

# Olga Miriam Rutiaga-Quiñones

## List of Publications by Year in descending order

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41  
papers

457  
citations

687363

13  
h-index

794594

19  
g-index

42  
all docs

42  
docs citations

42  
times ranked

494  
citing authors

#	ARTICLE	IF	CITATIONS
1	Agave fructans: a review of their technological functionality and extraction processes. Journal of Food Science and Technology, 2023, 60, 1265-1273.	2.8	4
2	Microencapsulation of betanins by spray drying with mixtures of sweet potato starch and maltodextrin as wall materials to prepare natural pigments delivery systems. Journal of Food Processing and Preservation, 2022, 46, .	2.0	5
3	Candelilla Wax Extracted by Traditional Method and an Ecofriendly Process: Assessment of Its Chemical, Structural and Thermal Properties. Molecules, 2022, 27, 3735.	3.8	9
4	Synbiotics: a technological approach in food applications. Journal of Food Science and Technology, 2021, 58, 811-824.	2.8	17
5	Microbial and chemical changes during the production of sotol: a Mexican alcoholic beverage. Food Biotechnology, 2021, 35, 67-90.	1.5	1
6	Utilization of Agave durangensis leaves by Bacillus cereus 4N for polyhydroxybutyrate (PHB) biosynthesis. International Journal of Biological Macromolecules, 2021, 175, 199-208.	7.5	15
7	Degradation kinetics and thermodynamic analysis of betalains on microencapsulated beetroot juice using maltodextrin and sweet potato starch. Scientia Agropecuaria, 2021, 12, 311-317.	1.0	6
8	Avances en las investigaciones sobre la encapsulaci3n mediante gelaci3n i3nica: una revisi3n sistem4tica. Tecno LA3gicas, 2021, 24, e1962.	0.3	3
9	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 oro4gastrointestinal transit. Journal of Food Processing and Preservation, 2021, 45, e16106.	2.0	2
10	Integration of Agave plants into the polyhydroxybutyrate (PHB) production: A gift of the ancient Aztecs to the current bioworld. Industrial Crops and Products, 2021, 174, 114188.	5.2	10
11	Efficient recovery of thermostable polyhydroxybutyrate (PHB) by a rapid and solvent-free extraction protocol assisted by ultrasound. International Journal of Biological Macromolecules, 2020, 164, 771-782.	7.5	36
12	Whole-cell bioconversion of naringenin to high added value hydroxylated compounds using Yarrowia lipolytica 2.2ab in surface and liquid cultures. Bioprocess and Biosystems Engineering, 2020, 43, 1219-1230.	3.4	2
13	Dehydrated apple4based snack supplemented with Agave fructans exerts prebiotic effect regulating the production of short4chain fatty acid in mice. Journal of Food Processing and Preservation, 2019, 43, e14026.	2.0	5
14	Potential production of 2-phenylethanol and 2-phenylethylacetate by non-Saccharomyces yeasts from Agave durangensis. Annals of Microbiology, 2019, 69, 989-1000.	2.6	12
15	Mescal an Alcoholic Beverage From Agave spp. With Great Commercial Potential. , 2019, , 113-140.		2
16	Sotol, an Alcoholic Beverage With Rising Importance in the Worldwide Commerce. , 2019, , 141-160.		4
17	Changes in the microstructural, textural, thermal and sensory properties of apple leathers containing added agavins and inulin. Food Chemistry, 2019, 301, 124590.	8.2	14
18	Multiphase bioreactors in the food industry: Aroma production. Advances in Chemical Engineering, 2019, 54, 151-193.	0.9	0

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19	Effect of agave fructans on the production of short chain fatty acid in mice. Food Science and Biotechnology, 2019, 28, 1493-1498.	2.6	7
20	Effect of ultrasound pre-treatment on the physicochemical composition of Agave durangensis leaves and potential enzyme production. Bioresource Technology, 2018, 249, 439-446.	9.6	21
21	On the Understanding of the Adsorption of 2-Phenylethanol on Polyurethane-Keratin based Membranes. International Journal of Chemical Reactor Engineering, 2017, 15, .	1.1	2
22	Microbial diversity and biochemical profile of aguamiel collected from Agave salmiana and A. atrovirens during different seasons of year. Food Science and Biotechnology, 2017, 26, 1003-1011.	2.6	26
23	Enzymatic Potential of Native Fungal Strains of Agave Residues. BioResources, 2017, 13, .	1.0	1
24	Physicochemical Characterization of Water Hyacinth (Eichhornia crassipes (Mart.) Solms). BioResources, 2016, 11, .	1.0	21
25	Whole Cell Bioconversion of (+)-valencene to (+)-nootkatone in 100% Organic Phase using <i>Yarrowia lipolytica</i> 2.2ab. International Journal of Chemical Reactor Engineering, 2016, 14, 939-944.	1.1	12
26	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. Biochemical Engineering Journal, 2016, 113, 37-46.	3.6	18
27	Whole cell bioconversion of (+)-valencene to (+)-nootkatone by <i>Yarrowia lipolytica</i> using a three phase partitioning bioreactor. Journal of Chemical Technology and Biotechnology, 2016, 91, 1164-1172.	3.2	22
28	Performance of mixtures of <i>Saccharomyces</i> and non- <i>Saccharomyces</i> native yeasts during alcoholic fermentation of Agave duranguensis juice. Food Microbiology, 2016, 54, 91-97.	4.2	24
29	Dehydrated apple matrix supplemented with agave fructans, inulin, and oligofructose. LWT - Food Science and Technology, 2016, 65, 1059-1065.	5.2	21
30	GC/MS Analysis of Some Extractives from <i>Eichhornia crassipes</i> . BioResources, 2015, 10, .	1.0	12
31	Characterization of fructans from Agave durangensis. African Journal of Plant Science, 2015, 9, 360-367.	0.7	16
32	Screening of microorganisms for bioconversion of (+)-valencene to (+)-nootkatone. LWT - Food Science and Technology, 2015, 64, 788-793.	5.2	25
33	Inulin in food products: prebiotic and functional ingredient. British Food Journal, 2015, 117, 371-387.	2.9	17
34	Identification of a yeast strain as a potential stuck wine fermentation restarter: a kinetic characterization. CYTA - Journal of Food, 2014, 12, 1-8.	1.9	6
35	Microorganism Degradation Efficiency in BOD Analysis Formulating a Specific Microbial Consortium in a Pulp and Paper Mill Effluent. BioResources, 2014, 9, .	1.0	3
36	Yeasts Isolated from the Alcoholic Fermentation of <i>Agave duranguensis</i> During Mezcal Production. Food Biotechnology, 2013, 27, 342-356.	1.5	28

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37	Evaluation of <i>Eichhornia crassipes</i> as an Alternative Raw Material for Reducing Sugars Production. <i>BioResources</i> , 2013, 8, .	1.0	7
38	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
39	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
40	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
41	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