

# Jos Antnio Couto Teixeira

## List of Publications by Citations

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657  
papers

28,221  
citations

83  
h-index

132  
g-index

690  
ext. papers

32,363  
ext. citations

5.6  
avg, IF

7.51  
L-index

#	Paper	IF	Citations
657	Biosurfactants: potential applications in medicine. <i>Journal of Antimicrobial Chemotherapy</i> , <b>2006</b> , 57, 609-618	3.8	640
656	Production, Composition, and Application of Coffee and Its Industrial Residues. <i>Food and Bioprocess Technology</i> , <b>2011</b> , 4, 661-672	5.1	511
655	Technological trends, global market, and challenges of bio-ethanol production. <i>Biotechnology Advances</i> , <b>2010</b> , 28, 817-30	17.8	504
654	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> , <b>2013</b> , 21, 35-51	16.2	434
653	Bioactive phenolic compounds: production and extraction by solid-state fermentation. A review. <i>Biotechnology Advances</i> , <b>2011</b> , 29, 365-73	17.8	434
652	Galacto-Oligosaccharides: Production, Properties, Applications, and Significance as Prebiotics. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2010</b> , 9, 438-454	16.4	395
651	Chemical, Functional, and Structural Properties of Spent Coffee Grounds and Coffee Silverskin. <i>Food and Bioprocess Technology</i> , <b>2014</b> , 7, 3493-3503	5.1	355
650	Effect of glycerol and corn oil on physicochemical properties of polysaccharide films: A comparative study. <i>Food Hydrocolloids</i> , <b>2012</b> , 27, 175-184	10.6	310
649	Chitosan/clay films' properties as affected by biopolymer and clay micro/nanoparticles' concentrations. <i>Food Hydrocolloids</i> , <b>2009</b> , 23, 1895-1902	10.6	292
648	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> , <b>2014</b> , 98, 1937-49	5.7	276
647	Fermentation of lactose to bio-ethanol by yeasts as part of integrated solutions for the valorisation of cheese whey. <i>Biotechnology Advances</i> , <b>2010</b> , 28, 375-84	17.8	274
646	Nutrient limitation as a strategy for increasing starch accumulation in microalgae. <i>Applied Energy</i> , <b>2011</b> , 88, 3331-3335	10.7	266
645	Microwave-assisted extraction of sulfated polysaccharides (fucoïdan) from brown seaweed. <i>Carbohydrate Polymers</i> , <b>2011</b> , 86, 1137-1144	10.3	262
644	Chemical characterization and antioxidant activity of sulfated polysaccharide from the red seaweed <i>Gracilaria birdiae</i> . <i>Food Hydrocolloids</i> , <b>2012</b> , 27, 287-292	10.6	260
643	A study on chemical constituents and sugars extraction from spent coffee grounds. <i>Carbohydrate Polymers</i> , <b>2011</b> , 83, 368-374	10.3	257
642	Optimization of edible coating composition to retard strawberry fruit senescence. <i>Postharvest Biology and Technology</i> , <b>2007</b> , 44, 63-70	6.2	256
641	Mixotrophic cultivation of <i>Chlorella vulgaris</i> using industrial dairy waste as organic carbon source. <i>Bioresource Technology</i> , <b>2012</b> , 118, 61-6	11	250

640	Extraction of antioxidant phenolic compounds from spent coffee grounds. <i>Separation and Purification Technology</i> , <b>2011</b> , 83, 173-179	8.3	240
639	Optimization and characterization of biosurfactant production by <i>Bacillus subtilis</i> isolates towards microbial enhanced oil recovery applications. <i>Fuel</i> , <b>2013</b> , 111, 259-268	7.1	233
638	Influence of extraction solvents on the recovery of antioxidant phenolic compounds from brewer's spent grains. <i>Separation and Purification Technology</i> , <b>2013</b> , 108, 152-158	8.3	211
637	Encapsulation of antioxidant phenolic compounds extracted from spent coffee grounds by freeze-drying and spray-drying using different coating materials. <i>Food Chemistry</i> , <b>2017</b> , 237, 623-631	8.5	197
636	Evaluation of a chitosan-based edible film as carrier of natamycin to improve the storability of Saloio cheese. <i>Journal of Food Engineering</i> , <b>2010</b> , 101, 349-356	6	178
635	Isolation and functional characterization of a biosurfactant produced by <i>Lactobacillus paracasei</i> . <i>Colloids and Surfaces B: Biointerfaces</i> , <b>2010</b> , 76, 298-304	6	174
634	Optimization of CO <sub>2</sub> bio-mitigation by <i>Chlorella vulgaris</i> . <i>Bioresource Technology</i> , <b>2013</b> , 139, 149-54	11	171
633	The role of osteopontin in tumor progression and metastasis in breast cancer. <i>Cancer Epidemiology Biomarkers and Prevention</i> , <b>2007</b> , 16, 1087-97	4	168
632	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> , <b>2011</b> , 85, 522-528	10.3	167
631	Structural and thermal characterization of galactomannans from non-conventional sources. <i>Carbohydrate Polymers</i> , <b>2011</b> , 83, 179-185	10.3	164
630	Micro- and nano bio-based delivery systems for food applications: In vitro behavior. <i>Advances in Colloid and Interface Science</i> , <b>2017</b> , 243, 23-45	14.3	157
629	Antimicrobial and antiadhesive properties of a biosurfactant isolated from <i>Lactobacillus paracasei</i> ssp. <i>paracasei</i> A20. <i>Letters in Applied Microbiology</i> , <b>2010</b> , 50, 419-24	2.9	156
628	Physicochemical and functional characterization of a biosurfactant produced by <i>Lactococcus lactis</i> 53. <i>Colloids and Surfaces B: Biointerfaces</i> , <b>2006</b> , 49, 79-86	6	155
627	Sugars metabolism and ethanol production by different yeast strains from coffee industry wastes hydrolysates. <i>Applied Energy</i> , <b>2012</b> , 92, 763-768	10.7	150
626	Galacto-oligosaccharides production during lactose hydrolysis by free <i>Aspergillus oryzae</i> galactosidase and immobilized on magnetic polysiloxane-polyvinyl alcohol. <i>Food Chemistry</i> , <b>2009</b> , 115, 92-99	8.5	148
625	Alternatives to overcoming bacterial resistances: State-of-the-art. <i>Microbiological Research</i> , <b>2016</b> , 191, 51-80	5.3	147
624	Ohmic heating of strawberry products: electrical conductivity measurements and ascorbic acid degradation kinetics. <i>Innovative Food Science and Emerging Technologies</i> , <b>2004</b> , 5, 27-36	6.8	146
623	Galactomannans use in the development of edible films/coatings for food applications. <i>Trends in Food Science and Technology</i> , <b>2011</b> , 22, 662-671	15.3	145

622	Isolation and study of microorganisms from oil samples for application in Microbial Enhanced Oil Recovery. <i>International Biodeterioration and Biodegradation</i> , <b>2012</b> , 68, 56-64	4.8	137
621	Characterisation of volatile compounds in an alcoholic beverage produced by whey fermentation. <i>Food Chemistry</i> , <b>2009</b> , 112, 929-935	8.5	137
620	Poly(dimethyl siloxane) surface modification by low pressure plasma to improve its characteristics towards biomedical applications. <i>Colloids and Surfaces B: Biointerfaces</i> , <b>2010</b> , 81, 20-6	6	137
619	Extraction, purification and characterization of galactomannans from non-traditional sources. <i>Carbohydrate Polymers</i> , <b>2009</b> , 75, 408-414	10.3	133
618	Bioconversion of agro-industrial by-products in rhamnolipids toward applications in enhanced oil recovery and bioremediation. <i>Bioresource Technology</i> , <b>2015</b> , 177, 87-93	11	131
617	Microbial degradation of dyes: An overview. <i>Bioresource Technology</i> , <b>2020</b> , 314, 123728	11	126
616	Low-cost fermentative medium for biosurfactant production by probiotic bacteria. <i>Biochemical Engineering Journal</i> , <b>2006</b> , 32, 135-142	4.2	126
615	Effect of chitosan-based coatings on the shelf life of salmon ( <i>Salmo salar</i> ). <i>Journal of Agricultural and Food Chemistry</i> , <b>2010</b> , 58, 11456-62	5.7	119
614	Kinetic study of fermentative biosurfactant production by <i>Lactobacillus</i> strains. <i>Biochemical Engineering Journal</i> , <b>2006</b> , 28, 109-116	4.2	119
613	Response surface optimization of the medium components for the production of biosurfactants by probiotic bacteria. <i>Process Biochemistry</i> , <b>2006</b> , 41, 1-10	4.8	118
612	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> , <b>2012</b> , 89, 167-74	6	113
611	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> , <b>2010</b> , 24, 184-192	10.6	111
610	Effect of viscosity on homogeneous/heterogeneous flow regime transition in bubble columns. <i>Chemical Engineering Journal</i> , <b>2003</b> , 96, 15-22	14.7	110
609	Optimization of low-cost medium for very high gravity ethanol fermentations by <i>Saccharomyces cerevisiae</i> using statistical experimental designs. <i>Bioresource Technology</i> , <b>2010</b> , 101, 7856-63	11	109
608	Effects of electric fields on protein unfolding and aggregation: influence on edible films formation. <i>Biomacromolecules</i> , <b>2010</b> , 11, 2912-8	6.9	108
607	Physicochemical properties of alginate-based films: Effect of ionic crosslinking and mannuronic and guluronic acid ratio. <i>Food Hydrocolloids</i> , <b>2018</b> , 81, 442-448	10.6	106
606	Interference in adhesion of bacteria and yeasts isolated from explanted voice prostheses to silicone rubber by rhamnolipid biosurfactants. <i>Journal of Applied Microbiology</i> , <b>2006</b> , 100, 470-80	4.7	106
605	Influence of biosurfactants from probiotic bacteria on formation of biofilms on voice prostheses. <i>Applied and Environmental Microbiology</i> , <b>2004</b> , 70, 4408-10	4.8	105

604	Enzymatic synthesis of sugar esters and their potential as surface-active stabilizers of coconut milk emulsions. <i>Food Hydrocolloids</i> , <b>2012</b> , 27, 324-331	10.6	104
603	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> , <b>2011</b> , 89, 535-47	5.7	104
602	Isolation and partial characterization of a biosurfactant produced by <i>Streptococcus thermophilus</i> A. <i>Colloids and Surfaces B: Biointerfaces</i> , <b>2006</b> , 53, 105-12	6	102
601	Physical and thermal properties of a chitosan/alginate nanolayered PET film. <i>Carbohydrate Polymers</i> , <b>2010</b> , 82, 153-159	10.3	101
600	Exploitation of agro industrial wastes as immobilization carrier for solid-state fermentation. <i>Industrial Crops and Products</i> , <b>2009</b> , 30, 24-27	5.9	100
599	Characterization of polysaccharides extracted from spent coffee grounds by alkali pretreatment. <i>Carbohydrate Polymers</i> , <b>2015</b> , 127, 347-54	10.3	99
598	An Overview of the Recent Developments on Fructooligosaccharide Production and Applications. <i>Food and Bioprocess Technology</i> , <b>2014</b> , 7, 324-337	5.1	99
597	Biosurfactant-producing and oil-degrading <i>Bacillus subtilis</i> strains enhance oil recovery in laboratory sand-pack columns. <i>Journal of Hazardous Materials</i> , <b>2013</b> , 261, 106-13	12.8	99
596	Biosurfactant from <i>Lactococcus lactis</i> 53 inhibits microbial adhesion on silicone rubber. <i>Applied Microbiology and Biotechnology</i> , <b>2004</b> , 66, 306-11	5.7	99
595	Valorization of agro-industrial wastes towards the production of rhamnolipids. <i>Bioresource Technology</i> , <b>2016</b> , 212, 144-150	11	99
594	Use of edible films and coatings in cheese preservation: Opportunities and challenges. <i>Food Research International</i> , <b>2018</b> , 107, 84-92	7	98
593	Biosurfactants Produced by Marine Microorganisms with Therapeutic Applications. <i>Marine Drugs</i> , <b>2016</b> , 14,	6	98
592	Biosurfactant production by <i>Bacillus subtilis</i> using corn steep liquor as culture medium. <i>Frontiers in Microbiology</i> , <b>2015</b> , 6, 59	5.7	97
591	Relationship between starch and lipid accumulation induced by nutrient depletion and replenishment in the microalga <i>Parachlorella kessleri</i> . <i>Bioresource Technology</i> , <b>2013</b> , 144, 268-74	11	93
590	Hydrogel as an alternative structure for food packaging systems. <i>Carbohydrate Polymers</i> , <b>2019</b> , 205, 106-116	11.6	93
589	Suitability of novel galactomannans as edible coatings for tropical fruits. <i>Journal of Food Engineering</i> , <b>2009</b> , 94, 372-378	6	92
588	Functional polysaccharides as edible coatings for cheese. <i>Journal of Agricultural and Food Chemistry</i> , <b>2009</b> , 57, 1456-62	5.7	92
587	Production, characterization and application of activated carbon from brewer's spent grain lignin. <i>Bioresource Technology</i> , <b>2010</b> , 101, 2450-7	11	92

586	Effect of solids on homogeneous-heterogeneous flow regime transition in bubble columns. <i>Chemical Engineering Science</i> , <b>2005</b> , 60, 6013-6026	4.4	92
585	Adaptation of dinitrosalicylic acid method to microtiter plates. <i>Analytical Methods</i> , <b>2010</b> , 2, 2046	3.2	91
584	Sugar ester surfactants: enzymatic synthesis and applications in food industry. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2015</b> , 55, 595-610	11.5	90
583	Comparison of delignified coconuts waste and cactus for fuel-ethanol production by the simultaneous and semi-simultaneous saccharification and fermentation strategies. <i>Fuel</i> , <b>2014</b> , 131, 66-76	7.1	89
582	Biorefinery valorization of autohydrolysis wheat straw hemicellulose to be applied in a polymer-blend film. <i>Carbohydrate Polymers</i> , <b>2013</b> , 92, 2154-62	10.3	88
581	Bioreactor design for enzymatic hydrolysis of biomass under the biorefinery concept. <i>Chemical Engineering Journal</i> , <b>2018</b> , 347, 119-136	14.7	87
580	Antimicrobial and anti-adhesive potential of a biosurfactant Rufisan produced by <i>Candida lipolytica</i> UCP 0988. <i>Colloids and Surfaces B: Biointerfaces</i> , <b>2011</b> , 84, 1-5	6	87
579	Characterization of different fruit wines made from cacao, cupuassu, gabioba, jaboticaba and umbu. <i>LWT - Food Science and Technology</i> , <b>2010</b> , 43, 1564-1572	5.4	86
578	Effect of alginate molecular weight and M/G ratio in beads properties foreseeing the protection of probiotics. <i>Food Hydrocolloids</i> , <b>2018</b> , 77, 8-16	10.6	86
577	Bioethanol production from hydrothermal pretreated wheat straw by a flocculating <i>Saccharomyces cerevisiae</i> strain - Effect of process conditions. <i>Fuel</i> , <b>2012</b> , 95, 528-536	7.1	85
576	Raspberry ( <i>Rubus idaeus</i> L.) wine: Yeast selection, sensory evaluation and instrumental analysis of volatile and other compounds. <i>Food Research International</i> , <b>2010</b> , 43, 2303-2314	7	85
575	Immobilization of $\beta$ -galactosidase from <i>Kluyveromyces lactis</i> onto a polysiloxane-polyvinyl alcohol magnetic (mPOS/PVA) composite for lactose hydrolysis. <i>Catalysis Communications</i> , <b>2008</b> , 9, 2334-2339	3.2	84
574	Electric field-based technologies for valorization of bioresources. <i>Bioresource Technology</i> , <b>2018</b> , 254, 325-339	11	83
573	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> , <b>2008</b> , 22, 1452-1459	10.6	83
572	Development and characterization of an environmentally friendly process sequence (autohydrolysis and organosolv) for wheat straw delignification. <i>Applied Biochemistry and Biotechnology</i> , <b>2011</b> , 164, 629-41	3.2	80
571	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> , <b>2010</b> , 97, 101-109	6	80
570	Nanoencapsulation of bovine lactoferrin for food and biopharmaceutical applications. <i>Food Hydrocolloids</i> , <b>2013</b> , 32, 425-431	10.6	79
569	Isolation of a seed coagulant <i>Moringa oleifera</i> lectin. <i>Process Biochemistry</i> , <b>2009</b> , 44, 504-508	4.8	79

568	Industrial robust yeast isolates with great potential for fermentation of lignocellulosic biomass. <i>Bioresource Technology</i> , <b>2014</b> , 161, 192-9	11	78
567	Extraction of polysaccharides by autohydrolysis of spent coffee grounds and evaluation of their antioxidant activity. <i>Carbohydrate Polymers</i> , <b>2017</b> , 157, 258-266	10.3	78
566	Cr(III) removal and recovery from <i>Saccharomyces cerevisiae</i> . <i>Chemical Engineering Journal</i> , <b>2004</b> , 105, 11-20	14.7	78
565	Evaluation antimicrobial and antiadhesive properties of the biosurfactant Lunasan produced by <i>Candida sphaerica</i> UCP 0995. <i>Current Microbiology</i> , <b>2011</b> , 62, 1527-34	2.4	77
564	Continuous cultivation of photosynthetic microorganisms: Approaches, applications and future trends. <i>Biotechnology Advances</i> , <b>2015</b> , 33, 1228-45	17.8	76
563	Biotechnological production and application of fructooligosaccharides. <i>Critical Reviews in Biotechnology</i> , <b>2016</b> , 36, 259-67	9.4	76
562	Production of dextransucrase, dextran and fructose from sucrose using <i>Leuconostoc mesenteroides</i> NRRL B512(F). <i>Biochemical Engineering Journal</i> , <b>2000</b> , 4, 177-188	4.2	76
561	Liquid hot water pretreatment of multi feedstocks and enzymatic hydrolysis of solids obtained thereof. <i>Bioresource Technology</i> , <b>2016</b> , 216, 862-9	11	75
560	Tortuosity variation in a low density binary particulate bed. <i>Separation and Purification Technology</i> , <b>2006</b> , 51, 180-184	8.3	75
559	Production of fermented cheese whey-based beverage using kefir grains as starter culture: evaluation of morphological and microbial variations. <i>Bioresource Technology</i> , <b>2010</b> , 101, 8843-50	11	74
558	Particulate Binary Mixtures: Dependence of Packing Porosity on Particle Size Ratio. <i>Industrial &amp; Engineering Chemistry Research</i> , <b>2004</b> , 43, 7912-7919	3.9	74
557	Characterization and rheological study of the galactomannan extracted from seeds of <i>Cassia grandis</i> . <i>Carbohydrate Polymers</i> , <b>2014</b> , 104, 127-34	10.3	73
556	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> , <b>2016</b> , 94, 353-365	8.1	73
555	Design of whey protein nanostructures for incorporation and release of nutraceutical compounds in food. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2017</b> , 57, 1377-1393	11.5	72
554	Fructooligosaccharides and Fructofuranosidase production by <i>Aspergillus japonicus</i> immobilized on lignocellulosic materials. <i>Journal of Molecular Catalysis B: Enzymatic</i> , <b>2009</b> , 59, 76-81		72
553	Use of galactomannan edible coating application and storage temperature for prolonging shelf-life of Regional cheese. <i>Journal of Food Engineering</i> , <b>2010</b> , 97, 87-94	6	72
552	A Review of Flavour Formation in Continuous Beer Fermentations*. <i>Journal of the Institute of Brewing</i> , <b>2008</b> , 114, 3-13	2	72
551	Inhibition of microbial adhesion to silicone rubber treated with biosurfactant from <i>Streptococcus thermophilus</i> A. <i>FEMS Immunology and Medical Microbiology</i> , <b>2006</b> , 46, 107-12		72

550	Development and evaluation of an edible antimicrobial film based on yam starch and chitosan. <i>Packaging Technology and Science</i> , <b>2006</b> , 19, 55-59	2.3	71
549	Cellulose nanocrystals from grape pomace: Production, properties and cytotoxicity assessment. <i>Carbohydrate Polymers</i> , <b>2018</b> , 192, 327-336	10.3	69
548	Influence of electric fields on the structure of chitosan edible coatings. <i>Food Hydrocolloids</i> , <b>2010</b> , 24, 330-335	10.6	69
547	Continuous beer fermentation using immobilized yeast cell bioreactor systems. <i>Biotechnology Progress</i> , <b>2005</b> , 21, 653-63	2.8	69
546	Adaptive evolution of a lactose-consuming <i>Saccharomyces cerevisiae</i> recombinant. <i>Applied and Environmental Microbiology</i> , <b>2008</b> , 74, 1748-56	4.8	69
545	Preparation of ingredients containing an ACE-inhibitory peptide by tryptic hydrolysis of whey protein concentrates. <i>International Dairy Journal</i> , <b>2007</b> , 17, 481-487	3.5	69
544	Antimicrobial and anti-adhesive activities of cell-bound biosurfactant from <i>Lactobacillus agilis</i> CCUG31450. <i>RSC Advances</i> , <b>2015</b> , 5, 90960-90968	3.7	68
543	The effect of bovine milk lactoferrin on human breast cancer cell lines. <i>Journal of Dairy Science</i> , <b>2011</b> , 94, 66-76	4	67
542	Kinetic modeling of enzymatic saccharification using wheat straw pretreated under autohydrolysis and organosolv process. <i>Industrial Crops and Products</i> , <b>2012</b> , 36, 100-107	5.9	65
541	Optimization of autohydrolysis conditions to extract antioxidant phenolic compounds from spent coffee grounds. <i>Journal of Food Engineering</i> , <b>2017</b> , 199, 1-8	6	65
540	Alcohol production from cheese whey permeate using genetically modified flocculent yeast cells. <i>Biotechnology and Bioengineering</i> , <b>2001</b> , 72, 507-14	4.9	65
539	Spent grains as a new support for brewing yeast immobilisation. <i>Biotechnology Letters</i> , <b>2001</b> , 23, 1073-1078	3.9	65
538	Influence of moderate electric fields on gelation of whey protein isolate. <i>Food Hydrocolloids</i> , <b>2015</b> , 43, 329-339	10.6	64
537	Growth of fungal strains on coffee industry residues with removal of polyphenolic compounds. <i>Biochemical Engineering Journal</i> , <b>2012</b> , 60, 87-90	4.2	64
536	Antioxidant potential of two red seaweeds from the Brazilian coasts. <i>Journal of Agricultural and Food Chemistry</i> , <b>2011</b> , 59, 5589-94	5.7	64
535	Oxygen mass transfer in a high solids loading three-phase internal-loop airlift reactor. <i>Chemical Engineering Journal</i> , <b>2001</b> , 84, 57-61	14.7	63
534	Effect of moderate electric fields in the permeation properties of chitosan coatings. <i>Food Hydrocolloids</i> , <b>2009</b> , 23, 2110-2115	10.6	61
533	Lactoferrin and cancer disease prevention. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2009</b> , 49, 203-17	11.5	61



532	New Trends and Technological Challenges in the Industrial Production and Purification of Fructo-oligosaccharides. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2015</b> , 55, 1444-55	11.5	60
531	New improved method for fructooligosaccharides production by <i>Aureobasidium pullulans</i> . <i>Carbohydrate Polymers</i> , <b>2012</b> , 89, 1174-9	10.3	60
530	Nanocellulose Production: Exploring the Enzymatic Route and Residues of Pulp and Paper Industry. <i>Molecules</i> , <b>2020</b> , 25,	4.8	60
529	Effects of ohmic heating on extraction of food-grade phytochemicals from colored potato. <i>LWT - Food Science and Technology</i> , <b>2016</b> , 74, 493-503	5.4	60
528	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> , <b>2010</b> , 53, 154-157	4.2	59
527	Strategies for the prevention of microbial biofilm formation on silicone rubber voice prostheses. <i>Journal of Biomedical Materials Research - Part B Applied Biomaterials</i> , <b>2007</b> , 81, 358-70	3.5	59
526	Residence times and mixing of a novel continuous oscillatory flow screening reactor. <i>Chemical Engineering Science</i> , <b>2004</b> , 59, 4967-4974	4.4	59
525	Fluid Mechanics and Design Aspects of a Novel Oscillatory Flow Screening Mesoreactor. <i>Chemical Engineering Research and Design</i> , <b>2005</b> , 83, 357-371	5.5	59
524	Anti-aflatoxigenic effect of organic acids produced by <i>Lactobacillus plantarum</i> . <i>International Journal of Food Microbiology</i> , <b>2018</b> , 264, 31-38	5.8	58
523	Use of wheat bran arabinoxylans in chitosan-based films: Effect on physicochemical properties. <i>Industrial Crops and Products</i> , <b>2015</b> , 66, 305-311	5.9	58
522	Physical properties of edible coatings and films made with a polysaccharide from <i>Anacardium occidentale</i> L.. <i>Journal of Food Engineering</i> , <b>2009</b> , 95, 379-385	6	58
521	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> , <b>2011</b> , 126, 249-253	8.5	58
520	Selection of the Solvent and Extraction Conditions for Maximum Recovery of Antioxidant Phenolic Compounds from Coffee Silverskin. <i>Food and Bioprocess Technology</i> , <b>2014</b> , 7, 1322-1332	5.1	57
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