

# Sebastian Torres

## List of Publications by Year in descending order

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Version: 2024-02-01

25  
papers

940  
citations

566801

15  
h-index

610482

24  
g-index

25  
all docs

25  
docs citations

25  
times ranked

1336  
citing authors

#	ARTICLE	IF	CITATIONS
1	Organic solvent adaptation of Gram positive bacteria: Applications and biotechnological potentials. <i>Biotechnology Advances</i> , 2011, 29, 442-452.	6.0	145
2	Adipose tissue inflammation and metabolic syndrome. The proactive role of probiotics. <i>European Journal of Nutrition</i> , 2019, 58, 27-43.	1.8	117
3	Polyphenols rich fraction from <i>Geoffroea decorticans</i> fruits flour affects key enzymes involved in metabolic syndrome, oxidative stress and inflammatory process. <i>Food Chemistry</i> , 2016, 190, 392-402.	4.2	98
4	An overview of plant-autochthonous microorganisms and fermented vegetable foods. <i>Food Science and Human Wellness</i> , 2020, 9, 112-123.	2.2	85
5	Enzymatic synthesis of banana flavour (isoamyl acetate) by <i>Bacillus licheniformis</i> S-86 esterase. <i>Food Research International</i> , 2009, 42, 454-460.	2.9	76
6	Isolation and selection of potential probiotic lactic acid bacteria from <i>Opuntia ficus-indica</i> fruits that grow in Northwest Argentina. <i>LWT - Food Science and Technology</i> , 2017, 84, 231-240.	2.5	54
7	Cactus pear ( <i>Opuntia ficus-indica</i> ) juice fermented with autochthonous <i>Lactobacillus plantarum</i> S-811. <i>Food and Function</i> , 2019, 10, 1085-1097.	2.1	53
8	Chemical and functional characterization of seed, pulp and skin powder from chilito ( <i>Solanum</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 467 syndrome and oxidative stress. <i>Food Chemistry</i> , 2017, 216, 70-79.	4.2	50
9	An organic-solvent-tolerant esterase from thermophilic <i>Bacillus licheniformis</i> S-86. <i>Bioresource Technology</i> , 2009, 100, 896-902.	4.8	42
10	Antifungal activity of extracts of extremophile plants from the Argentine Puna to control citrus postharvest pathogens and green mold. <i>Postharvest Biology and Technology</i> , 2012, 67, 19-24.	2.9	35
11	A colorimetric method to quantify endo-polygalacturonase activity. <i>Enzyme and Microbial Technology</i> , 2011, 48, 123-128.	1.6	29
12	Nutrients in fruits as determinants of resource tracking by birds. <i>Ibis</i> , 2015, 157, 480-495.	1.0	27
13	Chemical and functional characterization of skin, pulp and seed powder from the Argentine native fruit mistol ( <i>Ziziphus mistol</i> ). Effects of phenolic fractions on key enzymes involved in metabolic syndrome and oxidative stress. <i>Journal of Functional Foods</i> , 2017, 37, 531-540.	1.6	27
14	Integral use of Argentinean <i>Solanum betaceum</i> red fruits as functional food ingredient to prevent metabolic syndrome: effect of in vitro simulated gastroduodenal digestion. <i>Heliyon</i> , 2020, 6, e03387.	1.4	23
15	Production and Purification of a Solvent-Resistant Esterase from <i>Bacillus licheniformis</i> S-86. <i>Applied Biochemistry and Biotechnology</i> , 2008, 151, 221-232.	1.4	17
16	Physicochemical, microbiological, functional and sensory properties of frozen pulp of orange and orange-red chilito ( <i>Solanum betaceum</i> Cav.) fruits. <i>Scientia Horticulturae</i> , 2021, 276, 109736.	1.7	14
17	Lactic Acid Bacteria Strains Differently Modulate Gut Microbiota and Metabolic and Immunological Parameters in High-Fat Diet-Fed Mice. <i>Frontiers in Nutrition</i> , 2021, 8, 718564.	1.6	14
18	Effect of hydroxylic solvents on cell growth, sporulation, and esterase production of <i>Bacillus licheniformis</i> S-86. <i>Process Biochemistry</i> , 2005, 40, 2333-2338.	1.8	13

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19	Feasibility of active biobased films produced using red chilito wastes to improve the protection of fresh salmon fillets via a circular economy approach. <i>Food Hydrocolloids</i> , 2022, 133, 107888.	5.6	11
20	Control of citrus pathogens by protein extracts from <i>Solanum tuberosum</i> tubers. <i>European Journal of Plant Pathology</i> , 2015, 141, 585-595.	0.8	5
21	INHIBITION OF AN EXTRACELLULAR POLYGALACTURONASE FROM <i>GEOTRICHUM CANDIDUM</i> BY A PROTEINACEOUS INHIBITOR ISOLATED FROM LEMON FRUITS. <i>Journal of Microbiology, Biotechnology and Food Sciences</i> , 2017, 6, 1019-1025.	0.4	2
22	Potential Application of Native Fruit Wastes from Argentina as Nonconventional Sources of Functional Ingredients. <i>Applied Environmental Science and Engineering for A Sustainable Future</i> , 2020, , 173-190.	0.2	1
23	Editorial: Functional Foods and Bioactive Food Ingredients in Prevention and Alleviation of Metabolic Syndrome. <i>Frontiers in Nutrition</i> , 2021, 8, 788941.	1.6	1
24	In Vitro Hypoglycemic and Anti-Inflammatory Potential and Toxicity of Powders from Pulp and by-Products of <i>Ziziphus mistol</i> from Argentina. <i>Foods</i> , 2022, 11, 2125.	1.9	1
25	Prospects of dairy and vegetables-based food products in human health: Current status and future directions. , 2022, , 243-267.		0