

# MarÃ-a Rosario GarcÃ-a-Armesto

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/7452608/publications.pdf>

Version: 2024-02-01

15  
papers

529  
citations

840776

11  
h-index

996975

15  
g-index

15  
all docs

15  
docs citations

15  
times ranked

1025  
citing authors

#	ARTICLE	IF	CITATIONS
1	In vitro evaluation of physiological probiotic properties of different lactic acid bacteria strains of dairy and human origin. <i>Journal of Functional Foods</i> , 2012, 4, 531-541.	3.4	158
2	Evaluation of antimicrobial and antioxidant activities of natural phenolic compounds against foodborne pathogens and spoilage bacteria. <i>Food Control</i> , 2012, 26, 555-563.	5.5	98
3	Combination of Carvacrol and Thymol: Antimicrobial Activity Against <i>Staphylococcus aureus</i> and Antioxidant Activity. <i>Foodborne Pathogens and Disease</i> , 2019, 16, 622-629.	1.8	71
4	Antimicrobial activity of kaempferol and resveratrol in binary combinations with parabens or propyl gallate against <i>Enterococcus faecalis</i> . <i>Food Control</i> , 2016, 61, 213-220.	5.5	44
5	Antibacterial Activity Against Foodborne <i>Staphylococcus aureus</i> and Antioxidant Capacity of Various Pure Phenolic Compounds. <i>Foodborne Pathogens and Disease</i> , 2011, 8, 149-157.	1.8	39
6	In vitro assessment of synthetic phenolic antioxidants for inhibition of foodborne <i>Staphylococcus aureus</i> , <i>Bacillus cereus</i> and <i>Pseudomonas fluorescens</i> . <i>Food Control</i> , 2013, 30, 393-399.	5.5	24
7	Screening of Phenolic Antioxidants for Their Inhibitory Activity Against Foodborne <i>Staphylococcus aureus</i> Strains. <i>Foodborne Pathogens and Disease</i> , 2010, 7, 695-705.	1.8	21
8	Binary combinations of natural phenolic compounds with gallic acid or with its alkyl esters: an approach to understand the antioxidant interactions. <i>European Food Research and Technology</i> , 2017, 243, 1211-1217.	3.3	15
9	Binary combinations of BHA and other natural and synthetic phenolics: Antimicrobial activity against <i>Staphylococcus aureus</i> and antioxidant capacity. <i>Food Control</i> , 2014, 42, 303-309.	5.5	14
10	Improving functional properties of "Piel de Sapo" melon juice by addition of a <i>Lippia citriodora</i> natural extract and probiotic-type lactic acid bacteria. <i>LWT - Food Science and Technology</i> , 2018, 96, 75-81.	5.2	14
11	Antioxidant defence system during exponential and stationary growth phases of <i>Phycomyces blakesleeanus</i> : Response to oxidative stress by hydrogen peroxide. <i>Fungal Biology</i> , 2013, 117, 275-287.	2.5	13
12	Production, Stability, and Antioxidative and Antimicrobial Activities of Two Ascorbate Analogues from <i>Phycomyces blakesleeanus</i> : D-Erythroascorbate and D-Erythroascorbate Glucoside. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 10631-10638.	5.2	8
13	Stress in <i>Phycomyces blakesleeanus</i> by glucose starvation and acetate growth: Response of the antioxidant system and reserve carbohydrates. <i>Microbiological Research</i> , 2014, 169, 788-793.	5.3	7
14	Assessment of (-) epicatechin as natural additive for improving safety and functionality in fresh "Piel de Sapo" melon juice. <i>Food Science and Nutrition</i> , 2021, 9, 2925-2935.	3.4	2
15	Numerical characterization study of Micrococcaceae associated with lamb spoilage. <i>Journal of Applied Bacteriology</i> , 1995, 78, 251-263.	1.1	1