

# Christina Dorado

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/4781351/publications.pdf>

Version: 2024-02-01

17  
papers

641  
citations

1039406

9  
h-index

940134

16  
g-index

18  
all docs

18  
docs citations

18  
times ranked

785  
citing authors

#	ARTICLE	IF	CITATIONS
1	Pectic hydrocolloids from steam-exploded lime pectin peel: Effect of temperature and time on macromolecular and functional properties. <i>Food Science and Nutrition</i> , 2021, 9, 1939-1948.	1.5	5
2	Impact of Huanglongbing (HLB) on grapefruit pectin yield and quality during grapefruit maturation. <i>Food Hydrocolloids</i> , 2021, 113, 106553.	5.6	10
3	Bench scale batch steam explosion of Florida red and white grapefruit juice processing residues. <i>Future Foods</i> , 2021, 3, 100020.	2.4	7
4	Analysis and Potential Value of Compounds Extracted From Star Ruby, Rio Red, and Ruby Red Grapefruit, and Grapefruit Juice Processing Residues via Steam Explosion. <i>Frontiers in Nutrition</i> , 2021, 8, 691663.	1.6	7
5	Corrigendum to "Bench scale batch steam explosion of Florida red and white grapefruit juice processing residues" [Future Foods 3 (2021) 100020]. <i>Future Foods</i> , 2021, 4, 100071.	2.4	0
6	Steam Explosion (STEX) of Citrus <i>×</i> Poncirus Hybrids with Exceptional Tolerance to Candidatus <i>Liberibacter Asiaticus</i> (CLas) as Useful Sources of Volatiles and Other Commercial Products. <i>Biology</i> , 2021, 10, 1285.	1.3	1
7	Quercus leaf extracts display curative effects against Candidatus <i>Liberibacter asiaticus</i> that restore leaf physiological parameters in HLB-affected citrus trees. <i>Plant Physiology and Biochemistry</i> , 2020, 148, 70-79.	2.8	16
8	Study of Static Steam Explosion of Citrus sinensis Juice Processing Waste for the Isolation of Sugars, Pectic Hydrocolloids, Flavonoids, and Peel Oil. <i>Food and Bioprocess Technology</i> , 2019, 12, 1293-1303.	2.6	10
9	Catalytic co-pyrolysis of switchgrass and polyethylene over HZSM-5: Catalyst deactivation and coke formation. <i>Journal of Analytical and Applied Pyrolysis</i> , 2018, 129, 195-203.	2.6	81
10	The effect of cultivar and processing method on the stability, flavor, and nutritional properties of winter melon juice. <i>LWT - Food Science and Technology</i> , 2018, 97, 223-230.	2.5	13
11	Steam explosion and fermentation of sugar beets from Southern Florida and the Midwestern United States. <i>Biocatalysis and Agricultural Biotechnology</i> , 2017, 11, 26-33.	1.5	6
12	Stable Bio-oil Production from Proteinaceous Cyanobacteria: Tail Gas Reactive Pyrolysis of Spirulina. <i>Industrial &amp; Engineering Chemistry Research</i> , 2016, 55, 6734-6741.	1.8	11
13	Catalytic pyrolysis-GC/MS of Spirulina: Evaluation of a highly proteinaceous biomass source for production of fuels and chemicals. <i>Fuel</i> , 2016, 179, 124-134.	3.4	128
14	Coprocessing of Agricultural Plastic Waste and Switchgrass via Tail Gas Reactive Pyrolysis. <i>Industrial &amp; Engineering Chemistry Research</i> , 2015, 54, 9887-9893.	1.8	11
15	Origin of carbon in aromatic and olefin products derived from HZSM-5 catalyzed co-pyrolysis of cellulose and plastics via isotopic labeling. <i>Applied Catalysis B: Environmental</i> , 2015, 162, 338-345.	10.8	142
16	H-ZSM5 Catalyzed Co-Pyrolysis of Biomass and Plastics. <i>ACS Sustainable Chemistry and Engineering</i> , 2014, 2, 301-311.	3.2	192
17	The Reactivity of Potassium Carbanions with Epoxides. <i>Synthetic Communications</i> , 2013, 43, 2314-2318.	1.1	1