

Josã© Antã³nio Couto Teixeira

List of Publications by Year in descending order

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673
papers

37,108
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2963

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all docs

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docs citations

691
times ranked

30964
citing authors

#	ARTICLE	IF	CITATIONS
1	Application of an alginate-based edible coating with bacteriocin-producing Lactococcus strains in fresh cheese preservation. LWT - Food Science and Technology, 2022, 153, 112486.	2.5	27
2	Fructooligosaccharides production and the health benefits of prebiotics. , 2022, , 109-138.		9
3	Impact of Simulated Human Gastrointestinal Digestion on the Bioactive Fraction of Upcycled Pineapple By-Products. Foods, 2022, 11, 126.	1.9	9
4	Towards an enhanced control of protein crystallization: Seeded batch lysozyme crystallization in a meso oscillatory flow reactor. Chemical Engineering Research and Design, 2022, 178, 575-582.	2.7	3
5	Hydrothermal and high-pressure processing of chestnuts - Dependence on the storage conditions. Postharvest Biology and Technology, 2022, 185, 111773.	2.9	7
6	Integrated technologies for extractives recovery, fractionation, and bioethanol production from lignocellulose. , 2022, , 107-139.		1
7	In situ enzymatic synthesis of prebiotics to improve food functionality. , 2022, , 253-267.		3
8	Magnetic Nanoparticles as Support for Cellulase Immobilization Strategy for Enzymatic Hydrolysis Using Hydrothermally Pretreated Corn Cob Biomass. Bioenergy Research, 2022, 15, 1946-1957.	2.2	20
9	Exploring the bioactive potential of brewers spent grain ohmic extracts. Innovative Food Science and Emerging Technologies, 2022, 76, 102943.	2.7	15
10	Penicillium brevicompactum as a novel source of natural pigments with potential for food applications. Food and Bioproducts Processing, 2022, 132, 188-199.	1.8	9
11	Towards a biorefinery processing waste from plantain agro-Industry: process development for the production of an isomalto-oligosaccharide syrup from rejected unripe plantain fruits. Food and Bioproducts Processing, 2022, 133, 100-118.	1.8	11
12	Evaluation of Microbial-Fructo-Oligosaccharides Metabolism by Human Gut Microbiota Fermentation as Compared to Commercial Inulin-Derived Oligosaccharides. Foods, 2022, 11, 954.	1.9	13
13	Metabolic profile of <i>Candida albicans</i> and <i>Candida parapsilosis</i> interactions within dual-species biofilms. FEMS Microbiology Ecology, 2022, 98, .	1.3	1
14	Nanocarriers as Active Ingredients Enhancers in the Cosmetic Industry- The European and North America Regulation Challenges. Molecules, 2022, 27, 1669.	1.7	18
15	Bioactivity and Bioaccessibility of Bioactive Compounds in Gastrointestinal Digestion of Tomato Bagasse Extracts. Foods, 2022, 11, 1064.	1.9	3
16	A comparison between microalgal autotrophic growth and metabolite accumulation with heterotrophic, mixotrophic and photoheterotrophic cultivation modes. Renewable and Sustainable Energy Reviews, 2022, 159, 112247.	8.2	42
17	Towards a biorefinery processing waste from plantain agro-industry: Assessment of the production of dairy cattle feed through process simulation. Biosystems Engineering, 2022, 217, 131-149.	1.9	5
18	Detoxification of ochratoxin A and zearalenone by Pleurotus ostreatus during in vitro gastrointestinal digestion. Food Chemistry, 2022, 384, 132525.	4.2	3

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19	Novel Bio-Functional Aloe vera Beverages Fermented by Probiotic <i>Enterococcus faecium</i> and <i>Lactobacillus lactis</i> . <i>Molecules</i> , 2022, 27, 2473.	1.7	11
20	Unveiling the Antioxidant Therapeutic Functionality of Sustainable Olive Pomace Active Ingredients. <i>Antioxidants</i> , 2022, 11, 828.	2.2	14
21	Recent Advances in the Valorization of Algae Polysaccharides for Food and Nutraceutical Applications: a Review on the Role of Green Processing Technologies. <i>Food and Bioprocess Technology</i> , 2022, 15, 1948-1976.	2.6	9
22	Green Extraction Techniques as Advanced Sample Preparation Approaches in Biological, Food, and Environmental Matrices: A Review. <i>Molecules</i> , 2022, 27, 2953.	1.7	55
23	Genome-wide effect of non-optimal temperatures under anaerobic conditions on gene expression in <i>Saccharomyces cerevisiae</i> . <i>Genomics</i> , 2022, 114, 110386.	1.3	5
24	Effect of pH and temperature on phytase and biomass production by submerged fermentation with <i>Aspergillus niger</i> var. <i>phoenicis</i> URM 4924. <i>Research, Society and Development</i> , 2022, 11, e41311628994.	0.0	2
25	Effect of Ohmic Heating on the Extraction Yield, Polyphenol Content and Antioxidant Activity of Olive Mill Leaves. <i>Clean Technologies</i> , 2022, 4, 512-528.	1.9	10
26	<i>Sambucus nigra</i> flower and berry extracts for food and therapeutic applications: effect of gastrointestinal digestion on <i>in vitro</i> and <i>in vivo</i> bioactivity and toxicity. <i>Food and Function</i> , 2022, 13, 6762-6776.	2.1	5
27	Zn and Zn-Fe Nanostructures with Multifunctional Properties as Components for Food Packaging Materials. <i>Nanomaterials</i> , 2022, 12, 2104.	1.9	0
28	Successive Fermentation of Aguamiel and Molasses by <i>Aspergillus oryzae</i> and <i>Saccharomyces cerevisiae</i> to Obtain High Purity Fructooligosaccharides. <i>Foods</i> , 2022, 11, 1786.	1.9	4
29	Probiotic and Antifungal Attributes of Lactic Acid Bacteria Isolates from Naturally Fermented Brazilian Table Olives. <i>Fermentation</i> , 2022, 8, 277.	1.4	6
30	Resveratrol production for the valorisation of lactose-rich wastes by engineered industrial <i>Saccharomyces cerevisiae</i> . <i>Bioresource Technology</i> , 2022, 359, 127463.	4.8	13
31	Hydrothermal treatments – A quick and efficient alternative for agar extraction from <i>Gelidium sesquipedale</i> . <i>Food Hydrocolloids</i> , 2022, 132, 107898.	5.6	11
32	A Versatile Nanocarrier – Cubosomes, Characterization, and Applications. <i>Nanomaterials</i> , 2022, 12, 2224.	1.9	8
33	Co-production of biofuels and value-added compounds from industrial <i>Eucalyptus globulus</i> bark residues using hydrothermal treatment. <i>Fuel</i> , 2021, 285, 119265.	3.4	29
34	Bio-based rhamnolipids production and recovery from waste streams: Status and perspectives. <i>Bioresource Technology</i> , 2021, 319, 124213.	4.8	52
35	Reuse of oak chips for modification of the volatile fraction of alcoholic beverages. <i>LWT - Food Science and Technology</i> , 2021, 135, 110046.	2.5	6
36	Rhamnolipids-based nanostructured lipid carriers: Effect of lipid phase on physicochemical properties and stability. <i>Food Chemistry</i> , 2021, 344, 128670.	4.2	20

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37	Carbohydrates as targeting compounds to produce infusions resembling espresso coffee brews using quality by design approach. <i>Food Chemistry</i> , 2021, 344, 128613.	4.2	15
38	Valorisation of rejected unripe plantain fruits of <i>Musa</i> AAB Simmonds: from nutritional characterisation to the conceptual process design for prebiotic production. <i>Food and Function</i> , 2021, 12, 3009-3021.	2.1	11
39	Purification and characterization of two new antimicrobial molecules produced by an endophytic strain of <i>Paenibacillus polymyxa</i> . <i>Anais Da Academia Brasileira De Ciencias</i> , 2021, 93, e20200486.	0.3	0
40	Fermentative parameters for collagenase production by <i>Penicillium</i> sp. isolated from the soil of Caatinga. , 2021, , .		0
41	Enzyme immobilization as a strategy towards efficient and sustainable lignocellulosic biomass conversion into chemicals and biofuels: current status and perspectives. <i>Sustainable Energy and Fuels</i> , 2021, 5, 4233-4247.	2.5	42
42	Purification and Characterization of a Thrombolytic Enzyme Produced by a New Strain of <i>Bacillus subtilis</i> . <i>Journal of Microbiology and Biotechnology</i> , 2021, 31, 327-337.	0.9	6
43	Encapsulated Pine Bark Polyphenolic Extract during Gastrointestinal Digestion: Bioaccessibility, Bioactivity and Oxidative Stress Prevention. <i>Foods</i> , 2021, 10, 328.	1.9	17
44	Emergent Technologies for the Extraction of Antioxidants from Prickly Pear Peel and Their Antimicrobial Activity. <i>Foods</i> , 2021, 10, 570.	1.9	14
45	Chemical Profile and Bioactivities of Extracts from Edible Plants Readily Available in Portugal. <i>Foods</i> , 2021, 10, 673.	1.9	17
46	Effects of Moderate Electric Fields on the Post-harvest Preservation of Chestnuts. <i>Food and Bioprocess Technology</i> , 2021, 14, 920-934.	2.6	8
47	In Vitro Gastrointestinal Digestion Impact on the Bioaccessibility and Antioxidant Capacity of Bioactive Compounds from Tomato Flours Obtained after Conventional and Ohmic Heating Extraction. <i>Foods</i> , 2021, 10, 554.	1.9	16
48	Very High Gravity Bioethanol Revisited: Main Challenges and Advances. <i>Fermentation</i> , 2021, 7, 38.	1.4	21
49	Advances in Extraction Methods to Recover Added-Value Compounds from Seaweeds: Sustainability and Functionality. <i>Foods</i> , 2021, 10, 516.	1.9	39
50	RELATIONAL CONTRACTING AND ITS COMBINATION WITH THE BIM METHODOLOGY IN MITIGATING ASYMMETRIC INFORMATION PROBLEMS IN CONSTRUCTION PROJECTS. <i>Journal of Civil Engineering and Management</i> , 2021, 27, 217-229.	1.9	11
51	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
52	Strategies towards Reduction of Cellulases Consumption: Debottlenecking the Economics of Lignocellulosics Valorization Processes. <i>Polysaccharides</i> , 2021, 2, 287-310.	2.1	18
53	Characterization of PHBV films loaded with FO1 bacteriophage using polyvinyl alcohol-based nanofibers and coatings: A comparative study. <i>Innovative Food Science and Emerging Technologies</i> , 2021, 69, 102646.	2.7	17
54	Effect of Supercritical CO ₂ Extraction of <i>Nigella sativa</i> Seeds in the Formulation of Beef Patties to Enhance the Lipid Stability and Sensory Characteristics. , 2021, , 8-26.		0

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55	Anthocyanin Recovery from Grape by-Products by Combining Ohmic Heating with Food-Grade Solvents: Phenolic Composition, Antioxidant, and Antimicrobial Properties. <i>Molecules</i> , 2021, 26, 3838.	1.7	20
56	Rhamnolipids inhibit aflatoxins production in <i>Aspergillus flavus</i> by causing structural damages in the fungal hyphae and down-regulating the expression of their biosynthetic genes. <i>International Journal of Food Microbiology</i> , 2021, 348, 109207.	2.1	8
57	Bioengineering approaches to simulate human colon microbiome ecosystem. <i>Trends in Food Science and Technology</i> , 2021, 112, 808-822.	7.8	25
58	Resveratrol Production from Hydrothermally Pretreated Eucalyptus Wood Using Recombinant Industrial <i>Saccharomyces cerevisiae</i> Strains. <i>ACS Synthetic Biology</i> , 2021, 10, 1895-1903.	1.9	17
59	Sequential multi-stage extraction of biocompounds from <i>Spirulina platensis</i> : Combined effect of ohmic heating and enzymatic treatment. <i>Innovative Food Science and Emerging Technologies</i> , 2021, 71, 102707.	2.7	13
60	Algal proteins: Production strategies and nutritional and functional properties. <i>Bioresource Technology</i> , 2021, 332, 125125.	4.8	90
61	Valorization of agro-food by-products and their potential therapeutic applications. <i>Food and Bioprocess Processing</i> , 2021, 128, 247-258.	1.8	30
62	Chicken Feather Keratin Peptides for the Control of Keratinocyte Migration. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 6779.	1.3	2
63	Chemical Characterization of <i>Sambucus nigra</i> L. Flowers Aqueous Extract and Its Biological Implications. <i>Biomolecules</i> , 2021, 11, 1222.	1.8	16
64	Hot Compressed Water Pretreatment and Surfactant Effect on Enzymatic Hydrolysis Using Agave Bagasse. <i>Energies</i> , 2021, 14, 4746.	1.6	13
65	Purification of chitosanases produced by <i>Bacillus toyonensis</i> CCT 7899 and functional oligosaccharides production. <i>Preparative Biochemistry and Biotechnology</i> , 2021, , 1-9.	1.0	3
66	Novel concept of exosome-like liposomes for the treatment of Alzheimer's disease. <i>Journal of Controlled Release</i> , 2021, 336, 130-143.	4.8	43
67	Influence of ohmic heating on the structural and immunoreactive properties of soybean proteins. <i>LWT - Food Science and Technology</i> , 2021, 148, 111710.	2.5	23
68	Effects of different solutes on the physical chemical properties of aqueous solutions via rearrangement of hydrogen bonds in water. <i>Journal of Molecular Liquids</i> , 2021, 335, 116288.	2.3	8
69	Unraveling the chemical composition, antioxidant, α -amylase and α -glucosidase inhibition of Moroccan propolis. <i>Food Bioscience</i> , 2021, 42, 101160.	2.0	22
70	Protective Effect of Honey and Propolis against Gentamicin-Induced Oxidative Stress and Hepatorenal Damages. <i>Oxidative Medicine and Cellular Longevity</i> , 2021, 2021, 1-19.	1.9	22
71	Microbial Biosynthesis of Lactones: Gaps and Opportunities towards Sustainable Production. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 8500.	1.3	27
72	Exploiting the Potential of Bioactive Molecules Extracted by Ultrasounds from Avocado Peels: Food and Nutraceutical Applications. <i>Antioxidants</i> , 2021, 10, 1475.	2.2	18

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73	L-lactic acid production from multi-supply autohydrolyzed economically unexploited lignocellulosic biomass. <i>Industrial Crops and Products</i> , 2021, 170, 113775.	2.5	18
74	Influence of ohmic heating in the composition of extracts from <i>Gracilaria vermiculophylla</i> . <i>Algal Research</i> , 2021, 58, 102360.	2.4	19
75	Economic determinants on the implementation of a <i>Eucalyptus</i> wood biorefinery producing biofuels, energy and high added-value compounds. <i>Applied Energy</i> , 2021, 303, 117662.	5.1	12
76	New Textile for Personal Protective Equipment—Plasma Chitosan/Silver Nanoparticles Nylon Fabric. <i>Fibers</i> , 2021, 9, 3.	1.8	24
77	Initial Screening of Poly(ethylene glycol) Amino Ligands for Affinity Purification of Plasmid DNA in Aqueous Two-Phase Systems. <i>Life</i> , 2021, 11, 1138.	1.1	3
78	Extraction, Chemical Characterization, and Antioxidant Activity of Bioactive Plant Extracts. <i>Proceedings (mdpi)</i> , 2021, 70, 62.	0.2	1
79	Technological Potential of Lactic Acid Bacteria Isolated from Portuguese Goat's Raw Milk Cheeses. , 2021, 6, .		3
80	Extracts From Red Eggplant: Impact of Ohmic Heating and Different Extraction Solvents on the Chemical Profile and Bioactivity. <i>Frontiers in Sustainable Food Systems</i> , 2021, 5, .	1.8	5
81	Current extraction techniques towards bioactive compounds from brewer's spent grain – A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 2730-2741.	5.4	48
82	Daily intake of wheat germ-enriched bread may promote a healthy gut bacterial microbiota: a randomised controlled trial. <i>European Journal of Nutrition</i> , 2020, 59, 1951-1961.	1.8	6
83	Electrosprayed whey protein-based nanocapsules for β -carotene encapsulation. <i>Food Chemistry</i> , 2020, 314, 126157.	4.2	36
84	Impact of microwave-assisted extraction on roasted coffee carbohydrates, caffeine, chlorogenic acids and coloured compounds. <i>Food Research International</i> , 2020, 129, 108864.	2.9	17
85	Ellagic acid production using polyphenols from orange peel waste by submerged fermentation. <i>Electronic Journal of Biotechnology</i> , 2020, 43, 1-7.	1.2	36
86	Mycoremediation of vinasse by surface response methodology and preliminary studies in air-lift bioreactors. <i>Chemosphere</i> , 2020, 244, 125432.	4.2	19
87	Olive Tree Leaves—A Source of Valuable Active Compounds. <i>Processes</i> , 2020, 8, 1177.	1.3	71
88	Development and Evaluation of Superabsorbent Hydrogels Based on Natural Polymers. <i>Polymers</i> , 2020, 12, 2173.	2.0	16
89	Green synthesis of lignin nano- and micro-particles: Physicochemical characterization, bioactive properties and cytotoxicity assessment. <i>International Journal of Biological Macromolecules</i> , 2020, 163, 1798-1809.	3.6	46
90	Bioactive extracts from brewer's spent grain. <i>Food and Function</i> , 2020, 11, 8963-8977.	2.1	27

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91	Effect of antioxidant-rich propolis and bee pollen extracts against D-glucose induced type 2 diabetes in rats. <i>Food Research International</i> , 2020, 138, 109802.	2.9	39
92	Valorization of Seaweed Carbohydrates: Autohydrolysis as a Selective and Sustainable Pretreatment. <i>ACS Sustainable Chemistry and Engineering</i> , 2020, 8, 17143-17153.	3.2	27
93	Insights into Interdisciplinary Approaches for Bioremediation of Organic Pollutants: Innovations, Challenges and Perspectives. <i>Proceedings of the National Academy of Sciences India Section B - Biological Sciences</i> , 2020, 90, 951-958.	0.4	7
94	Meta-Regression models describing the effects of essential oils and added lactic acid bacteria on pathogen inactivation in cheese. <i>Microbial Risk Analysis</i> , 2020, , 100131.	1.3	1
95	Linear Relationships between Partition Coefficients of Different Organic Compounds and Proteins in Aqueous Two-Phase Systems of Various Polymer and Ionic Compositions. <i>Polymers</i> , 2020, 12, 1452.	2.0	2
96	Production of a Distilled Spirit Using Cassava Flour as Raw Material: Chemical Characterization and Sensory Profile. <i>Molecules</i> , 2020, 25, 3228.	1.7	6
97	Nanocellulose Production: Exploring the Enzymatic Route and Residues of Pulp and Paper Industry. <i>Molecules</i> , 2020, 25, 3411.	1.7	101
98	Ohmic Heating Extract of Vine Pruning Residue Has Anti-Colorectal Cancer Activity and Increases Sensitivity to the Chemotherapeutic Drug 5-FU. <i>Foods</i> , 2020, 9, 1102.	1.9	7
99	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
100	Influence of thermal and electrical effects of ohmic heating on C-phycoyanin properties and biocompounds recovery from <i>Spirulina platensis</i> . <i>LWT - Food Science and Technology</i> , 2020, 128, 109491.	2.5	32
101	Selection and subsequent physiological characterization of industrial <i>Saccharomyces cerevisiae</i> strains during continuous growth at sub- and supra optimal temperatures. <i>Biotechnology Reports (Amsterdam, Netherlands)</i> , 2020, 26, e00462.	2.1	19
102	Effects of Essential Oils on <i>Escherichia coli</i> Inactivation in Cheese as Described by Meta-Regression Modelling. <i>Foods</i> , 2020, 9, 716.	1.9	7
103	Valorization of lignocellulosic-based wastes. , 2020, , 383-410.		11
104	Microbial degradation of dyes: An overview. <i>Bioresource Technology</i> , 2020, 314, 123728.	4.8	306
105	A Bibliometric Description of Lignin Applicability for the Removal of Chemical Pollutants in Effluents. <i>Water, Air, and Soil Pollution</i> , 2020, 231, 1.	1.1	7
106	Green and Sustainable Valorization of Bioactive Phenolic Compounds from Pinus By-Products. <i>Molecules</i> , 2020, 25, 2931.	1.7	88
107	Cardinal parameter meta-regression models describing <i>Listeria monocytogenes</i> growth in broth. <i>Food Research International</i> , 2020, 136, 109476.	2.9	7
108	Impact of functional flours from pineapple by-products on human intestinal microbiota. <i>Journal of Functional Foods</i> , 2020, 67, 103830.	1.6	40

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109	Purification of a lectin from <i>Cratylia mollis</i> crude extract seed by a single step PEG/phosphate aqueous two-phase system. <i>Preparative Biochemistry and Biotechnology</i> , 2020, 50, 655-663.	1.0	10
110	Integral Valorization of Pineapple (<i>Ananas comosus</i> L.) By-Products through a Green Chemistry Approach towards Added Value Ingredients. <i>Foods</i> , 2020, 9, 60.	1.9	69
111	Ohmic heating polyphenolic extracts from vine pruning residue with enhanced biological activity. <i>Food Chemistry</i> , 2020, 316, 126298.	4.2	53
112	Validation of a LLME/GC-MS Methodology for Quantification of Volatile Compounds in Fermented Beverages. <i>Molecules</i> , 2020, 25, 621.	1.7	19
113	Carboxymethyl cellulose-based films: Effect of organosolv lignin incorporation on physicochemical and antioxidant properties. <i>Journal of Food Engineering</i> , 2020, 285, 110107.	2.7	55
114	Unravelling the Biological Potential of <i>Pinus pinaster</i> Bark Extracts. <i>Antioxidants</i> , 2020, 9, 334.	2.2	52
115	Evaluation of multi-starter <i>S. cerevisiae</i> / <i>D. bruxellensis</i> cultures for mimicking and accelerating transformations occurring during barrel ageing of beer. <i>Food Chemistry</i> , 2020, 323, 126826.	4.2	6
116	Differential proteomic analysis by SWATH-MS unravels the most dominant mechanisms underlying yeast adaptation to non-optimal temperatures under anaerobic conditions. <i>Scientific Reports</i> , 2020, 10, 22329.	1.6	22
117	Exosome-like Nanoparticles: A New Type of Nanocarrier. <i>Current Medicinal Chemistry</i> , 2020, 27, 3888-3905.	1.2	28
118	Valorization of Passion Fruit Stalk by the Preparation of Cellulose Nanofibers and Immobilization of Trypsin. <i>Fibers and Polymers</i> , 2020, 21, 2807-2816.	1.1	6
119	Understanding wine sorption by oak wood: Modeling of wine uptake and characterization of volatile compounds retention. <i>Food Research International</i> , 2019, 116, 249-257.	2.9	19
120	In vitro gastrointestinal evaluation of a juice-based smoothie: effect of processing on phenolic compounds bioaccessibility. <i>Journal of Food Science and Technology</i> , 2019, 56, 5017-5026.	1.4	14
121	Evaluation of disruption/permeabilization methodologies for <i>Microcystis aeruginosa</i> as alternatives to obtain high yields of microcystin release. <i>Algal Research</i> , 2019, 42, 101611.	2.4	11
122	Modulation of infusion processes to obtain coffee-derived food ingredients with distinct composition. <i>European Food Research and Technology</i> , 2019, 245, 2133-2146.	1.6	11
123	Extraction of tomato by-products' bioactive compounds using ohmic technology. <i>Food and Bioprocess Technology</i> , 2019, 117, 329-339.	1.8	86
124	Does intake of bread supplemented with wheat germ have a preventive role on cardiovascular disease risk markers in healthy volunteers? A randomised, controlled, crossover trial. <i>BMJ Open</i> , 2019, 9, e023662.	0.8	5
125	Nanostructures of whey proteins for encapsulation of food ingredients. , 2019, , 69-100.		3
126	Intensifying ethanol production from brewer's spent grain waste: Use of whole slurry at high solid loadings. <i>New Biotechnology</i> , 2019, 53, 1-8.	2.4	49

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127	Production of Biomass-Degrading Enzymes by <i>Trichoderma reesei</i> Using Liquid Hot Water-Pretreated Corn cob in Different Conditions of Oxygen Transfer. <i>Bioenergy Research</i> , 2019, 12, 583-592.	2.2	10
128	Factors affecting extraction of adsorbed wine volatile compounds and wood extractives from used oak wood. <i>Food Chemistry</i> , 2019, 295, 156-164.	4.2	23
129	Optimization of Quality Properties of Gluten-Free Bread by a Mixture Design of Xanthan, Guar, and Hydroxypropyl Methyl Cellulose Gums. <i>Foods</i> , 2019, 8, 156.	1.9	21
130	Comparison and optimization of different methods for <i>Microcystis aeruginosa</i> ™s harvesting and the role of zeta potential on its efficiency. <i>Environmental Science and Pollution Research</i> , 2019, 26, 16708-16715.	2.7	8
131	Metabolic engineering of <i>Ashbya gossypii</i> for deciphering the de novo biosynthesis of $\hat{\beta}$ -lactones. <i>Microbial Cell Factories</i> , 2019, 18, 62.	1.9	17
132	Volatile fingerprinting differentiates diverse-aged craft beers. <i>LWT - Food Science and Technology</i> , 2019, 108, 129-136.	2.5	17
133	Oleaginous yeasts for sustainable lipid production – from biodiesel to surf boards, a wide range of “green” applications. <i>Applied Microbiology and Biotechnology</i> , 2019, 103, 3651-3667.	1.7	99
134	Moderate Electric Fields as a Potential Tool for Sustainable Recovery of Phenolic Compounds from <i>Pinus pinaster</i> Bark. <i>ACS Sustainable Chemistry and Engineering</i> , 2019, 7, 8816-8826.	3.2	49
135	Process development for the production of prebiotic fructo-oligosaccharides by <i>penicillium citreonigrum</i> . <i>Bioresource Technology</i> , 2019, 282, 464-474.	4.8	40
136	Bioactive compounds recovery optimization from vine pruning residues using conventional heating and microwave-assisted extraction methods. <i>Industrial Crops and Products</i> , 2019, 132, 99-110.	2.5	59
137	Valorization of <i>Eucalyptus nitens</i> bark by organosolv pretreatment for the production of advanced biofuels. <i>Industrial Crops and Products</i> , 2019, 132, 327-335.	2.5	59
138	Production of blueberry wine and volatile characterization of young and bottle aging beverages. <i>Food Science and Nutrition</i> , 2019, 7, 617-627.	1.5	8
139	Ohmic heating for preservation, transformation, and extraction. , 2019, , 159-191.		2
140	Optimization of bromelain isolation from pineapple byproducts by polysaccharide complex formation. <i>Food Hydrocolloids</i> , 2019, 87, 792-804.	5.6	31
141	Production of a Transfructosylating Enzymatic Activity Associated to Fructooligosaccharides. <i>Energy, Environment, and Sustainability</i> , 2019, , 345-355.	0.6	3
142	The biopolymer produced by <i>Rhizobium viscosum</i> CECT 908 is a promising agent for application in microbial enhanced oil recovery. <i>New Biotechnology</i> , 2019, 49, 144-150.	2.4	32
143	Effects of sodium chloride and sodium perchlorate on properties and partition behavior of solutes in aqueous dextran-polyethylene glycol and polyethylene glycol-sodium sulfate two-phase systems. <i>Journal of Chromatography A</i> , 2019, 1583, 28-38.	1.8	15
144	Physicochemical and textural quality attributes of gluten-free bread formulated with guar gum. <i>European Food Research and Technology</i> , 2019, 245, 443-458.	1.6	8

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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	Hydrogel as an alternative structure for food packaging systems. <i>Carbohydrate Polymers</i> , 2019, 205, 106-116.	5.1	162
147	Valorization, Comparison and Characterization of Coconuts Waste and Cactus in a Biorefinery Context Using NaClO ₂ and Sequential NaClO ₂ /Autohydrolysis Pretreatment. <i>Waste and Biomass Valorization</i> , 2019, 10, 2249-2262.	1.8	16
148	Food Structure Development/Production Through Flexible Processes: The Use of Electric Fields to Enable Food Manufacturing. <i>Food Chemistry, Function and Analysis</i> , 2019, , 422-438.	0.1	1
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