

Inmaculada Martínez

List of Publications by Year in descending order

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Version: 2024-02-01

20
papers

736
citations

567144

15
h-index

794469

19
g-index

20
all docs

20
docs citations

20
times ranked

628
citing authors

#	ARTICLE	IF	CITATIONS
1	Protein-based bioplastics: effect of thermo-mechanical processing. <i>Rheologica Acta</i> , 2007, 46, 711-720.	1.1	130
2	Rheology and processing of gluten based bioplastics. <i>Biochemical Engineering Journal</i> , 2005, 26, 131-138.	1.8	95
3	Egg white-based bioplastics developed by thermomechanical processing. <i>Journal of Food Engineering</i> , 2007, 82, 608-617.	2.7	82
4	Wheat gluten-based materials plasticised with glycerol and water by thermoplastic mixing and thermomoulding. <i>Journal of the Science of Food and Agriculture</i> , 2011, 91, 625-633.	1.7	59
5	Rheological behaviour and physical properties of controlled-release gluten-based bioplastics. <i>Bioresource Technology</i> , 2009, 100, 1828-1832.	4.8	51
6	Effect of aldehydes on thermomechanical properties of gluten-based bioplastics. <i>Food and Bioproducts Processing</i> , 2014, 92, 20-29.	1.8	46
7	Development of protein-based bioplastics with antimicrobial activity by thermo-mechanical processing. <i>Journal of Food Engineering</i> , 2013, 117, 247-254.	2.7	38
8	Gluten-based bioplastics with modified controlled-release and hydrophilic properties. <i>Industrial Crops and Products</i> , 2013, 43, 704-710.	2.5	36
9	Effect of salt content on the rheological properties of salad dressing-type emulsions stabilized by emulsifier blends. <i>Journal of Food Engineering</i> , 2007, 80, 1272-1281.	2.7	35
10	Influence of tragacanth gum in egg white based bioplastics: Thermomechanical and water uptake properties. <i>Carbohydrate Polymers</i> , 2016, 152, 62-69.	5.1	26
11	Structure-property relationships in solvent free adhesives derived from castor oil. <i>Industrial Crops and Products</i> , 2018, 121, 90-98.	2.5	26
12	Effect of plasticizer and storage conditions on thermomechanical properties of albumen/tragacanth based bioplastics. <i>Food and Bioproducts Processing</i> , 2015, 95, 264-271.	1.8	23
13	Effect of pH and added electrolyte on the thermal-induced transitions of egg yolk. <i>Rheologica Acta</i> , 2004, 43, 539-549.	1.1	20
14	Development of antimicrobial active packaging materials based on gluten proteins. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 3432-3438.	1.7	20
15	Synergistic effect of combined nanoparticles to elaborate exfoliated egg-white protein-based nanobiocomposites. <i>Composites Part B: Engineering</i> , 2016, 88, 36-43.	5.9	16
16	Modelling of pyrolysis and combustion of gluten-glycerol-based bioplastics. <i>Bioresource Technology</i> , 2011, 102, 6246-6253.	4.8	13
17	Influence of thermal treatment on the flow of starch-based food emulsions. <i>European Food Research and Technology</i> , 2003, 217, 17-22.	1.6	10
18	Effect of blend mixing and formulation on thermophysical properties of gluten-based plastics. <i>Journal of Cereal Science</i> , 2020, 96, 103090.	1.8	7

#	ARTICLE	IF	CITATIONS
19	Effect of plasticiser on the morphology, mechanical properties and permeability of albumen-based nanobiocomposites. Food Packaging and Shelf Life, 2020, 24, 100499.	3.3	3
20	Novel results and potential applications of bitumen used as an additive for polyethylene. E-Polymers, 2007, 7, .	1.3	0