

Cristóbal N. Aguilar

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/415302/publications.pdf>

Version: 2024-02-01

397
papers

12,510
citations

30551

56
h-index

51423

90
g-index

430
all docs

430
docs citations

430
times ranked

13163
citing authors

#	ARTICLE	IF	CITATIONS
1	Valorization of pineapple waste as novel source of nutraceuticals and biofunctional compounds. <i>Biomass Conversion and Biorefinery</i> , 2023, 13, 3593-3618.	2.9	5
2	Comparative extraction study of grape pomace bioactive compounds by submerged and solid-state fermentation. <i>Journal of Chemical Technology and Biotechnology</i> , 2022, 97, 1494-1505.	1.6	12
3	Recent trends in microbial flavour Compounds: A review on Chemistry, synthesis mechanism and their application in food. <i>Saudi Journal of Biological Sciences</i> , 2022, 29, 1565-1576.	1.8	31
4	Growth kinetics and quantification of carbohydrate, protein, lipids, and chlorophyll of <i>Spirulina platensis</i> under aqueous conditions using different carbon and nitrogen sources. <i>Bioresource Technology</i> , 2022, 346, 126456.	4.8	16
5	Development and characterization of whey protein films incorporated with tarbush polyphenols and candelilla wax. <i>Food Bioscience</i> , 2022, 45, 101505.	2.0	10
6	Enzyme technology for production of food ingredients and functional foods. , 2022, , 1-11.		1
7	Plasma-treated lignocellulosic fibers for polymer reinforcement. A review. <i>Cellulose</i> , 2022, 29, 659-683.	2.4	6
8	Bacteriocins as antimicrobial and preservative agents in food: Biosynthesis, separation and application. <i>Food Bioscience</i> , 2022, 46, 101594.	2.0	44
9	Production of single cell protein from orange peel residues by <i>Candida utilis</i> . <i>Biocatalysis and Agricultural Biotechnology</i> , 2022, 40, 102298.	1.5	29
10	Co-microencapsulation: a promising multi-approach technique for enhancement of functional properties. <i>Bioengineered</i> , 2022, 13, 5168-5189.	1.4	8
11	Editorial: New Trends in Food Processing: Reducing Food Loss, Waste, and the Environmental Impact. <i>Frontiers in Sustainable Food Systems</i> , 2022, 6, .	1.8	2
12	Classification of Microorganisms and Food Microbiology Generalities. , 2022, , 1-9.		0
13	Food and Diseases: What to Know in the Fight to Ensure Food Safety. , 2022, , 57-74.		0
14	Strategies During Citrus Waste Utilization: Fermentative Route for Single-Cell Protein Production. , 2022, , 213-235.		0
15	New Molecular Methods for the Detection of Microorganisms. , 2022, , 133-143.		0
16	Risk and Safety in Microbiology. , 2022, , 11-23.		0
17	Advances in the Biotechnological Process for Obtaining Ellagic Acid from Rambutan. , 2022, , 165-187.		0
18	Recent trends and technological development in plasma as an emerging and promising technology for food biosystems. <i>Saudi Journal of Biological Sciences</i> , 2022, 29, 1957-1980.	1.8	20

#	ARTICLE	IF	CITATIONS
19	Prebiotic effect, bioactive compounds and antioxidant capacity of melon peel (<i>Cucumis melo</i> L.) Tj ETQq1 1 0.784314 rgBT /Overlock Research International, 2022, 154, 111045.	2.9	10
20	Recent trends and technical advancements in biosensors and their emerging applications in food and bioscience. Food Bioscience, 2022, 47, 101695.	2.0	13
21	Kinetic Study of Fungal Growth of Several Tanninolytic Strains Using Coffee Pulp Procyanidins. Fermentation, 2022, 8, 17.	1.4	3
22	Impact of simulated in vitro gastrointestinal digestion on bioactive compounds, bioactivity and cytotoxicity of melon (<i>Cucumis melo</i> L. inodorus) peel juice powder. Food Bioscience, 2022, 47, 101726.	2.0	5
23	Biological control for basal rot in yellow pitahaya fruits (<i>Selenicereus megalanthus</i>): Ex vivo trials. Journal of King Saud University - Science, 2022, 34, 102042.	1.6	2
24	Technological trends in the extraction of essential oils. Environmental Quality Management, 2022, 32, 441-450.	1.0	1
25	RECOVERY OF ELLAGIC ACID FROM MEXICAN RAMBUTAN PEEL BY SOLID-STATE FERMENTATION-ASSISTED EXTRACTION.. Food and Bioproducts Processing, 2022, , .	1.8	9
26	A review on valorization of different byproducts of mango (<i>Mangifera indica</i> L.) for functional food and human health. Food Bioscience, 2022, 48, 101783.	2.0	25
27	Successive Fermentation of Aguamiel and Molasses by <i>Aspergillus oryzae</i> and <i>Saccharomyces cerevisiae</i> to Obtain High Purity Fructooligosaccharides. Foods, 2022, 11, 1786.	1.9	4
28	Recent trends in extraction, identification and quantification methods of <i>Centella asiatica</i> phytochemicals with potential applications in food industry and therapeutic relevance: A review. Food Bioscience, 2022, 49, 101864.	2.0	15
29	Fungal Proteins from <i>Sargassum</i> spp. Using Solid-State Fermentation as a Green Bioprocess Strategy. Molecules, 2022, 27, 3887.	1.7	9
30	Wine waste as a potential source of bioactive compounds. , 2022, , 361-380.		0
31	Coffee pulp as a source for polyphenols extraction using ultrasound, microwave, and green solvents. Environmental Quality Management, 2022, 32, 451-461.	1.0	7
32	Ethanol production from banana peels at high pretreated substrate loading: comparison of two operational strategies. Biomass Conversion and Biorefinery, 2021, 11, 1587-1596.	2.9	13
33	Solid-state fermentation assisted extraction of bioactive compounds from hass avocado seeds. Food and Bioproducts Processing, 2021, 126, 155-163.	1.8	25
34	A chemical valorisation of melon peels towards functional food ingredients: Bioactives profile and antioxidant properties. Food Chemistry, 2021, 335, 127579.	4.2	43
35	Therapeutic potential of alkaloids in autoimmune diseases: Promising candidates for clinical trials. Phytotherapy Research, 2021, 35, 50-62.	2.8	7
36	Structural characterization of native and oxidized procyanidins (condensed tannins) from coffee pulp (<i>Coffea arabica</i>) using phloroglucinolysis and thioglycolysis-HPLC-ESI-MS. Food Chemistry, 2021, 340, 127830.	4.2	26

#	ARTICLE	IF	CITATIONS
37	Ultrasound-microwave-assisted extraction of polyphenolic compounds from Mexican Ataulfo mango peels: Antioxidant potential and identification by HPLC/ESI/MS. <i>Phytochemical Analysis</i> , 2021, 32, 495-502.	1.2	22
38	Microbial co-culturing strategies for the production high value compounds, a reliable framework towards sustainable biorefinery implementation – an overview. <i>Bioresource Technology</i> , 2021, 321, 124458.	4.8	57
39	Recent advances on the microbiological and enzymatic processing for conversion of food wastes to valuable bioproducts. <i>Current Opinion in Food Science</i> , 2021, 38, 40-45.	4.1	24
40	Electro-assisted naproxen adsorption followed by its electrodegradation and simultaneous electroreactivation of the activated carbon electrode. <i>Separation and Purification Technology</i> , 2021, 258, 118030.	3.9	17
41	Microbial and chemical changes during the production of sotol: a Mexican alcoholic beverage. <i>Food Biotechnology</i> , 2021, 35, 67-90.	0.6	1
42	Analysis of Physicochemical and Nutritional Properties of Rambutan (<i>Nephelium Lappaceum</i> L.) Fruit. , 2021, , 95-108.		0
43	Nanoemulsions for Edible Coatings: Stabilizing and Bioactive Properties. , 2021, , 183-198.		0
44	Bio-funcional components in mushrooms, a health opportunity: Ergothionine and huitlacoche as recent trends. <i>Journal of Functional Foods</i> , 2021, 77, 104326.	1.6	46
45	Biocontrol by <i>Trichoderma</i> spp. as a Green Technology for the Agri-Food Industry. , 2021, , 145-161.		0
46	Fructosyltransferase production by <i>Aspergillus oryzae</i> BM-DIA using solid-state fermentation and the properties of its nucleotide and protein sequences. <i>Folia Microbiologica</i> , 2021, 66, 469-481.	1.1	6
47	Extending Shelf-Life and Quality of Minimally Processed Golden Delicious Apples with Three Bioactive Coatings Combined with Cinnamon Essential Oil. <i>Foods</i> , 2021, 10, 597.	1.9	20
48	Molecular Characterization of Fungal Pigments. <i>Journal of Fungi</i> (Basel, Switzerland), 2021, 7, 326.	1.5	6
49	Production of bio-fungicide, <i>Trichoderma harzianum</i> CH1 under solid-state fermentation using coffee husk. <i>Bioresource Technology Reports</i> , 2021, 15, 100708.	1.5	5
50	Use of a Mexican lime (<i>Citrus aurantifolia</i> Swingle) edible coating to preserve minimally processed mango (<i>Mangifera indica</i> L). <i>Horticulture Environment and Biotechnology</i> , 2021, 62, 765.	0.7	2
51	Bioactive Peptides from Food Industrial Wastes. , 2021, , 169-203.		3
52	Recovery of bioactive components from avocado peels using microwave-assisted extraction. <i>Food and Bioproducts Processing</i> , 2021, 127, 152-161.	1.8	34
53	Encapsulated Food Products as a Strategy to Strengthen Immunity Against COVID-19. <i>Frontiers in Nutrition</i> , 2021, 8, 673174.	1.6	13
54	Valorization of Biomass from Tea Processing. , 2021, , 139-149.		0

#	ARTICLE	IF	CITATIONS
55	Challenges to Improve Quality of Life with Healthy Food, Less Food Loss, and Waste Reduction. , 2021, , 227-232.		0
56	Sustainable Ethanol Production From Sugarcane Molasses by <i>Saccharomyces cerevisiae</i> Immobilized on Chitosan-Coated Manganese Ferrite. <i>Frontiers in Sustainable Food Systems</i> , 2021, 5, .	1.8	9
57	Guava (<i>Psidium guajava</i> L.) Fruit and Valorization of Industrialization By-Products. <i>Processes</i> , 2021, 9, 1075.	1.3	28
58	A review of the composition and toxicology of fructans, and their applications in foods and health. <i>Journal of Food Composition and Analysis</i> , 2021, 99, 103884.	1.9	16
59	Influence of Drying and Extraction Technology on the Chemical Profile and Antioxidant Property of Mexican Mango Byproduct. , 2021, , 105-121.		0
60	High-pressure technology for <i>Sargassum</i> spp biomass pretreatment and fractionation in the third generation of bioethanol production. <i>Bioresource Technology</i> , 2021, 329, 124935.	4.8	60
61	Spray-drying encapsulation of microwave-assisted extracted polyphenols from <i>Moringa oleifera</i> : Influence of tragacanth, locust bean, and carboxymethyl-cellulose formulations. <i>Food Research International</i> , 2021, 144, 110291.	2.9	27
62	Valorization of Ataulfo Mango Seed Byproduct Based on Its Nutritional and Functional Properties. , 2021, , 233-251.		0
63	Evaluating comparative β -glucan production aptitude of <i>Saccharomyces cerevisiae</i> , <i>Aspergillus oryzae</i> , <i>Xanthomonas campestris</i> , and <i>Bacillus natto</i> . <i>Saudi Journal of Biological Sciences</i> , 2021, 28, 6765-6773.	1.8	11
64	Kinetic Parameters of the Carotenoids Production by <i>Rhodotorula glutinis</i> under Different Concentration of Carbon Source. , 2021, , 253-262.		0
65	Valorization of Pomegranate Residues. , 2021, , 107-124.		0
66	Biological protein precipitation: A green process for the extraction of cucumisin from melon (<i>Cucumis melo</i> L. <i>inodorus</i>) by-products. <i>Food Hydrocolloids</i> , 2021, 116, 106650.	5.6	10
67	Antioxidant and anti-staphylococcal activity of polyphenolic-rich extracts from Ataulfo mango seed. <i>LWT - Food Science and Technology</i> , 2021, 148, 111653.	2.5	12
68	A review on antibacterial and therapeutic plasma-enhanced activities of natural extracts. <i>Journal of King Saud University - Science</i> , 2021, 33, 101513.	1.6	9
69	Curcumin Extraction, Isolation, Quantification and Its Application in Functional Foods: A Review With a Focus on Immune Enhancement Activities and COVID-19. <i>Frontiers in Nutrition</i> , 2021, 8, 747956.	1.6	26
70	Influence of culture conditions on ellagitannase expression and fungal ellagitannin degradation. <i>Bioresource Technology</i> , 2021, 337, 125462.	4.8	5
71	Functional importance of bioactive compounds of foods with Potential Health Benefits: A review on recent trends. <i>Food Bioscience</i> , 2021, 43, 101320.	2.0	65
72	Valorisation of food agro-industrial by-products: From the past to the present and perspectives. <i>Journal of Environmental Management</i> , 2021, 299, 113571.	3.8	63

#	ARTICLE	IF	CITATIONS
73	Physical Chemistry on Food Science and Technology. , 2021, , 1-38.		0
74	In-vitro assessment for the control of Fusarium species using a lactic acid bacterium isolated from yellow pitahaya (<i>Selenicereus megalanthus</i> (K. Schum. Ex Vaupel Moran)). Journal of Integrative Agriculture, 2021, 20, 159-167.	1.7	7
75	Sucrose Hydrolysis in a Continuous Packed-Bed Reactor with Auto-immobilise <i>Aspergillus niger</i> Biocatalyst Obtained by Solid-State Fermentation. Applied Biochemistry and Biotechnology, 2021, , 1.	1.4	1
76	Enzymatic hydrolysis and microbial fermentation: The most favorable biotechnological methods for the release of bioactive peptides. Food Chemistry Molecular Sciences, 2021, 3, 100047.	0.9	54
77	Supercritical fluid extraction (SCFE) as green extraction technology for high-value metabolites of algae, its potential trends in food and human health. Food Research International, 2021, 150, 110746.	2.9	32
78	Effect of ultrasound on the extraction of ellagic acid and hydrolysis of ellagitannins from pomegranate husk. Environmental Technology and Innovation, 2021, 24, 102063.	3.0	16
79	Microbial Exopolysaccharides in Traditional Mexican Fermented Beverages. Fermentation, 2021, 7, 249.	1.4	9
80	Microbial Butanol Production from Lignocellulosic Biomass: Consolidated Bioprocessing (CBP). , 2021, , 203-228.		0
81	Mexican Oregano (Kunth) as Source of Bioactive Compounds: A Review. Molecules, 2021, 26, .	1.7	0
82	Electro-hydrodynamic processing for encapsulation of probiotics: A review on recent trends, technological development, challenges and future prospect. Food Bioscience, 2021, 44, 101458.	2.0	25
83	Mexican Oregano (<i>Lippia graveolens</i> Kunth) as Source of Bioactive Compounds: A Review. Molecules, 2021, 26, 5156.	1.7	23
84	Procyanidins: From Agro-Industrial Waste to Food as Bioactive Molecules. Foods, 2021, 10, 3152.	1.9	26
85	Valorisation of Mango Peels: Extraction of Pectin and Antioxidant and Antifungal Polyphenols. Waste and Biomass Valorization, 2020, 11, 89-98.	1.8	30
86	Valorization of corn cob for the obtention and purification of endoglucanase produced by SSF. Process Biochemistry, 2020, 88, 106-112.	1.8	6
87	Tavern or Coyol Wine: A Beverage From Palm Sap With Biotechnological Potential. , 2020, , 233-252.		6
88	Fungal detoxification of coffee pulp by solid-state fermentation. Biocatalysis and Agricultural Biotechnology, 2020, 23, 101467.	1.5	27
89	Ellagic acid production using polyphenols from orange peel waste by submerged fermentation. Electronic Journal of Biotechnology, 2020, 43, 1-7.	1.2	36
90	Impact of Olive Extract Addition on Corn Starch-Based Active Edible Films Properties for Food Packaging Applications. Foods, 2020, 9, 1339.	1.9	21

#	ARTICLE	IF	CITATIONS
91	Valorization of Colombian fique (<i>Furcraea bedinghausii</i>) for production of cellulose nanofibers and its application in hydrogels. <i>Scientific Reports</i> , 2020, 10, 11637.	1.6	13
92	Hydrothermal "Microwave Processing for Starch Extraction from Mexican Avocado Seeds: Operational Conditions and Characterization. <i>Processes</i> , 2020, 8, 759.	1.3	23
93	Candelilla Wax Edible Coating with <i>Flourensia cernua</i> Bioactives to Prolong the Quality of Tomato Fruits. <i>Foods</i> , 2020, 9, 1303.	1.9	31
94	Biochemistry and molecular aspects of 2-acetyl-1-pyrroline biosynthesis in rice (<i>Oryza sativa</i> L.): A review. <i>Israel Journal of Plant Sciences</i> , 2020, 67, 129-143.	0.3	3
95	Solid-State Fermentation with <i>Aspergillus niger</i> GH1 to Enhance Polyphenolic Content and Antioxidative Activity of Castilla Rose (<i>Purshia plicata</i>). <i>Plants</i> , 2020, 9, 1518.	1.6	8
96	Valorization of <i>Flourensia cernua</i> DC as source of antioxidants and antifungal bioactives. <i>Industrial Crops and Products</i> , 2020, 152, 112422.	2.5	7
97	Recovery and purification of <i>Aspergillus niger</i> phytase from crude extract using AOT / isooctane reversed micelles. <i>Biotechnology Reports (Amsterdam, Netherlands)</i> , 2020, 26, e00471.	2.1	2
98	Editorial: Sustainable Processing Innovations for Foods. <i>Frontiers in Sustainable Food Systems</i> , 2020, 4, .	1.8	1
99	Process optimization of microwave-assisted extraction of bioactive molecules from avocado seeds. <i>Industrial Crops and Products</i> , 2020, 154, 112623.	2.5	55
100	Preliminary Testing of Ultrasound/Microwave-Assisted Extraction (U/M-AE) for the Isolation of Geraniin from <i>Nephelium lappaceum</i> L. (Mexican Variety) Peel. <i>Processes</i> , 2020, 8, 572.	1.3	12
101	Multi-Functional Potential of Presumptive Lactic Acid Bacteria Isolated from Chihuahua Cheese. <i>Foods</i> , 2020, 9, 276.	1.9	11
102	Use of coffee pulp and sorghum mixtures in the production of n-demethylases by solid-state fermentation. <i>Bioresource Technology</i> , 2020, 305, 123112.	4.8	15
103	<i>Moringa oleifera</i> "Storage Stability, In Vitro-Simulated Digestion and Cytotoxicity Assessment of Microencapsulated Extract. <i>Processes</i> , 2020, 8, 770.	1.3	6
104	Improving the fructooligosaccharides production by solid-state fermentation. <i>Biocatalysis and Agricultural Biotechnology</i> , 2020, 27, 101704.	1.5	13
105	Chemistry and microbial sources of curdlan with potential application and safety regulations as prebiotic in food and health. <i>Food Research International</i> , 2020, 133, 109136.	2.9	66
106	Valorization of melon fruit (<i>Cucumis melo</i> L.) by-products: Phytochemical and Biofunctional properties with Emphasis on Recent Trends and Advances. <i>Trends in Food Science and Technology</i> , 2020, 99, 507-519.	7.8	63
107	Conventional and Emerging Extraction Processes of Flavonoids. <i>Processes</i> , 2020, 8, 434.	1.3	96
108	Location and tissue effects on phytochemical composition and in vitro antioxidant activity of <i>Moringa oleifera</i> . <i>Industrial Crops and Products</i> , 2020, 151, 112439.	2.5	12

#	ARTICLE	IF	CITATIONS
109	Mineral and fatty acid contents of maize kernels with different levels of polyembryony. <i>Cereal Chemistry</i> , 2020, 97, 723-732.	1.1	5
110	Enzymes in the third generation biorefinery for macroalgae biomass. , 2020, , 363-396.		12
111	<i>Trichoderma Asperellum</i> as Biological Control Agent: Fungal Cellulase and Spore Production by Solid-State Fermentation. , 2020, , 229-238.		0
112	Fermented Milks: Quality Foods with Potential for Human Health. , 2020, , 163-191.		0
113	Production, Recovery, and Application of Invertases and Lipases. , 2020, , 209-230.		0
114	Fermentative Bioprocesses for Detoxification of Agri-Food Wastes for Production of Bioactive Compounds. , 2020, , 287-318.		0
115	Effect of cold air plasmas on the morphology and thermal stability of bleached hemp fibers. <i>Revista Mexicana De Ingeniera Quimica</i> , 2020, 19, 457-467.	0.2	2
116	Significant Advances in Biopesticide Production: Strategies for High-Density Bio-Inoculant Cultivation. , 2020, , 1-11.		4
117	Advantages and Progress Innovations of Solid-State Fermentation to Produce Industrial Enzymes. <i>Microorganisms for Sustainability</i> , 2020, , 87-113.	0.4	7
118	Separation of Coffee Pulp Bioactive Phenolic Compounds by MPLC Fractionation and Identification by HPLC-ESI-MS. , 2020, , 217-228.		0
119	Analysis of crystallization phenomenon in Indian honey using molecular dynamics simulations and artificial neural network. <i>Food Chemistry</i> , 2019, 300, 125182.	4.2	13
120	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.	0.9	5
121	Fructooligosaccharides production from agro-wastes as alternative low-cost source. <i>Trends in Food Science and Technology</i> , 2019, 91, 139-146.	7.8	65
122	Crude extracts of metabolites from co-cultures of lactic acid bacteria are highly antagonists of <i>Listeria monocytogenes</i> . <i>Heliyon</i> , 2019, 5, e02448.	1.4	6
123	Ellagic Acid Recovery by Solid State Fermentation of Pomegranate Wastes by <i>Aspergillus niger</i> and <i>Saccharomyces cerevisiae</i> : A Comparison. <i>Molecules</i> , 2019, 24, 3689.	1.7	29
124	Emerging strategies for the development of food industries. <i>Bioengineered</i> , 2019, 10, 522-537.	1.4	20
125	Bactericidal <i>In-Vitro</i> Effect of Zinc Ferrite Nanoparticles and the Orange Wax Extracts on Three Phytopathogen Microorganisms. <i>IEEE Transactions on Nanobioscience</i> , 2019, 18, 528-534.	2.2	8
126	Candelilla Wax-Based Coatings and Films: Functional and Physicochemical Characterization. <i>Food and Bioprocess Technology</i> , 2019, 12, 1787-1797.	2.6	18

#	ARTICLE	IF	CITATIONS
127	Alcoholic Beverages: Current Situation and Generalities of Anthropological Interest. , 2019, , 37-72.		3
128	Production of Bioactive Peptides from Lactic Acid Bacteria: A Sustainable Approach for Healthier Foods. Comprehensive Reviews in Food Science and Food Safety, 2019, 18, 1039-1051.	5.9	89
129	Solid-state fermentation with <i>Aspergillus niger</i> to enhance the phenolic contents and antioxidative activity of Mexican mango seed: A promising source of natural antioxidants. LWT - Food Science and Technology, 2019, 112, 108236.	2.5	58
130	The enzyme biorefinery platform for advanced biofuels production. Bioresource Technology Reports, 2019, 7, 100257.	1.5	59
131	Production of an Enzymatic Extract From <i>Aspergillus oryzae</i> DIA-MF to Improve the Fructooligosaccharides Profile of Aguamiel. Frontiers in Nutrition, 2019, 6, 15.	1.6	12
132	Tuba, a Fermented and Refreshing Beverage From Coconut Palm Sap. , 2019, , 163-184.		6
133	Traditional Fermented Beverages in Mexico. , 2019, , 605-635.		15
134	Bioprospection of proteases from <i>Halobacillus andaensis</i> for bioactive peptide production from fish muscle protein. Electronic Journal of Biotechnology, 2019, 39, 52-60.	1.2	22
135	Characterization by HPLC-ESI-MS ² of native and oxidized procyanidins from litchi (<i>Litchi chinensis</i>) pericarp. Food Chemistry, 2019, 291, 126-131.	4.2	19
136	Metagenomic Microbial Diversity in Aguamiel from Two <i>Agave</i> Species During 4-Year Seasons. Food Biotechnology, 2019, 33, 1-16.	0.6	16
137	Hydrolases of Halophilic Origin With Importance for the Food Industry. , 2019, , 197-219.		10
138	Fungal Proteases and Production of Bioactive Peptides for the Food Industry. , 2019, , 221-246.		18
139	Enzymes for Fructooligosaccharides Production: Achievements and Opportunities. , 2019, , 303-320.		11
140	New Features and Properties of Microbial Cellulases Required for Bioconversion of Agro-industrial Wastes. , 2019, , 535-550.		3
141	Enzymes in the Pharmaceutical Industry for β -Lactam Antibiotic Production. , 2019, , 627-643.		12
142	Production of a Transfructosylating Enzymatic Activity Associated to Fructooligosaccharides. Energy, Environment, and Sustainability, 2019, , 345-355.	0.6	3
143	Biorefinery Approach for Red Seaweeds Biomass as Source for Enzymes Production: Food and Biofuels Industry. Energy, Environment, and Sustainability, 2019, , 413-446.	0.6	1
144	Improved reductive transformation of iopromide by magnetite containing reduced graphene oxide nanosacks as electron shuttles. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2019, 566, 188-195.	2.3	4

#	ARTICLE	IF	CITATIONS
145	Fructo-oligosaccharides (FOS) production by fungal submerged culture using aguamiel as a low-cost by-product. <i>LWT - Food Science and Technology</i> , 2019, 102, 75-79.	2.5	22
146	Extraction of Phenolic Compounds From <i>Coriandrum sativum</i> L. and <i>Amaranthus hybridus</i> L. by Microwave Technology. , 2019, , 185-190.		7
147	Valorization of Grapefruit By-Products as Solid Support for Solid-State Fermentation to Produce Antioxidant Bioactive Extracts. <i>Waste and Biomass Valorization</i> , 2019, 10, 763-769.	1.8	17
148	Rambutan(<i>Nephelium lappaceum</i> L.):Nutritional and functional properties. <i>Trends in Food Science and Technology</i> , 2019, 85, 201-210.	7.8	48
149	Fruit Wines: Opportunities for Mexican Mango Wine. , 2019, , 319-330.		1
150	Coffee Pulp as Potential Source of Phenolic Bioactive Compounds. , 2019, , 107-130.		0
151	Perspectives for Food Development from Pitayo <i>Stenocereus Queretaroensis</i> (Weber) Buxbaum. , 2019, , 149-158.		0
152	Pigmented-Grain Corn in Mexico: Importance And Potential Risks. , 2019, , 85-106.		0
153	Phytochemical molecules from food waste and desert plants for control of foodborne pathogen bacteria. , 2019, , 143-192.		0
154	Advances on Fermentation Processes for the Production of Bioactive Compounds in Food Biotechnology. , 2019, , 43-58.		0
155	Natural Polymers from Food Industrial Waste as Raw Material for Nanostructure Production. , 2019, , 199-220.		0
156	Polyembryony in Plants and its Potential in the Food Industry. , 2019, , 181-198.		0
157	Carotenoid compounds: properties, production, and applications. , 2019, , 63-88.		0
158	Biotechnology importance of pomegranate (<i>punica granatum</i> L.) And the use of the peel as an agro-industrial byproduct. , 2019, , 107-120.		0
159	Advances and Opportunities of Anaerobic Bioconversion of Citrus Waste. , 2019, , 193-210.		0
160	Extractos de pulpa de café: Una revisión sobre antioxidantes polifenólicos y su actividad antimicrobiana. <i>Investigación Y Ciencia De La Universidad Autónoma De Aguascalientes</i> , 2019, , 73-79.	0.1	2
161	Pecan Nut Extracts Obtained by Green Technologies: Antimicrobial Effect Against Foodborne Pathogens. , 2019, , 145-154.		0
162	Magnetic Separation: A Nanotechnology Approach for Biological Molecules Purification. , 2019, , 133-144.		0

#	ARTICLE	IF	CITATIONS
163	Functionality Features of Candelilla Wax in Edible Nanocoatings. , 2019, , 249-262.		1
164	Analysis and Quantification of Larrea tridentata Polyphenols Obtained by Reflux and Ultrasound-Assisted Extraction. , 2019, , 97-110.		0
165	Glycosylation of Polyphenols in Tannin-Rich Extracts from Euphorbia antisyphilitica, Jatropha dioica, and Larrea tridentata. , 2019, , 81-96.		1
166	Growth inhibition of Colletotrichum gloeosporioides and Phytophthora capsici by native Mexican Trichoderma strains. Karbala International Journal of Modern Science, 2018, 4, 237-243.	0.5	23
167	Solid state fermentation of pomegranate husk: Recovery of ellagic acid by SEC and identification of ellagitannins by HPLC/ESI/MS. Food Bioscience, 2018, 22, 99-104.	2.0	24
168	Valorization of pineapple waste for the extraction of bioactive compounds and glycosides using autohydrolysis. Innovative Food Science and Emerging Technologies, 2018, 47, 38-45.	2.7	53
169	Animal-based organic nutrition induces comparable fruit quality to that of inorganic fertigation in soilless-grown grape tomato. Acta Agriculturae Scandinavica - Section B Soil and Plant Science, 2018, 68, 515-523.	0.3	2
170	Phenolic content and antibacterial activity of extracts of Hamelia patens obtained by different extraction methods. Brazilian Journal of Microbiology, 2018, 49, 656-661.	0.8	23
171	Purification and biochemical characterization of an Aspergillus niger phytase produced by solid-state fermentation using triticale residues as substrate. Biotechnology Reports (Amsterdam, Netherlands), 2018, 17, 49-54.	2.1	42
172	Changes of the shelf life of candelilla wax/tarbrush bioactive based-nanocoated apples at industrial level conditions. Scientia Horticulturae, 2018, 231, 43-48.	1.7	22
173	Laccase Validation as Pretreatment of Agave Waste Prior to Saccharification: Free and Immobilized in Superparamagnetic Nanoparticles Enzyme Preparations. Waste and Biomass Valorization, 2018, 9, 223-234.	1.8	14
174	On-line monitoring of Aspergillus niger GH1 growth in a bioprocess for the production of ellagic acid and ellagitannase by solid-state fermentation. Bioresource Technology, 2018, 247, 412-418.	4.8	9
175	Animal-based organic nutrition can substitute inorganic fertigation in soilless-grown grape tomato. Acta Agriculturae Scandinavica - Section B Soil and Plant Science, 2018, 68, 77-85.	0.3	6
176	Native yeasts for alternative utilization of overripe mango pulp for ethanol production. Revista Argentina De Microbiologia, 2018, 50, 173-177.	0.4	14
177	Exploring the Degradation of Gallotannins Catalyzed by Tannase Produced by Aspergillus niger GH1 for Ellagic Acid Production in Submerged and Solid-State Fermentation. Applied Biochemistry and Biotechnology, 2018, 185, 476-483.	1.4	9
178	Utilization of Citrus Waste Biomass for Antioxidant Production by Solid-State Fermentation. Energy, Environment, and Sustainability, 2018, , 83-96.	0.6	2
179	Bioeconomy and Biorefinery: Valorization of Hemicellulose from Lignocellulosic Biomass and Potential Use of Avocado Residues as a Promising Resource of Bioproducts. Energy, Environment, and Sustainability, 2018, , 141-170.	0.6	14
180	Operational Strategies for Enzymatic Hydrolysis in a Biorefinery. Biofuel and Biorefinery Technologies, 2018, , 223-248.	0.1	17

#	ARTICLE	IF	CITATIONS
181	Proanthocyanidins with a Low Degree of Polymerization are Good Inhibitors of Digestive Enzymes Because of their Ability to form Specific Interactions: A Hypothesis. <i>Journal of Food Science</i> , 2018, 83, 2895-2902.	1.5	33
182	Tannin Degrading Enzymes: Catalytic Properties and Technological Perspectives. , 2018, , 125-141.		0
183	Isolation of halophilic bacteria associated with saline and alkaline-sodic soils by culture dependent approach. <i>Heliyon</i> , 2018, 4, e00954.	1.4	20
184	Biocontrol Agents as Strategy of Agro-ecosystem Management to Restitution of Productive Soils for Food Production. , 2018, , 185-213.		3
185	The physicochemical, antifungal and antioxidant properties of a mixed polyphenol based bioactive film. <i>Heliyon</i> , 2018, 4, e00942.	1.4	20
186	Bioactive compounds from bay leaves (<i>Laurus nobilis</i>) extracted by microwave technology. <i>Zeitschrift Fur Naturforschung - Section C Journal of Biosciences</i> , 2018, 73, 401-407.	0.6	8
187	Edible films and coatings based on mango (var. Ataulfo) by-products to improve gas transfer rate of peach. <i>LWT - Food Science and Technology</i> , 2018, 97, 624-631.	2.5	95
188	Avocado by-products: Nutritional and functional properties. <i>Trends in Food Science and Technology</i> , 2018, 80, 51-60.	7.8	165
189	Novel application of magnetic nano-carbon composite as redox mediator in the reductive biodegradation of iopromide in anaerobic continuous systems. <i>Applied Microbiology and Biotechnology</i> , 2018, 102, 8951-8961.	1.7	15
190	Basic and Applied Concepts of Edible Packaging for Foods. , 2018, , 1-61.		31
191	Metagenomics of Traditional Beverages. , 2018, , 301-326.		6
192	Biocontrol as an Efficient Tool for Food Control and Biosecurity. , 2018, , 167-193.		4
193	Microalgal biomass pretreatment for bioethanol production: a review. <i>Biofuel Research Journal</i> , 2018, 5, 780-791.	7.2	152
194	Ellagitannins: Bioavailability, Purification and Biotechnological Degradation. <i>Mini-Reviews in Medicinal Chemistry</i> , 2018, 18, 1244-1252.	1.1	29
195	Ultrasound-assisted extraction of antioxidant polyphenolic compounds from <i>Nephelium lappaceum</i> L. (Mexican variety) husk. <i>Asian Pacific Journal of Tropical Medicine</i> , 2018, 11, 676.	0.4	22
196	Extraction Methods and Common Uses of Candelilla Wax. , 2018, , 505-524.		0
197	Operational and engineering aspects of packed bed bioreactors for solid-state fermentation. , 2018, , 353-369.		0
198	Kinetics of Ellagic Acid Accumulation By Solid-State Fermentation. , 2018, , 267-280.		0

#	ARTICLE	IF	CITATIONS
199	Electrochemical Profile and Antioxidant Potential of Gallic Acid in Presence of Ascorbic Acid. , 2018, , 171-180.		0
200	Microwave heating processing as alternative of pretreatment in second-generation biorefinery: An overview. Energy Conversion and Management, 2017, 136, 50-65.	4.4	251
201	Effect of ohmic heating processing conditions on color stability of fungal pigments. Food Science and Technology International, 2017, 23, 338-348.	1.1	16
202	Process alternatives for bioethanol production from mango stem bark residues. Bioresource Technology, 2017, 239, 430-436.	4.8	34
203	Study of enzymatic saccharification of Agave leaves biomass to yield fermentable sugars. 3 Biotech, 2017, 7, 55.	1.1	6
204	Proanthocyanidins from the kernel and shell of pecan (<i>Carya illinoensis</i>): Average degree of polymerization and effects on carbohydrate, lipid, and peptide hydrolysis in a simulated human digestive system. Journal of Functional Foods, 2017, 28, 227-234.	1.6	20
205	<i>Rhizopus oryzae</i> "Ancient microbial resource with importance in modern food industry. International Journal of Food Microbiology, 2017, 257, 110-127.	2.1	77
206	Characterisation of Pomegranate Husk Polyphenols and Semi-Preparative Fractionation of Punicalagin. Phytochemical Analysis, 2017, 28, 433-438.	1.2	39
207	Comparison of microwave and conduction-convection heating autohydrolysis pretreatment for bioethanol production. Bioresource Technology, 2017, 243, 273-283.	4.8	91
208	Impact of extraction techniques on antioxidant capacities and phytochemical composition of polyphenol-rich extracts. Food Chemistry, 2017, 237, 1139-1148.	4.2	111
209	Fermentation of Dietetic Fiber from Green Bean and Prickly Pear Shell by Pure and Mixture Culture of <i>Lactobacillus acidophilus</i> LA-5 and <i>Bifidobacterium bifidum</i> 450B. Current Microbiology, 2017, 74, 691-701.	1.0	4
210	Estimation of the Mean Degree of Polymerization of Condensed Tannins from the Kernel and Shell of <i>Carya illinoensis</i> by HPLC/MS and Spectrophotometric Methods. Food Analytical Methods, 2017, 10, 3023-3031.	1.3	10
211	Effect of candelilla wax edible coatings combined with biocontrol bacteria on strawberry quality during the shelf-life. Scientia Horticulturae, 2017, 214, 273-279.	1.7	78
212	<i>Trichoderma</i> sp. spores and <i>Kluyveromyces marxianus</i> cells magnetic separation: Immobilization on chitosan-coated magnetic nanoparticles. Preparative Biochemistry and Biotechnology, 2017, 47, 554-561.	1.0	8
213	Effect of growth conditions on Î²-glucosidase production using <i>Flourensia cernua</i> leaves in a solid-state fungal bioprocess. 3 Biotech, 2017, 7, 355.	1.1	3
214	Effects of a natural bioactive coating on the quality and shelf life prolongation at different storage conditions of avocado (<i>Persea americana</i> Mill.) cv. Hass. Food Packaging and Shelf Life, 2017, 14, 102-107.	3.3	36
215	Nanocoating with extract of tarbush to retard Fuji apples senescence. Postharvest Biology and Technology, 2017, 134, 67-75.	2.9	16
216	Forced Aeration Influence on the Production of Spores by <i>Trichoderma</i> strains. Waste and Biomass Valorization, 2017, 8, 2263-2270.	1.8	18

#	ARTICLE	IF	CITATIONS
217	Extraction of antioxidants from mango seed kernel: Optimization assisted by microwave. Food and Bioproducts Processing, 2017, 105, 188-196.	1.8	58
218	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.	1.2	26
219	Solid state fermentation of fig (Ficus carica L.) by-products using fungi to obtain phenolic compounds with antioxidant activity and qualitative evaluation of phenolics obtained. Process Biochemistry, 2017, 62, 16-23.	1.8	54
220	Pentagalloylglucose (PGG): A valuable phenolic compound with functional properties. Journal of Functional Foods, 2017, 37, 176-189.	1.6	83
221	Solid bioprocess of tarbush (Flourensia cernua) leaves for Î²-glucosidase production by Aspergillus niger: initial approach to fiberâ€™glycoside interaction for enzyme induction. 3 Biotech, 2017, 7, 271.	1.1	1
222	International Conference on Current Trends in Biotechnology & post ICCB-2016 conference on Strategies for Environmental Protection and Management (ICSEPM-2016). Bioresource Technology, 2017, 242, 1.	4.8	0
223	Comparison of physicochemical pretreatments of banana peels for bioethanol production. Food Science and Biotechnology, 2017, 26, 993-1001.	1.2	35
224	Polyphenolic content, inÂvitro antioxidant activity and chemical composition of extract from Nephelium lappaceum L. (Mexican rambutan) husk. Asian Pacific Journal of Tropical Medicine, 2017, 10, 1201-1205.	0.4	51
225	Tailoring partially reduced graphene oxide as redox mediator for enhanced biotransformation of iopromide under methanogenic and sulfate-reducing conditions. Bioresource Technology, 2017, 223, 269-276.	4.8	35
226	Cellulases immobilization on chitosan-coated magnetic nanoparticles: application for Agave Atrovirens lignocellulosic biomass hydrolysis. Bioprocess and Biosystems Engineering, 2017, 40, 9-22.	1.7	119
227	Variability among strains of Aspergillus section Nigri with capacity to degrade tannic acid isolated from extreme environments. Archives of Microbiology, 2017, 199, 77-84.	1.0	5
228	Pectinolytic Enzymes. , 2017, , 47-71.		4
229	Tannases. , 2017, , 471-489.		9
230	Microbial Production of Bioactive Pigments, Oligosaccharides, and Peptides. , 2017, , 95-134.		5
231	Extraction of Bioactive Phenolic Compounds by Alternative Technologies. , 2017, , 229-252.		9
232	Hydrothermal Processes for Extraction of Macroalgae High Value-Added Compounds. , 2017, , 461-481.		8
233	Kinetic Modeling, Operational Conditions, and Biorefinery Products from Hemicellulose: Depolymerization and Solubilization During Hydrothermal Processing. , 2017, , 141-160.		6
234	Genetic diversity of sotol (Dasyliro cedrosanum Trel.) at different elevations. Ecosistemas Y Recursos Agropecuarios, 2017, 4, 201.	0.0	4

#	ARTICLE	IF	CITATIONS
235	Magnetic separation of nanobiostructured systems for innovation of biocatalytic processes in food industry. , 2016, , 67-96.		1
236	ADVANCES IN PRESERVATION OF FRUITS AND VEGETABLES WITH BIOACTIVE COATINGS. Boletim Centro De Pesquisa De Processamento De Alimentos, 2016, 33, .	0.2	1
237	Bacteriocins and Its Use for Multidrug-Resistant Bacteria Control. , 2016, , 329-349.		17
238	Gallic acid decreases hepatitis C virus expression through its antioxidant capacity. Experimental and Therapeutic Medicine, 2016, 11, 619-624.	0.8	55
239	Strategies to enhance the production of photosynthetic pigments and lipids in chlorophyceae species. Biotechnology Reports (Amsterdam, Netherlands), 2016, 10, 117-125.	2.1	159
240	Enhancement of fructosyltransferase and fructooligosaccharides production by <i>A. oryzae</i> DIA-MF in Solid-State Fermentation using aguamiel as culture medium. Bioresource Technology, 2016, 213, 276-282.	4.8	48
241	Enhanced Reduction of p-Nitrophenol by a Methanogenic Consortium Promoted by Metallic Nanoparticles. Water, Air, and Soil Pollution, 2016, 227, 1.	1.1	6
242	Improvement of the Quality and the Shelf Life of Figs (<i>Ficus carica</i>) Using an Alginate- Chitosan Edible Film. Food and Bioprocess Technology, 2016, 9, 2114-2124.	2.6	38
243	Lycopene: Progress in microbial production. Trends in Food Science and Technology, 2016, 56, 142-148.	7.8	63
244	Essential Oils. , 2016, , 227-237.		20
245	Agave atrovirens fibers as substrate and support for solid-state fermentation for cellulase production by <i>Trichoderma asperellum</i> . 3 Biotech, 2016, 6, 115.	1.1	14
246	Synthesis and Thermal Characterization of Polyurethanes Obtained from Cottonseed and Corn Oil-Based Polyols. Journal of Renewable Materials, 2016, 4, 178-184.	1.1	10
247	Immobilization of biogenic Pd(0) in anaerobic granular sludge for the biotransformation of recalcitrant halogenated pollutants in UASB reactors. Applied Microbiology and Biotechnology, 2016, 100, 1427-1436.	1.7	14
248	Mango seed: Functional and nutritional properties. Trends in Food Science and Technology, 2016, 55, 109-117.	7.8	152
249	The complete biodegradation pathway of ellagitannins by <i>Aspergillus niger</i> in solid-state fermentation. Journal of Basic Microbiology, 2016, 56, 329-336.	1.8	61
250	Biotechnological production and application of fructooligosaccharides. Critical Reviews in Biotechnology, 2016, 36, 259-267.	5.1	93
251	Enzyme-assisted extraction of citrus essential oil. Chemical Papers, 2016, 70, .	1.0	37
252	Experimental protocol for the recovery and evaluation of bioactive compounds of tarbush against postharvest fruit fungi. Food Chemistry, 2016, 198, 62-67.	4.2	21

#	ARTICLE	IF	CITATIONS
253	Immobilization of metal-humic acid complexes in anaerobic granular sludge for their application as solid-phase redox mediators in the biotransformation of iopromide in UASB reactors. <i>Bioresource Technology</i> , 2016, 207, 39-45.	4.8	41
254	Production of thermostable xylanase by thermophilic fungal strains isolated from maize silage. <i>CYTA - Journal of Food</i> , 2016, 14, 302-308.	0.9	32
255	Enzymatic hydrolysis of chemically pretreated mango stem bark residues at high solid loading. <i>Industrial Crops and Products</i> , 2016, 83, 500-508.	2.5	23
256	Effect of different polyphenol sources on the efficiency of ellagic acid release by <i>Aspergillus niger</i> . <i>Revista Argentina De Microbiologia</i> , 2016, 48, 71-77.	0.4	9
257	Role of the intrinsic properties of partially reduced graphene oxides on the chemical transformation of iopromide. <i>Carbon</i> , 2016, 99, 456-465.	5.4	32
258	Dehydrated apple matrix supplemented with agave fructans, inulin, and oligofructose. <i>LWT - Food Science and Technology</i> , 2016, 65, 1059-1065.	2.5	21
259	Dietary fiber: An ingredient against obesity. <i>Emirates Journal of Food and Agriculture</i> , 2016, 28, 522.	1.0	13
260	A roadmap for research on crassulacean acid metabolism (CAM) to enhance sustainable food and bioenergy production in a hotter, drier world. <i>New Phytologist</i> , 2015, 207, 491-504.	3.5	211
261	Gallic acid production under anaerobic submerged fermentation by two bacilli strains. <i>Microbial Cell Factories</i> , 2015, 14, 209.	1.9	29
262	Improvement of Shelf Life and Sensory Quality of Pears Using a Specialized Edible Coating. <i>Journal of Chemistry</i> , 2015, 2015, 1-7.	0.9	11
263	Persistence of transgenic genes and proteins during soybean food processing. <i>Food Bioscience</i> , 2015, 11, 43-47.	2.0	2
264	Enzymatic synthesis, purification and in vitro antioxidant capacity of polyphenolic oxidation products from apple juice. <i>LWT - Food Science and Technology</i> , 2015, 64, 1091-1098.	2.5	10
265	Gene Encoding Inulinase Isolated from <i>Penicillium citrinum</i> ESS and Its Molecular Phylogeny. <i>Applied Biochemistry and Biotechnology</i> , 2015, 175, 1358-1370.	1.4	5
266	Edible candelilla wax coating with fermented extract of tarbush improves the shelf life and quality of apples. <i>Food Packaging and Shelf Life</i> , 2015, 3, 70-75.	3.3	46
267	Tannase Sequence from a Xerophilic <i>Aspergillus niger</i> Strain and Production of the Enzyme in <i>Pichia pastoris</i> . <i>Molecular Biotechnology</i> , 2015, 57, 439-447.	1.3	12
268	Microbial biosynthesis of enzymes for food applications. , 2015, , 85-99.		4
269	Mango Peel as Source of Antioxidants and Pectin: Microwave Assisted Extraction. <i>Waste and Biomass Valorization</i> , 2015, 6, 1095-1102.	1.8	36
270	Gallic Acid Production with Mouldy Polyurethane Particles Obtained from Solid State Culture of <i>Aspergillus niger</i> GH1. <i>Applied Biochemistry and Biotechnology</i> , 2015, 176, 1131-1140.	1.4	16

#	ARTICLE	IF	CITATIONS
271	Total phenolic content, in vitro antioxidant activity and chemical composition of plant extracts from semiarid Mexican region. <i>Asian Pacific Journal of Tropical Medicine</i> , 2015, 8, 104-111.	0.4	67
272	Influence of thermal effect on sugars composition of Mexican Agave syrup. <i>CYTA - Journal of Food</i> , 2015, , 1-6.	0.9	15
273	Isolation and Screening of Halophilic Bacteria for Production of Hydrolytic Enzymes. <i>Sustainable Development and Biodiversity</i> , 2015, , 379-401.	1.4	5
274	Potato starch: binder and pore former in nanoframes of nanolayered oxides for Pb ²⁺ and Ni ²⁺ as pollutants in water and industrial sludge applications. <i>RSC Advances</i> , 2015, 5, 29748-29756.	1.7	4
275	Inulin in food products: prebiotic and functional ingredient. <i>British Food Journal</i> , 2015, 117, 371-387.	1.6	17
276	Comparative study of fungal strains for thermostable inulinase production. <i>Journal of Bioscience and Bioengineering</i> , 2015, 119, 421-426.	1.1	27
277	Antibacterial activity of pectic-based edible films incorporated with Mexican lime essential oil. <i>Food Control</i> , 2015, 50, 907-912.	2.8	88
278	Optimization of Ellagitannase Production by <i>Aspergillus niger</i> GH1 by Solid-State Fermentation. <i>Preparative Biochemistry and Biotechnology</i> , 2015, 45, 617-631.	1.0	23
279	Agavebiotechnology: an overview. <i>Critical Reviews in Biotechnology</i> , 2015, 35, 546-559.	5.1	56
280	Caracterización de películas comestibles a base de extractos pectínicos y aceite esencial de limón Mexicano. <i>CYTA - Journal of Food</i> , 2015, 13, 17-25.	0.9	15
281	Ultrasound-assisted extraction of polyphenols from native plants in the Mexican desert. <i>Ultrasonics Sonochemistry</i> , 2015, 22, 474-481.	3.8	96
282	Challenges and opportunities of the bio-pesticides production by solid-state fermentation: filamentous fungi as a model. <i>Critical Reviews in Biotechnology</i> , 2015, 35, 326-333.	5.1	69
283	PECTIN “ CANDELILLA WAX: AN ALTERNATIVE MIXTURE FOR EDIBLE FILMS. <i>Journal of Microbiology, Biotechnology and Food Sciences</i> , 2015, 5, 167-171.	0.4	10
284	TECNOLOGÍAS DE DESHIDRATACIÓN PARA LA PRESERVACIÓN DE TOMATE (<i>Lycopersicon esculentum</i> Mill.). <i>Biotecnica</i> , 2015, 15, 39.	0.1	1
285	ADVANCES IN PRESERVATION OF FRUITS AND VEGETABLES WITH BIOACTIVE COATINGS. <i>Boletim Centro De Pesquisa De Processamento De Alimentos</i> , 2015, 33, .	0.2	1
286	Production of glucose oxidase and catalase by <i>Aspergillus niger</i> free and immobilized in alginate-polyvinyl alcohol beads. <i>Journal of General and Applied Microbiology</i> , 2014, 60, 262-269.	0.4	7
287	MICROWAVE-ASSISTED EXTRACTION OF PHENOLIC ANTIOXIDANTS FROM SEMIARID PLANTS. <i>American Journal of Agricultural and Biological Science</i> , 2014, 9, 299-310.	0.9	15
288	Utilization of molasses and sugar cane bagasse for production of fungal invertase in solid state fermentation using <i>Aspergillus niger</i> GH1. <i>Brazilian Journal of Microbiology</i> , 2014, 45, 373-377.	0.8	63

#	ARTICLE	IF	CITATIONS
289	Nucleotide and amino acid variations of tannase gene from different <i>Aspergillus</i> strains. Canadian Journal of Microbiology, 2014, 60, 509-516.	0.8	6
290	Characterization of phosphate-solubilizing bacteria isolated from the arid soils of a semi-desert region of north-east Mexico. Biological Agriculture and Horticulture, 2014, 30, 211-217.	0.5	20
291	Fruit Wastes Fermentation for Phenolic Antioxidants Production and Their Application in Manufacture of Edible Coatings and Films. Critical Reviews in Food Science and Nutrition, 2014, 54, 303-311.	5.4	29
292	Chemical composition and antioxidant activity of sulphated polysaccharides extracted from <i>Fucus vesiculosus</i> using different hydrothermal processes. Chemical Papers, 2014, 68, .	1.0	54
293	Microbiological Effect of Fermented Mexican Oregano (<i>Lippia berlandieri</i> Schauer) Waste. Waste and Biomass Valorization, 2014, 5, 57-63.	1.8	2
294	Potential use of different agroindustrial by-products as supports for fungal ellagitannase production under solid-state fermentation. Food and Bioproducts Processing, 2014, 92, 376-382.	1.8	49
295	Optimization, Modeling, and Online Monitoring of the Enzymatic Extraction of Banana Juice. Food and Bioprocess Technology, 2014, 7, 71-83.	2.6	5
296	Production profiles of phenolics from fungal tannic acid biodegradation in submerged and solid-state fermentation. Process Biochemistry, 2014, 49, 541-546.	1.8	30
297	Biotechnological production of carotenoids by yeasts: an overview. Microbial Cell Factories, 2014, 13, 12.	1.9	339
298	<i>Rhodotorula glutinis</i> as source of pigments and metabolites for food industry. Food Bioscience, 2014, 5, 64-72.	2.0	63
299	Microplate Quantification of Total Phenolic Content from Plant Extracts Obtained by Conventional and Ultrasound Methods. Phytochemical Analysis, 2014, 25, 439-444.	1.2	23
300	Phenolic content and antioxidant capacity of extracts of <i>Laurus nobilis</i> L., <i>Coriandrum sativum</i> L. and <i>Amaranthus hybridus</i> L.. CYTA - Journal of Food, 2014, 12, 271-276.	0.9	30
301	Enhancement of tannase production by <i>Lactobacillus plantarum</i> CIR1: validation in gas-lift bioreactor. Bioprocess and Biosystems Engineering, 2014, 37, 2305-2316.	1.7	31
302	Soluble and Bound Hydroxycinnamates in Coffee Pulp (<i>Coffea arabica</i>) from Seven Cultivars at Three Ripening Stages. Journal of Agricultural and Food Chemistry, 2014, 62, 7869-7876.	2.4	30
303	Macromolecular and functional properties of galactomannan from mesquite seed (<i>Prosopis</i>) Tj ETQq1 1 0.784314 rBT /Overlock 10 15		
304	Gene encoding a novel invertase from a xerophilic <i>Aspergillus niger</i> strain and production of the enzyme in <i>Pichia pastoris</i> . Enzyme and Microbial Technology, 2014, 63, 28-33.	1.6	16
305	Continuous production of ellagic acid in a packed-bed reactor. Process Biochemistry, 2014, 49, 1595-1600.	1.8	17
306	Carotenoid production by <i>Rhodotorula glutinis</i> YB-252 in solid-state fermentation. Food Bioscience, 2014, 7, 31-36.	2.0	39

#	ARTICLE	IF	CITATIONS
307	Fungal biodegradation of pomegranate ellagitannins. <i>Journal of Basic Microbiology</i> , 2014, 54, 28-34.	1.8	46
308	Immobilization of lignocellulolytic enzymes in magnetic nanoparticles. <i>Quimica Nova</i> , 2014, 37, .	0.3	7
309	Antibacterial activity of crude methanolic extract and fractions obtained from <i>Larrea tridentata</i> leaves. <i>Industrial Crops and Products</i> , 2013, 41, 306-311.	2.5	58
310	Quality and antioxidant properties of a reduced-sugar pomegranate juice jelly with an aqueous extract of pomegranate peels. <i>Food Chemistry</i> , 2013, 136, 109-115.	4.2	35
311	Maximization of Fructooligosaccharides and β -Fructofuranosidase Production by <i>Aspergillus japonicus</i> under Solid-State Fermentation Conditions. <i>Food and Bioprocess Technology</i> , 2013, 6, 2128-2134.	2.6	50
312	Incremento de la capacidad antioxidante de extractos de pulpa de café por fermentación láctica en medio sólido. <i>CYTA - Journal of Food</i> , 2013, 11, 359-365.	0.9	5
313	Extraction of sulfated polysaccharides by autohydrolysis of brown seaweed <i>Fucus vesiculosus</i> . <i>Journal of Applied Phycology</i> , 2013, 25, 31-39.	1.5	67
314	The optimization of phenolic compounds extraction from cactus pear (<i>Opuntia ficus-indica</i>) skin in a reflux system using response surface methodology. <i>Asian Pacific Journal of Tropical Biomedicine</i> , 2013, 3, 436-442.	0.5	45
315	Fungal fucoïdanase production by solid-state fermentation in a rotating drum bioreactor using algal biomass as substrate. <i>Food and Bioprocess Technology</i> , 2013, 91, 587-594.	1.8	43
316	Ultrasound-assisted extraction of phenolic compounds from <i>Laurus nobilis</i> L. and their antioxidant activity. <i>Ultrasonics Sonochemistry</i> , 2013, 20, 1149-1154.	3.8	151
317	Antifungal ellagitannin isolated from <i>Euphorbia antisiphilitica</i> Zucc. <i>Asian Pacific Journal of Tropical Biomedicine</i> , 2013, 3, 41-46.	0.5	24
318	Partition in aqueous two-phase system: Its application in downstream processing of tannase from <i>Aspergillus niger</i> . <i>Colloids and Surfaces B: Biointerfaces</i> , 2013, 101, 392-397.	2.5	17
319	Interaction of tannase from <i>Aspergillus niger</i> with polycations applied to its primary recovery. <i>Colloids and Surfaces B: Biointerfaces</i> , 2013, 110, 480-484.	2.5	1
320	AFLPs loci associated with polyembryonic maize using selective genotyping analysis. <i>Israel Journal of Plant Sciences</i> , 2013, 61, 46-50.	0.3	1
321	COMPARATIVE EXTRACTION OF PECTIC AND POLYPHENOLS FROM MEXICAN LIME POMACE AND BAGASSE. <i>American Journal of Agricultural and Biological Science</i> , 2013, 8, 309-322.	0.9	15
322	Evaluation of <i>Eichhornia crassipes</i> as an Alternative Raw Material for Reducing Sugars Production. <i>BioResources</i> , 2013, 8, .	0.5	7
323	Enzyme-assisted extraction of antioxidative phenolics from grape (<i>Vitis vinifera</i> L.) residues. <i>3 Biotech</i> , 2012, 2, 297-300.	1.1	59
324	Fungal enhancement of the antioxidant properties of grape waste. <i>Annals of Microbiology</i> , 2012, 62, 923-930.	1.1	45

#	ARTICLE	IF	CITATIONS
325	The food habits of goats on rangelands with different amounts of fourwing saltbush (<i>Atriplex</i>) Tj ETQq1 1 0.784314 1.25 / Overlock 107	1.2	19
326	Halophilic hydrolases as a new tool for the biotechnological industries. <i>Journal of the Science of Food and Agriculture</i> , 2012, 92, 2575-2580.	1.7	98
327	Optimization of ellagic acid accumulation by <i>Aspergillus niger</i> GH1 in solid state culture using pomegranate shell powder as a support. <i>Process Biochemistry</i> , 2012, 47, 2199-2203.	1.8	33
328	Antibacterial activity of plant extracts obtained with alternative organics solvents against food-borne pathogen bacteria. <i>Industrial Crops and Products</i> , 2012, 37, 445-450.	2.5	43
329	Pectinase production from lemon peel pomace as support and carbon source in solid-state fermentation column-tray bioreactor. <i>Biochemical Engineering Journal</i> , 2012, 65, 90-95.	1.8	116
330	Bioactive compounds (phytoestrogens) recovery from <i>Larrea tridentata</i> leaves by solvents extraction. <i>Separation and Purification Technology</i> , 2012, 88, 163-167.	3.9	47
331	Biotechnological Advances and Challenges of Tannase: An Overview. <i>Food and Bioprocess Technology</i> , 2012, 5, 445-459.	2.6	102
332	Microbial Enzymes Involved in Polyurethane Biodegradation: A Review. <i>Journal of Polymers and the Environment</i> , 2012, 20, 258-265.	2.4	118
333	Enzymatic Bioconversion of Agave Leaves FiberHydrolysis Using Plackett-Burman Design. <i>American Journal of Agricultural and Biological Science</i> , 2011, 6, 480-485.	0.9	9
334	Evaluation of a Candelilla Wax-Based Edible Coating to Prolong the Shelf-Life Quality and Safety of Apples. <i>American Journal of Agricultural and Biological Science</i> , 2011, 6, 92-98.	0.9	41
335	Selection for nutrients by pregnant goats on a microphyll desert scrub. <i>Animal</i> , 2011, 5, 972-979.	1.3	8
336	Bioactive phenolic compounds: Production and extraction by solid-state fermentation. A review. <i>Biotechnology Advances</i> , 2011, 29, 365-373.	6.0	547
337	Red pigment production by <i>Penicillium purpurogenum</i> GH2 is influenced by pH and temperature. <i>Journal of Zhejiang University: Science B</i> , 2011, 12, 961-968.	1.3	104
338	Differential Properties of <i>Aspergillus niger</i> Tannase Produced Under Solid-State and Submerged Fermentations. <i>Applied Biochemistry and Biotechnology</i> , 2011, 165, 382-395.	1.4	30
339	Catalytic and Thermodynamic Properties of a Tannase Produced by <i>Aspergillus niger</i> GH1 Grown on Polyurethane Foam. <i>Applied Biochemistry and Biotechnology</i> , 2011, 165, 1141-1151.	1.4	31
340	Microwave-assisted extraction of sulfated polysaccharides (fucoidan) from brown seaweed. <i>Carbohydrate Polymers</i> , 2011, 86, 1137-1144.	5.1	325
341	Catalytical Properties of Free and Immobilized <i>Aspergillus niger</i> Tannase. <i>Enzyme Research</i> , 2011, 2011, 1-6.	1.8	33
342	Novel Strategies for Upstream and Downstream Processing of Tannin Acyl Hydrolase. <i>Enzyme Research</i> , 2011, 2011, 1-20.	1.8	34

#	ARTICLE	IF	CITATIONS
343	Optimization of Tannase Production by <i>Aspergillus niger</i> in Solid-State Packed-Bed Bioreactor. <i>Journal of Microbiology and Biotechnology</i> , 2011, 21, 960-967.	0.9	33
344	Optimization of tannase production by <i>Aspergillus niger</i> in solid-state packed-bed bioreactor. <i>Journal of Microbiology and Biotechnology</i> , 2011, 21, 960-7.	0.9	7
345	<i>Euphorbia antisyphilitica</i> residues as a new source of ellagic acid. <i>Chemical Papers</i> , 2010, 64, .	1.0	28
346	Juice extraction from mango pulp using an enzymatic complex of <i>Trichoderma</i> sp. produced by solid-state fermentation. <i>Food Science and Biotechnology</i> , 2010, 19, 1387-1390.	1.2	10
347	A Process to Produce Penicillin G Acylase by Surface-Adhesion Fermentation Using <i>Mucor griseocyanus</i> to Obtain 6-Aminopenicillanic Acid by Penicillin G Hydrolysis. <i>Applied Biochemistry and Biotechnology</i> , 2010, 160, 2045-2053.	1.4	5
348	Fucoidan-Degrading Fungal Strains: Screening, Morphometric Evaluation, and Influence of Medium Composition. <i>Applied Biochemistry and Biotechnology</i> , 2010, 162, 2177-2188.	1.4	42
349	Biological efficiency of polyphenolic extracts from pecan nuts shell (<i>Carya Illinoensis</i>), pomegranate husk (<i>Punica granatum</i>) and creosote bush leaves (<i>Larrea tridentata</i> Cov.) against plant pathogenic fungi. <i>Industrial Crops and Products</i> , 2010, 31, 153-157.	2.5	74
350	In vitro antifungal activity of plant extracts obtained with alternative organic solvents against <i>Rhizoctonia solani</i> K&A4hn. <i>Industrial Crops and Products</i> , 2010, 32, 324-328.	2.5	70
351	Kinetic study of nordihydroguaiaretic acid recovery from <i>Larrea tridentata</i> by microwave-assisted extraction. <i>Journal of Chemical Technology and Biotechnology</i> , 2010, 85, 1142-1147.	1.6	36
352	Optimization of sulphated polysaccharides recovery from brown seaweeds by microwave-assisted extraction. <i>Journal of Biotechnology</i> , 2010, 150, 394-395.	1.9	2
353	Antioxidant capacity and NDGA content of <i>Larrea tridentata</i> (a desert bush) leaves extracted with different solvents. <i>Journal of Biotechnology</i> , 2010, 150, 500-500.	1.9	3
354	Fungal Culture Systems for Production of Antioxidant Phenolics Using Pecan Nut Shells as Sole Carbon Source. <i>American Journal of Agricultural and Biological Science</i> , 2010, 5, 397-402.	0.9	5
355	Microbial Production of Potent Phenolic-Antioxidants Through Solid State Fermentation. , 2010, , 229-246.		1
356	Pectin from Passion Fruit Fiber and Its Modification by Pectinmethylesterase. <i>Preventive Nutrition and Food Science</i> , 2010, 15, 57-66.	0.7	10
357	Fructooligosaccharides and Î²-fructofuranosidase production by <i>Aspergillus japonicus</i> immobilized on lignocellulosic materials. <i>Journal of Molecular Catalysis B: Enzymatic</i> , 2009, 59, 76-81.	1.8	85
358	Exploitation of agro industrial wastes as immobilization carrier for solid-state fermentation. <i>Industrial Crops and Products</i> , 2009, 30, 24-27.	2.5	124
359	Ellagic Acid Production from Biodegradation of Creosote Bush Ellagitannins by <i>Aspergillus niger</i> in Solid State Culture. <i>Food and Bioprocess Technology</i> , 2009, 2, 208-212.	2.6	40
360	Fungal cultures of tar bush and creosote bush for production of two phenolic antioxidants (Pyrocatechol and Gallic acid). <i>Folia Microbiologica</i> , 2009, 54, 199-203.	1.1	16

#	ARTICLE	IF	CITATIONS
361	Colonization of <i>Aspergillus japonicus</i> on synthetic materials and application to the production of fructooligosaccharides. <i>Carbohydrate Research</i> , 2009, 344, 795-800.	1.1	55
362	Edible film based on candelilla wax to improve the shelf life and quality of avocado. <i>Food Research International</i> , 2009, 42, 511-515.	2.9	105
363	Induction and Repression Kinetics of Fungal Beta-Fructofuranosidase in Submerged Culture. <i>International Journal of Food Engineering</i> , 2009, 5, .	0.7	2
364	A Novel Tannase from the Xerophilic Fungus <i>Aspergillus niger</i> GH1. <i>Journal of Microbiology and Biotechnology</i> , 2009, 19, 987-996.	0.9	56
365	Microbial production of ellagic acid and biodegradation of ellagitannins. <i>Applied Microbiology and Biotechnology</i> , 2008, 78, 189-199.	1.7	82
366	Ellagic acid production by <i>Aspergillus niger</i> in solid state fermentation of pomegranate residues. <i>Journal of Industrial Microbiology and Biotechnology</i> , 2008, 35, 507-513.	1.4	101
367	Extraction and analysis of ellagic acid from novel complex sources. <i>Chemical Papers</i> , 2008, 62, .	1.0	39
368	Extraction of Condensed Tannins from Mexican Plant Sources. <i>Zeitschrift Fur Naturforschung - Section C Journal of Biosciences</i> , 2008, 63, 17-20.	0.6	5
369	Perspectives of Solid State Fermentation for Production of Food Enzymes. <i>American Journal of Biochemistry and Biotechnology</i> , 2008, 4, 354-366.	0.1	51
370	Microbial production of potent antioxidants from fungal fermentation of tannin-rich plants. <i>Planta Medica</i> , 2008, 74, .	0.7	0
371	<i>Euphorbia antisyphilitica</i> wax extraction and study of its application as edible nutraceutical film on avocados to improve their shelf life quality. <i>Planta Medica</i> , 2008, 74, .	0.7	0
372	Gallic acid and tannase accumulation during fungal solid state culture of a tannin-rich desert plant (<i>Larrea tridentata</i> Cov.). <i>Bioresource Technology</i> , 2007, 98, 721-724.	4.8	76
373	EFFECT OF CANDELILLA WAX WITH NATURAL ANTIOXIDANTS ON THE SHELF LIFE QUALITY OF FRESH-CUT FRUITS. <i>Journal of Food Quality</i> , 2007, 30, 823-836.	1.4	33
374	Effects of polyurethane matrices on fungal tannase and gallic acid production under solid state culture. <i>Journal of Zhejiang University: Science B</i> , 2007, 8, 771-776.	1.3	14
375	Microbial tannases: advances and perspectives. <i>Applied Microbiology and Biotechnology</i> , 2007, 76, 47-59.	1.7	231
376	Extraction and Characterization of Pectin from Novel Sources. <i>ACS Symposium Series</i> , 2006, , 215-229.	0.5	9
377	Antifungal Proteins during Sorghum Grain Development and Grain Mould Resistance. <i>Journal of Phytopathology</i> , 2006, 154, 565-571.	0.5	11
378	Interaction of gut microflora with tannins in feeds. <i>Die Naturwissenschaften</i> , 2005, 92, 497-503.	0.6	148

#	ARTICLE	IF	CITATIONS
379	Isolation and Evaluation of Tannin-degrading Fungal Strains from the Mexican Desert. Zeitschrift Fur Naturforschung - Section C Journal of Biosciences, 2005, 60, 844-848.	0.6	57
380	Glucose Diffusion on Support for Solid State Fermentation and its Influence on Tannase Production Profiles. International Journal of Chemical Reactor Engineering, 2005, 3, .	0.6	1
381	Pectinesterase activity and the texture of Jalapeño pepper. European Food Research and Technology, 2004, 218, 164-166.	1.6	15
382	Microbial production of tannase: an enzyme with potential use in food industry. LWT - Food Science and Technology, 2004, 37, 857-864.	2.5	156
383	Advantages of fungal enzyme production in solid state over liquid fermentation systems. Biochemical Engineering Journal, 2003, 13, 157-167.	1.8	311
384	Culture Conditions Dictate Protease and Tannase Production in Submerged and Solid-State Cultures of Aspergillus niger Aa-20. Applied Biochemistry and Biotechnology, 2002, 102-103, 407-414.	1.4	35
385	Induction and repression patterns of fungal tannase in solid-state and submerged cultures. Process Biochemistry, 2001, 36, 565-570.	1.8	85
386	Production of tannase by Aspergillus niger Aa-20 in submerged and solid-state fermentation: influence of glucose and tannic acid. Journal of Industrial Microbiology and Biotechnology, 2001, 26, 296-302.	1.4	119
387	Review: Sources, Properties, Applications and Potential uses of Tannin Acyl Hydrolase. Food Science and Technology International, 2001, 7, 373-382.	1.1	21
388	Purification and some properties of pectinesterase from potato (Solanum tuberosum L.) alpha cultivar. Brazilian Archives of Biology and Technology, 2000, 43, 393-398.	0.5	6
389	Pectinesterase extraction from Mexican lime (Citrus aurantifolia Swingle) and prickly pear (Opuntia) Tj ETQq1 1 0.784314 rgBT /Overloc 4.2 16	1.1	21
390	Low-temperature Blanch Improves Textural Quality of French-fries. Journal of Food Science, 1997, 62, 568-571.	1.5	70
391	Fructosyltransferase Sources, Production, and Applications for Prebiotics Production. , 0, , .		3
392	Solid-State Fermentation in a Bag Bioreactor: Effect of Corn Cob Mixed with Phytopathogen Biomass on Spore and Cellulase Production by Trichoderma asperellum. , 0, , .		8
393	Food Waste and Byproducts: An Opportunity to Minimize Malnutrition and Hunger in Developing Countries. Frontiers in Sustainable Food Systems, 0, 2, .	1.8	206
394	Fungal biodegradation of rigid polyurethane. Quimica Nova, 0, , .	0.3	0
395	Ellagic acid production by solid-state fermentation influenced by the inert solid supports. Emirates Journal of Food and Agriculture, 0, , 750.	1.0	4
396	Microbial Biotransformation and Biomineralization of Organic-Rich Waste. Current Pollution Reports, 0, , 1.	3.1	0

#	ARTICLE	IF	CITATIONS
397	Microwave-Based Gluconic Acid-Catalyzed Extraction of Chitin-Glucan Extract from Industrial <i>Aspergillus Niger</i> Biomass with Functional Activities. SSRN Electronic Journal, 0, , .	0.4	0