Gustavo Molina

List of Publications by Year
in descending order

20	728	623734	794594
papers	citations	14 h-index	19 g-index

24	24	24	1076
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Recent advances in the microbial and enzymatic production of aroma compounds. Current Opinion in Food Science, 2021, 37, 98-106.	8.0	40
2	Plants from the genus Eugenia as promising therapeutic agents for the management of diabetes mellitus: A review. Food Research International, 2021, 142, 110182.	6.2	13
3	Antioxidant packaging development and optimization using agroindustrial wastes. Journal of Applied Polymer Science, 2021, 138, 50887.	2.6	6
4	Thrombolytic Enzymes of Microbial Origin: A Review. International Journal of Molecular Sciences, 2021, 22, 10468.	4.1	12
5	Current perspectives in the biotechnological production of sweetening syrups and polyols. Current Opinion in Food Science, 2021, 41, 36-43.	8.0	17
6	Biotechnological production of non-volatile flavor compounds. Current Opinion in Food Science, 2021, 41, 26-35.	8.0	8
7	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
8	Current status of biotechnological production and applications of microbial exopolysaccharides. Critical Reviews in Food Science and Nutrition, 2020, 60, 1475-1495.	10.3	110
9	Effect of Edible Coating from Cassava Starch and Babassu Flour (Orbignya phalerata) on Brazilian Cerrado Fruits Quality. Food and Bioprocess Technology, 2020, 13, 172-179.	4.7	21
10	Enzymatic potential for the valorization of agro-industrial by-products. Biotechnology Letters, 2020, 42, 1799-1827.	2.2	33
11	Phytochemicals and biological activities of mutamba (Guazuma ulmifolia Lam.): A review. Food Research International, 2019, 126, 108713.	6.2	21
12	Optimization of limonene biotransformation for the production of bulk amounts of Î±-terpineol. Bioresource Technology, 2019, 294, 122180.	9.6	37
13	Newly isolated microorganisms with potential application in biotechnology. Biotechnology Advances, 2019, 37, 319-339.	11.7	57
14	Extraction optimization and profile analysis of oligosaccharides in banana pulp and peel. Journal of Food Processing and Preservation, 2018, 42, e13408.	2.0	20
15	The colors of biotechnology: general overview and developments of white, green and blue areas. FEMS Microbiology Letters, 2018, 365, .	1.8	41
16	Biotransformation of Î±- and Î²-pinene into flavor compounds. Applied Microbiology and Biotechnology, 2017, 101, 1805-1817.	3.6	95
17	Biotechnological production of value-added compounds by ustilaginomycetous yeasts. Applied Microbiology and Biotechnology, 2017, 101, 7789-7809.	3.6	21
18	Optimizing the Homogenizerâ€Assisted Extraction (HAE) of Total Phenolic Compounds from Banana Peel. Journal of Food Process Engineering, 2017, 40, e12438.	2.9	26

#	Article	IF	Citations
19	Current status in biotechnological production and applications of glycolipid biosurfactants. Applied Microbiology and Biotechnology, 2016, 100, 10265-10293.	3.6	110
20	Comparative study of the bioconversion process using R-(+)- and S-(â€“)-limonene as substrates for Fusarium oxysporum 152B. Food Chemistry, 2015, 174, 606-613.	8.2	33