

Cristobal N Aguilar

List of Publications by Citations

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76
papers

3,120
citations

30
h-index

55
g-index

79
ext. papers

3,732
ext. citations

5.3
avg, IF

5.26
L-index

#	Paper	IF	Citations
76	Bioactive phenolic compounds: production and extraction by solid-state fermentation. A review. <i>Biotechnology Advances</i> , 2011 , 29, 365-73	17.8	434
75	Microwave-assisted extraction of sulfated polysaccharides (fucoidan) from brown seaweed. <i>Carbohydrate Polymers</i> , 2011 , 86, 1137-1144	10.3	262
74	Microbial tannases: advances and perspectives. <i>Applied Microbiology and Biotechnology</i> , 2007 , 76, 47-59	5.7	197
73	Microwave heating processing as alternative of pretreatment in second-generation biorefinery: An overview. <i>Energy Conversion and Management</i> , 2017 , 136, 50-65	10.6	184
72	Ultrasound-assisted extraction of phenolic compounds from <i>Laurus nobilis</i> L. and their antioxidant activity. <i>Ultrasonics Sonochemistry</i> , 2013 , 20, 1149-54	8.9	115
71	Food Waste and Byproducts: An Opportunity to Minimize Malnutrition and Hunger in Developing Countries. <i>Frontiers in Sustainable Food Systems</i> , 2018 , 2,	4.8	103
70	Exploitation of agro industrial wastes as immobilization carrier for solid-state fermentation. <i>Industrial Crops and Products</i> , 2009 , 30, 24-27	5.9	100
69	Mango seed: Functional and nutritional properties. <i>Trends in Food Science and Technology</i> , 2016 , 55, 109-117	15.7	95
68	Biotechnological Advances and Challenges of Tannase: An Overview. <i>Food and Bioprocess Technology</i> , 2012 , 5, 445-459	5.1	86
67	Edible film based on candelilla wax to improve the shelf life and quality of avocado. <i>Food Research International</i> , 2009 , 42, 511-515	7	80
66	Ellagic acid production by <i>Aspergillus niger</i> in solid state fermentation of pomegranate residues. <i>Journal of Industrial Microbiology and Biotechnology</i> , 2008 , 35, 507-13	4.2	73
65	Comparison of microwave and conduction-convection heating autohydrolysis pretreatment for bioethanol production. <i>Bioresource Technology</i> , 2017 , 243, 273-283	11	65
64	Microbial production of ellagic acid and biodegradation of ellagitannins. <i>Applied Microbiology and Biotechnology</i> , 2008 , 78, 189-99	5.7	64
63	Biological efficiency of polyphenolic extracts from pecan nuts shell (<i>Carya illinoensis</i>), pomegranate husk (<i>Punica granatum</i>) and creosote bush leaves (<i>Larrea tridentata</i> Cov.) against plant pathogenic fungi. <i>Industrial Crops and Products</i> , 2010 , 31, 153-157	5.9	59
62	Edible films and coatings based on mango (var. Ataulfo) by-products to improve gas transfer rate of peach. <i>LWT - Food Science and Technology</i> , 2018 , 97, 624-631	5.4	53
61	Extraction of sulfated polysaccharides by autohydrolysis of brown seaweed <i>Fucus vesiculosus</i> . <i>Journal of Applied Phycology</i> , 2013 , 25, 31-39	3.2	51
60	Pentagalloylglucose (PGG): A valuable phenolic compound with functional properties. <i>Journal of Functional Foods</i> , 2017 , 37, 176-189	5.1	50

59	A novel tannase from the xerophilic fungus <i>Aspergillus niger</i> GH1. <i>Journal of Microbiology and Biotechnology</i> , 2009 , 19, 987-96	3.3	50
58	In vitro antifungal activity of plant extracts obtained with alternative organic solvents against <i>Rhizoctonia solani</i> Kñn. <i>Industrial Crops and Products</i> , 2010 , 32, 324-328	5.9	47
57	Maximization of Fructooligosaccharides and β -Fructofuranosidase Production by <i>Aspergillus japonicus</i> under Solid-State Fermentation Conditions. <i>Food and Bioprocess Technology</i> , 2013 , 6, 2128-2134 ¹	5.1	46
56	Isolation and evaluation of tannin-degrading fungal strains from the Mexican desert. <i>Zeitschrift Fur Naturforschung - Section C Journal of Biosciences</i> , 2005 , 60, 844-8	1.7	45
55	<i>Rhizopus oryzae</i> - Ancient microbial resource with importance in modern food industry. <i>International Journal of Food Microbiology</i> , 2017 , 257, 110-127	5.8	38
54	Potential use of different agroindustrial by-products as supports for fungal ellagitannase production under solid-state fermentation. <i>Food and Bioprocess Technology</i> , 2014 , 92, 376-382	4.9	36
53	Agave biotechnology: an overview. <i>Critical Reviews in Biotechnology</i> , 2015 , 35, 546-59	9.4	35
52	Edible candelilla wax coating with fermented extract of tarbush improves the shelf life and quality of apples. <i>Food Packaging and Shelf Life</i> , 2015 , 3, 70-75	8.2	35
51	Fucoidan-degrading fungal strains: screening, morphometric evaluation, and influence of medium composition. <i>Applied Biochemistry and Biotechnology</i> , 2010 , 162, 2177-88	3.2	34
50	Valorization of melon fruit (<i>Cucumis melo</i> L.) by-products: Phytochemical and Biofunctional properties with Emphasis on Recent Trends and Advances. <i>Trends in Food Science and Technology</i> , 2020 , 99, 507-519	15.3	33
49	Fungal fucoidanase production by solid-state fermentation in a rotating drum bioreactor using algal biomass as substrate. <i>Food and Bioprocess Technology</i> , 2013 , 91, 587-594	4.9	33
48	Kinetic study of nordihydroguaiaretic acid recovery from <i>Larrea tridentata</i> by microwave-assisted extraction. <i>Journal of Chemical Technology and Biotechnology</i> , 2010 , 85, 1142-1147	3.5	32
47	Ellagic Acid Production from Biodegradation of Creosote Bush Ellagitannins by <i>Aspergillus niger</i> in Solid State Culture. <i>Food and Bioprocess Technology</i> , 2009 , 2, 208-212	5.1	31
46	Novel strategies for upstream and downstream processing of tannin acyl hydrolase. <i>Enzyme Research</i> , 2011 , 2011, 823619	2.4	30
45	Solid-state fermentation with <i>Aspergillus niger</i> to enhance the phenolic contents and antioxidative activity of Mexican mango seed: A promising source of natural antioxidants. <i>LWT - Food Science and Technology</i> , 2019 , 112, 108236	5.4	29
44	Production of thermostable xylanase by thermophilic fungal strains isolated from maize silage. <i>CYTA - Journal of Food</i> , 2016 , 14, 302-308	2.3	29
43	Catalytical Properties of Free and Immobilized <i>Aspergillus niger</i> Tannase. <i>Enzyme Research</i> , 2011 , 2011, 768183	2.4	29
42	Carotenoid production by <i>Rhodotorula glutinis</i> YB-252 in solid-state fermentation. <i>Food Bioscience</i> , 2014 , 7, 31-36	4.9	28

41	EFFECT OF CANDELILLA WAX WITH NATURAL ANTIOXIDANTS ON THE SHELF LIFE QUALITY OF FRESH-CUT FRUITS. <i>Journal of Food Quality</i> , 2007 , 30, 823-836	2.7	28
40	Process optimization of microwave-assisted extraction of bioactive molecules from avocado seeds. <i>Industrial Crops and Products</i> , 2020 , 154, 112623	5.9	25
39	High-pressure technology for Sargassum spp biomass pretreatment and fractionation in the third generation of bioethanol production. <i>Bioresource Technology</i> , 2021 , 329, 124935	11	24
38	Production profiles of phenolics from fungal tannic acid biodegradation in submerged and solid-state fermentation. <i>Process Biochemistry</i> , 2014 , 49, 541-546	4.8	23
37	Effects of a natural bioactive coating on the quality and shelf life prolongation at different storage conditions of avocado (<i>Persea americana</i> Mill.) cv. Hass. <i>Food Packaging and Shelf Life</i> , 2017 , 14, 102-107	8.2	19
36	Enhancement of tannase production by <i>Lactobacillus plantarum</i> CIR1: validation in gas-lift bioreactor. <i>Bioprocess and Biosystems Engineering</i> , 2014 , 37, 2305-16	3.7	18
35	Enzymatic hydrolysis of chemically pretreated mango stem bark residues at high solid loading. <i>Industrial Crops and Products</i> , 2016 , 83, 500-508	5.9	17
34	Valorisation of Mango Peels: Extraction of Pectin and Antioxidant and Antifungal Polyphenols. <i>Waste and Biomass Valorization</i> , 2020 , 11, 89-98	3.2	17
33	Basic and Applied Concepts of Edible Packaging for Foods 2018 , 1-61		16
32	Fungal detoxification of coffee pulp by solid-state fermentation. <i>Biocatalysis and Agricultural Biotechnology</i> , 2020 , 23, 101467	4.2	16
31	Valorisation of food agro-industrial by-products: From the past to the present and perspectives. <i>Journal of Environmental Management</i> , 2021 , 299, 113571	7.9	16
30	Microplate quantification of total phenolic content from plant extracts obtained by conventional and ultrasound methods. <i>Phytochemical Analysis</i> , 2014 , 25, 439-44	3.4	15
29	Gallic acid production under anaerobic submerged fermentation by two bacilli strains. <i>Microbial Cell Factories</i> , 2015 , 14, 209	6.4	15
28	Changes of the shelf life of candelilla wax/tarbrush bioactive based-nanocoated apples at industrial level conditions. <i>Scientia Horticulturae</i> , 2018 , 231, 43-48	4.1	14
27	Candelilla Wax Edible Coating with Bioactives to Prolong the Quality of Tomato Fruits. <i>Foods</i> , 2020 , 9,	4.9	14
26	Operational Strategies for Enzymatic Hydrolysis in a Biorefinery. <i>Biofuel and Biorefinery Technologies</i> , 2018 , 223-248	1	13
25	Valorization of Grapefruit By-Products as Solid Support for Solid-State Fermentation to Produce Antioxidant Bioactive Extracts. <i>Waste and Biomass Valorization</i> , 2019 , 10, 763-769	3.2	12
24	Solid-state fermentation assisted extraction of bioactive compounds from hass avocado seeds. <i>Food and Bioprocess Processing</i> , 2021 , 126, 155-163	4.9	10

23	Nanocoating with extract of tarbush to retard Fuji apples senescence. <i>Postharvest Biology and Technology</i> , 2017 , 134, 67-75	6.2	9
22	Improvement of Shelf Life and Sensory Quality of Pears Using a Specialized Edible Coating. <i>Journal of Chemistry</i> , 2015 , 2015, 1-7	2.3	9
21	Tannases 2017 , 471-489		8
20	Extraction of Bioactive Phenolic Compounds by Alternative Technologies 2017 , 229-252		7
19	Ultrasound-microwave-assisted extraction of polyphenolic compounds from Mexican "Ataulfo" mango peels: Antioxidant potential and identification by HPLC/ESI/MS. <i>Phytochemical Analysis</i> , 2021 , 32, 495-502	3.4	7
18	Improving the fructooligosaccharides production by solid-state fermentation. <i>Biocatalysis and Agricultural Biotechnology</i> , 2020 , 27, 101704	4.2	6
17	Hydrothermal Processes for Extraction of Macroalgae High Value-Added Compounds 2017 , 461-481		6
16	Exploring the Degradation of Gallotannins Catalyzed by Tannase Produced by <i>Aspergillus niger</i> GH1 for Ellagic Acid Production in Submerged and Solid-State Fermentation. <i>Applied Biochemistry and Biotechnology</i> , 2018 , 185, 476-483	3.2	6
15	Bioeconomy and Biorefinery: Valorization of Hemicellulose from Lignocellulosic Biomass and Potential Use of Avocado Residues as a Promising Resource of Bioproducts. <i>Energy, Environment, and Sustainability</i> , 2018 , 141-170	0.8	6
14	Tuba, a Fermented and Refreshing Beverage From Coconut Palm Sap 2019 , 163-184		5
13	Kinetic Modeling, Operational Conditions, and Biorefinery Products from Hemicellulose: Depolymerization and Solubilization During Hydrothermal Processing 2017 , 141-160		5
12	Antioxidant and anti-staphylococcal activity of polyphenolic-rich extracts from Ataulfo mango seed. <i>LWT - Food Science and Technology</i> , 2021 , 148, 111653	5.4	5
11	Encapsulated Food Products as a Strategy to Strengthen Immunity Against COVID-19. <i>Frontiers in Nutrition</i> , 2021 , 8, 673174	6.2	4
10	Production of a Transfructosylating Enzymatic Activity Associated to Fructooligosaccharides. <i>Energy, Environment, and Sustainability</i> , 2019 , 345-355	0.8	3
9	Prebiotic effect, bioactive compounds and antioxidant capacity of melon peel (<i>Cucumis melo</i> L. <i>inodorus</i>) flour subjected to <i>in vitro</i> gastrointestinal digestion and human faecal fermentation.. <i>Food Research International</i> , 2022 , 154, 111045	7	3
8	Bioactive compounds from bay leaves (<i>Laurus nobilis</i>) extracted by microwave technology. <i>Zeitschrift Fur Naturforschung - Section C Journal of Biosciences</i> , 2018 , 73, 401-407	1.7	2
7	Extraction of Bioactive Molecules through Fermentation and Enzymatic Assisted Technologies 2019 , 27-59		1
6	Solid bioprocess of tarbush () leaves for β glucosidase production by : initial approach to fiber-glycoside interaction for enzyme induction. <i>3 Biotech</i> , 2017 , 7, 271	2.8	1

5	Interaction of tannase from <i>Aspergillus niger</i> with polycations applied to its primary recovery. <i>Colloids and Surfaces B: Biointerfaces</i> , 2013 , 110, 480-4	6	1
4	Development and characterization of whey protein films incorporated with tarbush polyphenols and candelilla wax. <i>Food Bioscience</i> , 2022 , 45, 101505	4-9	1
3	Effect of ultrasound on the extraction of ellagic acid and hydrolysis of ellagitannins from pomegranate husk. <i>Environmental Technology and Innovation</i> , 2021 , 24, 102063	7	0
2	Extraction Methods and Common Uses of Candelilla Wax 2018 , 505-524		
1	Wine waste as a potential source of bioactive compounds 2022 , 361-380		