

# Andres CÃ³rdova

## List of Publications by Year in descending order

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Version: 2024-02-01

22  
papers

655  
citations

687335

13  
h-index

713444

21  
g-index

22  
all docs

22  
docs citations

22  
times ranked

930  
citing authors

#	ARTICLE	IF	CITATIONS
1	Industrial avocado waste: Functional compounds preservation by convective drying process. Journal of Food Engineering, 2017, 198, 81-90.	5.2	110
2	Synthesis and purification of galacto-oligosaccharides: state of the art. World Journal of Microbiology and Biotechnology, 2016, 32, 197.	3.6	104
3	Kinetic modeling of phenolic compound degradation during drum-drying of apple peel by-products. Journal of Food Engineering, 2014, 143, 146-153.	5.2	63
4	Conventional and non-conventional applications of Î²-galactosidases. Biochimica Et Biophysica Acta - Proteins and Proteomics, 2020, 1868, 140271.	2.3	62
5	Purification of galacto-oligosaccharides (GOS) by three-stage serial nanofiltration units under critical transmembrane pressure conditions. Chemical Engineering Research and Design, 2017, 117, 488-499.	5.6	47
6	Recent advances and perspectives of ultrasound assisted membrane food processing. Food Research International, 2020, 133, 109163.	6.2	43
7	Nanofiltration potential for the purification of highly concentrated enzymatically produced oligosaccharides. Food and Bioproducts Processing, 2016, 98, 50-61.	3.6	40
8	Principal Component Analysis as an exploration tool for kinetic modeling of food quality: A case study of a dried apple cluster snack. Journal of Food Engineering, 2013, 119, 229-235.	5.2	37
9	Assessment of the fouling mechanisms of an ultrafiltration membrane bioreactor during synthesis of galacto-oligosaccharides: Effect of the operational variables. Desalination, 2016, 393, 79-89.	8.2	27
10	Performance of an ultrafiltration membrane bioreactor (UF-MBR) as a processing strategy for the synthesis of galacto-oligosaccharides at high substrate concentrations.. Journal of Biotechnology, 2016, 223, 26-35.	3.8	25
11	Storage stability test of apple peel powder using two packaging materials: High-density polyethylene and metalized films of high barrier. Industrial Crops and Products, 2013, 45, 121-127.	5.2	23
12	Recent Advances in the Application of Enzyme Processing Assisted by Ultrasound in Agri-Foods: A Review. Catalysts, 2022, 12, 107.	3.5	16
13	Effect of the lactose hydrolysis on galacto-oligosaccharides mixtures subjected to nanofiltration: A detailed fractionation analysis. Separation and Purification Technology, 2019, 222, 342-351.	7.9	15
14	Quality assessment and multivariate calibration of 5-hydroxymethylfurfural during a concentration process for clarified apple juice. Food Control, 2019, 95, 106-114.	5.5	9
15	Multivariate process control by transition scheme in soft- drink process using 3-Way PLS approach. Procedia Food Science, 2011, 1, 1181-1187.	0.6	6
16	Effect of polyunsaturated aldehyde (A3) as an antiparasitary ingredient of Caligus rogercresseyi in the feed of Atlantic salmon, Salmo salar. Latin American Journal of Aquatic Research, 2011, 39, 439-448.	0.6	6
17	Effects of wine grape cultivar, application conditions and the winemaking process on the dissipation of six pesticides. Ciencia E Investigacion Agraria, 2014, 41, 19-20.	0.2	5
18	Prediction of the Limiting Flux and Its Correlation with the Reynolds Number during the Microfiltration of Skim Milk Using an Improved Model. Foods, 2020, 9, 1621.	4.3	5

#	ARTICLE	IF	CITATIONS
19	Effects of climate and anthocyanin variables on the zoning of Pinot Noir wine from the Casablanca Valley. <i>Journal of Wine Research</i> , 2013, 24, 264-277.	1.5	4
20	Membrane Technology for the Purification of Enzymatically Produced Oligosaccharides. , 2019, , 113-153.		4
21	Improving antioxidant and anti-hyperglycemic activity in cereal and apple-based food formulations using bioactive ingredients from apple peel. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14609.	2.0	3
22	Assessing the volumetric productivity of an ultrafiltration membrane bioreactor during the synthesis of galacto-oligosaccharides. <i>New Biotechnology</i> , 2014, 31, S116-S117.	4.4	1