MarÃ-a Luisa Rua-RodrÃ-guez

List of Publications by Year
in descending order

70 papers	2,139 citations	201385 27 h-index	243296 44 g-index
72 all docs	72 docs citations	72 times ranked	1887 citing authors

#	Article	IF	Citations
1	Purification and characterization of two distinct lipases from Candida cylindracea. Biochimica Et Biophysica Acta - General Subjects, 1993, 1156, 181-189.	1.1	197
2	Thermoalkalophilic lipase of Bacillus thermocatenulatus. I. Molecular cloning, nucleotide sequence, purification and some properties. Lipids and Lipid Metabolism, 1996, 1301, 105-114.	2.6	180
3	Nutritional factors affecting the production of two bacteriocins from lactic acid bacteria on whey. International Journal of Food Microbiology, 2001, 70, 267-281.	2.1	95
4	Structural Insights into the Lipase/esterase Behavior in the Candida rugosa Lipases Family: Crystal Structure of the Lipase 2 Isoenzyme at 1.97Ã... Resolution. Journal of Molecular Biology, 2003, 332, 1059-1069.	2.0	95
5	Purification, Immobilization, and Stabilization of a Lipase from Bacillus thermocatenulatus by Interfacial Adsorption on Hydrophobic Supports. Biotechnology Progress, 2008, 20, 630-635.	1.3	68
6	Reactivity of Pure Candida rugosa Lipase Isoenzymes (Lip1, Lip2, and Lip3) in Aqueous and Organic Media. Influence of the Isoenzymatic Profile on the Lipase Performance in Organic Media. Biotechnology Progress, 2008, 20, 65-73.	1.3	67
7	Identification of extracellular lipases/esterases produced by Thermus thermophilus HB27: Partial purification and preliminary biochemical characterisation. Journal of Biotechnology, 2005, 117, 233-241.	1.9	63
8	Temperature- and pH-Sensitive Nanohydrogels of Poly(N-Isopropylacrylamide) for Food Packaging Applications: Modelling the Swelling-Collapse Behaviour. PLoS ONE, 2014, 9, e87190.	1.1	59
9	Changes in levels of peroxidases and phenolics during root formation in Vitis cultured in vitro. Physiologia Plantarum, 1988, 72, 84-88.	2.6	57
10	Strategies for improving extracellular lipolytic enzyme production by Thermus thermophilus HB27. Bioresource Technology, 2009, 100, 3630-3637.	4.8	57
11	[11] Two novel lipases from thermophile Bacillus thermocatenulatus: Screening, purification, cloning, overexpression, and properties. Methods in Enzymology, 1997, 284, 194-220.	0.4	51
12	Purification and characterization of Lip2 and Lip3 isoenzymes from a Candida rugosa pilot-plant scale fed-batch fermentation. Journal of Biotechnology, 2000, 84, 163-174.	1.9	51
13	Creating functional nanostructures: Encapsulation of caffeine into Î±-lactalbumin nanotubes. Innovative Food Science and Emerging Technologies, 2017, 40, 10-17.	2.7	50
14	Lipolytic enzyme production by Thermus thermophilus HB27 in a stirred tank bioreactor. Biochemical Engineering Journal, 2005, 26, 95-99.	1.8	44
15	Influence of the conformational flexibility on the kinetics and dimerisation process of twoCandida rugosalipase isoenzymes. FEBS Letters, 2001, 501, 87-91.	1.3	42
16	Characterization of the lipase and esterase multiple forms in an enzyme preparation from a Candida rugosa pilot-plant scale fed-batch fermentation. Enzyme and Microbial Technology, 1999, 25, 214-223.	1.6	38
17	Evaluation of the lipase from Bacillus thermocatenulatus as an enantioselective biocatalyst. Tetrahedron: Asymmetry, 2003, 14, 3679-3687.	1.8	38
18	Lipases and Esterases from Extremophiles: Overview and Case Example of the Production and Purification of an Esterase from Thermus thermophilus HB27. Methods in Molecular Biology, 2012, 861, 239-266.	0.4	38

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19	High-level expression of the thermoalkalophilic lipase from Bacillus thermocatenulatus in Escherichia coli. Applied Microbiology and Biotechnology, 1998, 49, 405-410.	1.7	35
20	Production of Thermostable Lipolytic Activity by Thermus Species. Biotechnology Progress, 2008, 21, 1198-1205.	1.3	35
21	A controlled fed-batch cultivation for the production of new crude lipases from Candida rugosa with improved properties in fine chemistry. Journal of Biotechnology, 1999, 69, 169-182.	1.9	34
22	Quantification of intra- and extra-cellular thermophilic lipase/esterase production by Thermus sp.. Biotechnology Letters, 2004, 26, 705-708.	1.1	34
23	Use of Poly(Nâ€isopropylacrylamide) Nanohydrogels for the Controlled Release of Pimaricin in Active Packaging. Journal of Food Science, 2012, 77, N21-8.	1.5	34
24	Overall quality properties in pressurized kiwi purÃ©e: Microbial, physicochemical, nutritive and sensory tests during refrigerated storage. Innovative Food Science and Emerging Technologies, 2013, 20, 64-72.	2.7	33
25	Contribution to the study of the alteration of lipase activity ofCandida rugosa by ions and buffers. Applied Biochemistry and Biotechnology, 1994, 44, 213-229.	1.4	31
26	Inhibition of Desulfovibrio gigas hydrogenase with copper salts and other metal ions. FEBS Journal, 1989, 185, 449-454.	0.2	28
27	Influence of the hydrophobicity of lipase isoenzymes fromCandida rugosaon its hydrolytic activity in reverse micelles. FEBS Letters, 1995, 360, 202-206.	1.3	28
28	Bacillus thermocatenulatus lipase: a thermoalkalophilic lipase with interesting properties. Biochemical Society Transactions, 1997, 25, 178-182.	1.6	25
29	Heterologous expression of an esterase from Thermus thermophilus HB27 in Saccharomyces cerevisiae. Journal of Biotechnology, 2010, 145, 226-232.	1.9	25
30	Modeling the angiotensinâ€converting enzyme inhibitory activity of peptide mixtures obtained from cheese whey hydrolysates using concentrationâ€“response curves. Biotechnology Progress, 2012, 28, 1197-1206.	1.3	24
31	Heptyl oleate synthesis as useful tool to discriminate between lipases, proteases and other hydrolases in crude preparations. Enzyme and Microbial Technology, 2002, 31, 283-288.	1.6	23
32	Changes of the shelf life of candelilla wax/tarbush bioactive based-nanocoated apples at industrial level conditions. Scientia Horticulturae, 2018, 231, 43-48.	1.7	22
33	Microencapsulation of Lactobacillus plantarum in W/O emulsions of okara oil and block-copolymers of poly(acrylic acid) and pluronic using microfluidic devices. Food Research International, 2021, 140, 110053.	2.9	22
34	Purification and characterization of two isoforms from Candida rugosa lipase B. Biotechnology Letters, 2000, 22, 1291-1294.	1.1	21
35	Assessment of Relevant Factors Influencing Lipolytic Enzyme Production by Thermus thermophilus HB27 in Laboratoryâ€Scale Bioreactors. Chemical Engineering and Technology, 2009, 32, 606-612.	0.9	21
36	An esterase from Thermus thermophilus HB27 with hyper-thermoalkalophilic properties: Purification, characterisation and structural modelling. Journal of Molecular Catalysis B: Enzymatic, 2011, 70, 127-137.	1.8	21

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37	Functional Characterisation and Antimicrobial Efficiency Assessment of Smart Nanohydrogels Containing Natamycin Incorporated into Polysaccharide-Based Films. Food and Bioprocess Technology, 2015, 8, 1430-1441.	2.6	21
38	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
39	Aqueous Extraction and Membrane Isolation of Protein from Defatted Gevuina avellana. Journal of Food Science, 2002, 67, 688-696.	1.5	19
40	Stimulation of novel thermostable extracellular lipolytic enzyme in cultures of Thermus sp.. Enzyme and Microbial Technology, 2007, 40, 187-194.	1.6	19
41	Thermal spring water enhances lipolytic activity in Thermus thermophilus HB27. Process Biochemistry, 2008, 43, 1383-1390.	1.8	18
42	Production and characterization of two N-terminal truncated esterases from Thermus thermophilus HB27 in a mesophilic yeast: Effect of N-terminus in thermal activity and stability. Protein Expression and Purification, 2011, 78, 120-130.	0.6	17
43	Cloning, expression, purification and characterization of an oligomeric His-tagged thermophilic esterase from Thermus thermophilus HB27. Process Biochemistry, 2014, 49, 927-935.	1.8	17
44	Functional Characterization of Poly(N-isopropylacrylamide) Nanohydrogels for the Controlled Release of Food Preservatives. Food and Bioprocess Technology, 2014, 7, 3429-3441.	2.6	17
45	The proton pressure tensor as a new proxy of the proton decoupling region in collisionless magnetic reconnection. Annales Geophysicae, 2011, 29, 1571-1579.	0.6	16
46	Nanocoating with extract of tarbush to retard Fuji apples senescence. Postharvest Biology and Technology, 2017, 134, 67-75.	2.9	16
47	One-step chromatographic method to purify Î±-lactalbumin from whey for nanotube synthesis purposes. Food Chemistry, 2019, 275, 480-488.	4.2	16
48	Thermostable lipolytic enzymes production in batch and continuous cultures of Thermus thermophilus HB27. Bioprocess and Biosystems Engineering, 2010, 33, 347-354.	1.7	15
49	Regulation of the interfacial activation within the Candida rugosa lipase family. Journal of Physical Organic Chemistry, 2009, 22, 508-514.	0.9	14
50	Contribution of the Oligomeric State to the Thermostability of Isoenzyme 3 from Candida rugosa. Microorganisms, 2018, 6, 108.	1.6	14
51	Biofunctionality assessment of Î±-lactalbumin nanotubes. Food Hydrocolloids, 2021, 117, 106665.	5.6	14
52	Effectiveness of proteolytic enzymes to remove gluten residues and feasibility of incorporating them into cleaning products for industrial purposes. Food Research International, 2019, 120, 167-177.	2.9	11
53	Influence of pH on viscoelastic properties of heat-induced gels obtained with a Î²-Lactoglobulin fraction isolated from bovine milk whey hydrolysates. Food Chemistry, 2017, 219, 169-178.	4.2	10
54	Hydrolysis and Synthesis of Butyrylglycerols by Lipases. Annals of the New York Academy of Sciences, 1990, 613, 523-528.	1.8	9

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55	Recombinant Candida rugosa lipase 2 from Pichia pastoris: Immobilization and use as biocatalyst in a stereoselective reaction. Biotechnology Progress, 2010, 26, 1252-1258.	1.3	9
56	Structural and thermo-rheological analysis of solutions and gels of a Î²-lactoglobulin fraction isolated from bovine whey. Food Chemistry, 2016, 198, 45-53.	4.2	9
57	Evaluation of antimicrobial effectiveness of pimaricin-loaded thermosensitive nanohydrogel coating on ArzÃªa-Ulloa DOP cheeses. Food Control, 2017, 73, 1095-1104.	2.8	9
58	Structural basis for the kinetics of Candida rugosa Lip1 and Lip3 isoenzymes. Colloids and Surfaces B: Biointerfaces, 2002, 26, 67-74.	2.5	8
59	Evaluation of Antimicrobial Effectiveness of Pimaricin-Loaded Thermosensitive Nanohydrogels in Grape Juice. Food and Bioprocess Technology, 2015, 8, 1583-1592.	2.6	7
60	Crystallization and preliminary X-ray diffraction studies of two different crystal forms of the lipase 2 isoform from the yeastCandida rugosa. Acta Crystallographica Section D: Biological Crystallography, 2003, 59, 499-501.	2.5	5
61	Conformational Flexibility of Lipase Lip1 from Candida Rugosa Studied by Electronic Spectroscopies and Thermodynamic Approaches. Protein Journal, 2011, 30, 77-83.	0.7	5
62	Smart Nanohydrogels for Controlled Release of Food Preservatives. , 2016, , 349-362.		5
63	Functional Foods. , 2017, , 165-200.		3
64	Modelling the enzymatic activity of two lipases isoenzymes commonly used in the food industry Modelado de la actividad enzimÃ¡tica de dos isoenzimas lipasas comÃºnmente utilizadas en la industria alimentaria. CYTA - Journal of Food, 2011, 9, 307-313.	0.9	2
65	Optimisation of bovine Î²-lactoglobulin hydrolysis using cardosins from dried flowers of Cynara cardunculus. Food Chemistry, 2021, 345, 128741.	4.2	2
66	Fractionation and characterization of proteins from Gevuina avellana and Rosa rubiginosa seeds. JAOCS, Journal of the American Oil Chemists' Society, 2005, 82, 169-173.	0.8	1
67	Are There Benefits from Thermal Bacteria for Health? The Hydrogenome Role. Water (Switzerland), 2021, 13, 1439.	1.2	1
68	An Overview on Extremophilic Esterases. , 2017, , 181-204.		1
69	Reactivity of a Recombinant Esterase from Thermus thermophilus HB27 in Aqueous and Organic Media. Microorganisms, 2022, 10, 915.	1.6	1
70	Production and characterization of two heterologous esterases from Thermus thermophilus in a mesophilic yeast. New Biotechnology, 2009, 25, S137.	2.4	0