

# Antonio Martinez-Abad

## List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

47  
papers

1,243  
citations

21  
h-index

34  
g-index

49  
ext. papers

1,565  
ext. citations

6.2  
avg. IF

4.84  
L-index

#	Paper	IF	Citations
47	Stabilization of a nutraceutical omega-3 fatty acid by encapsulation in ultrathin electrospayed zein prolamine. <i>Journal of Food Science</i> , <b>2010</b> , 75, N69-79	3.4	147
46	Development and characterization of silver-based antimicrobial ethylene-vinyl alcohol copolymer (EVOH) films for food-packaging applications. <i>Journal of Agricultural and Food Chemistry</i> , <b>2012</b> , 60, 5350-57	5.7	115
45	Water-based synthesis and cleaning methods for high purity ZnO nanoparticles [Comparing acetate, chloride, sulphate and nitrate zinc salt precursors. <i>RSC Advances</i> , <b>2014</b> , 4, 35568-35577	3.7	79
44	Isolation and characterization of acetylated glucuronoarabinoxylan from sugarcane bagasse and straw. <i>Carbohydrate Polymers</i> , <b>2017</b> , 156, 223-234	10.3	61
43	Regular Motifs in Xylan Modulate Molecular Flexibility and Interactions with Cellulose Surfaces. <i>Plant Physiology</i> , <b>2017</b> , 175, 1579-1592	6.6	54
42	Evaluation of silver-infused polylactide films for inactivation of Salmonella and feline calicivirus in vitro and on fresh-cut vegetables. <i>International Journal of Food Microbiology</i> , <b>2013</b> , 162, 89-94	5.8	53
41	Controlled Delivery of Gentamicin Antibiotic from Bioactive Electrospun Polylactide-Based Ultrathin Fibers. <i>Advanced Engineering Materials</i> , <b>2012</b> , 14, B112-B122	3.5	47
40	Differences in extractability under subcritical water reveal interconnected hemicellulose and lignin recalcitrance in birch hardwoods. <i>Green Chemistry</i> , <b>2018</b> , 20, 2534-2546	10	46
39	Production of unpurified agar-based extracts from red seaweed <i>Gelidium sesquipedale</i> by means of simplified extraction protocols. <i>Algal Research</i> , <b>2019</b> , 38, 101420	5	46
38	Stabilization of antimicrobial silver nanoparticles by a polyhydroxyalkanoate obtained from mixed bacterial culture. <i>International Journal of Biological Macromolecules</i> , <b>2014</b> , 71, 103-10	7.9	41
37	<i>Agaricus bisporus</i> and its by-products as a source of valuable extracts and bioactive compounds. <i>Food Chemistry</i> , <b>2019</b> , 292, 176-187	8.5	39
36	Antibacterial performance of solvent cast polycaprolactone (PCL) films containing essential oils. <i>Food Control</i> , <b>2013</b> , 34, 214-220	6.2	38
35	Antimicrobial beeswax coated polylactide films with silver control release capacity. <i>International Journal of Food Microbiology</i> , <b>2014</b> , 174, 39-46	5.8	35
34	Superabsorbent food packaging bioactive cellulose-based aerogels from <i>Arundo donax</i> waste biomass. <i>Food Hydrocolloids</i> , <b>2019</b> , 96, 151-160	10.6	33
33	Sequential fractionation of feruloylated hemicelluloses and oligosaccharides from wheat bran using subcritical water and xylanolytic enzymes. <i>Green Chemistry</i> , <b>2017</b> , 19, 1919-1931	10	31
32	In-Depth Characterization of Bioactive Extracts from Waste Biomass. <i>Marine Drugs</i> , <b>2019</b> , 17,	6	26
31	Zein-based ultrathin fibers containing ceramic nanofillers obtained by electrospinning. II. Mechanical properties, gas barrier, and sustained release capacity of biocide thymol in multilayer polylactide films. <i>Journal of Applied Polymer Science</i> , <b>2014</b> , 131, n/a-n/a	2.9	25

30	On the different growth conditions affecting silver antimicrobial efficacy on <i>Listeria monocytogenes</i> and <i>Salmonella enterica</i> . <i>International Journal of Food Microbiology</i> , <b>2012</b> , 158, 147-54	5.8	24
29	Characterization of transparent silver loaded poly(L-lactide) films produced by melt-compounding for the sustained release of antimicrobial silver ions in food applications. <i>Food Control</i> , <b>2014</b> , 43, 238-244	6.2	23
28	Focused Metabolism of $\beta$ -Glucans by the Soil Species <i>Chitinophaga pinensis</i> . <i>Applied and Environmental Microbiology</i> , <b>2019</b> , 85,	4.8	23
27	Biodegradable poly(3-hydroxybutyrate-co-3-hydroxyvalerate)/thermoplastic polyurethane blends with improved mechanical and barrier performance. <i>Polymer Degradation and Stability</i> , <b>2016</b> , 132, 52-61	4.7	22
26	Influence of speciation in the release profiles and antimicrobial performance of electrospun ethylene vinyl alcohol copolymer (EVOH) fibers containing ionic silver ions and silver nanoparticles. <i>Colloid and Polymer Science</i> , <b>2013</b> , 291, 1381-1392	2.4	21
25	Morphology, physical properties, silver release, and antimicrobial capacity of ionic silver-loaded poly(L-lactide) films of interest in food-coating applications. <i>Journal of Applied Polymer Science</i> , <b>2014</b> , 131,	2.9	20
24	Gelatin-Based Antimicrobial Films Incorporating Pomegranate (L.) Seed Juice by-Product. <i>Molecules</i> , <b>2019</b> , 25,	4.8	19
23	Cost-efficient bio-based food packaging films from unpurified agar-based extracts. <i>Food Packaging and Shelf Life</i> , <b>2019</b> , 21, 100367	8.2	17
22	Antibacterial properties of tough and strong electrospun PMMA/PEO fiber mats filled with Lanazol—a naturally occurring brominated substance. <i>International Journal of Molecular Sciences</i> , <b>2014</b> , 15, 15912-23	6.3	17
21	Mannanase hydrolysis of spruce galactoglucomannan focusing on the influence of acetylation on enzymatic mannan degradation. <i>Biotechnology for Biofuels</i> , <b>2018</b> , 11, 114	7.8	15
20	Optimisation of Sequential Microwave-Assisted Extraction of Essential Oil and Pigment from Lemon Peels Waste. <i>Foods</i> , <b>2020</b> , 9,	4.9	14
19	Characterization of polyhydroxyalkanoate blends incorporating unpurified biosustainably produced poly(3-hydroxybutyrate-co-3-hydroxyvalerate). <i>Journal of Applied Polymer Science</i> , <b>2016</b> , 133, n/a-n/a	2.9	13
18	Physicochemical and Functional Properties of Active Fish Gelatin-Based Edible Films Added with Aloe Vera Gel. <i>Foods</i> , <b>2020</b> , 9,	4.9	12
17	Ligands affecting silver antimicrobial efficacy on <i>Listeria monocytogenes</i> and <i>Salmonella enterica</i> . <i>Food Chemistry</i> , <b>2013</b> , 139, 281-8	8.5	11
16	Modelling the Extraction of Pectin towards the Valorisation of Watermelon Rind Waste. <i>Foods</i> , <b>2021</b> , 10,	4.9	11
15	Influence of the molecular motifs of mannan and xylan populations on their recalcitrance and organization in spruce softwoods. <i>Green Chemistry</i> , <b>2020</b> , 22, 3956-3970	10	10
14	On the Use of Persian Gum for the Development of Antiviral Edible Coatings against Murine Norovirus of Interest in Blueberries. <i>Polymers</i> , <b>2021</b> , 13,	4.5	10
13	Understanding the different emulsification mechanisms of pectin: Comparison between watermelon rind and two commercial pectin sources. <i>Food Hydrocolloids</i> , <b>2021</b> , 120, 106957	10.6	9

12	Valorisation of vine shoots for the development of cellulose-based biocomposite films with improved performance and bioactivity. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 165, 1540-1551	7.9	7
11	Composition and rheological properties of microalgae suspensions: Impact of ultrasound processing. <i>Algal Research</i> , <b>2020</b> , 49, 101960	5	5
10	Enzymatic-assisted extraction and modification of lignocellulosic plant polysaccharides for packaging applications. <i>Journal of Applied Polymer Science</i> , <b>2016</b> , 133, n/a-n/a	2.9	4
9	Interest of black carob extract for the development of active biopolymer films for cheese preservation. <i>Food Hydrocolloids</i> , <b>2021</b> , 113, 106436	10.6	4
8	Valorization of alginate-extracted seaweed biomass for the development of cellulose-based packaging films. <i>Algal Research</i> , <b>2022</b> , 61, 102576	5	3
7	(Maitake) Extract Reduces Fat Accumulation and Improves Health Span in through the and Signalling Pathways. <i>Nutrients</i> , <b>2021</b> , 13,	6.7	3
6	Silver-Based Antibacterial and Virucide Biopolymers <b>2016</b> , 407-416		3
5	Influence of the extraction conditions on the carbohydrate and phenolic composition of functional pectin from persimmon waste streams. <i>Food Hydrocolloids</i> , <b>2022</b> , 123, 107066	10.6	2
4	Silver- and Nanosilver-Based Plastic Technologies <b>2011</b> , 287-316		1
3	Characterization and gelling properties of a bioactive extract from obtained using a chemical-free approach. <i>Current Research in Food Science</i> , <b>2021</b> , 4, 354-364	5.6	1
2	Bioactive extracts from persimmon waste: influence of extraction conditions and ripeness. <i>Food and Function</i> , <b>2021</b> , 12, 7428-7439	6.1	1
1	CHAPTER 11:Polymeric Materials Containing Natural Compounds with Antibacterial and Virucide Properties. <i>RSC Polymer Chemistry Series</i> , <b>2013</b> , 310-326	1.3	