substitution of nitrite by chitosan and the effect on the quality properties of pork sausages. Food Science and Technology, 2011, 31, 481-487.	1.7	5
15	Treatment of Wastewater from Fish Processing Industry using Chitosan Acid Salts. International Journal of Water and Wastewater Treatment, 2016, 2, .	0.1	5
16	Evaluation of Chitosan Acid Salts as Clarifying Agents of Orange Nectar. Journal of Experimental Food Chemistry, 2016, 02, .	0.5	3
17	Influence of polyamide composite casings with silver&quot;zinc crystals on the quality of beef and chicken sausages during their storage. Journal of Food Science and Technology, 2022, 59, 75-85.	2.8	2
18	Effect of the Addition of Turmeric Hydroalcoholic Extract on Physicochemical Properties of Chitosan Films and Shelf Life Extension of Minimally Processed Pineapple. Journal of Packaging Technology and Research, 2021, 5, 185-200.	1.5	2

#	ARTICLE	IF	CITATIONS
19	Development of a food colorant from <i>Syzygium cumini</i> L. (Skeels) by spray drying. Journal of Food Science and Technology, 2022, 59, 4045-4055.	2.8	1