

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