

# Olga Miriam Rutiaga-Quiñones

## List of Publications by Year in descending order

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41  
papers

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citations

687363

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times ranked

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#	ARTICLE	IF	CITATIONS
1	Efficient recovery of thermostable polyhydroxybutyrate (PHB) by a rapid and solvent-free extraction protocol assisted by ultrasound. <i>International Journal of Biological Macromolecules</i> , 2020, 164, 771-782.	7.5	36
2	Yeasts Isolated from the Alcoholic Fermentation of <i>Agave duranguensis</i> During Mezcal Production. <i>Food Biotechnology</i> , 2013, 27, 342-356.	1.5	28
3	Microbial diversity and biochemical profile of aguamiel collected from <i>Agave salmiana</i> and <i>A. atrovirens</i> during different seasons of year. <i>Food Science and Biotechnology</i> , 2017, 26, 1003-1011.	2.6	26
4	Screening of microorganisms for bioconversion of (+)-valencene to (+)-nootkatone. <i>LWT - Food Science and Technology</i> , 2015, 64, 788-793.	5.2	25
5	Performance of mixtures of <i>Saccharomyces</i> and non- <i>Saccharomyces</i> native yeasts during alcoholic fermentation of <i>Agave duranguensis</i> juice. <i>Food Microbiology</i> , 2016, 54, 91-97.	4.2	24
6	Whole cell bioconversion of (+)-valencene to (+)-nootkatone by <i>Yarrowia lipolytica</i> using a three phase partitioning bioreactor. <i>Journal of Chemical Technology and Biotechnology</i> , 2016, 91, 1164-1172.	3.2	22
7	Physicochemical Characterization of Water Hyacinth ( <i>Eichhornia crassipes</i> (Mart.) Solms). <i>BioResources</i> , 2016, 11, .	1.0	21
8	Dehydrated apple matrix supplemented with agave fructans, inulin, and oligofructose. <i>LWT - Food Science and Technology</i> , 2016, 65, 1059-1065.	5.2	21
9	Effect of ultrasound pre-treatment on the physicochemical composition of <i>Agave durangensis</i> leaves and potential enzyme production. <i>Bioresource Technology</i> , 2018, 249, 439-446.	9.6	21
10	Kinetic, oxygen mass transfer and hydrodynamic studies in a three-phase stirred tank bioreactor for the bioconversion of (+)-valencene on <i>Yarrowia lipolytica</i> 2.2ab. <i>Biochemical Engineering Journal</i> , 2016, 113, 37-46.	3.6	18
11	Inulin in food products: prebiotic and functional ingredient. <i>British Food Journal</i> , 2015, 117, 371-387.	2.9	17
12	Synbiotics: a technological approach in food applications. <i>Journal of Food Science and Technology</i> , 2021, 58, 811-824.	2.8	17
13	Characterization of fructans from <i>Agave durangensis</i> . <i>African Journal of Plant Science</i> , 2015, 9, 360-367.	0.7	16
14	Utilization of <i>Agave durangensis</i> leaves by <i>Bacillus cereus</i> 4N for polyhydroxybutyrate (PHB) biosynthesis. <i>International Journal of Biological Macromolecules</i> , 2021, 175, 199-208.	7.5	15
15	Changes in the microstructural, textural, thermal and sensory properties of apple leathers containing added agavins and inulin. <i>Food Chemistry</i> , 2019, 301, 124590.	8.2	14
16	GC/MS Analysis of Some Extractives from <i>Eichhornia crassipes</i> . <i>BioResources</i> , 2015, 10, .	1.0	12
17	Whole Cell Bioconversion of (+)-valencene to (+)-nootkatone in 100% Organic Phase using <i>Yarrowia lipolytica</i> 2.2ab. <i>International Journal of Chemical Reactor Engineering</i> , 2016, 14, 939-944.	1.1	12
18	Potential production of 2-phenylethanol and 2-phenylethylacetate by non- <i>Saccharomyces</i> yeasts from <i>Agave durangensis</i> . <i>Annals of Microbiology</i> , 2019, 69, 989-1000.	2.6	12

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19	Integration of Agave plants into the polyhydroxybutyrate (PHB) production: A gift of the ancient Aztecs to the current bioworld. <i>Industrial Crops and Products</i> , 2021, 174, 114188.	5.2	10
20	Candelilla Wax Extracted by Traditional Method and an Ecofriendly Process: Assessment of Its Chemical, Structural and Thermal Properties. <i>Molecules</i> , 2022, 27, 3735.	3.8	9
21	Effect of fermentation temperature and must processing on process productivity and product quality in mescal fermentation. <i>Food Control</i> , 2009, 20, 307-309.	5.5	8
22	Evaluation of <i>Eichhornia crassipes</i> as an Alternative Raw Material for Reducing Sugars Production. <i>BioResources</i> , 2013, 8, .	1.0	7
23	Effect of agave fructans on the production of short chain fatty acid in mice. <i>Food Science and Biotechnology</i> , 2019, 28, 1493-1498.	2.6	7
24	Volatile compound production in <i>Agave duranguensis</i> juice fermentations using four native yeasts and NH <sub>4</sub> Cl supplementation. <i>European Food Research and Technology</i> , 2012, 235, 29-35.	3.3	6
25	Identification of a yeast strain as a potential stuck wine fermentation restarter: a kinetic characterization. <i>CYTA - Journal of Food</i> , 2014, 12, 1-8.	1.9	6
26	Degradation kinetics and thermodynamic analysis of betalains on microencapsulated beetroot juice using maltodextrin and sweet potato starch. <i>Scientia Agropecuaria</i> , 2021, 12, 311-317.	1.0	6
27	Screening of native yeast from <i>Agave duranguensis</i> fermentation for isoamyl acetate production. <i>Brazilian Archives of Biology and Technology</i> , 2013, 56, 357-363.	0.5	5
28	Dehydrated apple-based snack supplemented with Agave fructans exerts prebiotic effect regulating the production of short-chain fatty acid in mice. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14026.	2.0	5
29	Microencapsulation of betanins by spray drying with mixtures of sweet potato starch and maltodextrin as wall materials to prepare natural pigments delivery systems. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	2.0	5
30	Sotol, an Alcoholic Beverage With Rising Importance in the Worldwide Commerce. , 2019, , 141-160.		4
31	Agave fructans: a review of their technological functionality and extraction processes. <i>Journal of Food Science and Technology</i> , 2023, 60, 1265-1273.	2.8	4
32	Avances en las investigaciones sobre la encapsulaci3n mediante gelaci3n i3nica: una revisi3n sistem3tica. <i>Tecnol3gicas</i> , 2021, 24, e1962.	0.3	3
33	Microorganism Degradation Efficiency in BOD Analysis Formulating a Specific Microbial Consortium in a Pulp and Paper Mill Effluent. <i>BioResources</i> , 2014, 9, .	1.0	3
34	Zinc bioleaching from an iron concentrate using <i>Acidithiobacillus ferrooxidans</i> strain from Hercules Mine of Coahuila, Mexico. <i>International Journal of Minerals, Metallurgy and Materials</i> , 2011, 18, 523-526.	4.9	2
35	On the Understanding of the Adsorption of 2-Phenylethanol on Polyurethane-Keratin based Membranes. <i>International Journal of Chemical Reactor Engineering</i> , 2017, 15, .	1.1	2
36	Mescal an Alcoholic Beverage From Agave spp. With Great Commercial Potential. , 2019, , 113-140.		2

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37	Whole-cell bioconversion of naringenin to high added value hydroxylated compounds using <i>Yarrowia lipolytica</i> 2.2ab in surface and liquid cultures. <i>Bioprocess and Biosystems Engineering</i> , 2020, 43, 1219-1230.	3.4	2
38	Synbiotic microcapsules using agavins and inulin as wall materials for <i>Lactobacillus casei</i> and <i>Bifidobacterium breve</i> : Viability, physicochemical properties, and resistance to in vitro gastrointestinal transit. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e16106.	2.0	2
39	Enzymatic Potential of Native Fungal Strains of Agave Residues. <i>BioResources</i> , 2017, 13, .	1.0	1
40	Microbial and chemical changes during the production of sotol: a Mexican alcoholic beverage. <i>Food Biotechnology</i> , 2021, 35, 67-90.	1.5	1
41	Multiphase bioreactors in the food industry: Aroma production. <i>Advances in Chemical Engineering</i> , 2019, 54, 151-193.	0.9	0