

Lourdes Morales-Oyervides

List of Publications by Year in descending order

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Version: 2024-02-01

25
papers

381
citations

758635

12
h-index

794141

19
g-index

25
all docs

25
docs citations

25
times ranked

464
citing authors

#	ARTICLE	IF	CITATIONS
1	Critical Process Parameters and Their Optimization Strategies for Enhanced Bioremediation. , 2022, , 75-110.		1
2	Coproduction of Microbial Oil and Carotenoids within the Circular Bioeconomy Concept: A Sequential Solid-State and Submerged Fermentation Approach. Fermentation, 2022, 8, 258.	1.4	8
3	Fed-batch bioprocess development for astaxanthin production by <i>Xanthophyllomyces dendrorhous</i> based on the utilization of <i>Prosopis</i> sp. pods extract. Biochemical Engineering Journal, 2021, 166, 107844.	1.8	12
4	Unconventional microalgae species and potential for their use in the food industry. , 2021, , 49-71.		2
5	Editorial: Sustainable Production of Bioactive Pigments. Frontiers in Sustainable Food Systems, 2021, 5, .	1.8	4
6	Manosonication-assisted extraction of trans-astaxanthin from <i>Xanthophyllomyces dendrorhous</i> : A green and organic solvent-free methodology. Food and Bioproducts Processing, 2021, 129, 65-74.	1.8	4
7	Process performance improvement for the simultaneous production of ligninolytic enzymes in solid culture using agricultural wastes through the Taguchi method. Journal of Environmental Management, 2021, 293, 112966.	3.8	8
8	Supercritical and subcritical extraction of ursolic acid and polyphenols from apple pomace: Effect of variables on composition and antioxidant capacity. Journal of Food Processing and Preservation, 2020, 44, e14296.	0.9	7
9	Biotechnological approaches for the production of natural colorants by <i>Talaromyces</i> / <i>Penicillium</i> : A review. Biotechnology Advances, 2020, 43, 107601.	6.0	53
10	Enzymatic Processes Triggered by PEF for Astaxanthin Extraction From <i>Xanthophyllomyces dendrorhous</i> . Frontiers in Bioengineering and Biotechnology, 2020, 8, 857.	2.0	16
11	Medium design from corncob hydrolyzate for pigment production by <i>Talaromyces atrovirens</i> GH2: Kinetics modeling and pigments characterization. Biochemical Engineering Journal, 2020, 161, 107698.	1.8	21
12	Synthetic dyes biodegradation by fungal ligninolytic enzymes: Process optimization, metabolites evaluation and toxicity assessment. Journal of Hazardous Materials, 2020, 400, 123254.	6.5	69
13	Plant-Based Pigments: Novel Extraction Technologies and Applications. , 2020, , 379-400.		0
14	Agro-industrial wastes for the synthesis of carotenoids by <i>Xanthophyllomyces dendrorhous</i> : Mesquite pods-based medium design and optimization. Biochemical Engineering Journal, 2019, 150, 107260.	1.8	25
15	Microbial Technology: Microalgae. , 2019, , 57-80.		0
16	Effect of ozone processing conditions on stability of fungal pigments. Innovative Food Science and Emerging Technologies, 2018, 45, 255-263.	2.7	9
17	Effect of ohmic heating processing conditions on color stability of fungal pigments. Food Science and Technology International, 2017, 23, 338-348.	1.1	16
18	Influence of granulation process parameters on food tablet properties formulated using natural powders (<i>Opuntia ficus</i> and <i>Chlorella</i> spp.). Powder Technology, 2017, 317, 281-286.	2.1	11

#	ARTICLE	IF	CITATIONS
19	Selection of best conditions of inoculum preparation for optimum performance of the pigment production process by <i>Talaromyces</i> spp. using the Taguchi method. <i>Biotechnology Progress</i> , 2017, 33, 621-632.	1.3	13
20	Effects of shear rate, photoautotrophy and photoheterotrophy on production of biomass and pigments by <i>Chlorella vulgaris</i> . <i>Journal of Chemical Technology and Biotechnology</i> , 2017, 92, 2453-2459.	1.6	22
21	Perstraction of Intracellular Pigments through Submerged Fermentation of <i>Talaromyces</i> spp. in a Surfactant Rich Media: A Novel Approach for Enhanced Pigment Recovery. <i>Journal of Fungi (Basel)</i> , 2017, 3, 38.	1.5	29
22	Assessment of the Dyeing Properties of the Pigments Produced by <i>Talaromyces</i> spp.. <i>Journal of Fungi (Basel, Switzerland)</i> , 2017, 3, 38.	1.5	29
23	Effective utilisation of cassava bio-wastes through integrated process design: A sustainable approach to indirect waste management. <i>Chemical Engineering Research and Design</i> , 2016, 102, 159-167.	2.7	7
24	Quantitative assessment of the impact of the type of inoculum on the kinetics of cell growth, substrate consumption and pigment productivity by <i>Penicillium purpurogenum</i> GH2 in liquid culture with an integrated stochastic approach. <i>Food and Bioproducts Processing</i> , 2015, 96, 221-231.	1.8	11
25	Effect of heat exposure on the colour intensity of red pigments produced by <i>Penicillium purpurogenum</i> GH2. <i>Journal of Food Engineering</i> , 2015, 164, 21-29.	2.7	16