Arantzazu ValdÃs GarcÃa

List of Publications by Year
in descending order

37 papers	1,575 citations	361045 20 h-index	414034 32 g-index
38 all docs	38 docs citations	38 times ranked	2266 citing authors

#	Article	IF	Citations
1	TRAINING PILLS TO IMPROVE ANALYTICAL CHEMISTRY LABORATORY COMPETENCES IN NUTRITION AND FOOD MASTERâ€™S DEGREE. EDULEARN Proceedings, 2022, , .	0.0	0
2	New Trends in the Use of Volatile Compounds in Food Packaging. Polymers, 2021, 13, 1053.	2.0	23
3	Effect of Frying and Roasting Processes on the Oxidative Stability of Sunflower Seeds (Helianthus) Tj ETQq1 1 0.784314 rgBT /Overlock	1.9	13
4	Volatile Profile of Nuts, Key Odorants and Analytical Methods for Quantification. Foods, 2021, 10, 1611.	1.9	15
5	Variability of Chemical Profile in Almonds (Prunus dulcis) of Different Cultivars and Origins. Foods, 2021, 10, 153.	1.9	29
6	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. Polymers, 2021, 13, 3615.	2.0	15
7	Optimization of Volatile Compounds Extraction from Industrial Celery (Apium graveolens) By-Products by Using Response Surface Methodology and Study of Their Potential as Antioxidant Sources. Foods, 2021, 10, 2664.	1.9	6
8	Potential of Industrial Pineapple (Ananas comosus (L.) Merrill) By-Products as Aromatic and Antioxidant Sources. Antioxidants, 2021, 10, 1767.	2.2	10
9	Gelatin-Based Antimicrobial Films Incorporating Pomegranate (Punica granatum L.) Seed Juice by-Product. Molecules, 2020, 25, 166.	1.7	31
10	Impact of Olive Extract Addition on Corn Starch-Based Active Edible Films Properties for Food Packaging Applications. Foods, 2020, 9, 1339.	1.9	21
11	Novel Antioxidant Packaging Films Based on Poly(Îµ-Caprolactone) and Almond Skin Extract: Development and Effect on the Oxidative Stability of Fried Almonds. Antioxidants, 2020, 9, 629.	2.2	20
12	Authentication of â€œAdelitaâ€•Raspberry Cultivar Based on Physical Properties, Antioxidant Activity and Volatile Profile. Antioxidants, 2020, 9, 593.	2.2	15
13	Physicochemical and Functional Properties of Active Fish Gelatin-Based Edible Films Added with Aloe Vera Gel. Foods, 2020, 9, 1248.	1.9	20
14	Reducing off-Flavour in Commercially Available Polyhydroxyalkanoate Materials by Autooxidation through Compounding with Organoclays. Polymers, 2019, 11, 945.	2.0	6
15	Influence of Cooking and Ingredients on the Antioxidant Activity, Phenolic Content and Volatile Profile of Different Variants of the Mediterranean Typical Tomato Sofrito. Antioxidants, 2019, 8, 551.	2.2	11
16	Analytical methods combined with multivariate analysis for authentication of animal and vegetable food products with high fat content. Trends in Food Science and Technology, 2018, 77, 120-130.	7.8	43
17	Recent Trends in Microencapsulation for Smart and Active Innovative Textile Products. Current Organic Chemistry, 2018, 22, 1237-1248.	0.9	20
18	Multifunctional antimicrobial nanocomposites for food packaging applications. , 2017, , 265-303.		9

#	Article	IF	Citations
19	State of the Art of Antimicrobial Edible Coatings for Food Packaging Applications. Coatings, 2017, 7, 56.	1.2	151
20	Polymers Extracted from Biomass. , 2016, , .		1
21	Packaging for Drinks. , 2016, , .		1
22	Gelatin-Based Films and Coatings for Food Packaging Applications. Coatings, 2016, 6, 41.	1.2	230
23	Active edible films: Current state and future trends. Journal of Applied Polymer Science, 2016, 133, .	1.3	137
24	Valorization of Agricultural Wastes for the Production of Protein-Based Biopolymers. Journal of Renewable Materials, 2016, 4, 165-177.	1.1	25
25	Carbohydrate-Based Advanced Biomaterials for Food Sustainability: A Review. Materials Science Forum, 2016, 842, 182-195.	0.3	11
26	Characterization and enzymatic degradation study of poly(Îµ-caprolactone)-based biocomposites from almond agricultural by-products. Polymer Degradation and Stability, 2016, 132, 181-190.	2.7	26
27	New Trends in Beverage Packaging Systems: A Review. Beverages, 2015, 1, 248-272.	1.3	63
28	Natural Pectin Polysaccharides as Edible Coatings. Coatings, 2015, 5, 865-886.	1.2	151
29	Microwave-Assisted Extraction of Phenolic Compounds from Almond Skin Byproducts (<i>Prunus) Tj ETQq1 1 0.784314 rgBT /Overlock 63, 5395-5402.	2.4	76
30	Monitoring the oxidative stability and volatiles in blanched, roasted and fried almonds under normal and accelerated storage conditions by DSC, thermogravimetric analysis and ATRâ€FTIR. European Journal of Lipid Science and Technology, 2015, 117, 1199-1213.	1.0	42
31	Use of herbs, spices and their bioactive compounds in active food packaging. RSC Advances, 2015, 5, 40324-40335.	1.7	99
32	Characterization and degradation characteristics of poly(Îµ-caprolactone)-based composites reinforced with almond skin residues. Polymer Degradation and Stability, 2014, 108, 269-279.	2.7	59
33	Natural additives and agricultural wastes in biopolymer formulations for food packaging. Frontiers in Chemistry, 2014, 2, 6.	1.8	128
34	Characterization and Classification of Almond Cultivars by Using Spectroscopic and Thermal Techniques. Journal of Food Science, 2013, 78, C138-44.	1.5	21
35	Active Packaging for Fresh Food Based on the Release of Carvacrol and Thymol. Chemistry and Chemical Technology, 2013, 7, 295-303.	0.2	8
36	Carvacrol and Thymol for Fresh Food Packaging. Journal of Bioequivalence & Bioavailability, 2013, 05, .	0.1	35

#	Article	IF	Citations
37	Microencapsulation of Natural Antioxidant Compounds Obtained from Biomass Wastes: A Review. Materials Science Forum, 0, 875, 112-126.	0.3	4