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List of Publications by Year in descending order

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Μαρτινία Ριιμμέρου.

#	Article	IF	CITATIONS
1	Degradation of a model dye with zinc phthalocyanine sulphonamide embedded in polymer matrices. Journal of Photochemistry and Photobiology A: Chemistry, 2021, 405, 112985.	3.9	5
2	Polylactide/Polyvinylalcohol-Based Porous Bioscaffold Loaded with Gentamicin for Wound Dressing Applications. Polymers, 2021, 13, 921.	4.5	12
3	Immobilization of Caraway Essential Oil in a Polypropylene Matrix for Antimicrobial Modification of a Polymeric Surface. Polymers, 2021, 13, 906.	4.5	9
4	Effect of an Antioxidant Based on Red Beetroot Extract on the Abiotic Stability of Polylactide and Polycaprolactone. Molecules, 2021, 26, 5190.	3.8	2
5	Essential Oil Based PVP-CMC-BC-GG Functional Hydrogel Sachet for â€ ⁻ Cheese': Its Shelf Life Confirmed with Anthocyanin (Isolated from Red Cabbage) Bio Stickers. Foods, 2020, 9, 307.	4.3	28
6	Effect of the configuration of poly(lactic acid) and content of poly(oxyethylene) blocks to the structure and functional properties of poly(lactic acid)†block â€poly(oxirane)â€based nanofibrous electrospun polyester–ether–urethanes used as potential drugâ€delivery system. Journal of Biomedical Materials Research - Part B Applied Biomaterials, 2019, 107, 2378-2387.	3.4	3
7	Microspheres of essential oil in polylactic acid and poly(methyl methacrylate) matrices and their blends. Journal of Microencapsulation, 2019, 36, 305-316.	2.8	10
8	Microcellular antibacterial polylactideâ€based systems prepared by additive extrusion with ALUM. Polymers for Advanced Technologies, 2019, 30, 2100-2108.	3.2	7
9	Antibacterial Films Based on PVA and PVA–Chitosan Modified with Poly(Hexamethylene Guanidine). Polymers, 2019, 11, 2093.	4.5	65
10	Thermal stability of bacteriocin nisin in polylactide-based films. Polymer Degradation and Stability, 2018, 158, 31-39.	5.8	23
11	The importance of higher alcohols and esters for sensory evaluation of rheinriesling and chardonnay wine varieties. Potravinarstvo, 2018, 12, 615-621.	0.6	1