

Jos Antnio Couto Teixeira

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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	Integrated technologies for extractives recovery, fractionation, and bioethanol production from lignocellulose 2022 , 107-139		
656	In situ enzymatic synthesis of prebiotics to improve food functionality 2022 , 253-267		0
655	Exploring the bioactive potential of brewers spent grain ohmic extracts. <i>Innovative Food Science and Emerging Technologies</i> , 2022 , 76, 102943	6.8	2
654	Penicillium brevicompactum as a novel source of natural pigments with potential for food applications. <i>Food and Bioproducts Processing</i> , 2022 , 132, 188-199	4.9	1
653	Fructooligosaccharides production and the health benefits of prebiotics 2022 , 109-138		3
652	Active Packaging Systems Based on Metal and Metal Oxide Nanoparticles 2022 , 143-181		0
651	Impact of Simulated Human Gastrointestinal Digestion on the Bioactive Fraction of Upcycled Pineapple By-Products.. <i>Foods</i> , 2022 , 11,	4.9	3
650	Towards an enhanced control of protein crystallization: Seeded batch lysozyme crystallization in a meso oscillatory flow reactor. <i>Chemical Engineering Research and Design</i> , 2022 , 178, 575-582	5.5	1
649	Hydrothermal and high-pressure processing of chestnuts - Dependence on the storage conditions. <i>Postharvest Biology and Technology</i> , 2022 , 185, 111773	6.2	1
648	Application of an alginate-based edible coating with bacteriocin-producing Lactococcus strains in fresh cheese preservation. <i>LWT - Food Science and Technology</i> , 2022 , 153, 112486	5.4	5
647	A comparison between microalgal autotrophic growth and metabolite accumulation with heterotrophic, mixotrophic and photoheterotrophic cultivation modes. <i>Renewable and Sustainable Energy Reviews</i> , 2022 , 159, 112247	16.2	1
646	Towards a biorefinery processing waste from plantain agro-industry: Assessment of the production of dairy cattle feed through process simulation. <i>Biosystems Engineering</i> , 2022 , 217, 131-149	4.8	0
645	Detoxification of ochratoxin A and zearalenone by Pleurotus ostreatus during in vitro gastrointestinal digestion.. <i>Food Chemistry</i> , 2022 , 384, 132525	8.5	0
644	Unveiling the Antioxidant Therapeutic Functionality of Sustainable Olive Pomace Active Ingredients. <i>Antioxidants</i> , 2022 , 11, 828	7.1	0
643	Genome-wide effect of non-optimal temperatures under anaerobic conditions on gene expression in Saccharomyces cerevisiae.. <i>Genomics</i> , 2022 , 110386	4.3	0
642	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	3.4	1
641	Extraction, Chemical Characterization, and Antioxidant Activity of Bioactive Plant Extracts. <i>Proceedings (mdpi)</i> , 2021 , 70, 62	0.3	0

640	Initial Screening of Poly(ethylene glycol) Amino Ligands for Affinity Purification of Plasmid DNA in Aqueous Two-Phase Systems. <i>Life</i> , 2021 , 11,	3	2
639	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,	4.9	8
638	Very High Gravity Bioethanol Revisited: Main Challenges and Advances. <i>Fermentation</i> , 2021 , 7, 38	4.7	7
637	Advances in Extraction Methods to Recover Added-Value Compounds from Seaweeds: Sustainability and Functionality. <i>Foods</i> , 2021 , 10,	4.9	9
636	Application of Biosurfactants for Microbial Enhanced Oil Recovery (MEOR) 2021 , 99-118		0
635	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	3	5
634	Biosurfactants as Biocontrol Agents Against Mycotoxigenic Fungi 2021 , 465-490		3
633	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	7.9	24
632	Strategies towards Reduction of Cellulases Consumption: Debottlenecking the Economics of Lignocellulosics Valorization Processes. <i>Polysaccharides</i> , 2021 , 2, 287-310	3	8
631	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	6.8	12
630	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,	4.8	4
629	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	5.8	2
628	Bioengineering approaches to simulate human colon microbiome ecosystem. <i>Trends in Food Science and Technology</i> , 2021 , 112, 808-822	15.3	4
627	Resveratrol Production from Hydrothermally Pretreated Eucalyptus Wood Using Recombinant Industrial Strains. <i>ACS Synthetic Biology</i> , 2021 , 10, 1895-1903	5.7	3
626	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	6.8	2
625	Algal proteins: Production strategies and nutritional and functional properties. <i>Bioresource Technology</i> , 2021 , 332, 125125	11	16
624	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	7.1	13
623	Bio-based rhamnolipids production and recovery from waste streams: Status and perspectives. <i>Bioresource Technology</i> , 2021 , 319, 124213	11	26

622	Reuse of oak chips for modification of the volatile fraction of alcoholic beverages. <i>LWT - Food Science and Technology</i> , 2021 , 135, 110046	5.4	2
621	Rhamnolipids-based nanostructured lipid carriers: Effect of lipid phase on physicochemical properties and stability. <i>Food Chemistry</i> , 2021 , 344, 128670	8.5	3
620	Carbohydrates as targeting compounds to produce infusions resembling espresso coffee brews using quality by design approach. <i>Food Chemistry</i> , 2021 , 344, 128613	8.5	6
619	Valorisation of rejected unripe plantain fruits of Musa AAB Simmonds: from nutritional characterisation to the conceptual process design for prebiotic production. <i>Food and Function</i> , 2021 , 12, 3009-3021	6.1	3
618	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	1.4	
617	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	5.8	12
616	Purification and Characterization of a Thrombolytic Enzyme Produced by a New Strain of. <i>Journal of Microbiology and Biotechnology</i> , 2021 , 31, 327-337	3.3	3
615	Encapsulated Pine Bark Polyphenolic Extract during Gastrointestinal Digestion: Bioaccessibility, Bioactivity and Oxidative Stress Prevention. <i>Foods</i> , 2021 , 10,	4.9	3
614	Emergent Technologies for the Extraction of Antioxidants from Prickly Pear Peel and Their Antimicrobial Activity. <i>Foods</i> , 2021 , 10,	4.9	5
613	Chemical Profile and Bioactivities of Extracts from Edible Plants Readily Available in Portugal. <i>Foods</i> , 2021 , 10,	4.9	6
612	Effects of Moderate Electric Fields on the Post-harvest Preservation of Chestnuts. <i>Food and Bioprocess Technology</i> , 2021 , 14, 920-934	5.1	4
611	Valorization of agro-food by-products and their potential therapeutic applications. <i>Food and Bioprocess Technology</i> , 2021 , 128, 247-258	4.9	9
610	Chicken Feather Keratin Peptides for the Control of Keratinocyte Migration. <i>Applied Sciences (Switzerland)</i> , 2021 , 11, 6779	2.6	1
609	Chemical Characterization of L. Flowers Aqueous Extract and Its Biological Implications. <i>Biomolecules</i> , 2021 , 11,	5.9	4
608	Hot Compressed Water Pretreatment and Surfactant Effect on Enzymatic Hydrolysis Using Agave Bagasse. <i>Energies</i> , 2021 , 14, 4746	3.1	5
607	Purification of chitosanases produced by CCT 7899 and functional oligosaccharides production. <i>Preparative Biochemistry and Biotechnology</i> , 2021 , 1-9	2.4	2
606	Novel concept of exosome-like liposomes for the treatment of Alzheimer's disease. <i>Journal of Controlled Release</i> , 2021 , 336, 130-143	11.7	7
605	Influence of ohmic heating on the structural and immunoreactive properties of soybean proteins. <i>LWT - Food Science and Technology</i> , 2021 , 148, 111710	5.4	5

604	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	6	1
603	Unraveling the chemical composition, antioxidant, α -amylase and α -glucosidase inhibition of Moroccan propolis. <i>Food Bioscience</i> , 2021 , 42, 101160	4.9	5
602	Protective Effect of Honey and Propolis against Gentamicin-Induced Oxidative Stress and Hepatorenal Damages. <i>Oxidative Medicine and Cellular Longevity</i> , 2021 , 2021, 9719906	6.7	7
601	Microbial Biosynthesis of Lactones: Gaps and Opportunities towards Sustainable Production. <i>Applied Sciences (Switzerland)</i> , 2021 , 11, 8500	2.6	6
600	Exploiting the Potential of Bioactive Molecules Extracted by Ultrasounds from Avocado Peels-Food and Nutraceutical Applications. <i>Antioxidants</i> , 2021 , 10,	7.1	2
599	L-lactic acid production from multi-supply autohydrolyzed economically unexploited lignocellulosic biomass. <i>Industrial Crops and Products</i> , 2021 , 170, 113775	5.9	3
598	Influence of ohmic heating in the composition of extracts from <i>Gracilaria vermiculophylla</i> . <i>Algal Research</i> , 2021 , 58, 102360	5	2
597	Economic determinants on the implementation of a Eucalyptus wood biorefinery producing biofuels, energy and high added-value compounds. <i>Applied Energy</i> , 2021 , 303, 117662	10.7	3
596	New Textile for Personal Protective Equipment Plasma Chitosan/Silver Nanoparticles Nylon Fabric. <i>Fibers</i> , 2021 , 9, 3	3.7	8
595	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	7.9	30
594	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	5.4	16
593	Selection and subsequent physiological characterization of industrial strains during continuous growth at sub- and supra optimal temperatures. <i>Biotechnology Reports (Amsterdam, Netherlands)</i> , 2020 , 26, e00462	5.3	7
592	Effects of Essential Oils on Inactivation in Cheese as Described by Meta-Regression Modelling. <i>Foods</i> , 2020 , 9,	4.9	3
591	Valorization of lignocellulosic-based wastes 2020 , 383-410		4
590	Microbial degradation of dyes: An overview. <i>Bioresource Technology</i> , 2020 , 314, 123728	11	126
589	A Bibliometric Description of Lignin Applicability for the Removal of Chemical Pollutants in Effluents. <i>Water, Air, and Soil Pollution</i> , 2020 , 231, 1	2.6	2
588	Green and Sustainable Valorization of Bioactive Phenolic Compounds from By-Products. <i>Molecules</i> , 2020 , 25,	4.8	42
587	Cardinal parameter meta-regression models describing <i>Listeria monocytogenes</i> growth in broth. <i>Food Research International</i> , 2020 , 136, 109476	7	3

586	Impact of functional flours from pineapple by-products on human intestinal microbiota. <i>Journal of Functional Foods</i> , 2020 , 67, 103830	5.1	18
585	Purification of a lectin from crude extract seed by a single step PEG/phosphate aqueous two-phase system. <i>Preparative Biochemistry and Biotechnology</i> , 2020 , 50, 655-663	2.4	5
584	Integral Valorization of Pineapple (L.) By-Products through a Green Chemistry Approach towards Added Value Ingredients. <i>Foods</i> , 2020 , 9,	4.9	32
583	Ohmic heating polyphenolic extracts from vine pruning residue with enhanced biological activity. <i>Food Chemistry</i> , 2020 , 316, 126298	8.5	28
582	Validation of a LLME/GC-MS Methodology for Quantification of Volatile Compounds in Fermented Beverages. <i>Molecules</i> , 2020 , 25,	4.8	9
581	Carboxymethyl cellulose-based films: Effect of organosolv lignin incorporation on physicochemical and antioxidant properties. <i>Journal of Food Engineering</i> , 2020 , 285, 110107	6	24
580	Unravelling the Biological Potential of Bark Extracts. <i>Antioxidants</i> , 2020 , 9,	7.1	22
579	Exosome-like Nanoparticles: A New Type of Nanocarrier. <i>Current Medicinal Chemistry</i> , 2020 , 27, 3888-3905	4.5	15
578	Valorization of Passion Fruit Stalk by the Preparation of Cellulose Nanofibers and Immobilization of Trypsin. <i>Fibers and Polymers</i> , 2020 , 21, 2807-2816	2	2
577	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	4.9	9
576	Electrosprayed whey protein-based nanocapsules for β -carotene encapsulation. <i>Food Chemistry</i> , 2020 , 314, 126157	8.5	19
575	Impact of microwave-assisted extraction on roasted coffee carbohydrates, caffeine, chlorogenic acids and coloured compounds. <i>Food Research International</i> , 2020 , 129, 108864	7	12
574	Ellagic acid production using polyphenols from orange peel waste by submerged fermentation. <i>Electronic Journal of Biotechnology</i> , 2020 , 43, 1-7	3.1	16
573	Mycoremediation of vinasse by surface response methodology and preliminary studies in air-lift bioreactors. <i>Chemosphere</i> , 2020 , 244, 125432	8.4	10
572	Olive Tree Leaves A Source of Valuable Active Compounds. <i>Processes</i> , 2020 , 8, 1177	2.9	39
571	Development and Evaluation of Superabsorbent Hydrogels Based on Natural Polymers. <i>Polymers</i> , 2020 , 12,	4.5	5
570	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	7.9	20
569	Bioactive extracts from brewer's spent grain. <i>Food and Function</i> , 2020 , 11, 8963-8977	6.1	11

568	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	7	12
567	Valorization of Seaweed Carbohydrates: Autohydrolysis as a Selective and Sustainable Pretreatment. <i>ACS Sustainable Chemistry and Engineering</i> , 2020 , 8, 17143-17153	8.3	9
566	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	1.4	3
565	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	1.6	1
564	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,	4.5	1
563	Production of a Distilled Spirit Using Cassava Flour as Raw Material: Chemical Characterization and Sensory Profile. <i>Molecules</i> , 2020 , 25,	4.8	2
562	Nanocellulose Production: Exploring the Enzymatic Route and Residues of Pulp and Paper Industry. <i>Molecules</i> , 2020 , 25,	4.8	60
561	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,	4.9	3
560	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	11.5	27
559	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	5.2	2
558	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	8.5	4
557	Extraction of tomato by-products bioactive compounds using ohmic technology. <i>Food and Bioprocess Processing</i> , 2019 , 117, 329-339	4.9	50
556	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	3	3
555	Nanostructures of whey proteins for encapsulation of food ingredients 2019 , 69-100		2
554	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	6.4	31
553	Production of Biomass-Degrading Enzymes by <i>Trichoderma reesei</i> Using Liquid Hot Water-Pretreated Corncob in Different Conditions of Oxygen Transfer. <i>Bioenergy Research</i> , 2019 , 12, 583-592	3.1	7
552	Factors affecting extraction of adsorbed wine volatile compounds and wood extractives from used oak wood. <i>Food Chemistry</i> , 2019 , 295, 156-164	8.5	14
551	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,	4.9	11

550	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	5.1	3
549	Metabolic engineering of <i>Ashbya gossypii</i> for deciphering the de novo biosynthesis of β -lactones. <i>Microbial Cell Factories</i> , 2019 , 18, 62	6.4	11
548	Volatile fingerprinting differentiates diverse-aged craft beers. <i>LWT - Food Science and Technology</i> , 2019 , 108, 129-136	5.4	9
547	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	5.7	52
546	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	8.3	28
545	Process development for the production of prebiotic fructo-oligosaccharides by <i>penicillium citreonigrum</i> . <i>Bioresource Technology</i> , 2019 , 282, 464-474	11	24
544	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	5.9	38
543	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	7	13
542	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	3.3	8
541	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	5	1
540	Modulation of infusion processes to obtain coffee-derived food ingredients with distinct composition. <i>European Food Research and Technology</i> , 2019 , 245, 2133-2146	3.4	9
539	Chapter 17: 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	0.6	
538	Storage Stability of Spray Dried <i>Nigella Sativa</i> (Ranunculaceae Family) Instant Beverage Powder: Effect of Carrier Agents on the Physicochemical, Phenolic Compounds and Antioxidant Properties. <i>Current Research in Nutrition and Food Science</i> , 2019 , 7, 648-661	1.1	
537	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	5.9	35
536	Production of blueberry wine and volatile characterization of young and bottle-aging beverages. <i>Food Science and Nutrition</i> , 2019 , 7, 617-627	3.2	2
535	Ohmic heating for preservation, transformation, and extraction 2019 , 159-191		1
534	Alcohol and Health: Standards of Consumption, Benefits and Harm \square Review. <i>Czech Journal of Food Sciences</i> , 2019 , 36, 427-440	1.3	1
533	Optimization of bromelain isolation from pineapple byproducts by polysaccharide complex formation. <i>Food Hydrocolloids</i> , 2019 , 87, 792-804	10.6	21

532	Production of a Transfructosylating Enzymatic Activity Associated to Fructooligosaccharides. <i>Energy, Environment, and Sustainability</i> , 2019 , 345-355	0.8	3
531	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	6.4	23
530	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	4.5	12
529	Physicochemical and textural quality attributes of gluten-free bread formulated with guar gum. <i>European Food Research and Technology</i> , 2019 , 245, 443-458	3.4	6
528	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	5.4	13
527	Hydrogel as an alternative structure for food packaging systems. <i>Carbohydrate Polymers</i> , 2019 , 205, 106-116	11.6	93
526	Valorization, Comparison and Characterization of Coconuts Waste and Cactus in a Biorefinery Context Using NaClO ₂ /H ₂ O ₂ and Sequential NaClO ₂ /H ₂ O ₂ /Autohydrolysis Pretreatment. <i>Waste and Biomass Valorization</i> , 2019 , 10, 2249-2262	3.2	9
525	Bioreactor design for enzymatic hydrolysis of biomass under the biorefinery concept. <i>Chemical Engineering Journal</i> , 2018 , 347, 119-136	14.7	87
524	Electric field-based technologies for valorization of bioresources. <i>Bioresource Technology</i> , 2018 , 254, 325-339	11	83
523	Use of edible films and coatings in cheese preservation: Opportunities and challenges. <i>Food Research International</i> , 2018 , 107, 84-92	7	98
522	Ohmic heating for the dairy industry: a potential technology to develop probiotic dairy foods in association with modifications of whey protein structure. <i>Current Opinion in Food Science</i> , 2018 , 22, 95-101	10.8	42
521	Valorization of pineapple waste for the extraction of bioactive compounds and glycosides using autohydrolysis. <i>Innovative Food Science and Emerging Technologies</i> , 2018 , 47, 38-45	6.8	35
520	Brazilian Kefir-Fermented Sheep's Milk, a Source of Antimicrobial and Antioxidant Peptides. <i>Probiotics and Antimicrobial Proteins</i> , 2018 , 10, 446-455	5.5	23
519	Cellulose nanocrystals from grape pomace: Production, properties and cytotoxicity assessment. <i>Carbohydrate Polymers</i> , 2018 , 192, 327-336	10.3	69
518	Physicochemical properties of alginate-based films: Effect of ionic crosslinking and mannuronic and guluronic acid ratio. <i>Food Hydrocolloids</i> , 2018 , 81, 442-448	10.6	106
517	Physiological protection of probiotic microcapsules by coatings. <i>Critical Reviews in Food Science and Nutrition</i> , 2018 , 58, 1864-1877	11.5	53
516	Anti-aflatoxigenic effect of organic acids produced by <i>Lactobacillus plantarum</i> . <i>International Journal of Food Microbiology</i> , 2018 , 264, 31-38	5.8	58
515	Structural and functional stabilization of bacteriophage particles within the aqueous core of a W/O/W multiple emulsion: A potential biotherapeutic system for the inhalational treatment of bacterial pneumonia. <i>Process Biochemistry</i> , 2018 , 64, 177-192	4.8	18

514	Carbon-based sputtered coatings for enhanced chitosan-based films properties. <i>Applied Surface Science</i> , 2018 , 433, 689-695	6.7	9
513	Multi-step approach to add value to corncob: Production of biomass-degrading enzymes, lignin and fermentable sugars. <i>Bioresource Technology</i> , 2018 , 247, 582-590	11	37
512	Grand Challenges in Sustainable Food Processing. <i>Frontiers in Sustainable Food Systems</i> , 2018 , 2,	4.8	3
511	Bio-Based Nanocomposites for Food Packaging and Their Effect in Food Quality and Safety 2018 , 271-306		11
510	One-step co-culture fermentation strategy to produce high-content fructo-oligosaccharides. <i>Carbohydrate Polymers</i> , 2018 , 201, 31-38	10.3	19
509	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	7.9	51
508	Combined effect of xanthan gum and water content on physicochemical and textural properties of gluten-free batter and bread. <i>Food Research International</i> , 2018 , 111, 544-555	7	26
507	Lignocellulosic Materials and Their Use in Bio-based Packaging. <i>Springer Briefs in Molecular Science</i> , 2018 ,	0.6	8
506	Lignocellulosic Materials: Sources and Processing Technologies. <i>Springer Briefs in Molecular Science</i> , 2018 , 13-33	0.6	3
505	Functional Properties of Lignocellulosic Materials. <i>Springer Briefs in Molecular Science</i> , 2018 , 35-47	0.6	1
504	Processing, Production Methods and Characterization of Bio-Based Packaging Materials. <i>Springer Briefs in Molecular Science</i> , 2018 , 49-63	0.6	
503	Use of Lignocellulosic Materials in Bio-based Packaging. <i>Springer Briefs in Molecular Science</i> , 2018 , 65-85	0.6	4
502	Food Applications of Lignocellulosic-Based Packaging Materials. <i>Springer Briefs in Molecular Science</i> , 2018 , 87-94	0.6	0
501	Valorization of Wastes From Agrofood and Pulp and Paper Industries Within the Biorefinery Concept: Southwestern Europe Scenario 2018 , 487-504		10
500	Estimation of Proximate Composition of Quinoa (<i>Chenopodium quinoa</i> , Willd.) Flour by Near-Infrared Transmission Spectroscopy 2018 , 227-235		1
499	Improvement of biosurfactant production by <i>Wickerhamomyces anomalus</i> CCMA 0358 and its potential application in bioremediation. <i>Journal of Hazardous Materials</i> , 2018 , 346, 152-158	12.8	33
498	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	10.6	86
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486	Estimation of composition of quinoa (<i>Chenopodium quinoa</i> Willd.) grains by Near-Infrared Transmission spectroscopy. <i>LWT - Food Science and Technology</i> , 2017 , 79, 126-134	5.4	13
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