MarÃ-a A GarcÃ-a

List of Publications by Year
in descending order

82 papers	5,567 citations	71061 41 h-index	79644 73 g-index
84 all docs	84 docs citations	84 times ranked	4800 citing authors

#	Article	IF	Citations
1	Effects of controlled storage on thermal, mechanical and barrier properties of plasticized films from different starch sources. Journal of Food Engineering, 2006, 75, 453-460.	2.7	312
2	Microstructural characterization of yam starch films. Carbohydrate Polymers, 2002, 50, 379-386.	5.1	300
3	Crosslinking capacity of tannic acid in plasticized chitosan films. Carbohydrate Polymers, 2010, 82, 270-276.	5.1	228
4	Microstructural Characterization of Plasticized Starch-Based Films. Starch/Staerke, 2000, 52, 118-124.	1.1	197
5	Physicochemical and microstructural characterization of films prepared by thermal and cold gelatinization from non-conventional sources of starches. Carbohydrate Polymers, 2005, 60, 235-244.	5.1	195
6	Plasticized Starch-Based Coatings To Improve Strawberry (FragariaÃ—Ananassa) Quality and Stability. Journal of Agricultural and Food Chemistry, 1998, 46, 3758-3767.	2.4	192
7	Correlations between structural, barrier, thermal and mechanical properties of plasticized gelatin films. Innovative Food Science and Emerging Technologies, 2010, 11, 369-375.	2.7	180
8	Composite and bi-layer films based on gelatin and chitosan. Journal of Food Engineering, 2009, 90, 531-539.	2.7	179
9	Film forming capacity of chemically modified corn starches. Carbohydrate Polymers, 2008, 73, 573-581.	5.1	169
10	Study on microstructure and physical properties of composite films based on chitosan and methylcellulose. Food Hydrocolloids, 2007, 21, 66-72.	5.6	151
11	Microstructural and techno-functional properties of cassava starch modified by ultrasound. Ultrasonics Sonochemistry, 2018, 42, 795-804.	3.8	151
12	Thermoplastic starch films reinforced with talc nanoparticles. Carbohydrate Polymers, 2013, 95, 664-674.	5.1	144
13	Food packaging bags based on thermoplastic corn starch reinforced with talc nanoparticles. Food Hydrocolloids, 2015, 43, 18-24.	5.6	137
14	Effects of plasticizers on the properties of oat starch films. Materials Science and Engineering C, 2009, 29, 532-538.	3.8	134
15	Films based on kefiran, an exopolysaccharide obtained from kefir grain: Development and characterization. Food Hydrocolloids, 2009, 23, 684-690.	5.6	128
16	Physicochemical, Water Vapor Barrier and Mechanical Properties of Corn Starch and Chitosan Composite Films. Starch/Staerke, 2006, 58, 453-463.	1.1	124
17	Kefiran films plasticized with sugars and polyols: water vapor barrier and mechanical properties in relation to their microstructure analyzed by ATR/FT-IR spectroscopy. Food Hydrocolloids, 2011, 25, 1261-1269.	5.6	123
18	Physicochemical characterization of chemically modified corn starches related to rheological behavior, retrogradation and film forming capacity. Journal of Food Engineering, 2010, 100, 160-168.	2.7	116

#	Article	IF	Citations
19	Active composite starch films containing green synthetized silver nanoparticles. Food Hydrocolloids, 2017, 70, 152-162.	5.6	113
20	Chitosan molecular weight effect on starch-composite film properties. Food Hydrocolloids, 2015, 51, 281-294.	5.6	110
21	Biodegradable packages development from starch based heat sealable films. Journal of Food Engineering, 2011, 105, 254-263.	2.7	104
22	Starchâ€based films and food coatings: An overview. Starch/Staerke, 2016, 68, 1026-1037.	1.1	99
23	Cassava (Manihot esculenta) starch films reinforced with natural fibrous filler. Industrial Crops and Products, 2014, 58, 305-314.	2.5	98
24	Starch-based coatings: effect on refrigerated strawberry (Fragaria ananassa) quality. Journal of the Science of Food and Agriculture, 1998, 76, 411-420.	1.7	88
25	Constrained mixture design applied to the development of cassava starchâ€"chitosan blown films. Journal of Food Engineering, 2012, 108, 262-267.	2.7	87
26	Sustainable use of cassava (Manihot esculenta) roots as raw material for biocomposites development. Industrial Crops and Products, 2015, 65, 79-89.	2.5	76
27	Effects of production process and plasticizers on stability of films and sheets of oat starch. Materials Science and Engineering C, 2009, 29, 492-498.	3.8	74
28	Edible starch films and coatings characterization: scanning electron microscopy, water vapor, and gas permeabilities. Scanning, 1999, 21, 348-353.	0.7	69
29	Acetylated and native corn starch blend films produced by blown extrusion. Journal of Food Engineering, 2013, 116, 286-297.	2.7	69
30	Biobased composites from agro-industrial wastes and by-products. Emergent Materials, 2022, 5, 873-921.	3.2	69
31	Active films based on thermoplastic corn starch and chitosan oligomer for food packaging applications. Food Packaging and Shelf Life, 2017, 14, 128-136.	3.3	66
32	Starch films from a novel (Pachyrhizus ahipa) and conventional sources: Development and characterization. Materials Science and Engineering C, 2012, 32, 1931-1940.	3.8	62
33	Characterization of Starch and Composite Edible Films and Coatings. , 2009, , 169-209.		59
34	Grapefruit Seed Extract and Lemon Essential Oil as Active Agents in Corn Starchâ€"Chitosan Blend Films. Food and Bioprocess Technology, 2016, 9, 2033-2045.	2.6	56
35	Effects of polyvinylchloride films and edible starch coatings on quality aspects of refrigerated Brussels sprouts. Food Chemistry, 2007, 103, 701-709.	4.2	55
36	Composite starch-based coatings applied to strawberries (Fragaria ananassa). Molecular Nutrition and Food Research, 2001, 45, 267-272.	0.0	54

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37	Heat Treatment To Modify the Structural and Physical Properties of Chitosan-Based Films. Journal of Agricultural and Food Chemistry, 2012, 60, 492-499.	2.4	53
38	Crystalline morphology of thermoplastic starch/talc nanocomposites induced by thermal processing. Heliyon, 2019, 5, e01877.	1.4	53
39	Electrically treated composite FILMS based on chitosan and methylcellulose blends. Food Hydrocolloids, 2009, 23, 722-728.	5.6	52
40	Comparison of the deep frying process in coated and uncoated dough systems. Journal of Food Engineering, 2008, 84, 383-393.	2.7	46
41	Thermoplastic starch plasticized with alginateâ€"glycerol mixtures: Melt-processing evaluation and film properties. Carbohydrate Polymers, 2015, 126, 83-90.	5.1	45
42	Technological properties of sour cassava starches: Effect of fermentation and drying processes. LWT - Food Science and Technology, 2018, 93, 116-123.	2.5	43
43	Nanocomposite starch-based films containing silver nanoparticles synthesized with lemon juice as reducing and stabilizing agent. Carbohydrate Polymers, 2021, 252, 117208.	5.1	41
44	An Insight into the Role of Glycerol in Chitosan Films. Food Biophysics, 2016, 11, 117-127.	1.4	36
45	Potassium sorbate controlled release from corn starch films. Materials Science and Engineering C, 2013, 33, 1583-1591.	3.8	35
46	Thermoplastic starch/talc bionanocomposites. Influence of particle morphology on final properties. Food Hydrocolloids, 2015, 51, 432-440.	5.6	35
47	Eco-compatible cassava starch films for fertilizer controlled-release. International Journal of Biological Macromolecules, 2019, 134, 302-307.	3.6	35
48	Composition and food properties of<i>Pachyrhizus ahipa</i>roots and starch. International Journal of Food Science and Technology, 2010, 45, 223-233.	1.3	34
49	Enhancement of thermoplastic starch final properties by blending with poly(É›-caprolactone). Carbohydrate Polymers, 2015, 134, 205-212.	5.1	34
50	Nanocomposite films with silver nanoparticles synthesized in situ: Effect of corn starch content. Food Hydrocolloids, 2019, 97, 105200.	5.6	34
51	Agro-industrial residue from starch extraction of Pachyrhizus ahipa as filler of thermoplastic corn starch films. Carbohydrate Polymers, 2015, 134, 324-332.	5.1	31
52	Controlled delivery of propionic acid from chitosan films for pastry dough conservation. Journal of Food Engineering, 2013, 116, 524-531.	2.7	30
53	Sustainable panels design based on modified cassava starch bioadhesives and wood processing byproducts. Industrial Crops and Products, 2019, 137, 171-179.	2.5	29
54	Exploitation of by-products from cassava and ahipa starch extraction as filler of thermoplastic corn starch. Composites Part B: Engineering, 2020, 182, 107653.	5.9	27

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55	Physicochemical, thermal and sorption properties of nutritionally differentiated flours and starches. Journal of Food Engineering, 2012, 113, 569-576.	2.7	23
56	Non-traditional flours: frontiers between ancestral heritage and innovation. Food and Function, 2012, 3, 606.	2.1	23
57	Pachyrhizus ahipa (Wedd.) Parodi roots and flour: Biochemical and functional characteristics. Food Chemistry, 2011, 126, 1670-1678.	4.2	22
58	Jerusalem artichoke tuber flour as a wheat flour substitute for biscuit elaboration. LWT - Food Science and Technology, 2019, 108, 361-369.	2.5	22
59	Particle Size Distribution Effect on Cassava Starch and Cassava Bagasse Biocomposites. ACS Sustainable Chemistry and Engineering, 2019, 7, 1052-1060.	3.2	22
60	Experimental study of the application of edible coatings in pumpkin sticks submitted to osmotic dehydration. Drying Technology, 2016, 34, 635-644.	1.7	20
61	Nutritional profile and anti-nutrient analyses of Pachyrhizus ahipa roots from different accessions. Food Research International, 2013, 54, 255-261.	2.9	17
62	Starch extraction process coupled to protein recovery from leguminous tuberous roots () Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 462 Td (	5.1	16
63	Cassava-based biocomposites as fertilizer controlled-release systems for plant growth improvement. Industrial Crops and Products, 2020, 144, 112062.	2.5	16
64	Talc Nanoparticles Influence on Thermoplastic Corn Starch Film Properties. , 2015, 8, 338-345.		15
65	<i>Pachyrhizus ahipa</i> roots and starches: Composition and functional properties related to their food uses. Starch/Staerke, 2014, 66, 539-548.	1.1	10
66	Processingâ€"propertiesâ€"applications relationship of nanocomposites based on thermoplastic corn starch and talc. Polymer Composites, 2018, 39, 1331-1338.	2.3	10
67	Fermentation and drying effects on bread-making potential of sour cassava and ahipa starches. Food Research International, 2019, 116, 620-627.	2.9	10
68	Bio-Packaging Material Impact on Blueberries Quality Attributes under Transport and Marketing Conditions. Polymers, 2021, 13, 481.	2.0	10
69	Sustainable panels based on starch bioadhesives: An insight into structural and tribological performance. International Journal of Biological Macromolecules, 2020, 148, 898-907.	3.6	10
70	Corn Starchâ€Chitosan Proportion Affects Biodegradable Film Performance for Food Packaging Purposes. Starch/Staerke, 2021, 73, 2000104.	1.1	9
71	Starch films for agronomic applications: comparative study of urea and glycerol as plasticizers. International Journal of Environment Agriculture and Biotechnology, 2018, 3, 1854-1864.	0.0	8
72	Quality and Technological Properties of Gluten-Free Biscuits Made with <i>Pachyrhizus ahipa</i> Flour as a Novel Ingredient. Food and Nutrition Sciences (Print), 2017, 08, 70-83.	0.2	7

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73	Sunflower Oil Industry By-product as Natural Filler of Biocomposite Foams for Packaging Applications. Journal of Polymers and the Environment, 2021, 29, 1869-1879.	2.4	6
74	Extraction and Characterization of Proteins from Pachyrhizus ahipa Roots: an Unexploited Protein-Rich Crop. Plant Foods for Human Nutrition, 2021, 76, 179-188.	1.4	5
75	Starch Nanocomposite Films: Migration Studies of Nanoparticles to Food Simulants and Bio-Disintegration in Soil. Polymers, 2022, 14, 1636.	2.0	5
76	Microstructural Characterization Of Chitosan Films Used As Support For Ferulic Acid Release. Advanced Materials Letters, 2014, 5, 578-586.	0.3	4
77	Composites and Nanocomposites Based on Starches. Effect of Mineral and Organic Fillers on Processing, Structure, and Final Properties of Starch. , 2017, , 125-151.		4
78	Green Biocomposites for Packaging Applications. Composites Science and Technology, 2021, , 1-30.	0.4	4
79	Materiales eco-compatibles reforzados a base de almidÃ³n de mandioca para aplicaciones agronÃ³micas. Revista Materia, 2018, 23, .	0.1	2
80	Effect of thermal and ultrasonic treatments on technological and physicochemical characteristics of fibrous residues from ahipa and cassava starch extraction. Future Foods, 2021, 4, 100057.	2.4	2
81	PelÃcula biodegradable de almidÃ³n de maÃz termoplÃ¡stico y quitosano con actividad antimicrobiana empleada como envase activo. Revista Materia, 2018, 23, .	0.1	0
82	Gluten-Free Autochthonous Foodstuff (South America and Other Countries). , 2015, , 605-644.		0