

# Mercedes A Peltzer

## List of Publications by Year in descending order

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Version: 2024-02-01

22  
papers

853  
citations

686830

13  
h-index

794141

19  
g-index

22  
all docs

22  
docs citations

22  
times ranked

994  
citing authors

#	ARTICLE	IF	CITATIONS
1	Bacterial cellulose films production by Kombucha symbiotic community cultured on different herbal infusions. <i>Food Chemistry</i> , 2022, 372, 131346.	4.2	36
2	Water Vapour Transport in Biopolymeric Materials: Effects of Thickness and Water Vapour Pressure Gradient on Yeast Biomass-Based Films. <i>Journal of Polymers and the Environment</i> , 2022, 30, 2976-2989.	2.4	6
3	New Antioxidant Active Packaging Films Based on Yeast Cell Wall and Naphtho- $\hat{3}$ -Pyrone Extract. <i>Polymers</i> , 2022, 14, 2066.	2.0	2
4	Incorporation of Poly(Itaconic Acid) with Quaternized Thiazole Groups on Gelatin-Based Films for Antimicrobial-Active Food Packaging. <i>Polymers</i> , 2021, 13, 200.	2.0	20
5	Reinforcement of Yeast Biomass Films with Bacterial Cellulose and Rice Husk Cellulose Nanofibres. <i>Journal of Polymers and the Environment</i> , 2021, 29, 3242-3251.	2.4	5
6	Impact of the film-forming dispersion pH on the properties of yeast biomass films. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 5636-5644.	1.7	4
7	Impact of Fungal Extracts on the Physical and Antioxidant Properties of Bioactive Films Based on Enzymatically Hydrolyzed Yeast Cell Wall. <i>Journal of Polymers and the Environment</i> , 2021, 29, 1954-1962.	2.4	2
8	Controlled Release of Thymol from Poly(Lactic Acid)-Based Silver Nanocomposite Films with Antibacterial and Antioxidant Activity. <i>Antioxidants</i> , 2020, 9, 395.	2.2	38
9	Kombucha Tea By-product as Source of Novel Materials: Formulation and Characterization of Films. <i>Food and Bioprocess Technology</i> , 2020, 13, 1166-1180.	2.6	35
10	Biobased Materials from Microbial Biomass and Its Derivatives. <i>Materials</i> , 2020, 13, 1263.	1.3	49
11	Water kefir grains as an innovative source of materials: Study of plasticiser content on film properties. <i>European Polymer Journal</i> , 2019, 120, 109234.	2.6	29
12	Hydration and water vapour transport properties in yeast biomass based films: A study of plasticizer content and thickness effects. <i>European Polymer Journal</i> , 2018, 99, 9-17.	2.6	34
13	Characterization of thermal, mechanical and hydration properties of novel films based on <i>Saccharomyces cerevisiae</i> biomass. <i>Innovative Food Science and Emerging Technologies</i> , 2018, 48, 240-247.	2.7	17
14	Use of Residual Yeast Cell Wall for New Biobased Materials Production: Effect of Plasticization on Film Properties. <i>Food and Bioprocess Technology</i> , 2018, 11, 1995-2007.	2.6	27
15	PLA-Based Nanocomposites Reinforced with CNC for Food Packaging Applications: From Synthesis to Biodegradation. , 2017, , 265-300.		6
16	Development of innovative biodegradable films based on biomass of <i>Saccharomyces cerevisiae</i> . <i>Innovative Food Science and Emerging Technologies</i> , 2016, 36, 83-91.	2.7	21
17	EFFECT OF D-LIMONENE ON THE STABILIZATION OF POLY (LACTIC ACID). <i>Acta Horticulturae</i> , 2015, , 719-725.	0.1	7
18	Functional properties of sodium and calcium caseinate antimicrobial active films containing carvacrol. <i>Journal of Food Engineering</i> , 2014, 121, 94-101.	2.7	112

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19	Characterization of PLA-limonene blends for food packaging applications. Polymer Testing, 2013, 32, 760-768.	2.3	253
20	Structure and mechanical properties of sodium and calcium caseinate edible active films with carvacrol. Journal of Food Engineering, 2013, 114, 486-494.	2.7	150
21	Antibacterial biofilms based on calcium caseinate incorporated with carvacrol. , 2012, , .		0
22	Antioxidant and Antimicrobial Characterization of Active Films Based on Yeast Biomass and Thymol. Food Biophysics, 0, , 1.	1.4	0