

# Cristobal N Aguilar

## List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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	Development and characterization of whey protein films incorporated with tarbush polyphenols and candelilla wax. <i>Food Bioscience</i> , <b>2022</b> , 45, 101505	4.9	1
75	Prebiotic effect, bioactive compounds and antioxidant capacity of melon peel ( <i>Cucumis melo</i> L. inodorus) flour subjected to in vitro gastrointestinal digestion and human faecal fermentation.. <i>Food Research International</i> , <b>2022</b> , 154, 111045	7	3
74	Wine waste as a potential source of bioactive compounds <b>2022</b> , 361-380		
73	Effect of ultrasound on the extraction of ellagic acid and hydrolysis of ellagitannins from pomegranate husk. <i>Environmental Technology and Innovation</i> , <b>2021</b> , 24, 102063	7	0
72	Encapsulated Food Products as a Strategy to Strengthen Immunity Against COVID-19. <i>Frontiers in Nutrition</i> , <b>2021</b> , 8, 673174	6.2	4
71	High-pressure technology for <i>Sargassum</i> spp biomass pretreatment and fractionation in the third generation of bioethanol production. <i>Bioresource Technology</i> , <b>2021</b> , 329, 124935	11	24
70	Solid-state fermentation assisted extraction of bioactive compounds from hass avocado seeds. <i>Food and Bioproducts Processing</i> , <b>2021</b> , 126, 155-163	4.9	10
69	Ultrasound-microwave-assisted extraction of polyphenolic compounds from Mexican "Ataulfo" mango peels: Antioxidant potential and identification by HPLC/ESI/MS. <i>Phytochemical Analysis</i> , <b>2021</b> , 32, 495-502	3.4	7
68	Antioxidant and anti-staphylococcal activity of polyphenolic-rich extracts from Ataulfo mango seed. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 148, 111653	5.4	5
67	Valorisation of food agro-industrial by-products: From the past to the present and perspectives. <i>Journal of Environmental Management</i> , <b>2021</b> , 299, 113571	7.9	16
66	Process optimization of microwave-assisted extraction of bioactive molecules from avocado seeds. <i>Industrial Crops and Products</i> , <b>2020</b> , 154, 112623	5.9	25
65	Improving the fructooligosaccharides production by solid-state fermentation. <i>Biocatalysis and Agricultural Biotechnology</i> , <b>2020</b> , 27, 101704	4.2	6
64	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> , <b>2020</b> , 99, 507-519	15.3	33
63	Fungal detoxification of coffee pulp by solid-state fermentation. <i>Biocatalysis and Agricultural Biotechnology</i> , <b>2020</b> , 23, 101467	4.2	16
62	Candelilla Wax Edible Coating with Bioactives to Prolong the Quality of Tomato Fruits. <i>Foods</i> , <b>2020</b> , 9,	4.9	14
61	Valorisation of Mango Peels: Extraction of Pectin and Antioxidant and Antifungal Polyphenols. <i>Waste and Biomass Valorization</i> , <b>2020</b> , 11, 89-98	3.2	17
60	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> , <b>2019</b> , 112, 108236	5.4	29

59	Extraction of Bioactive Molecules through Fermentation and Enzymatic Assisted Technologies <b>2019</b> , 27-59		1
58	Tuba, a Fermented and Refreshing Beverage From Coconut Palm Sap <b>2019</b> , 163-184		5
57	Production of a Transfructosylating Enzymatic Activity Associated to Fructooligosaccharides. <i>Energy, Environment, and Sustainability</i> , <b>2019</b> , 345-355	0.8	3
56	Valorization of Grapefruit By-Products as Solid Support for Solid-State Fermentation to Produce Antioxidant Bioactive Extracts. <i>Waste and Biomass Valorization</i> , <b>2019</b> , 10, 763-769	3.2	12
55	Changes of the shelf life of candelilla wax/tarbrush bioactive based-nanocoated apples at industrial level conditions. <i>Scientia Horticulturae</i> , <b>2018</b> , 231, 43-48	4.1	14
54	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> , <b>2018</b> , 97, 624-631	5.4	53
53	Basic and Applied Concepts of Edible Packaging for Foods <b>2018</b> , 1-61		16
52	Food Waste and Byproducts: An Opportunity to Minimize Malnutrition and Hunger in Developing Countries. <i>Frontiers in Sustainable Food Systems</i> , <b>2018</b> , 2,	4.8	103
51	Extraction Methods and Common Uses of Candelilla Wax <b>2018</b> , 505-524		
50	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> , <b>2018</b> , 185, 476-483	3.2	6
49	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> , <b>2018</b> , 141-170	0.8	6
48	Operational Strategies for Enzymatic Hydrolysis in a Biorefinery. <i>Biofuel and Biorefinery Technologies</i> , <b>2018</b> , 223-248	1	13
47	Bioactive compounds from bay leaves ( <i>Laurus nobilis</i> ) extracted by microwave technology. <i>Zeitschrift Fur Naturforschung - Section C Journal of Biosciences</i> , <b>2018</b> , 73, 401-407	1.7	2
46	Microwave heating processing as alternative of pretreatment in second-generation biorefinery: An overview. <i>Energy Conversion and Management</i> , <b>2017</b> , 136, 50-65	10.6	184
45	<i>Rhizopus oryzae</i> - Ancient microbial resource with importance in modern food industry. <i>International Journal of Food Microbiology</i> , <b>2017</b> , 257, 110-127	5.8	38
44	Comparison of microwave and conduction-convection heating autohydrolysis pretreatment for bioethanol production. <i>Bioresource Technology</i> , <b>2017</b> , 243, 273-283	11	65
43	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> , <b>2017</b> , 14, 102-107	8.2	19
42	Extraction of Bioactive Phenolic Compounds by Alternative Technologies <b>2017</b> , 229-252		7

41	Nanocoating with extract of tarbush to retard Fuji apples senescence. <i>Postharvest Biology and Technology</i> , <b>2017</b> , 134, 67-75	6.2	9
40	Pentagalloylglucose (PGG): A valuable phenolic compound with functional properties. <i>Journal of Functional Foods</i> , <b>2017</b> , 37, 176-189	5.1	50
39	Solid bioprocess of tarbush () leaves for $\beta$ -glucosidase production by : initial approach to fiber-glycoside interaction for enzyme induction. <i>3 Biotech</i> , <b>2017</b> , 7, 271	2.8	1
38	Tannases <b>2017</b> , 471-489		8
37	Hydrothermal Processes for Extraction of Macroalgae High Value-Added Compounds <b>2017</b> , 461-481		6
36	Kinetic Modeling, Operational Conditions, and Biorefinery Products from Hemicellulose: Depolymerization and Solubilization During Hydrothermal Processing <b>2017</b> , 141-160		5
35	Mango seed: Functional and nutritional properties. <i>Trends in Food Science and Technology</i> , <b>2016</b> , 55, 109-113	4.7	95
34	Production of thermostable xylanase by thermophilic fungal strains isolated from maize silage. <i>CYTA - Journal of Food</i> , <b>2016</b> , 14, 302-308	2.3	29
33	Enzymatic hydrolysis of chemically pretreated mango stem bark residues at high solid loading. <i>Industrial Crops and Products</i> , <b>2016</b> , 83, 500-508	5.9	17
32	Agave biotechnology: an overview. <i>Critical Reviews in Biotechnology</i> , <b>2015</b> , 35, 546-59	9.4	35
31	Gallic acid production under anaerobic submerged fermentation by two bacilli strains. <i>Microbial Cell Factories</i> , <b>2015</b> , 14, 209	6.4	15
30	Improvement of Shelf Life and Sensory Quality of Pears Using a Specialized Edible Coating. <i>Journal of Chemistry</i> , <b>2015</b> , 2015, 1-7	2.3	9
29	Edible candelilla wax coating with fermented extract of tarbush improves the shelf life and quality of apples. <i>Food Packaging and Shelf Life</i> , <b>2015</b> , 3, 70-75	8.2	35
28	Production profiles of phenolics from fungal tannic acid biodegradation in submerged and solid-state fermentation. <i>Process Biochemistry</i> , <b>2014</b> , 49, 541-546	4.8	23
27	Microplate quantification of total phenolic content from plant extracts obtained by conventional and ultrasound methods. <i>Phytochemical Analysis</i> , <b>2014</b> , 25, 439-44	3.4	15
26	Enhancement of tannase production by <i>Lactobacillus plantarum</i> CIR1: validation in gas-lift bioreactor. <i>Bioprocess and Biosystems Engineering</i> , <b>2014</b> , 37, 2305-16	3.7	18
25	Carotenoid production by <i>Rhodotorula glutinis</i> YB-252 in solid-state fermentation. <i>Food Bioscience</i> , <b>2014</b> , 7, 31-36	4.9	28
24	Potential use of different agroindustrial by-products as supports for fungal ellagitannase production under solid-state fermentation. <i>Food and Bioproducts Processing</i> , <b>2014</b> , 92, 376-382	4.9	36

23	Maximization of Fructooligosaccharides and Fructofuranosidase Production by <i>Aspergillus japonicus</i> under Solid-State Fermentation Conditions. <i>Food and Bioprocess Technology</i> , <b>2013</b> , 6, 2128-2134	5.1	46
22	Extraction of sulfated polysaccharides by autohydrolysis of brown seaweed <i>Fucus vesiculosus</i> . <i>Journal of Applied Phycology</i> , <b>2013</b> , 25, 31-39	3.2	51
21	Fungal fucoidanase production by solid-state fermentation in a rotating drum bioreactor using algal biomass as substrate. <i>Food and Bioprocess Technology</i> , <b>2013</b> , 91, 587-594	4.9	33
20	Ultrasound-assisted extraction of phenolic compounds from <i>Laurus nobilis</i> L. and their antioxidant activity. <i>Ultrasonics Sonochemistry</i> , <b>2013</b> , 20, 1149-54	8.9	115
19	Interaction of tannase from <i>Aspergillus niger</i> with polycations applied to its primary recovery. <i>Colloids and Surfaces B: Biointerfaces</i> , <b>2013</b> , 110, 480-4	6	1
18	Biotechnological Advances and Challenges of Tannase: An Overview. <i>Food and Bioprocess Technology</i> , <b>2012</b> , 5, 445-459	5.1	86
17	Bioactive phenolic compounds: production and extraction by solid-state fermentation. A review. <i>Biotechnology Advances</i> , <b>2011</b> , 29, 365-73	17.8	434
16	Microwave-assisted extraction of sulfated polysaccharides (fucoidan) from brown seaweed. <i>Carbohydrate Polymers</i> , <b>2011</b> , 86, 1137-1144	10.3	262
15	Catalytic Properties of Free and Immobilized <i>Aspergillus niger</i> Tannase. <i>Enzyme Research</i> , <b>2011</b> , 2011, 768183	2.4	29
14	Novel strategies for upstream and downstream processing of tannin acyl hydrolase. <i>Enzyme Research</i> , <b>2011</b> , 2011, 823619	2.4	30
13	Fucoidan-degrading fungal strains: screening, morphometric evaluation, and influence of medium composition. <i>Applied Biochemistry and Biotechnology</i> , <b>2010</b> , 162, 2177-88	3.2	34
12	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> , <b>2010</b> , 31, 153-157	5.9	59
11	In vitro antifungal activity of plant extracts obtained with alternative organic solvents against <i>Rhizoctonia solani</i> Kühn. <i>Industrial Crops and Products</i> , <b>2010</b> , 32, 324-328	5.9	47
10	Kinetic study of nordihydroguaiaretic acid recovery from <i>Larrea tridentata</i> by microwave-assisted extraction. <i>Journal of Chemical Technology and Biotechnology</i> , <b>2010</b> , 85, 1142-1147	3.5	32
9	Exploitation of agro industrial wastes as immobilization carrier for solid-state fermentation. <i>Industrial Crops and Products</i> , <b>2009</b> , 30, 24-27	5.9	100
8	Ellagic Acid Production from Biodegradation of Creosote Bush Ellagitannins by <i>Aspergillus niger</i> in Solid State Culture. <i>Food and Bioprocess Technology</i> , <b>2009</b> , 2, 208-212	5.1	31
7	Edible film based on candelilla wax to improve the shelf life and quality of avocado. <i>Food Research International</i> , <b>2009</b> , 42, 511-515	7	80
6	A novel tannase from the xerophilic fungus <i>Aspergillus niger</i> GH1. <i>Journal of Microbiology and Biotechnology</i> , <b>2009</b> , 19, 987-96	3.3	50

5	Microbial production of ellagic acid and biodegradation of ellagitannins. <i>Applied Microbiology and Biotechnology</i> , <b>2008</b> , 78, 189-99	5.7	64
4	Ellagic acid production by <i>Aspergillus niger</i> in solid state fermentation of pomegranate residues. <i>Journal of Industrial Microbiology and Biotechnology</i> , <b>2008</b> , 35, 507-13	4.2	73
3	EFFECT OF CANDELILLA WAX WITH NATURAL ANTIOXIDANTS ON THE SHELF LIFE QUALITY OF FRESH-CUT FRUITS. <i>Journal of Food Quality</i> , <b>2007</b> , 30, 823-836	2.7	28
2	Microbial tannases: advances and perspectives. <i>Applied Microbiology and Biotechnology</i> , <b>2007</b> , 76, 47-59	5.7	197
1	Isolation and evaluation of tannin-degrading fungal strains from the Mexican desert. <i>Zeitschrift Fur Naturforschung - Section C Journal of Biosciences</i> , <b>2005</b> , 60, 844-8	1.7	45