

Gustavo Molina

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/3070327/publications.pdf>

Version: 2024-02-01

20
papers

728
citations

623734

14
h-index

794594

19
g-index

24
all docs

24
docs citations

24
times ranked

1076
citing authors

#	ARTICLE	IF	CITATIONS
1	Current status in biotechnological production and applications of glycolipid biosurfactants. <i>Applied Microbiology and Biotechnology</i> , 2016, 100, 10265-10293.	3.6	110
2	Current status of biotechnological production and applications of microbial exopolysaccharides. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 1475-1495.	10.3	110
3	Biotransformation of $\hat{1}\pm$ - and $\hat{1}^2$ -pinene into flavor compounds. <i>Applied Microbiology and Biotechnology</i> , 2017, 101, 1805-1817.	3.6	95
4	Newly isolated microorganisms with potential application in biotechnology. <i>Biotechnology Advances</i> , 2019, 37, 319-339.	11.7	57
5	The colors of biotechnology: general overview and developments of white, green and blue areas. <i>FEMS Microbiology Letters</i> , 2018, 365, .	1.8	41
6	Recent advances in the microbial and enzymatic production of aroma compounds. <i>Current Opinion in Food Science</i> , 2021, 37, 98-106.	8.0	40
7	Optimization of limonene biotransformation for the production of bulk amounts of $\hat{1}\pm$ -terpineol. <i>Bioresource Technology</i> , 2019, 294, 122180.	9.6	37
8	Comparative study of the bioconversion process using R-(+)- and S-(\hat{a})-limonene as substrates for <i>Fusarium oxysporum</i> 152B. <i>Food Chemistry</i> , 2015, 174, 606-613.	8.2	33
9	Enzymatic potential for the valorization of agro-industrial by-products. <i>Biotechnology Letters</i> , 2020, 42, 1799-1827.	2.2	33
10	Optimizing the Homogenizer-Assisted Extraction (HAE) of Total Phenolic Compounds from Banana Peel. <i>Journal of Food Process Engineering</i> , 2017, 40, e12438.	2.9	26
11	Biotechnological production of value-added compounds by ustilaginomycetous yeasts. <i>Applied Microbiology and Biotechnology</i> , 2017, 101, 7789-7809.	3.6	21
12	Phytochemicals and biological activities of mutamba (<i>Guazuma ulmifolia</i> Lam.): A review. <i>Food Research International</i> , 2019, 126, 108713.	6.2	21
13	Effect of Edible Coating from Cassava Starch and Babassu Flour (<i>Orbignya phalerata</i>) on Brazilian Cerrado Fruits Quality. <i>Food and Bioprocess Technology</i> , 2020, 13, 172-179.	4.7	21
14	Extraction optimization and profile analysis of oligosaccharides in banana pulp and peel. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13408.	2.0	20
15	Current perspectives in the biotechnological production of sweetening syrups and polyols. <i>Current Opinion in Food Science</i> , 2021, 41, 36-43.	8.0	17
16	Plants from the genus <i>Eugenia</i> as promising therapeutic agents for the management of diabetes mellitus: A review. <i>Food Research International</i> , 2021, 142, 110182.	6.2	13
17	Thrombolytic Enzymes of Microbial Origin: A Review. <i>International Journal of Molecular Sciences</i> , 2021, 22, 10468.	4.1	12
18	Biotechnological production of non-volatile flavor compounds. <i>Current Opinion in Food Science</i> , 2021, 41, 26-35.	8.0	8

#	ARTICLE	IF	CITATIONS
19	Antioxidant packaging development and optimization using agroindustrial wastes. Journal of Applied Polymer Science, 2021, 138, 50887.	2.6	6
20	Effect of Casting Process Conditions on Mechanical Properties and Water Solubility of Films Made from Wolf Fruit and Its Optimization. Journal of Polymers and the Environment, 2021, 29, 2435.	5.0	0