Christina Dorado

List of Publications by Year in descending order

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1039880 940416 17 641 9 16 citations h-index g-index papers 18 18 18 785 docs citations times ranked citing authors all docs

#	Article	IF	CITATIONS
1	H-ZSM5 Catalyzed Co-Pyrolysis of Biomass and Plastics. ACS Sustainable Chemistry and Engineering, 2014, 2, 301-311.	3.2	192
2	Origin of carbon in aromatic and olefin products derived from HZSM-5 catalyzed co-pyrolysis of cellulose and plastics via isotopic labeling. Applied Catalysis B: Environmental, 2015, 162, 338-345.	10.8	142
3	Catalytic pyrolysis-GC/MS of Spirulina: Evaluation of a highly proteinaceous biomass source for production of fuels and chemicals. Fuel, 2016, 179, 124-134.	3.4	128
4	Catalytic co-pyrolysis of switchgrass and polyethylene over HZSM-5: Catalyst deactivation and coke formation. Journal of Analytical and Applied Pyrolysis, 2018, 129, 195-203.	2.6	81
5	Quercus leaf extracts display curative effects against Candidatus Liberibacter asiaticus that restore leaf physiological parameters in HLB-affected citrus trees. Plant Physiology and Biochemistry, 2020, 148, 70-79.	2.8	16
6	The effect of cultivar and processing method on the stability, flavor, and nutritional properties of winter melon juice. LWT - Food Science and Technology, 2018, 97, 223-230.	2.5	13
7	Coprocessing of Agricultural Plastic Waste and Switchgrass via Tail Gas Reactive Pyrolysis. Industrial & Lamp; Engineering Chemistry Research, 2015, 54, 9887-9893.	1.8	11
8	Stable Bio-oil Production from Proteinaceous Cyanobacteria: Tail Gas Reactive Pyrolysis of Spirulina. Industrial & Engineering Chemistry Research, 2016, 55, 6734-6741.	1.8	11
9	Study of Static Steam Explosion of Citrus sinensis Juice Processing Waste for the Isolation of Sugars, Pectic Hydrocolloids, Flavonoids, and Peel Oil. Food and Bioprocess Technology, 2019, 12, 1293-1303.	2.6	10
10	Impact of Huanglongbing (HLB) on grapefruit pectin yield and quality during grapefruit maturation. Food Hydrocolloids, $2021, 113, 106553$.	5.6	10
11	Bench scale batch steam explosion of Florida red and white grapefruit juice processing residues. Future Foods, 2021, 3, 100020.	2.4	7
12	Analysis and Potential Value of Compounds Extracted From Star Ruby, Rio Red, and Ruby Red Grapefruit, and Grapefruit Juice Processing Residues via Steam Explosion. Frontiers in Nutrition, 2021, 8, 691663.	1.6	7
13	Steam explosion and fermentation of sugar beets from Southern Florida and the Midwestern United States. Biocatalysis and Agricultural Biotechnology, 2017, 11, 26-33.	1.5	6
14	Pectic hydrocolloids from steamâ€exploded lime pectin peel: Effect of temperature and time on macromolecular and functional properties. Food Science and Nutrition, 2021, 9, 1939-1948.	1.5	5
15	The Reactivity of Potassium Carbanions with Epoxides. Synthetic Communications, 2013, 43, 2314-2318.	1.1	1
16	Steam Explosion (STEX) of Citrus × Poncirus Hybrids with Exceptional Tolerance to Candidatus Liberibacter Asiaticus (CLas) as Useful Sources of Volatiles and Other Commercial Products. Biology, 2021, 10, 1285.	1.3	1
17	Corrigendum to "Bench scale batch steam explosion of Florida red and white grapefruit juice processing residues―[Future Foods 3 (2021) 100020]. Future Foods, 2021, 4, 100071.	2.4	O