

Maria Rubino

List of Publications by Year in descending order

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45
papers

2,070
citations

218381

26
h-index

243296

44
g-index

46
all docs

46
docs citations

46
times ranked

2448
citing authors

#	ARTICLE	IF	CITATIONS
1	In-situ changes of thermo-mechanical properties of poly(lactic acid) film immersed in alcohol solutions. <i>Polymer Testing</i> , 2020, 82, 106320.	2.3	5
2	Graphene modifies the biodegradation of poly(lactic acid)-thermoplastic cassava starch reactive blend films. <i>Polymer Degradation and Stability</i> , 2019, 164, 187-197.	2.7	31
3	Interaction of nanoclay-reinforced packaging nanocomposites with food simulants and compost environments. <i>Advances in Food and Nutrition Research</i> , 2019, 88, 275-298.	1.5	10
4	Control of hydrolytic degradation of Poly(lactic acid) by incorporation of chain extender: From bulk to surface erosion. <i>Polymer Testing</i> , 2018, 67, 190-196.	2.3	43
5	Chemical recycling of poly(lactic acid) by water-ethanol solutions. <i>Polymer Degradation and Stability</i> , 2018, 149, 28-38.	2.7	44
6	Migration of antioxidants from polylactic acid films: A parameter estimation approach and an overview of the current mass transfer models. <i>Food Research International</i> , 2018, 103, 515-528.	2.9	29
7	Impact of Nanoclays on the Biodegradation of Poly(Lactic Acid) Nanocomposites. <i>Polymers</i> , 2018, 10, 202.	2.0	65
8	Poly(lactic acid) mass transfer properties. <i>Progress in Polymer Science</i> , 2018, 86, 85-121.	11.8	71
9	Toughening of Poly(lactic acid) and Thermoplastic Cassava Starch Reactive Blends Using Graphene Nanoplatelets. <i>Polymers</i> , 2018, 10, 95.	2.0	49
10	Carbon nanotube release from polymers into a food simulant. <i>Environmental Pollution</i> , 2017, 229, 818-826.	3.7	7
11	Effect of nanoparticles on the hydrolytic degradation of PLA-nanocomposites by water-ethanol solutions. <i>Polymer Degradation and Stability</i> , 2017, 146, 287-297.	2.7	41
12	Antimicrobial efficacy of gaseous chlorine dioxide against <i>Salmonella enterica</i> Typhimurium on grape tomato (<i>Lycopersicon esculentum</i>). <i>International Journal of Food Science and Technology</i> , 2016, 51, 2225-2232.	1.3	15
13	Effect of cut edge area on the migration of BHT from polypropylene film into a food simulant. <i>Polymer Testing</i> , 2016, 51, 190-194.	2.3	16
14	Concurrent solvent induced crystallization and hydrolytic degradation of PLA by water-ethanol solutions. <i>Polymer</i> , 2016, 99, 315-323.	1.8	98
15	Evaluation of chlorine dioxide as an antimicrobial against <i>Botrytis cinerea</i> in California strawberries. <i>Food Packaging and Shelf Life</i> , 2016, 9, 45-54.	3.3	25
16	Modeling of surfactant release from polymer-clay nanocomposites into ethanol. <i>Polymer Testing</i> , 2016, 50, 57-63.	2.3	15
17	Effect of the Solvent on the Size of Clay Nanoparticles in Solution as Determined Using an Ultraviolet-Visible (UV-Vis) Spectroscopy Methodology. <i>Applied Spectroscopy</i> , 2015, 69, 671-678.	1.2	9
18	Release of surfactants from organo-modified montmorillonite into solvents: Implications for polymer nanocomposites. <i>Applied Clay Science</i> , 2015, 105-106, 107-112.	2.6	6

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19	In situ characterization of organo-modified and unmodified montmorillonite aqueous suspensions by UV-visible spectroscopy. <i>Journal of Colloid and Interface Science</i> , 2015, 456, 155-160.	5.0	8
20	Effects of molecular weight and grafted maleic anhydride of functionalized polylactic acid used in reactive compatibilized binary and ternary blends of polylactic acid and thermoplastic cassava starch. <i>Journal of Applied Polymer Science</i> , 2015, 132, .	1.3	37
21	Kinetic Study of Bisphenol A Migration from Low-Density Polyethylene Films into Food Simulants. <i>Industrial & Engineering Chemistry Research</i> , 2015, 54, 3711-3716.	1.8	12
22	Novel Active Surface Prepared by Embedded Functionalized Clays in an Acrylate Coating. <i>ACS Applied Materials & Interfaces</i> , 2015, 7, 24944-24949.	4.0	10
23	Reaction and diffusion of chlorine dioxide gas under dark and light conditions at different temperatures. <i>Journal of Food Engineering</i> , 2015, 144, 20-28.	2.7	24
24	Release of Nanoclay and Surfactant from Polymer-Clay Nanocomposites into a Food Simulant. <i>Environmental Science & Technology</i> , 2014, 48, 13617-13624.	4.6	42
25	Migration of α -tocopherol and resveratrol from poly(L-lactic acid)/starch blends films into ethanol. <i>Journal of Food Engineering</i> , 2013, 116, 814-828.	2.7	33
26	Reactive functionalization of poly(lactic acid), PLA: Effects of the reactive modifier, initiator and processing conditions on the final grafted maleic anhydride content and molecular weight of PLA. <i>Polymer Degradation and Stability</i> , 2013, 98, 2697-2708.	2.7	89
27	Fluorescent labeling and tracking of nanoclay. <i>Nanoscale</i> , 2013, 5, 164-168.	2.8	31
28	Effect of Maleic Anhydride Grafting on the Physical and Mechanical Properties of Poly(L-lactic acid)/Starch Blends. <i>Macromolecular Materials and Engineering</i> , 2013, 298, 624-633.	1.7	42
29	Poly(L-lactic acid) with added α -tocopherol and resveratrol: optical, physical, thermal and mechanical properties. <i>Polymer International</i> , 2012, 61, 418-425.	1.6	49
30	Grafting of maleic anhydride on poly(L-lactic acid). Effects on physical and mechanical properties. <i>Polymer Testing</i> , 2012, 31, 333-344.	2.3	123
31	Atmospheric and soil degradation of aliphatic-aromatic polyester films. <i>Polymer Degradation and Stability</i> , 2010, 95, 99-107.	2.7	149
32	Effect of chlorine dioxide gas on physical, thermal, mechanical, and barrier properties of polymeric packaging materials. <i>Journal of Applied Polymer Science</i> , 2010, 115, 1742-1750.	1.3	9
33	Mass transfer study of chlorine dioxide gas through polymeric packaging materials. <i>Journal of Applied Polymer Science</i> , 2009, 114, 2929-2936.	1.3	12
34	Gloss Evaluation of Curved-surface Fruits and Vegetables. <i>Food and Bioprocess Technology</i> , 2009, 2, 300-307.	2.6	33
35	Impact of polymer processing on sorption of benzaldehyde vapor in amorphous and semicrystalline polypropylene. <i>Journal of Applied Polymer Science</i> , 2008, 110, 1509-1514.	1.3	6
36	Measuring gel content of aromatic polyesters using FTIR spectrophotometry and DSC. <i>Polymer Testing</i> , 2008, 27, 55-60.	2.3	41

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37	Postharvest shelf life extension of blueberries using a biodegradable package. <i>Food Chemistry</i> , 2008, 110, 120-127.	4.2	105
38	Field Performance of Aliphatic-aromatic Copolyester Biodegradable Mulch Films in a Fresh Market Tomato Production System. <i>HortTechnology</i> , 2008, 18, 605-610.	0.5	49
39	Release of Acetaldehyde from β -Cyclodextrins Inhibits Postharvest Decay Fungi in Vitro. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 7205-7212.	2.4	31
40	Compostability of Bioplastic Packaging Materials: An Overview. <i>Macromolecular Bioscience</i> , 2007, 7, 255-277.	2.1	415
41	Use of a magnetic suspension microbalance to measure organic vapor sorption for evaluating the impact of polymer converting process. <i>Polymer Testing</i> , 2007, 26, 1082-1089.	2.3	5
42	A new technique to prevent the main post harvest diseases in berries during storage: Inclusion complexes β -cyclodextrin-hexanal. <i>International Journal of Food Microbiology</i> , 2007, 118, 164-172.	2.1	52
43	Development of an automatic laboratory-scale respirometric system to measure polymer biodegradability. <i>Polymer Testing</i> , 2006, 25, 1006-1016.	2.3	75
44	Encapsulation of Naturally Occurring Antifungal Compound into α -cyclodextrins: A New Technology for Reducing Postharvest Losses. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2006, 41, 990A-990.	0.5	0
45	Permeation of Oxygen, Water Vapor, and Limonene through Printed and Unprinted Biaxially Oriented Polypropylene Films. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 3041-3045.	2.4	8