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List of Publications by Year in descending order

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673
papers

37,108
citations

2963

93
h-index

7496

151
g-index

691
all docs

691
docs citations

691
times ranked

30964
citing authors

#	ARTICLE	IF	CITATIONS
1	Biosurfactants: potential applications in medicine. <i>Journal of Antimicrobial Chemotherapy</i> , 2006, 57, 609-618.	1.3	781
2	Production, Composition, and Application of Coffee and Its Industrial Residues. <i>Food and Bioprocess Technology</i> , 2011, 4, 661-672.	2.6	692
3	Technological trends, global market, and challenges of bio-ethanol production. <i>Biotechnology Advances</i> , 2010, 28, 817-830.	6.0	585
4	Bioactive phenolic compounds: Production and extraction by solid-state fermentation. A review. <i>Biotechnology Advances</i> , 2011, 29, 365-373.	6.0	547
5	Chemical, Functional, and Structural Properties of Spent Coffee Grounds and Coffee Silverskin. <i>Food and Bioprocess Technology</i> , 2014, 7, 3493-3503.	2.6	532
6	Hydrothermal processing, as an alternative for upgrading agriculture residues and marine biomass according to the biorefinery concept: A review. <i>Renewable and Sustainable Energy Reviews</i> , 2013, 21, 35-51.	8.2	509
7	Galacto-oligosaccharides: Production, Properties, Applications, and Significance as Prebiotics. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2010, 9, 438-454.	5.9	484
8	Effect of glycerol and corn oil on physicochemical properties of polysaccharide films – A comparative study. <i>Food Hydrocolloids</i> , 2012, 27, 175-184.	5.6	412
9	Yeast: the soul of beer’s aroma – a review of flavour-active esters and higher alcohols produced by the brewing yeast. <i>Applied Microbiology and Biotechnology</i> , 2014, 98, 1937-1949.	1.7	392
10	Fermentation of lactose to bio-ethanol by yeasts as part of integrated solutions for the valorisation of cheese whey. <i>Biotechnology Advances</i> , 2010, 28, 375-384.	6.0	351
11	Chitosan/clay films' properties as affected by biopolymer and clay micro/nanoparticles' concentrations. <i>Food Hydrocolloids</i> , 2009, 23, 1895-1902.	5.6	328
12	A study on chemical constituents and sugars extraction from spent coffee grounds. <i>Carbohydrate Polymers</i> , 2011, 83, 368-374.	5.1	325
13	Microwave-assisted extraction of sulfated polysaccharides (fucoïdan) from brown seaweed. <i>Carbohydrate Polymers</i> , 2011, 86, 1137-1144.	5.1	325
14	Chemical characterization and antioxidant activity of sulfated polysaccharide from the red seaweed <i>Gracilaria birdiae</i> . <i>Food Hydrocolloids</i> , 2012, 27, 287-292.	5.6	324
15	Nutrient limitation as a strategy for increasing starch accumulation in microalgae. <i>Applied Energy</i> , 2011, 88, 3331-3335.	5.1	315
16	Extraction of antioxidant phenolic compounds from spent coffee grounds. <i>Separation and Purification Technology</i> , 2011, 83, 173-179.	3.9	311
17	Mixotrophic cultivation of <i>Chlorella vulgaris</i> using industrial dairy waste as organic carbon source. <i>Bioresource Technology</i> , 2012, 118, 61-66.	4.8	309
18	Optimization of edible coating composition to retard strawberry fruit senescence. <i>Postharvest Biology and Technology</i> , 2007, 44, 63-70.	2.9	308

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19	Encapsulation of antioxidant phenolic compounds extracted from spent coffee grounds by freeze-drying and spray-drying using different coating materials. <i>Food Chemistry</i> , 2017, 237, 623-631.	4.2	308
20	Microbial degradation of dyes: An overview. <i>Bioresource Technology</i> , 2020, 314, 123728.	4.8	306
21	Influence of extraction solvents on the recovery of antioxidant phenolic compounds from brewer's spent grains. <i>Separation and Purification Technology</i> , 2013, 108, 152-158.	3.9	287
22	Optimization and characterization of biosurfactant production by <i>Bacillus subtilis</i> isolates towards microbial enhanced oil recovery applications. <i>Fuel</i> , 2013, 111, 259-268.	3.4	287
23	Isolation and functional characterization of a biosurfactant produced by <i>Lactobacillus paracasei</i> . <i>Colloids and Surfaces B: Biointerfaces</i> , 2010, 76, 298-304.	2.5	223
24	Evaluation of a chitosan-based edible film as carrier of natamycin to improve the storability of Saloio cheese. <i>Journal of Food Engineering</i> , 2010, 101, 349-356.	2.7	217
25	Influence of concentration, ionic strength and pH on zeta potential and mean hydrodynamic diameter of edible polysaccharide solutions envisaged for multilayered films production. <i>Carbohydrate Polymers</i> , 2011, 85, 522-528.	5.1	216
26	Micro- and nano bio-based delivery systems for food applications: In vitro behavior. <i>Advances in Colloid and Interface Science</i> , 2017, 243, 23-45.	7.0	215
27	Optimization of CO ₂ bio-mitigation by <i>Chlorella vulgaris</i> . <i>Bioresource Technology</i> , 2013, 139, 149-154.	4.8	210
28	Structural and thermal characterization of galactomannans from non-conventional sources. <i>Carbohydrate Polymers</i> , 2011, 83, 179-185.	5.1	206
29	Antimicrobial and antiadhesive properties of a biosurfactant isolated from <i>Lactobacillus paracasei</i> ssp. <i>paracasei</i> A20. <i>Letters in Applied Microbiology</i> , 2010, 50, 419-424.	1.0	203
30	Alternatives to overcoming bacterial resistances: State-of-the-art. <i>Microbiological Research</i> , 2016, 191, 51-80.	2.5	202
31	The Role of Osteopontin in Tumor Progression and Metastasis in Breast Cancer. <i>Cancer Epidemiology Biomarkers and Prevention</i> , 2007, 16, 1087-1097.	1.1	196
32	Sugars metabolism and ethanol production by different yeast strains from coffee industry wastes hydrolysates. <i>Applied Energy</i> , 2012, 92, 763-768.	5.1	193
33	Physicochemical and functional characterization of a biosurfactant produced by <i>Lactococcus lactis</i> 53. <i>Colloids and Surfaces B: Biointerfaces</i> , 2006, 49, 79-86.	2.5	192
34	Galactomannans use in the development of edible films/coatings for food applications. <i>Trends in Food Science and Technology</i> , 2011, 22, 662-671.	7.8	182
35	Characterisation of volatile compounds in an alcoholic beverage produced by whey fermentation. <i>Food Chemistry</i> , 2009, 112, 929-935.	4.2	181
36	Physicochemical properties of alginate-based films: Effect of ionic crosslinking and mannuronic and guluronic acid ratio. <i>Food Hydrocolloids</i> , 2018, 81, 442-448.	5.6	180

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37	Ohmic heating of strawberry products: electrical conductivity measurements and ascorbic acid degradation kinetics. <i>Innovative Food Science and Emerging Technologies</i> , 2004, 5, 27-36.	2.7	177
38	Galacto-oligosaccharides production during lactose hydrolysis by free <i>Aspergillus oryzae</i> β -galactosidase and immobilized on magnetic polysiloxane-polyvinyl alcohol. <i>Food Chemistry</i> , 2009, 115, 92-99.	4.2	170
39	Bioconversion of agro-industrial by-products in rhamnolipids toward applications in enhanced oil recovery and bioremediation. <i>Bioresource Technology</i> , 2015, 177, 87-93.	4.8	165
40	Isolation and study of microorganisms from oil samples for application in Microbial Enhanced Oil Recovery. <i>International Biodeterioration and Biodegradation</i> , 2012, 68, 56-64.	1.9	164
41	Hydrogel as an alternative structure for food packaging systems. <i>Carbohydrate Polymers</i> , 2019, 205, 106-116.	5.1	162
42	Low-cost fermentative medium for biosurfactant production by probiotic bacteria. <i>Biochemical Engineering Journal</i> , 2006, 32, 135-142.	1.8	154
43	Extraction, purification and characterization of galactomannans from non-traditional sources. <i>Carbohydrate Polymers</i> , 2009, 75, 408-414.	5.1	153
44	Poly(dimethyl siloxane) surface modification by low pressure plasma to improve its characteristics towards biomedical applications. <i>Colloids and Surfaces B: Biointerfaces</i> , 2010, 81, 20-26.	2.5	151
45	Adaptation of dinitrosalicylic acid method to microtiter plates. <i>Analytical Methods</i> , 2010, 2, 2046.	1.3	145
46	Bioreactor design for enzymatic hydrolysis of biomass under the biorefinery concept. <i>Chemical Engineering Journal</i> , 2018, 347, 119-136.	6.6	145
47	Use of edible films and coatings in cheese preservation: Opportunities and challenges. <i>Food Research International</i> , 2018, 107, 84-92.	2.9	144
48	Kinetic study of fermentative biosurfactant production by <i>Lactobacillus</i> strains. <i>Biochemical Engineering Journal</i> , 2006, 28, 109-116.	1.8	143
49	Characterization of polysaccharides extracted from spent coffee grounds by alkali pretreatment. <i>Carbohydrate Polymers</i> , 2015, 127, 347-354.	5.1	142
50	Biosurfactant production by <i>Bacillus subtilis</i> using corn steep liquor as culture medium. <i>Frontiers in Microbiology</i> , 2015, 6, 59.	1.5	141
51	Characterization of galactomannans extracted from seeds of <i>Gleditsia triacanthos</i> and <i>Sophora japonica</i> through shear and extensional rheology: Comparison with guar gum and locust bean gum. <i>Food Hydrocolloids</i> , 2010, 24, 184-192.	5.6	139
52	Effects of Electric Fields on Protein Unfolding and Aggregation: Influence on Edible Films Formation. <i>Biomacromolecules</i> , 2010, 11, 2912-2918.	2.6	137
53	Performance of a biosurfactant produced by a <i>Bacillus subtilis</i> strain isolated from crude oil samples as compared to commercial chemical surfactants. <i>Colloids and Surfaces B: Biointerfaces</i> , 2012, 89, 167-174.	2.5	137
54	Effect of alginate molecular weight and M/G ratio in beads properties foreseeing the protection of probiotics. <i>Food Hydrocolloids</i> , 2018, 77, 8-16.	5.6	134

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55	Response surface optimization of the medium components for the production of biosurfactants by probiotic bacteria. <i>Process Biochemistry</i> , 2006, 41, 1-10.	1.8	133
56	Effect of Chitosan-Based Coatings on the Shelf Life of Salmon (<i>Salmo salar</i>). <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 11456-11462.	2.4	130
57	Optimization of low-cost medium for very high gravity ethanol fermentations by <i>Saccharomyces cerevisiae</i> using statistical experimental designs. <i>Bioresource Technology</i> , 2010, 101, 7856-7863.	4.8	129
58	Biosurfactants Produced by Marine Microorganisms with Therapeutic Applications. <i>Marine Drugs</i> , 2016, 14, 38.	2.2	129
59	Valorization of agro-industrial wastes towards the production of rhamnolipids. <i>Bioresource Technology</i> , 2016, 212, 144-150.	4.8	127
60	Influence of Biosurfactants from Probiotic Bacteria on Formation of Biofilms on Voice Prostheses. <i>Applied and Environmental Microbiology</i> , 2004, 70, 4408-4410.	1.4	126
61	Antimicrobial and anti-adhesive potential of a biosurfactant Rufisan produced by <i>Candida lipolytica</i> UCP 0988. <i>Colloids and Surfaces B: Biointerfaces</i> , 2011, 84, 1-5.	2.5	125
62	Biosurfactant-producing and oil-degrading <i>Bacillus subtilis</i> strains enhance oil recovery in laboratory sand-pack columns. <i>Journal of Hazardous Materials</i> , 2013, 261, 106-113.	6.5	125
63	An Overview of the Recent Developments on Fructooligosaccharide Production and Applications. <i>Food and Bioprocess Technology</i> , 2014, 7, 324-337.	2.6	125
64	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
65	Effect of viscosity on homogeneous-heterogeneous flow regime transition in bubble columns. <i>Chemical Engineering Journal</i> , 2003, 96, 15-22.	6.6	123
66	Interference in adhesion of bacteria and yeasts isolated from explanted voice prostheses to silicone rubber by rhamnolipid biosurfactants. <i>Journal of Applied Microbiology</i> , 2006, 100, 470-480.	1.4	123
67	Biochemistry of lactone formation in yeast and fungi and its utilisation for the production of flavour and fragrance compounds. <i>Applied Microbiology and Biotechnology</i> , 2011, 89, 535-547.	1.7	123
68	Physical and thermal properties of a chitosan/alginate nanolayered PET film. <i>Carbohydrate Polymers</i> , 2010, 82, 153-159.	5.1	119
69	Biosurfactant from <i>Lactococcus lactis</i> 53 inhibits microbial adhesion on silicone rubber. <i>Applied Microbiology and Biotechnology</i> , 2004, 66, 306-311.	1.7	118
70	Isolation and partial characterization of a biosurfactant produced by <i>Streptococcus thermophilus</i> A. <i>Colloids and Surfaces B: Biointerfaces</i> , 2006, 53, 105-112.	2.5	116
71	Sugar Ester Surfactants: Enzymatic Synthesis and Applications in Food Industry. <i>Critical Reviews in Food Science and Nutrition</i> , 2015, 55, 595-610.	5.4	115
72	Production, characterization and application of activated carbon from brewer's spent grain lignin. <i>Bioresource Technology</i> , 2010, 101, 2450-2457.	4.8	114

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73	Relationship between starch and lipid accumulation induced by nutrient depletion and replenishment in the microalga <i>Parachlorella kessleri</i> . <i>Bioresource Technology</i> , 2013, 144, 268-274.	4.8	114
74	Enzymatic synthesis of sugar esters and their potential as surface-active stabilizers of coconut milk emulsions. <i>Food Hydrocolloids</i> , 2012, 27, 324-331.	5.6	113
75	Functional Polysaccharides as Edible Coatings for Cheese. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 1456-1462.	2.4	112
76	Suitability of novel galactomannans as edible coatings for tropical fruits. <i>Journal of Food Engineering</i> , 2009, 94, 372-378.	2.7	111
77	Characterization of different fruit wines made from cacao, cupuassu, gabirola, jaboticaba and umbu. <i>LWT - Food Science and Technology</i> , 2010, 43, 1564-1572.	2.5	111
78	Biorefinery valorization of autohydrolysis wheat straw hemicellulose to be applied in a polymer-blend film. <i>Carbohydrate Polymers</i> , 2013, 92, 2154-2162.	5.1	109
79	Electric field-based technologies for valorization of bioresources. <i>Bioresource Technology</i> , 2018, 254, 325-339.	4.8	108
80	Cellulose nanocrystals from grape pomace: Production, properties and cytotoxicity assessment. <i>Carbohydrate Polymers</i> , 2018, 192, 327-336.	5.1	108
81	Anti-aflatoxigenic effect of organic acids produced by <i>Lactobacillus plantarum</i> . <i>International Journal of Food Microbiology</i> , 2018, 264, 31-38.	2.1	103
82	Raspberry (<i>Rubus idaeus</i> L.) wine: Yeast selection, sensory evaluation and instrumental analysis of volatile and other compounds. <i>Food Research International</i> , 2010, 43, 2303-2314.	2.9	101
83	Antimicrobial and anti-adhesive activities of cell-bound biosurfactant from <i>Lactobacillus agilis</i> CCUG31450. <i>RSC Advances</i> , 2015, 5, 90960-90968.	1.7	101
84	Nanocellulose Production: Exploring the Enzymatic Route and Residues of Pulp and Paper Industry. <i>Molecules</i> , 2020, 25, 3411.	1.7	101
85	Effect of solids on homogeneous to heterogeneous flow regime transition in bubble columns. <i>Chemical Engineering Science</i> , 2005, 60, 6013-6026.	1.9	100
86	Bioethanol production from hydrothermal pretreated wheat straw by a flocculating <i>Saccharomyces cerevisiae</i> strain - Effect of process conditions. <i>Fuel</i> , 2012, 95, 528-536.	3.4	100
87	Comparison of delignified coconuts waste and cactus for fuel-ethanol production by the simultaneous and semi-simultaneous saccharification and fermentation strategies. <i>Fuel</i> , 2014, 131, 66-76.	3.4	100
88	Isolation of a seed coagulant <i>Moringa oleifera</i> lectin. <i>Process Biochemistry</i> , 2009, 44, 504-508.	1.8	99
89	New edible coatings composed of galactomannans and collagen blends to improve the postharvest quality of fruits - Influence on fruits gas transfer rate. <i>Journal of Food Engineering</i> , 2010, 97, 101-109.	2.7	99
90	Extraction of polysaccharides by autohydrolysis of spent coffee grounds and evaluation of their antioxidant activity. <i>Carbohydrate Polymers</i> , 2017, 157, 258-266.	5.1	99

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91	Oleaginous yeasts for sustainable lipid production—“from biodiesel to surf boards, a wide range of “œgreen” applications. <i>Applied Microbiology and Biotechnology</i> , 2019, 103, 3651-3667.	1.7	99
92	Characterization and rheological study of the galactomannan extracted from seeds of <i>Cassia grandis</i> . <i>Carbohydrate Polymers</i> , 2014, 104, 127-134.	5.1	98
93	Tortuosity variation in a low density binary particulate bed. <i>Separation and Purification Technology</i> , 2006, 51, 180-184.	3.9	97
94	Nanoencapsulation of bovine lactoferrin for food and biopharmaceutical applications. <i>Food Hydrocolloids</i> , 2013, 32, 425-431.	5.6	96
95	Immobilization of Î²-galactosidase from <i>Kluyveromyces lactis</i> onto a polysiloxane—“polyvinyl alcohol magnetic (mPOS—“PVA) composite for lactose hydrolysis. <i>Catalysis Communications</i> , 2008, 9, 2334-2339.	1.6	95
96	Chitosan coating surface properties as affected by plasticizer, surfactant and polymer concentrations in relation to the surface properties of tomato and carrot. <i>Food Hydrocolloids</i> , 2008, 22, 1452-1459.	5.6	95
97	Evaluation Antimicrobial and Antiadhesive Properties of the Biosurfactant Lunasan Produced by <i>Candida sphaerica</i> UCP 0995. <i>Current Microbiology</i> , 2011, 62, 1527-1534.	1.0	95
98	Liquid hot water pretreatment of multi feedstocks and enzymatic hydrolysis of solids obtained thereof. <i>Bioresource Technology</i> , 2016, 216, 862-869.	4.8	95
99	Continuous cultivation of photosynthetic microorganisms: Approaches, applications and future trends. <i>Biotechnology Advances</i> , 2015, 33, 1228-1245.	6.0	93
100	Effects of ohmic heating on extraction of food-grade phytochemicals from colored potato. <i>LWT - Food Science and Technology</i> , 2016, 74, 493-503.	2.5	93
101	Biotechnological production and application of fructooligosaccharides. <i>Critical Reviews in Biotechnology</i> , 2016, 36, 259-267.	5.1	93
102	Production of fermented cheese whey-based beverage using kefir grains as starter culture: Evaluation of morphological and microbial variations. <i>Bioresource Technology</i> , 2010, 101, 8843-8850.	4.8	92
103	Bioethanol production by <i>Saccharomyces cerevisiae</i> , <i>Pichia stipitis</i> and <i>Zymomonas mobilis</i> from delignified coconut fibre mature and lignin extraction according to biorefinery concept. <i>Renewable Energy</i> , 2016, 94, 353-365.	4.3	91
104	Production of dextransucrase, dextran and fructose from sucrose using <i>Leuconostoc mesenteroides</i> NRRL B512(f). <i>Biochemical Engineering Journal</i> , 2000, 4, 177-188.	1.8	90
105	Use of galactomannan edible coating application and storage temperature for prolonging shelf-life of “œRegional”-cheese. <i>Journal of Food Engineering</i> , 2010, 97, 87-94.	2.7	90
106	Industrial robust yeast isolates with great potential for fermentation of lignocellulosic biomass. <i>Bioresource Technology</i> , 2014, 161, 192-199.	4.8	90
107	Algal proteins: Production strategies and nutritional and functional properties. <i>Bioresource Technology</i> , 2021, 332, 125125.	4.8	90
108	Physiological protection of probiotic microcapsules by coatings. <i>Critical Reviews in Food Science and Nutrition</i> , 2018, 58, 1864-1877.	5.4	89

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109	Particulate Binary Mixtures: Dependence of Packing Porosity on Particle Size Ratio. <i>Industrial & Engineering Chemistry Research</i> , 2004, 43, 7912-7919.	1.8	88
110	Development and Characterization of an Environmentally Friendly Process Sequence (Autohydrolysis) of Coffee Grounds. <i>Journal of Food Engineering</i> , 2009, 94, 629-641.	1.4	88
111	Optimization of autohydrolysis conditions to extract antioxidant phenolic compounds from spent coffee grounds. <i>Journal of Food Engineering</i> , 2017, 199, 1-8.	2.7	88
112	Green and Sustainable Valorization of Bioactive Phenolic Compounds from Pinus By-Products. <i>Molecules</i> , 2020, 25, 2931.	1.7	88
113	Active natural-based films for food packaging applications: The combined effect of chitosan and nanocellulose. <i>International Journal of Biological Macromolecules</i> , 2021, 177, 241-251.	3.6	88
114	Continuous Beer Fermentation Using Immobilized Yeast Cell Bioreactor Systems. <i>Biotechnology Progress</i> , 2008, 21, 653-663.	1.3	86
115	Antioxidant Potential of Two Red Seaweeds from the Brazilian Coasts. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 5589-5594.	2.4	86
116	The effect of bovine milk lactoferrin on human breast cancer cell lines. <i>Journal of Dairy Science</i> , 2011, 94, 66-76.	1.4	86
117	Extraction of tomato by-products bioactive compounds using ohmic technology. <i>Food and Bioprocess Technology</i> , 2019, 12, 329-339.	1.8	86
118	Cr(III) removal and recovery from. <i>Chemical Engineering Journal</i> , 2004, 105, 11-20.	6.6	85
119	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
120	Inhibition of microbial adhesion to silicone rubber treated with biosurfactant from <i>Streptococcus thermophilus</i> . <i>FEMS Immunology and Medical Microbiology</i> , 2006, 46, 107-112.	2.7	84
121	A Review of Flavour Formation in Continuous Beer Fermentations*. <i>Journal of the Institute of Brewing</i> , 2008, 114, 3-13.	0.8	83
122	Design of whey protein nanostructures for incorporation and release of nutraceutical compounds in food. <i>Critical Reviews in Food Science and Nutrition</i> , 2017, 57, 1377-1393.	5.4	83
123	Adaptive Evolution of a Lactose-Consuming <i>Saccharomyces cerevisiae</i> Recombinant. <i>Applied and Environmental Microbiology</i> , 2008, 74, 1748-1756.	1.4	82
124	Physical properties of edible coatings and films made with a polysaccharide from <i>Anacardium occidentale</i> L. <i>Journal of Food Engineering</i> , 2009, 95, 379-385.	2.7	82
125	Influence of moderate electric fields on gelation of whey protein isolate. <i>Food Hydrocolloids</i> , 2015, 43, 329-339.	5.6	82
126	Influence of electric fields on the structure of chitosan edible coatings. <i>Food Hydrocolloids</i> , 2010, 24, 330-335.	5.6	81

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127	Growth of fungal strains on coffee industry residues with removal of polyphenolic compounds. <i>Biochemical Engineering Journal</i> , 2012, 60, 87-90.	1.8	81
128	Selection of the Solvent and Extraction Conditions for Maximum Recovery of Antioxidant Phenolic Compounds from Coffee Silverskin. <i>Food and Bioprocess Technology</i> , 2014, 7, 1322-1332.	2.6	80
129	Production and physicochemical properties of carboxymethyl cellulose films enriched with spent coffee grounds polysaccharides. <i>International Journal of Biological Macromolecules</i> , 2018, 106, 647-655.	3.6	80
130	Electrotechnologies applied to microalgal biotechnology – Applications, techniques and future trends. <i>Renewable and Sustainable Energy Reviews</i> , 2018, 94, 656-668.	8.2	80
131	Lignin from an integrated process consisting of liquid hot water and ethanol organosolv: Physicochemical and antioxidant properties. <i>International Journal of Biological Macromolecules</i> , 2018, 120, 159-169.	3.6	80
132	Comparative study of the biochemical changes and volatile compound formations during the production of novel whey-based kefir beverages and traditional milk kefir. <i>Food Chemistry</i> , 2011, 126, 249-253.	4.2	79
133	Development and evaluation of an edible antimicrobial film based on yam starch and chitosan. <i>Packaging Technology and Science</i> , 2006, 19, 55-59.	1.3	78
134	New Trends and Technological Challenges in the Industrial Production and Purification of Fructo-oligosaccharides. <i>Critical Reviews in Food Science and Nutrition</i> , 2015, 55, 1444-1455.	5.4	78
135	Cellulose nanocrystals from grape pomace and their use for the development of starch-based nanocomposite films. <i>International Journal of Biological Macromolecules</i> , 2020, 159, 1048-1061.	3.6	78
136	Alcohol production from cheese whey permeate using genetically modified flocculent yeast cells. <i>Biotechnology and Bioengineering</i> , 2001, 72, 507-514.	1.7	77
137	Preparation of ingredients containing an ACE-inhibitory peptide by tryptic hydrolysis of whey protein concentrates. <i>International Dairy Journal</i> , 2007, 17, 481-487.	1.5	76
138	Oxygen mass transfer in a high solids loading three-phase internal-loop airlift reactor. <i>Chemical Engineering Journal</i> , 2001, 84, 57-61.	6.6	75
139	Spent grains – a new support for brewing yeast immobilisation. <i>Biotechnology Letters</i> , 2001, 23, 1073-1078.	1.1	75
140	Lactoferrin and Cancer Disease Prevention. <i>Critical Reviews in Food Science and Nutrition</i> , 2008, 49, 203-217.	5.4	75
141	Application of response surface methodological approach to optimise Reactive Black 5 decolouration by crude laccase from <i>Trametes pubescens</i> . <i>Journal of Hazardous Materials</i> , 2009, 169, 691-696.	6.5	74
142	Biosurfactant-Producing Lactobacilli: Screening, Production Profiles, and Effect of Medium Composition. <i>Applied and Environmental Soil Science</i> , 2011, 2011, 1-9.	0.8	74
143	Increase in the fructooligosaccharides yield and productivity by solid-state fermentation with <i>Aspergillus japonicus</i> using agro-industrial residues as support and nutrient source. <i>Biochemical Engineering Journal</i> , 2010, 53, 154-157.	1.8	72
144	Kinetic modeling of enzymatic saccharification using wheat straw pretreated under autohydrolysis and organosolv process. <i>Industrial Crops and Products</i> , 2012, 36, 100-107.	2.5	72

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145	Integral valorization of vine pruning residue by sequential autohydrolysis stages. <i>Journal of Cleaner Production</i> , 2017, 168, 74-86.	4.6	72
146	Use of wheat bran arabinoxylans in chitosan-based films: Effect on physicochemical properties. <i>Industrial Crops and Products</i> , 2015, 66, 305-311.	2.5	71
147	Olive Tree Leaves – A Source of Valuable Active Compounds. <i>Processes</i> , 2020, 8, 1177.	1.3	71
148	Residence times and mixing of a novel continuous oscillatory flow screening reactor. <i>Chemical Engineering Science</i> , 2004, 59, 4967-4974.	1.9	70
149	Strategies for the prevention of microbial biofilm formation on silicone rubber voice prostheses. <i>Journal of Biomedical Materials Research - Part B Applied Biomaterials</i> , 2007, 81B, 358-370.	1.6	70
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