MarÃ-a Ruiz-Rico

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	In vitro susceptibility of human gut microbes to potential food preservatives based on immobilized phenolic compounds. Food Chemistry, 2022, 378, 132136.	8.2	5
2	Natural antimicrobial compounds immobilised on silica microparticles as filtering materials: Impact on the metabolic activity and bacterial viability of waterborne microorganisms. Environmental Technology and Innovation, 2021, 21, 101219.	6.1	5
3	Comparative cytotoxic study of silica materials functionalised with essential oil components in HepG2 cells. Food and Chemical Toxicology, 2021, 147, 111858.	3.6	12
4	Efficient reduction in vegetative cells and spores of <i>Bacillus subtilis</i> by essential oil componentsâ€coated silica filtering materials. Journal of Food Science, 2021, 86, 2590-2603.	3.1	3
5	Towards the Enhancement of Essential Oil Components' Antimicrobial Activity Using New Zein Protein-Gated Mesoporous Silica Microdevices. International Journal of Molecular Sciences, 2021, 22, 3795.	4.1	12
6	Natural antimicrobial-coated supports as filter aids for the microbiological stabilisation of drinks. LWT - Food Science and Technology, 2021, 147, 111634.	5.2	5
7	Microbial stabilisation of white wine by filtration through silica microparticles functionalised with natural antimicrobials. LWT - Food Science and Technology, 2021, 149, 111783.	5.2	5
8	Evaluation of the influence of food intake on the incorporation and excretion kinetics of mesoporous silica particles in C.elegans. Chemico-Biological Interactions, 2021, 334, 109363.	4.0	1
9	Microbial stabilization of craft beer by filtration through silica supports functionalized with essential oil components. LWT - Food Science and Technology, 2020, 117, 108626.	5.2	10
10	In vitro antimicrobial activity of immobilised essential oil components against Helicobacter pylori. World Journal of Microbiology and Biotechnology, 2020, 36, 3.	3.6	11
11	Toxicological implications of amplifying the antibacterial activity of gallic acid by immobilisation on silica particles: A study on C. elegans. Environmental Toxicology and Pharmacology, 2020, 80, 103492.	4.0	13
12	Application of laser backscattering imaging for the physico-chemical characterisation of antimicrobial silica particles functionalised with plant essential oils. Journal of Food Engineering, 2020, 280, 109990.	5.2	11
13	Degradation of silica particles functionalised with essential oil components under simulated physiological conditions. Journal of Hazardous Materials, 2020, 399, 123120.	12.4	19
14	Non-thermal treatment for the stabilisation of liquid food using a tubular cellulose filter from corn stalks. Food Control, 2020, 112, 107164.	5.5	7
15	Enhancing the antimicrobial activity of eugenol, carvacrol and vanillin immobilised on silica supports against Escherichia coli or Zygosaccharomyces rouxii in fruit juices by their binary combinations. LWT - Food Science and Technology, 2019, 113, 108326.	5.2	28
16	Study of apple juice preservation by filtration through silica microparticles functionalised with essential oil components. Food Control, 2019, 106, 106749.	5.5	12
17	Novel antimicrobial filtering materials based on carvacrol, eugenol, thymol and vanillin immobilized on silica microparticles for water treatment. Innovative Food Science and Emerging Technologies, 2019, 58, 102228.	5.6	13
18	Essential oils compounds as antimicrobial and antibiofilm agents against strains present in the meat industry. Food Control, 2019, 101, 29-38.	5.5	22

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19	Antimicrobial activity of commercial calcium phosphate based materials functionalized with vanillin. Acta Biomaterialia, 2018, 81, 293-303.	8.3	21
20	Anchoring Gated Mesoporous Silica Particles to Ethylene Vinyl Alcohol Films for Smart Packaging Applications. Nanomaterials, 2018, 8, 865.	4.1	9
21	Development of amino-functionalized membranes for removal of microorganism. Innovative Food Science and Emerging Technologies, 2018, 48, 75-82.	5.6	5
22	Improving the Antimicrobial Power of Lowâ€Effective Antimicrobial Molecules Through Nanotechnology. Journal of Food Science, 2018, 83, 2140-2147.	3.1	18
23	Improved antimicrobial activity of immobilised essential oil components against representative spoilage wine microorganisms. Food Control, 2018, 94, 177-186.	5.5	19
24	Enhanced antimicrobial activity of essential oil components immobilized on silica particles. Food Chemistry, 2017, 233, 228-236.	8.2	70
25	Protection of folic acid through encapsulation in mesoporous silica particles included in fruit juices. Food Chemistry, 2017, 218, 471-478.	8.2	43
26	Eugenol and thymol immobilised on mesoporous silica-based material as an innovative antifungal system: Application in strawberry jam. Food Control, 2017, 81, 181-188.	5.5	49
27	Protective effect of mesoporous silica particles on encapsulated folates. European Journal of Pharmaceutics and Biopharmaceutics, 2016, 105, 9-17.	4.3	15
28	Enrichment of stirred yogurts with folic acid encapsulated in pH-responsive mesoporous silica particles: Bioaccessibility modulation and physico-chemical characterization. LWT - Food Science and Technology, 2016, 72, 351-360.	5.2	17
29	Stability of different mesoporous silica particles during an inÂvitro digestion. Microporous and Mesoporous Materials, 2016, 230, 196-207.	4.4	23
30	Encapsulation of folic acid in different silica porous supports: A comparative study. Food Chemistry, 2016, 196, 66-75.	8.2	38
31	Physico-chemical and microbiological changes in commercial tilapia (Oreochromis niloticus) during cold storage. Vitae, 2015, 22, .	0.8	0
32	Mesoporous Silicaâ€Based Supports for the Controlled and Targeted Release of Bioactive Molecules in the Gastrointestinal Tract. Journal of Food Science, 2015, 80, E2504-16.	3.1	27
33	Bactericidal activity of caprylic acid entrapped in mesoporous silica nanoparticles. Food Control, 2015, 56, 77-85.	5.5	22
34	Development of a colorimetric sensor array for squid spoilage assessment. Food Chemistry, 2015, 175, 315-321.	8.2	50
35	Use of the voltammetric tongue in fresh cod (Gadus morhua) quality assessment. Innovative Food Science and Emerging Technologies, 2013, 18, 256-263.	5.6	40
36	Differentiation between fresh and frozen-thawed sea bream (Sparus aurata) using impedance spectroscopy techniques. Innovative Food Science and Emerging Technologies, 2013, 19, 210-217.	5.6	51