Jose Antonio Vazquez

List of Publications by Year in Descending Order

162 papers	3,817 citations	35 h-index	49 g-index
165 ext. papers	4,341 ext. citations	5.5 avg, IF	5.75 L-index

#	Paper	IF	Citations
162	Kinetics of Bacterial Adaptation, Growth, and Death at Didecyldimethylammonium Chloride sub-MIC Concentrations.. *Frontiers in Microbiology*, **2022**, 13, 758237	5.7	2
161	Characterization of Tuna Gelatin-Based Hydrogels as a Matrix for Drug Delivery.. *Gels*, **2022**, 8,	4.2	5
160	Biorefinery for tuna head wastes: Production of protein hydrolysates, high-quality oils, minerals and bacterial peptones. *Journal of Cleaner Production*, **2022**, 357, 131909	10.3	1
159	The role of the drying method on fish oil entrapment in a fish muscle protein Ecarrageenan fish protein hydrolysate wall matrix and the properties of colloidal dispersions. *Food Hydrocolloids*, **2022**, 107799	10.6	0
158	Improving the Lipid Profile of Black Soldier Fly (Hermetia illucens) Larvae for Marine Aquafeeds: Current State of Knowledge. *Sustainability*, **2022**, 14, 6472	3.6	0
157	Multifunctional PLA/Gelatin Bionanocomposites for Tailored Drug Delivery Systems. *Pharmaceutics*, **2022**, 14, 1138	6.4	1
156	Extraction and Characterization of Gelatin from Skin By-Products of Seabream, Seabass and Rainbow Trout Reared in Aquaculture. *International Journal of Molecular Sciences*, **2021**, 22,	6.3	3
155	Biogenic Calcium Phosphate from Fish Discards and By-Products. *Applied Sciences (Switzerland)*, **2021**, 11, 3387	2.6	2
154	Characterization of Protein Hydrolysates from Fish Discards and By-Products from the North-West Spain Fishing Fleet as Potential Sources of Bioactive Peptides. *Marine Drugs*, **2021**, 19,	6	7
153	Sustainable Sources from Aquatic Organisms for Cosmeceuticals Ingredients. *Cosmetics*, **2021**, 8, 48	2.7	4
152	Development of advanced phospholipid vesicles loaded with Lippia citriodora pressurized liquid extract for the treatment of gastrointestinal disorders. *Food Chemistry*, **2021**, 337, 127746	8.5	2
151	Eco-efficiency of a marine biorefinery for valorization of cartilaginous fish biomass. *Journal of Industrial Ecology*, **2021**, 25, 789-801	7.2	5
150	Deciphering Structural Determinants in Chondroitin Sulfate Binding to FGF-2: Paving the Way to Enhanced Predictability of their Biological Functions. *Polymers*, **2021**, 13,	4.5	8
149	The Effect of Molecular Weight on the Antimicrobial Activity of Chitosan from for Food Packaging Applications. *Marine Drugs*, **2021**, 19,	6	1
148	Development of Chitosan-Based Surfaces to Prevent Single- and Dual-Species Biofilms of and. *Molecules*, **2021**, 26,	4.8	2
147	Characterization of Gelatin and Hydrolysates from Valorization of Farmed Salmon Skin By-Products. *Polymers*, **2021**, 13,	4.5	5
146	Production and Physicochemical Characterization of Gelatin and Collagen Hydrolysates from Turbot Skin Waste Generated by Aquaculture Activities. *Marine Drugs*, **2021**, 19,	6	5

145	Valorisation of Atlantic codfish (Gadus morhua) frames from the cure-salting industry as fish protein hydrolysates with in vitro bioactive properties. *LWT - Food Science and Technology*, **2021**, 149, 111840	5.4	3
144	Targeting joint inflammation for osteoarthritis management through stimulus-sensitive hyaluronic acid based intra-articular hydrogels. *Materials Science and Engineering C*, **2021**, 128, 112254	8.3	7
143	Characterization of codfish gelatin: a comparative study of fresh and salted skins and different extraction methods. *Food Hydrocolloids*, **2021**, 124, 107238	10.6	3
142	Chondroitin sulfate and hydroxyapatite from Prionace glauca shark jaw: Physicochemical and structural characterization. *International Journal of Biological Macromolecules*, **2020**, 156, 329-339	7.9	6
141	Production, Characterization, and Bioactivity of Fish Protein Hydrolysates from Aquaculture Turbot () Wastes. *Biomolecules*, **2020**, 10,	5.9	27
140	Incorporation of Microwave Extract into Total-Green Biogelatin-Phospholipid Vesicles to Improve Its Antioxidant Activity. *Nanomaterials*, **2020**, 10,	5.4	6
139	Impact of Prevalence Ratios of Chondroitin Sulfate (CS)- 4 and -6 Isomers Derived from Marine Sources in Cell Proliferation and Chondrogenic Differentiation Processes. *Marine Drugs*, **2020**, 18,	6	7
138	Valorisation of fish discards assisted by enzymatic hydrolysis and microbial bioconversion: Lab and pilot plant studies and preliminary sustainability evaluation. *Journal of Cleaner Production*, **2020**, 246, 119027	10.3	17
137	Hyaluronic acid of tailored molecular weight by enzymatic and acid depolymerization. *International Journal of Biological Macromolecules*, **2020**, 145, 788-794	7.9	6
136	Bioconversion of Fish Discards through the Production of Lactic Acid Bacteria and Metabolites: Sustainable Application of Fish Peptones in Nutritive Fermentation Media. *Foods*, **2020**, 9,	4.9	2
135	Optimal Production of Protein Hydrolysates from Monkfish By-Products: Chemical Features and Associated Biological Activities. *Molecules*, **2020**, 25,	4.8	11
134	Optimal Recovery of Valuable Biomaterials, Chondroitin Sulfate and Bioapatites, from Central Skeleton Wastes of Blue Shark. *Polymers*, **2020**, 12,	4.5	1
133	Optimization of the Enzymatic Protein Hydrolysis of By-Products from Seabream () and Seabass (), Chemical and Functional Characterization. *Foods*, **2020**, 9,	4.9	8
132	Production of Marine Probiotic Bacteria in a Cost-Effective Marine Media Based on Peptones Obtained from Discarded Fish By-Products. *Microorganisms*, **2020**, 8,	4.9	6
131	Biotechnological Valorization of Food Marine Wastes: Microbial Productions on Peptones Obtained from Aquaculture By-Products. *Biomolecules*, **2020**, 10,	5.9	8
130	Marine chondroitin sulfate of defined molecular weight by enzymatic depolymerization. *Carbohydrate Polymers*, **2020**, 229, 115450	10.3	5
129	Optimal isolation and characterisation of chondroitin sulfate from rabbit fish (Chimaera monstrosa). *Carbohydrate Polymers*, **2019**, 210, 302-313	10.3	25
128	Collagen Extraction Optimization from the Skin of the Small-Spotted Catshark () by Response Surface Methodology. *Marine Drugs*, **2019**, 17,	6	27

127	Production of Valuable Compounds and Bioactive Metabolites from By-Products of Fish Discards Using Chemical Processing, Enzymatic Hydrolysis, and Bacterial Fermentation. *Marine Drugs*, **2019**, 17,	6	40
126	Development of bioprocesses for the integral valorisation of fish discards. *Biochemical Engineering Journal*, **2019**, 144, 198-208	4.2	23
125	Quantitative evaluation of sulfation position prevalence in chondroitin sulphate by Raman spectroscopy. *Journal of Raman Spectroscopy*, **2019**, 50, 656-664	2.3	10
124	By-products of the rice processing obtained by controlled debranning as substrates for the production of probiotic bacteria. *Innovative Food Science and Emerging Technologies*, **2019**, 51, 167-176	6.8	8
123	What to Do with Unwanted Catches: Valorisation Options and Selection Strategies **2019**, 333-359		6
122	Valorization of Aquaculture By-Products of Salmonids to Produce Enzymatic Hydrolysates: Process Optimization, Chemical Characterization and Evaluation of Bioactives. *Marine Drugs*, **2019**, 17,	6	19
121	Cationic imprinting of Pb(II) within composite networks based on bovine or fish chondroitin sulfate. *Journal of Molecular Recognition*, **2018**, 31, e2614	2.6	6
120	Optimization of antioxidants extraction from peanut skin to prevent oxidative processes during soybean oil storage. *LWT - Food Science and Technology*, **2018**, 88, 1-8	5.4	32
119	An integral and sustainable valorisation strategy of squid pen by-products. *Journal of Cleaner Production*, **2018**, 201, 207-218	10.3	20
118	Effect of breed and finishing diet on growth performance, carcass and meat quality characteristics of Mos young hens. *Spanish Journal of Agricultural Research*, **2018**, 16, e0402	1.1	9
117	Isolation and Chemical Characterization of Chondroitin Sulfate from Cartilage By-Products of Blackmouth Catshark (). *Marine Drugs*, **2018**, 16,	6	29
116	Glycosaminoglycans from marine sources as therapeutic agents. *Biotechnology Advances*, **2017**, 35, 711-725	12.8	87
115	Toxin production, growth kinetics and molecular characterization of Ostreopsis cf. ovata isolated from Todos os Santos Bay, tropical southwestern Atlantic. *Toxicon*, **2017**, 138, 18-30	2.8	9
114	Enhancement and inhibition effects on the corneal permeability of timolol maleate: Polymers, cyclodextrins and chelating agents. *International Journal of Pharmaceutics*, **2017**, 529, 168-177	6.5	23
113	Optimization of high purity chitin and chitosan production from Illex argentinus pens by a combination of enzymatic and chemical processes. *Carbohydrate Polymers*, **2017**, 174, 262-272	10.3	26
112	Microbial production of hyaluronic acid from agro-industrial by-products: Molasses and corn steep liquor. *Biochemical Engineering Journal*, **2017**, 117, 181-187	4.2	22
111	In vitro evaluation of prebiotic properties derived from rice bran obtained by debranning technology. *International Journal of Food Sciences and Nutrition*, **2017**, 68, 421-428	3.7	9
110	By-products of Scyliorhinus canicula, Prionace glauca and Raja clavata: A valuable source of predominantly 6S sulfated chondroitin sulfate. *Carbohydrate Polymers*, **2017**, 157, 31-37	10.3	28

109	Production of Fish Protein Hydrolysates from Scyliorhinus canicula Discards with Antihypertensive and Antioxidant Activities by Enzymatic Hydrolysis and Mathematical Optimization Using Response Surface Methodology. *Marine Drugs*, **2017**, 15,	6	38
108	Hydrolysates of Fish Skin Collagen: An Opportunity for Valorizing Fish Industry Byproducts. *Marine Drugs*, **2017**, 15,	6	68
107	Production of Chitin from Penaeus vannamei By-Products to Pilot Plant Scale Using a Combination of Enzymatic and Chemical Processes and Subsequent Optimization of the Chemical Production of Chitosan by Response Surface Methodology. *Marine Drugs*, **2017**, 15,	6	36
106	Valorization of By-Products from Commercial Fish Species: Extraction and Chemical Properties of Skin Gelatins. *Molecules*, **2017**, 22,	4.8	27
105	Antioxidant ability of potato (Solanum tuberosum) peel extracts to inhibit soybean oil oxidation. *European Journal of Lipid Science and Technology*, **2016**, 118, 1891-1902	3	33
104	Shrimp wastewater as a source of astaxanthin and bioactive peptides. *Journal of Chemical Technology and Biotechnology*, **2016**, 91, 793-805	3.5	37
103	Use of response surface methodology to determine optimum diets for Venerupis corrugata larvae: effects of ration and microalgal assemblages. *Aquaculture*, **2016**, 452, 283-290	4.4	5
102	Valorisation of effluents obtained from chemical and enzymatic chitin production of Illex argentinus pen by-products as nutrient supplements for various bacterial fermentations. *Biochemical Engineering Journal*, **2016**, 116, 34-44	4.2	19
101	Optimisation of the extraction and purification of chondroitin sulphate from head by-products of Prionace glauca by environmental friendly processes. *Food Chemistry*, **2016**, 198, 28-35	8.5	41
100	Cheese whey: A cost-effective alternative for hyaluronic acid production by Streptococcus zooepidemicus. *Food Chemistry*, **2016**, 198, 54-61	8.5	42
99	Effects of Caponization on Growth Performance, Carcass and Meat Quality of Mos Breed Capons Reared in Free-Range Production System. *Annals of Animal Science*, **2016**, 16, 909-929	2	20
98	Optimization of microwave-assisted extraction of hydrophilic and lipophilic antioxidants from a surplus tomato crop by response surface methodology. *Food and Bioproducts Processing*, **2016**, 98, 283-298	4.8	28
97	A new and general model to describe, characterize, quantify and classify the interactive effects of temperature and pH on the activity of enzymes. *Analyst, The*, **2015**, 140, 3587-602	5	19
96	Recovery of Astaxanthin from Shrimp Cooking Wastewater: Optimization of Astaxanthin Extraction by Response Surface Methodology and Kinetic Studies. *Food and Bioprocess Technology*, **2015**, 8, 371-381	5.1	18
95	An efficient methodology for quantification of synergy and antagonism in single electron transfer antioxidant assays. *Food Research International*, **2015**, 67, 284-298	7	45
94	Crocin bleaching antioxidant assay revisited: application to microplate to analyse antioxidant and pro-oxidant activities. *Food Chemistry*, **2015**, 167, 299-310	8.5	33
93	Mussel processing wastewater: a low-cost substrate for the production of astaxanthin by Xanthophyllomyces dendrorhous. *Microbial Cell Factories*, **2015**, 14, 177	6.4	23
92	Oxidation Stability of Pig Liver P with Increasing Levels of Natural Antioxidants (Grape and Tea). *Antioxidants*, **2015**, 4, 102-23	7.1	18

91	Production of Chondroitin Sulphate from Head, Skeleton and Fins of Scyliorhinus canicula By-Products by Combination of Enzymatic, Chemical Precipitation and Ultrafiltration Methodologies. *Marine Drugs*, **2015**, 13, 3287-308	6	32
90	Production of Hyaluronic Acid by Streptococcus zooepidemicus on Protein Substrates Obtained from Scyliorhinus canicula Discards. *Marine Drugs*, **2015**, 13, 6537-49	6	26
89	A Kinetic and Factorial Approach to Study the Effects of Temperature and Salinity on Growth and Toxin Production by the Dinoflagellate Alexandrium ostenfeldii from the Baltic Sea. *PLoS ONE*, **2015**, 10, e0143021	3.7	7
88	Analytical criteria to quantify and compare the antioxidant and pro-oxidant capacity in competition assays: The bell protection function. *Food Research International*, **2014**, 60, 48-58	7	1
87	Inhibition of selected bacterial growth by three hydrocarbons: mathematical evaluation of toxicity using a toxicodynamic equation. *Chemosphere*, **2014**, 112, 56-61	8.4	10
86	A critical point: the problems associated with the variety of criteria to quantify the antioxidant capacity. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 5472-84	5.7	11
85	Modeling of chemical inhibition from amyloid protein aggregation kinetics. *BMC Pharmacology & Toxicology*, **2014**, 15, 9	2.6	7
84	Toxicity of four spill-treating agents on bacterial growth and sea urchin embryogenesis. *Chemosphere*, **2014**, 104, 57-62	8.4	2
83	Growth performance, carcass and meat quality of the Celta pig crossbred with Duroc and Landrance genotypes. *Meat Science*, **2014**, 96, 195-202	6.4	60
82	Thermal resistance of Salmonella enterica, Escherichia coli and Staphylococcus aureus isolated from vegetable feed ingredients. *Journal of the Science of Food and Agriculture*, **2014**, 94, 2274-81	4.3	14
81	In vitro determination of the lipophilic and hydrophilic antioxidant capacity of unroasted coffee bean extracts and their synergistic and antagonistic effects. *Food Research International*, **2014**, 62, 1183-1196	7	17
80	Optimisation of antioxidant extraction from Solanum tuberosum potato peel waste by surface response methodology. *Food Chemistry*, **2014**, 165, 290-9	8.5	97
79	Quantification, characterization and description of synergy and antagonism in the antioxidant response. *Food Research International*, **2014**, 60, 218-229	7	19
78	Identification of the major ACE-inhibitory peptides produced by enzymatic hydrolysis of a protein concentrate from cuttlefish wastewater. *Marine Drugs*, **2014**, 12, 1390-405	6	31
77	Toxicity of spill-treating agents and oil to sea urchin embryos. *Science of the Total Environment*, **2014**, 472, 302-8	10.2	14
76	Amylase production by Aspergillus oryzae in a solid-state bioreactor with fed-batch operation using mussel processing wastewaters as feeding medium. *Journal of Chemical Technology and Biotechnology*, **2013**, 88, 226-236	3.5	8
75	Effects of spill-treating agents on growth kinetics of marine microalgae. *Journal of Hazardous Materials*, **2013**, 263 Pt 2, 374-81	12.8	12
74	A new microplate procedure for simultaneous assessment of lipophilic and hydrophilic antioxidants and pro-oxidants, using crocin and □carotene bleaching methods in a single combined assay: Tea extracts as a case study. *Food Research International*, **2013**, 53, 836-846	7	20

73	Inhibition kinetics of lipid oxidation of model foods by using antioxidant extract of fermented soybeans. *Food Chemistry*, **2013**, 139, 837-44	8.5	22
72	Optimization of antimicrobial combined effect of organic acids and temperature on foodborne Salmonella and Escherichia coli in cattle feed by response surface methodology. *Foodborne Pathogens and Disease*, **2013**, 10, 1030-6	3.8	10
71	Effect of cross breeding and amount of finishing diet on growth parameters, carcass and meat composition of foals slaughtered at 15 months of age. *Meat Science*, **2013**, 93, 547-56	6.4	44
70	Toxicity of binary mixtures of oil fractions to sea urchin embryos. *Journal of Hazardous Materials*, **2013**, 263 Pt 2, 431-40	12.8	8
69	Chondroitin sulfate, hyaluronic acid and chitin/chitosan production using marine waste sources: characteristics, applications and eco-friendly processes: a review. *Marine Drugs*, **2013**, 11, 747-74	6	166
68	Production of antihypertensive and antioxidant activities by enzymatic hydrolysis of protein concentrates recovered by ultrafiltration from cuttlefish processing wastewaters. *Biochemical Engineering Journal*, **2013**, 76, 43-54	4.2	53
67	Modeling real-time PCR kinetics: Richards reparametrized equation for quantitative estimation of European hake (Merluccius merluccius). *Journal of Agricultural and Food Chemistry*, **2013**, 61, 3488-93	5.7	3
66	Carcass morphology and meat quality from roosters slaughtered at eight months affected by genotype and finishing feeding. *Spanish Journal of Agricultural Research*, **2013**, 11, 382	1.1	11
65	Optimization of extraction and purification process of hyaluronic acid from fish eyeball. *Food and Bioproducts Processing*, **2012**, 90, 491-498	4.9	64
64	Evaluation of non-linear equations to model different animal growths with mono and bisigmoid profiles. *Journal of Theoretical Biology*, **2012**, 314, 95-105	2.3	32
63	Comparison of growth performance, carcass components, and meat quality between Mos rooster (Galician indigenous breed) and Sasso T-44 line slaughtered at 10 months. *Poultry Science*, **2012**, 91, 1227-39	3.9	35
62	Carotene assay revisited. application to characterize and quantify antioxidant and prooxidant activities in a microplate. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 8983-93	5.7	53
61	Comparison of several mathematical models for describing the joint effect of temperature and ph on glucanex activity. *Biotechnology Progress*, **2012**, 28, 372-81	2.8	21
60	Breed effect between Mos rooster (Galician indigenous breed) and Sasso T-44 line and finishing feed effect of commercial fodder or corn. *Poultry Science*, **2012**, 91, 487-98	3.9	27
59	INTERACTIVE EFFECTS OF SALINITY AND TEMPERATURE ON PLANOZYGOTE AND CYST FORMATION OF ALEXANDRIUM MINUTUM (DINOPHYCEAE) IN CULTURE(1). *Journal of Phycology*, **2011**, 47, 13-24	3	35
58	Effects of three heavy metals on the bacteria growth kinetics: a bivariate model for toxicological assessment. *Applied Microbiology and Biotechnology*, **2011**, 90, 1095-109	5.7	28
57	Preparation of marine silage of swordfish, ray and shark visceral waste by lactic acid bacteria. *Journal of Food Engineering*, **2011**, 103, 442-448	6	18
56	Dose-response modelling with two agents: application to the bioassay of oil and shoreline cleaning agents. *Journal of Hazardous Materials*, **2011**, 185, 807-17	12.8	24

55	Evaluation of toxic effects of several carboxylic acids on bacterial growth by toxicodynamic modelling. *Microbial Cell Factories*, **2011**, 10, 100	6.4	26
54	Hydrolysis optimization of mannan, curdlan and cell walls from Endomyces fibuliger grown in mussel processing wastewaters. *Process Biochemistry*, **2011**, 46, 1579-1588	4.8	19
53	Mathematical model for the characterization and objective comparison of antioxidant activities. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 1622-9	5.7	19
52	Acute toxicity of a shoreline cleaner, CytoSol, mixed with oil and ecological risk assessment of its use on the Galician Coast. *Archives of Environmental Contamination and Toxicology*, **2010**, 59, 407-16	3.2	16
51	Biphasic toxicodynamic features of some antimicrobial agents on microbial growth: a dynamic mathematical model and its implications on hormesis. *BMC Microbiology*, **2010**, 10, 220	4.5	13
50	Preparation of highly purified chondroitin sulphate from skate (Raja clavata) cartilage by-products. Process optimization including a new procedure of alkaline hydroalcoholic hydrolysis. *Biochemical Engineering Journal*, **2010**, 49, 126-132	4.2	50
49	Bio-silage of mussel work-processing wastes by lactobacilli on semi-solid culture. *Journal of Food Engineering*, **2010**, 97, 355-359	6	3
48	Enhancement glucose oxidase production by solid-state fermentation of Aspergillus niger on polyurethane foams using mussel processing wastewaters. *Enzyme and Microbial Technology*, **2010**, 46, 21-27	3.8	11
47	Optimisation of antioxidants extraction from soybeans fermented by Aspergillus oryzae. *Food Chemistry*, **2010**, 118, 731-739	8.5	35
46	Hyaluronic acid production by Streptococcus zooepidemicus in marine by-products media from mussel processing wastewaters and tuna peptone viscera. *Microbial Cell Factories*, **2010**, 9, 46	6.4	54
45	Recovery of proteolytic and collagenolytic activities from viscera by-products of rayfish (Raja clavata). *Marine Drugs*, **2009**, 7, 803-15	6	22
44	Effect of storage temperature and media composition on the survivability of Bifidobacterium breve NCIMB 702257 in a malt hydrolisate. *International Journal of Food Microbiology*, **2009**, 133, 14-21	5.8	12
43	Modelling and validation of Lactobacillus plantarum fermentations in cereal-based media with different sugar concentrations and buffering capacities. *Biochemical Engineering Journal*, **2009**, 44, 96-105	4.2	42
42	In vitro fermentation of oat bran obtained by debranning with a mixed culture of human fecal bacteria. *Current Microbiology*, **2009**, 58, 338-42	2.4	50
41	High production of hyaluronic and lactic acids by Streptococcus zooepidemicus in fed-batch culture using commercial and marine peptones from fishing by-products. *Biochemical Engineering Journal*, **2009**, 44, 125-130	4.2	41
40	Mathematical modeling of the development of antioxidant activity in soybeans fermented with Aspergillus oryzae and Aspergillus awamori in the solid state. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 540-4	5.7	15
39	Mathematical description of yessotoxin production by Protoceratium reticulatum in culture. *Harmful Algae*, **2009**, 8, 730-735	5.3	6
38	Effect of finishing and ageing time on quality attributes of loin from the meat of Holstein-Fresian cull cows. *Meat Science*, **2009**, 83, 484-91	6.4	53

37	Evaluation of the fermentability of oat fractions obtained by debranning using lactic acid bacteria. *Journal of Applied Microbiology*, **2008**, 105, 1227-37	4.7	30
36	Proposal for a simple and sensitive haemolytic assay for palytoxin: Toxicological dynamics, kinetics, ouabain inhibition and thermal stability. *Harmful Algae*, **2008**, 7, 415-429	5.3	51
35	Mouse bioassay for palytoxin. Specific symptoms and dose-response against dose-death time relationships. *Food and Chemical Toxicology*, **2008**, 46, 2639-47	4.7	47
34	Controlled germination to enhance the functional properties of rice. *Process Biochemistry*, **2008**, 43, 1377-1382	4.8	42
33	Unstructured mathematical model for biomass, lactic acid and bacteriocin production by lactic acid bacteria in batch fermentation. *Journal of Chemical Technology and Biotechnology*, **2008**, 83, 91-96	3.5	53
32	Fermentability of whole oat flour, PeriTec flour and bran by Lactobacillus plantarum. *Journal of Food Engineering*, **2008**, 89, 246-249	6	42
31	Alcoholic chestnut fermentation in mixed culture. Compatibility criteria between Aspergillus oryzae and Saccharomyces cerevisiae strains. *Bioresource Technology*, **2008**, 99, 7255-63	11	12
30	Enzymatic hydrolysates from food wastewater as a source of peptones for lactic acid bacteria productions. *Enzyme and Microbial Technology*, **2008**, 43, 66-72	3.8	26
29	Enzymatic digestion and in vitro fermentation of oat fractions by human lactobacillus strains. *Enzyme and Microbial Technology*, **2008**, 43, 355-361	3.8	27
28	Kinetics of daidzin and genistin transformations and water absorption during soybean soaking at different temperatures. *Food Chemistry*, **2008**, 111, 13-19	8.5	24
27	Mathematical tools for objective comparison of microbial cultures: Application to evaluation of 15 peptones for lactic acid bacteria productions. *Biochemical Engineering Journal*, **2008**, 39, 276-287	4.2	44
26	Joint effect of nitrogen and phosphorous on glucose oxidase production by Aspergillus niger: Discussion of an experimental design with a risk of co-linearity. *Biochemical Engineering Journal*, **2008**, 40, 54-63	4.2	5
25	Growth and metabolic features of lactic acid bacteria in media with hydrolysed fish viscera. An approach to bio-silage of fishing by-products. *Bioresource Technology*, **2008**, 99, 6246-57	11	42
24	The notion of hormesis and the dose-response theory: a unified approach. *Journal of Theoretical Biology*, **2007**, 244, 489-99	2.3	32
23	Study of the effect of temperature, irradiance and salinity on growth and yessotoxin production by the dinoflagellate Protoceratium reticulatum in culture by using a kinetic and factorial approach. *Marine Environmental Research*, **2006**, 62, 286-300	3.3	30
22	Preliminary tests on nisin and pediocin production using waste protein sources. Factorial and kinetic studies. *Bioresource Technology*, **2006**, 97, 605-13	11	40
21	Proteases production by two Vibrio species on residuals marine media. *Journal of Industrial Microbiology and Biotechnology*, **2006**, 33, 661-8	4.2	22
20	Effects of lactic acid bacteria cultures on pathogenic microbiota from fish. *Aquaculture*, **2005**, 245, 149-161	4.4	110

19	A model for experimental infections with Vibrio (Listonella) anguillarum in first feeding turbot (Scophthalmus maximus L.) larvae under hatchery conditions. *Aquaculture*, **2005**, 250, 232-243	4.4	29
18	Bacteriocin production and pH gradient: Some mathematical models and their problems. *Enzyme and Microbial Technology*, **2005**, 37, 54-67	3.8	18
17	Effects of aeration on growth and on production of bacteriocins and other metabolites in cultures of eight strains of lactic acid bacteria. *Applied Biochemistry and Biotechnology*, **2005**, 127, 111-24	3.2	7
16	Two mathematical models for the correction of carbohydrate and protein interference in the determination of uronic acids by the m-hydroxydiphenyl method. *Biotechnology and Applied Biochemistry*, **2005**, 41, 209-16	2.8	18
15	Stimulation of bacteriocin production by dialyzed culture media from different lactic acid bacteria. *Current Microbiology*, **2005**, 50, 208-11	2.4	5
14	Pediocin production by Pediococcus acidilactici in solid state culture on a waste medium: process simulation and experimental results. *Biotechnology and Bioengineering*, **2004**, 85, 676-82	4.9	16
13	The role of amino acids in nisin and pediocin production by two lactic acid bacteria: A factorial study. *Enzyme and Microbial Technology*, **2004**, 34, 319-325	3.8	29
12	A mathematical model for glucose oxidase kinetics, including inhibitory, deactivant and diffusional effects, and their interactions. *Enzyme and Microbial Technology*, **2004**, 34, 513-522	3.8	30
11	A new marine medium: Use of different fish peptones and comparative study of the growth of selected species of marine bacteria. *Enzyme and Microbial Technology*, **2004**, 35, 385-392	3.8	3
10	Enhancement of rotifer (Brachionus plicatilis) growth by using terrestrial lactic acid bacteria. *Aquaculture*, **2004**, 240, 313-329	4.4	64
9	Peptones from autohydrolysed fish viscera for nisin and pediocin production. *Journal of Biotechnology*, **2004**, 112, 299-311	3.7	53
8	A new marine mediumUse of different fish peptones and comparative study of the growth of selected species of marine bacteria. *Enzyme and Microbial Technology*, **2004**, 35, 385-392	3.8	38
7	Survival of lactic acid bacteria in seawater: a factorial study. *Current Microbiology*, **2003**, 47, 508-13	2.4	10
6	Substrate inhibition of Pediococcus acidilactici by glucose on a waste medium. Simulations and experimental results. *Letters in Applied Microbiology*, **2003**, 37, 365-9	2.9	14
5	Doseâ□esponse relationships: an overview, a generative model and its application to the verification of descriptive models. *Enzyme and Microbial Technology*, **2002**, 31, 439-455	3.8	61
4	An empirical model for describing the effects of nitrogen sources on nisin production. *Letters in Applied Microbiology*, **2001**, 33, 425-9	2.9	24
3	Biocompatibility enhancement of PLA by the generation of bionanocomposites with fish collagen derivatives. *Emergent Materials*,1	3.5	1
2	Enzymatic purification of glucomannan from Amorphophallus oncophyllus using A-Amylase. *Bioscience Journal*,277-288	2	4

1	Combined gelatin-chondroitin sulfate hydrogels with graphene nanoparticles. *Emergent Materials*,1	3.5	1