

MarÃ-a Ruiz-Rico

List of Publications by Year in descending order

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Version: 2024-02-01

36
papers

711
citations

516215

16
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552369

26
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37
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37
docs citations

37
times ranked

916
citing authors

#	ARTICLE	IF	CITATIONS
1	In vitro susceptibility of human gut microbes to potential food preservatives based on immobilized phenolic compounds. <i>Food Chemistry</i> , 2022, 378, 132136.	4.2	5
2	Natural antimicrobial compounds immobilised on silica microparticles as filtering materials: Impact on the metabolic activity and bacterial viability of waterborne microorganisms. <i>Environmental Technology and Innovation</i> , 2021, 21, 101219.	3.0	5
3	Comparative cytotoxic study of silica materials functionalised with essential oil components in HepG2 cells. <i>Food and Chemical Toxicology</i> , 2021, 147, 111858.	1.8	12
4	Efficient reduction in vegetative cells and spores of <i>Bacillus subtilis</i> by essential oil components-coated silica filtering materials. <i>Journal of Food Science</i> , 2021, 86, 2590-2603.	1.5	3
5	Towards the Enhancement of Essential Oil Components' Antimicrobial Activity Using New Zein Protein-Gated Mesoporous Silica Microdevices. <i>International Journal of Molecular Sciences</i> , 2021, 22, 3795.	1.8	12
6	Natural antimicrobial-coated supports as filter aids for the microbiological stabilisation of drinks. <i>LWT - Food Science and Technology</i> , 2021, 147, 111634.	2.5	5
7	Microbial stabilisation of white wine by filtration through silica microparticles functionalised with natural antimicrobials. <i>LWT - Food Science and Technology</i> , 2021, 149, 111783.	2.5	5
8	Evaluation of the influence of food intake on the incorporation and excretion kinetics of mesoporous silica particles in <i>C.elegans</i> . <i>Chemico-Biological Interactions</i> , 2021, 334, 109363.	1.7	1
9	Microbial stabilization of craft beer by filtration through silica supports functionalized with essential oil components. <i>LWT - Food Science and Technology</i> , 2020, 117, 108626.	2.5	10
10	In vitro antimicrobial activity of immobilised essential oil components against <i>Helicobacter pylori</i> . <i>World Journal of Microbiology and Biotechnology</i> , 2020, 36, 3.	1.7	11
11	Toxicological implications of amplifying the antibacterial activity of gallic acid by immobilisation on silica particles: A study on <i>C. elegans</i> . <i>Environmental Toxicology and Pharmacology</i> , 2020, 80, 103492.	2.0	13
12	Application of laser backscattering imaging for the physico-chemical characterisation of antimicrobial silica particles functionalised with plant essential oils. <i>Journal of Food Engineering</i> , 2020, 280, 109990.	2.7	11
13	Degradation of silica particles functionalised with essential oil components under simulated physiological conditions. <i>Journal of Hazardous Materials</i> , 2020, 399, 123120.	6.5	19
14	Non-thermal treatment for the stabilisation of liquid food using a tubular cellulose filter from corn stalks. <i>Food Control</i> , 2020, 112, 107164.	2.8	7
15	Enhancing the antimicrobial activity of eugenol, carvacrol and vanillin immobilised on silica supports against <i>Escherichia coli</i> or <i>Zygosaccharomyces rouxii</i> in fruit juices by their binary combinations. <i>LWT - Food Science and Technology</i> , 2019, 113, 108326.	2.5	28
16	Study of apple juice preservation by filtration through silica microparticles functionalised with essential oil components. <i>Food Control</i> , 2019, 106, 106749.	2.8	12
17	Novel antimicrobial filtering materials based on carvacrol, eugenol, thymol and vanillin immobilized on silica microparticles for water treatment. <i>Innovative Food Science and Emerging Technologies</i> , 2019, 58, 102228.	2.7	13
18	Essential oils compounds as antimicrobial and antibiofilm agents against strains present in the meat industry. <i>Food Control</i> , 2019, 101, 29-38.	2.8	22

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19	Antimicrobial activity of commercial calcium phosphate based materials functionalized with vanillin. <i>Acta Biomaterialia</i> , 2018, 81, 293-303.	4.1	21
20	Anchoring Gated Mesoporous Silica Particles to Ethylene Vinyl Alcohol Films for Smart Packaging Applications. <i>Nanomaterials</i> , 2018, 8, 865.	1.9	9
21	Development of amino-functionalized membranes for removal of microorganism. <i>Innovative Food Science and Emerging Technologies</i> , 2018, 48, 75-82.	2.7	5
22	Improving the Antimicrobial Power of Low Effective Antimicrobial Molecules Through Nanotechnology. <i>Journal of Food Science</i> , 2018, 83, 2140-2147.	1.5	18
23	Improved antimicrobial activity of immobilised essential oil components against representative spoilage wine microorganisms. <i>Food Control</i> , 2018, 94, 177-186.	2.8	19
24	Enhanced antimicrobial activity of essential oil components immobilized on silica particles. <i>Food Chemistry</i> , 2017, 233, 228-236.	4.2	70
25	Protection of folic acid through encapsulation in mesoporous silica particles included in fruit juices. <i>Food Chemistry</i> , 2017, 218, 471-478.	4.2	43
26	Eugenol and thymol immobilised on mesoporous silica-based material as an innovative antifungal system: Application in strawberry jam. <i>Food Control</i> , 2017, 81, 181-188.	2.8	49
27	Protective effect of mesoporous silica particles on encapsulated folates. <i>European Journal of Pharmaceutics and Biopharmaceutics</i> , 2016, 105, 9-17.	2.0	15
28	Enrichment of stirred yogurts with folic acid encapsulated in pH-responsive mesoporous silica particles: Bioaccessibility modulation and physico-chemical characterization. <i>LWT - Food Science and Technology</i> , 2016, 72, 351-360.	2.5	17
29	Stability of different mesoporous silica particles during an <i>in vitro</i> digestion. <i>Microporous and Mesoporous Materials</i> , 2016, 230, 196-207.	2.2	23
30	Encapsulation of folic acid in different silica porous supports: A comparative study. <i>Food Chemistry</i> , 2016, 196, 66-75.	4.2	38
31	Physico-chemical and microbiological changes in commercial tilapia (<i>Oreochromis niloticus</i>) during cold storage. <i>Vitae</i> , 2015, 22, .	0.2	0
32	Mesoporous Silica Based Supports for the Controlled and Targeted Release of Bioactive Molecules in the Gastrointestinal Tract. <i>Journal of Food Science</i> , 2015, 80, E2504-16.	1.5	27
33	Bactericidal activity of caprylic acid entrapped in mesoporous silica nanoparticles. <i>Food Control</i> , 2015, 56, 77-85.	2.8	22
34	Development of a colorimetric sensor array for squid spoilage assessment. <i>Food Chemistry</i> , 2015, 175, 315-321.	4.2	50
35	Use of the voltammetric tongue in fresh cod (<i>Gadus morhua</i>) quality assessment. <i>Innovative Food Science and Emerging Technologies</i> , 2013, 18, 256-263.	2.7	40
36	Differentiation between fresh and frozen-thawed sea bream (<i>Sparus aurata</i>) using impedance spectroscopy techniques. <i>Innovative Food Science and Emerging Technologies</i> , 2013, 19, 210-217.	2.7	51