

# Yolanda Ruiz

## List of Publications by Year in descending order

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Version: 2024-02-01

20  
papers

587  
citations

687220

13  
h-index

794469

19  
g-index

20  
all docs

20  
docs citations

20  
times ranked

483  
citing authors

#	ARTICLE	IF	CITATIONS
1	Probiotics in tilapia ( <i>Oreochromis niloticus</i> ) culture: Potential probiotic <i>Lactococcus lactis</i> culture conditions. <i>Journal of Bioscience and Bioengineering</i> , 2022, 133, 187-194.	1.1	12
2	Competitive Exclusion Bacterial Culture Derived from the Gut Microbiome of Nile Tilapia ( <i>Oreochromis niloticus</i> ) as a Resource to Efficiently Recover Probiotic Strains: Taxonomic, Genomic, and Functional Proof of Concept. <i>Microorganisms</i> , 2022, 10, 1376.	1.6	5
3	Chemical and sensory evaluation of cold brew coffees using different roasting profiles and brewing methods. <i>Food Research International</i> , 2021, 141, 110141.	2.9	49
4	Chemical Characterization of Quality-Related Compounds in Cocoa Matrices: An Overview of Analytical Methods Applied for Their Analysis. <i>Critical Reviews in Analytical Chemistry</i> , 2021, , 1-29.	1.8	0
5	Coffee extraction: A review of parameters and their influence on the physicochemical characteristics and flavour of coffee brews. <i>Trends in Food Science and Technology</i> , 2020, 96, 45-60.	7.8	115
6	Effect of pretreatment on the ethanol and fusel alcohol production during fermentation of sugarcane press-mud. <i>Biochemical Engineering Journal</i> , 2020, 161, 107668.	1.8	12
7	Controlling sugarcane press-mud fermentation to increase bioethanol steam reforming for hydrogen production. <i>Waste Management</i> , 2019, 98, 1-13.	3.7	27
8	Effect of grinding, extraction time and type of coffee on the physicochemical and flavour characteristics of cold brew coffee. <i>Scientific Reports</i> , 2019, 9, 8440.	1.6	91
9	Establishment and characterization of a competitive exclusion bacterial culture derived from Nile tilapia ( <i>Oreochromis niloticus</i> ) gut microbiomes showing antibacterial activity against pathogenic <i>Streptococcus agalactiae</i> . <i>PLoS ONE</i> , 2019, 14, e0215375.	1.1	20
10	Evaluating gelling-agent mixtures as potential substitutes for bacteriological agar: an approach by mixture design. <i>DYNA (Colombia)</i> , 2019, 86, 171-176.	0.2	7
11	Progressive stirred freeze-concentration of ethanol-water solutions. <i>Journal of Food Engineering</i> , 2018, 224, 71-79.	2.7	16
12	Bioethanol Production from Cachaza as Hydrogen Feedstock: Effect of Ammonium Sulfate during Fermentation. <i>Energies</i> , 2017, 10, 2112.	1.6	11
13	Ice morphology modification and solute recovery improvement by heating and annealing during block freeze-concentration of coffee extracts. <i>Journal of Food Engineering</i> , 2016, 189, 72-81.	2.7	14
14	Hydrogen from glucose: A combined study of glucose fermentation, bioethanol purification, and catalytic steam reforming. <i>International Journal of Hydrogen Energy</i> , 2016, 41, 5640-5651.	3.8	22
15	Volatile compounds, sensory quality and ice morphology in falling-film and block freeze concentration of coffee extract. <i>Journal of Food Engineering</i> , 2015, 166, 64-71.	2.7	44
16	Rheological Behaviour, Freezing Curve, and Density of Coffee Solutions at Temperatures Close to Freezing. <i>International Journal of Food Properties</i> , 2015, 18, 426-438.	1.3	18
17	A process to concentrate coffee extract by the integration of falling film and block freeze-concentration. <i>Journal of Food Engineering</i> , 2014, 128, 88-95.	2.7	33
18	Block freeze-concentration of coffee extract: Effect of freezing and thawing stages on solute recovery and bioactive compounds. <i>Journal of Food Engineering</i> , 2014, 120, 158-166.	2.7	66

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19	Multi-plate freeze concentration: Recovery of solutes occluded in the ice and determination of thawing time. Food Science and Technology International, 2014, 20, 405-419.	1.1	18
20	Use of spent osmotic solutions for the production of fructooligosaccharides by <i>Aspergillus oryzae</i> N74. Food Science and Technology International, 2014, 20, 365-372.	1.1	7