

# Sara MarÃ§al

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/6414940/publications.pdf>

Version: 2024-02-01

6  
papers

241  
citations

1684188

5  
h-index

1872680

6  
g-index

6  
all docs

6  
docs citations

6  
times ranked

311  
citing authors

#	ARTICLE	IF	CITATIONS
1	Washing with sodium hypochlorite or peracetic acid: Its impact on microbiological quality, phytochemical composition and antioxidant activity of mango peels. <i>Food Control</i> , 2022, 139, 109080.	5.5	4
2	Impact of postharvest preservation methods on nutritional value and bioactive properties of mushrooms. <i>Trends in Food Science and Technology</i> , 2021, 110, 418-431.	15.1	71
3	Mango peels as food ingredient / additive: nutritional value, processing, safety and applications. <i>Trends in Food Science and Technology</i> , 2021, 114, 472-489.	15.1	43
4	Valorization of Mushroom By-Products as a Source of Value-Added Compounds and Potential Applications. <i>Molecules</i> , 2020, 25, 2672.	3.8	48
5	Tolerance to multiple metal stressors in emerging non-typhoidal MDR <i>Salmonella</i> serotypes: a relevant role for copper in anaerobic conditions. <i>Journal of Antimicrobial Chemotherapy</i> , 2016, 71, 2147-2157.	3.0	48
6	Clinical <i>Salmonella</i> Typhimurium ST34 with metal tolerance genes and an IncHI2 plasmid carrying <i>oqxAB-aac(6)-lb-cr</i> from Europe. <i>Journal of Antimicrobial Chemotherapy</i> , 2016, 71, 843-845.	3.0	27