Lorenzo Miguel Pastrana Castro

List of Publications by Year
in descending order

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177 papers	6,183 citations	66234 42 h-index	110170 64 g-index
182 all docs	182 docs citations	182 times ranked	6421 citing authors

#	Article	IF	Citations
1	Low energy nanoemulsions as carriers of thyme and lemon balm essential oils. LWT - Food Science and Technology, 2022, 154, 112748.	2.5	10
2	Short pre-enrichment and modified matrix lysis. A comparative study towards same-day detection of Listeria monocytogenes. LWT - Food Science and Technology, 2022, 154, 112900.	2.5	3
3	Impact of Simulated Human Gastrointestinal Digestion on the Bioactive Fraction of Upcycled Pineapple By-Products. Foods, 2022, 11, 126.	1.9	9
4	Immobilization of fibrinolytic protease from Mucor subtilissimus UCP 1262 in magnetic nanoparticles. Protein Expression and Purification, 2022, 192, 106044.	0.6	4
5	Systematic analysis on the obtaining of fibrinolytic fungi enzymes. Research, Society and Development, 2022, 11, e13611225449.	0.0	3
6	Evaluation of partial thromboplastin time, thrombin time and prothrombin time over treated plasma using a fibrinolytic protease. Research, Society and Development, 2022, 11, e15311225439.	0.0	1
7	Gelation Behavior and Stability of Multicomponent Sterol-Based Oleogels. Gels, 2022, 8, 37.	2.1	12
8	Protease com atividade fibrinolÃtica e colagenolÃtica produzida por Aspergillus ochraceus URM604. Research, Society and Development, 2022, 11, e15511225500.	0.0	1
9	Extraction and characterization of mucilage from Opuntia ficus-indica cultivated on hydroponic system. Notulae Botanicae Horti Agrobotanici Cluj-Napoca, 2022, 50, 12460.	0.5	1
10	Methodologies to Assess the Biodegradability of Bio-Based Polymersâ€"Current Knowledge and Existing Gaps. Polymers, 2022, 14, 1359.	2.0	43
11	Partitioning of Small Hydrophobic Molecules into Polydimethylsiloxane in Microfluidic Analytical Devices. Micromachines, 2022, 13, 713.	1.4	6
12	Antibiofilm Efficacy of the Pseudomonas aeruginosaÂPbunavirus vB_PaeM-SMS29 Loaded onto Dissolving Polyvinyl Alcohol Microneedles. Viruses, 2022, 14, 964.	1.5	7
13	Zn and Zn-Fe Nanostructures with Multifunctional Properties as Components for Food Packaging Materials. Nanomaterials, 2022, 12, 2104.	1.9	0
14	Active Flexible Films for Food Packaging: A Review. Polymers, 2022, 14, 2442.	2.0	23
15	Polymeric nanoparticles as oral delivery systems for a grape pomace extract towards the improvement of biological activities. Materials Science and Engineering C, 2021, 119, 111551.	3.8	22
16	How additive manufacturing can boost the bioactivity of baked functional foods. Journal of Food Engineering, 2021, 294, 110394.	2.7	19
17	A Review on the Role of Food-Derived Bioactive Molecules and the Microbiotaâ€"Gutâ€"Brain Axis in Satiety Regulation. Nutrients, 2021, 13, 632.	1.7	23
18	The clinical path to deliver encapsulated phages and lysins. FEMS Microbiology Reviews, 2021, 45, .	3.9	20

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19	Polysaccharide-Based Multilayer Nano-Emulsions Loaded with Oregano Oil: Production, Characterization, and In Vitro Digestion Assessment. Nanomaterials, 2021, 11, 878.	1.9	15
20	Characterization of PHBV films loaded with FO1 bacteriophage using polyvinyl alcohol-based nanofibers and coatings: A comparative study. Innovative Food Science and Emerging Technologies, 2021, 69, 102646.	2.7	17
21	Active Carboxymethylcellulose-Based Edible Films: Influence of Free and Encapsulated Curcumin on Filmsâ€™ Properties. Foods, 2021, 10, 1512.	1.9	13
22	Pseudomonas aeruginosa PAO 1 In Vitro Timeâ€“Kill Kinetics Using Single Phages and Phage Formulationsâ€”Modulating Death, Adaptation, and Resistance. Antibiotics, 2021, 10, 877.	1.5	5
23	Oleogel-Based Systems for the Delivery of Bioactive Compounds in Foods. Gels, 2021, 7, 86.	2.1	63
24	The Effect of Molecular Weight on the Antimicrobial Activity of Chitosan from Loligo opalescens for Food Packaging Applications. Marine Drugs, 2021, 19, 384.	2.2	11
25	Development of Chitosan-Based Surfaces to Prevent Single- and Dual-Species Biofilms of Staphylococcus aureus and Pseudomonas aeruginosa. Molecules, 2021, 26, 4378.	1.7	11
26	Biofunctionality assessment of Î±-lactalbumin nanotubes. Food Hydrocolloids, 2021, 117, 106665.	5.6	14
27	Fortification of coconut water with microencapsulated grape pomace extract towards a novel electrolyte beverage: Biological, sensorial and quality aspects. Future Foods, 2021, 4, 100079.	2.4	8
28	Edible films and coatings as carriers of nano and microencapsulated ingredients. , 2021, , 211-273.		2
29	Microalgae as a Potential Functional Ingredient: Evaluation of the Phytochemical Profile, Antioxidant Activity and In-Vitro Enzymatic Inhibitory Effect of Different Species. Molecules, 2021, 26, 7593.	1.7	9
30	The Effect of Simultaneous Radical Polymerization of Poly(N-vinyl) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 307 Td (pyrrolidone)/Î±,Ï‰-Bis(Polysaccharide. Journal of Polymers and the Environment, 2020, 28, 152-165.	2.4	1
31	Evaluation of linseed oil oleogels to partially replace pork backfat in fermented sausages. Journal of the Science of Food and Agriculture, 2020, 100, 218-224.	1.7	89
32	Electrosprayed whey protein-based nanocapsules for Î²-carotene encapsulation. Food Chemistry, 2020, 314, 126157.	4.2	36
33	Dehydration of protein lactoferrin-glycomacropeptide nanohydrogels. Food Hydrocolloids, 2020, 101, 105550.	5.6	16
34	Oleogels for development of health-promoting food products. Food Science and Human Wellness, 2020, 9, 31-39.	2.2	96
35	Entrapment of a phage cocktail and cinnamaldehyde on sodium alginate emulsion-based films to fight food contamination by Escherichia coli and Salmonella Enteritidis. Food Research International, 2020, 128, 108791.	2.9	42
36	Delonix regia galactomannan-based edible films: Effect of molecular weight and k-carrageenan on physicochemical properties. Food Hydrocolloids, 2020, 103, 105632.	5.6	16

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37	Green synthesis of lignin nano- and micro-particles: Physicochemical characterization, bioactive properties and cytotoxicity assessment. International Journal of Biological Macromolecules, 2020, 163, 1798-1809.	3.6	46
38	Evaluation of the specific migration according to EU standards of titanium from Chitosan/Metal complexes films containing TiO2 particles into different food simulants. A comparative study of the nano-sized vs micro-sized particles. Food Packaging and Shelf Life, 2020, 26, 100579.	3.3	22
39	Valorization of Agricultural Lignocellulosic Plant Byproducts through Enzymatic and Enzyme-Assisted Extraction of High-Value-Added Compounds: A Review. ACS Sustainable Chemistry and Engineering, 2020, 8, 13112-13125.	3.2	39
40	Bio-Based Nanoparticles as a Carrier of Î²-Carotene: Production, Characterisation and In Vitro Gastrointestinal Digestion. Molecules, 2020, 25, 4497.	1.7	24
41	Sensorial Perception of Astringency: Oral Mechanisms and Current Analysis Methods. Foods, 2020, 9, 1124.	1.9	36
42	Emulsion-filled hydrogels for food applications: influence of pH on emulsion stability and a coating on microgel protection. Food and Function, 2020, 11, 8331-8341.	2.1	8
43	Microalgae Encapsulation Systems for Food, Pharmaceutical and Cosmetics Applications. Marine Drugs, 2020, 18, 644.	2.2	66
44	Safety and potential functionality of nanoparticles loaded with a trypsin inhibitor isolated from tamarind seeds. Future Foods, 2020, 1-2, 100001.	2.4	9
45	Partial purification of fibrinolytic and fibrinogenolytic protease from Gliricidia sepium seeds by aqueous two-phase system. Biocatalysis and Agricultural Biotechnology, 2020, 27, 101669.	1.5	16
46	Characterization of Enriched Meat-Based PÃ¢tÃ© Manufactured with Oleogels as Fat Substitutes. Gels, 2020, 6, 17.	2.1	57
47	Pectin-Based Films Loaded with Hydroponic Nopal Mucilages: Development and Physicochemical Characterization. Coatings, 2020, 10, 467.	1.2	13
48	Bacterial cellulose/cashew gum films as probiotic carriers. LWT - Food Science and Technology, 2020, 130, 109699.	2.5	34
49	Electrospun Active Biopapers of Food Waste Derived Poly(3-hydroxybutyrate-co-3-hydroxyvalerate) with Short-Term and Long-Term Antimicrobial Performance. Nanomaterials, 2020, 10, 506.	1.9	29
50	Printability, microstructure, and flow dynamics of phase-separated edible 3D inks. Food Hydrocolloids, 2020, 109, 106120.	5.6	36
51	Moringa oleiferaâ€"Storage Stability, In Vitro-Simulated Digestion and Cytotoxicity Assessment of Microencapsulated Extract. Processes, 2020, 8, 770.	1.3	6
52	Bacteriophages for Chronic Wound Treatment: From Traditional to Novel Delivery Systems. Viruses, 2020, 12, 235.	1.5	55
53	Impact of functional flours from pineapple by-products on human intestinal microbiota. Journal of Functional Foods, 2020, 67, 103830.	1.6	40
54	Lactoferrin-based nanoemulsions to improve the physical and chemical stability of omega-3 fatty acids. Food and Function, 2020, 11, 1966-1981.	2.1	34

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55	Integral Valorization of Pineapple (Ananas comosus L.) By-Products through a Green Chemistry Approach towards Added Value Ingredients. Foods, 2020, 9, 60.	1.9	69
56	Carboxymethyl cellulose-based films: Effect of organosolv lignin incorporation on physicochemical and antioxidant properties. Journal of Food Engineering, 2020, 285, 110107.	2.7	55
57	3D printed functional cookies fortified with Arthrospira platensis: Evaluation of its antioxidant potential and physical-chemical characterization. Food Hydrocolloids, 2020, 107, 105893.	5.6	76
58	In vitro digestion as a tool for functional isolation of a probiotic potential Lactobacillus rhamnosus. Research, Society and Development, 2020, 9, e3119108544.	0.0	2
59	Enzymatic production of xylooligosaccharides from Brazilian Syrah grape pomace flour: a green alternative to conventional methods for adding value to agricultural byâ€•products. Journal of the Science of Food and Agriculture, 2019, 99, 1250-1257.	1.7	17
60	Omegaâ€3 and Polyunsaturated Fatty Acidsâ€Enriched Hamburgers Using Sterolâ€Based Oleogels. European Journal of Lipid Science and Technology, 2019, 121, 1900111.	1.0	54
61	Strategy towards Replacing Pork Backfat with a Linseed Oleogel in Frankfurter Sausages and Its Evaluation on Physicochemical, Nutritional, and Sensory Characteristics. Foods, 2019, 8, 366.	1.9	80
62	Candelilla Wax-Based Coatings and Films: Functional and Physicochemical Characterization. Food and Bioprocess Technology, 2019, 12, 1787-1797.	2.6	18
63	Recent advances and challenges on applications of nanotechnology in food packaging. A literature review. Food and Chemical Toxicology, 2019, 134, 110814.	1.8	104
64	Amphiphilic Modified Galactomannan as a Novel Potential Carrier for Hydrophobic Compounds. Frontiers in Sustainable Food Systems, 2019, 3, .	1.8	9
65	Impact ofin vitrogastrointestinal digestion on the chemical composition, bioactive properties, and cytotoxicity ofVitis viniferaL. cv.Syrahgrape pomace extract. Food and Function, 2019, 10, 1856-1869.	2.1	38
66	Does the Future of Food Pass by Using Nanotechnologies?. Frontiers in Sustainable Food Systems, 2019, 3, .	1.8	7
67	Effect of acute exposure in swiss mice (Mus musculus) to a fibrinolytic protease produced by Mucor subtilissimus UCP 1262: An histomorphometric, genotoxic and cytological approach. Regulatory Toxicology and Pharmacology, 2019, 103, 282-291.	1.3	19
68	Development of alginate microparticles as efficient adsorption matrix for protein recovery. Process Biochemistry, 2019, 80, 157-163.	1.8	9
69	Protein-Based Nanostructures for Food Applications. Gels, 2019, 5, 9.	2.1	33
70	In Vitro Intestinal Uptake And Permeability Of Fluorescently-Labelled Hyaluronic Acid Nanogels . International Journal of Nanomedicine, 2019, Volume 14, 9077-9088.	3.3	18
71	Tamarind Trypsin Inhibitor in Chitosanâ€“Whey Protein Nanoparticles Reduces Fasting Blood Glucose Levels without Compromising Insulinemia: A Preclinical Study. Nutrients, 2019, 11, 2770.	1.7	25
72	Escherichia coli and Salmonella Enteritidis dual-species biofilms: interspecies interactions and antibiofilm efficacy of phages. Scientific Reports, 2019, 9, 18183.	1.6	34

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73	Optimization of bromelain isolation from pineapple byproducts by polysaccharide complex formation. Food Hydrocolloids, 2019, 87, 792-804.	5.6	31
74	Sterolâ€based oleogels' characterization envisioning food applications. Journal of the Science of Food and Agriculture, 2019, 99, 3318-3325.	1.7	39
75	Hybrid gels: Influence of oleogel/hydrogel ratio on rheological and textural properties. Food Research International, 2019, 116, 1298-1305.	2.9	96
76	Bacteriophage Ï•IBB-PF7A loaded on sodium alginate-based films to prevent microbial meat spoilage. International Journal of Food Microbiology, 2019, 291, 121-127.	2.1	56
77	One-step chromatographic method to purify Î±-lactalbumin from whey for nanotube synthesis purposes. Food Chemistry, 2019, 275, 480-488.	4.2	16
78	Edible Films and Coatings as Carriers of Living Microorganisms: A New Strategy Towards Biopreservation and Healthier Foods. Comprehensive Reviews in Food Science and Food Safety, 2018, 17, 594-614.	5.9	108
79	Changes of the shelf life of candelilla wax/tarbush bioactive based-nanocoated apples at industrial level conditions. Scientia Horticulturae, 2018, 231, 43-48.	1.7	22
80	Thermodynamic, rheological and structural properties of edible oils structured with LMOGs: Influence of gelator and oil phase. Food Structure, 2018, 16, 50-58.	2.3	32
81	Cellulose nanocrystals from grape pomace: Production, properties and cytotoxicity assessment. Carbohydrate Polymers, 2018, 192, 327-336.	5.1	108
82	Physicochemical properties of alginate-based films: Effect of ionic crosslinking and mannuronic and guluronic acid ratio. Food Hydrocolloids, 2018, 81, 442-448.	5.6	180
83	Carbon-based sputtered coatings for enhanced chitosan-based films properties. Applied Surface Science, 2018, 433, 689-695.	3.1	9
84	Effect of alginate molecular weight and M/G ratio in beads properties foreseeing the protection of probiotics. Food Hydrocolloids, 2018, 77, 8-16.	5.6	134
85	The physicochemical, antifungal and antioxidant properties of a mixed polyphenol based bioactive film. Heliyon, 2018, 4, e00942.	1.4	20
86	Active bi-layer cellulose-based films: development and characterization. Cellulose, 2018, 25, 6361-6375.	2.4	18
87	Bacterial cellulose nanofiber-based films incorporating gelatin hydrolysate from tilapia skin: production, characterization and cytotoxicity assessment. Cellulose, 2018, 25, 6011-6029.	2.4	16
88	Nanotechnology in Food Packaging: Opportunities and Challenges. , 2018, , 1-11.		26
89	Comparison of soybean hull pre-treatments to obtain cellulose and chemical derivatives: Physical chemistry characterization. Carbohydrate Polymers, 2018, 198, 601-610.	5.1	21
90	Design of whey protein nanostructures for incorporation and release of nutraceutical compounds in food. Critical Reviews in Food Science and Nutrition, 2017, 57, 1377-1393.	5.4	83

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91	Structural and mechanical properties of organogels: Role of oil and gelator molecular structure. Food Research International, 2017, 96, 161-170.	2.9	87
92	Platform design for extraction and isolation of Bromelain: Complex formation and precipitation with carrageenan. Process Biochemistry, 2017, 54, 156-161.	1.8	13
93	Nanocoating with extract of tarbush to retard Fuji apples senescence. Postharvest Biology and Technology, 2017, 134, 67-75.	2.9	16
94	Enhancement and inhibition effects on the corneal permeability of timolol maleate: Polymers, cyclodextrins and chelating agents. International Journal of Pharmaceutics, 2017, 529, 168-177.	2.6	30
95	Optimization of high purity chitin and chitosan production from Illex argentinus pens by a combination of enzymatic and chemical processes. Carbohydrate Polymers, 2017, 174, 262-272.	5.1	32
96	Effect of moderate electric fields in the properties of starch and chitosan films reinforced with microcrystalline cellulose. Carbohydrate Polymers, 2017, 174, 1181-1191.	5.1	44
97	Evaluation of antimicrobial effectiveness of pimaricin-loaded thermosensitive nanohydrogel coating on ArzÃªa-Ulloa DOP cheeses. Food Control, 2017, 73, 1095-1104.	2.8	9
98	Microbial production of hyaluronic acid from agro-industrial by-products: Molasses and corn steep liquor. Biochemical Engineering Journal, 2017, 117, 181-187.	1.8	31
99	Creating functional nanostructures: Encapsulation of caffeine into Î±-lactalbumin nanotubes. Innovative Food Science and Emerging Technologies, 2017, 40, 10-17.	2.7	50
100	Functional Foods. , 2017, , 165-200.		3
101	Basic Biochemistry. , 2017, , 33-58.		0
102	Characterisation of Î²-lactoglobulin nanoparticles and their binding to caffeine. Food Hydrocolloids, 2017, 71, 85-93.	5.6	37
103	Smart Nanohydrogels for Controlled Release of Food Preservatives. , 2016, , 349-362.		5
104	Pediocin SA-1: A selective bacteriocin for controlling Listeria monocytogenes in maize silages. Journal of Dairy Science, 2016, 99, 8070-8080.	1.4	25
105	Use of Electrospinning to Develop Antimicrobial Biodegradable Multilayer Systems: Encapsulation of Cinnamaldehyde and Their Physicochemical Characterization. Food and Bioprocess Technology, 2016, 9, 1874-1884.	2.6	65
106	Lactoferrin-based nanoparticles as a vehicle for iron in food applications â€“ Development and release profile. Food Research International, 2016, 90, 16-24.	2.9	34
107	Experimental protocol for the recovery and evaluation of bioactive compounds of tarbush against postharvest fruit fungi. Food Chemistry, 2016, 198, 62-67.	4.2	21
108	Structural and thermo-rheological analysis of solutions and gels of a Î²-lactoglobulin fraction isolated from bovine whey. Food Chemistry, 2016, 198, 45-53.	4.2	9

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109	Optimisation of the extraction and purification of chondroitin sulphate from head by-products of Prionace glauca by environmental friendly processes. Food Chemistry, 2016, 198, 28-35.	4.2	51
110	Cheese whey: A cost-effective alternative for hyaluronic acid production by Streptococcus zooepidemicus. Food Chemistry, 2016, 198, 54-61.	4.2	55
111	Production of Hyaluronic Acid by Streptococcus zooepidemicus on Protein Substrates Obtained from Scyliorhinus canicula Discards. Marine Drugs, 2015, 13, 6537-6549.	2.2	34
112	Edible Bio-Based Nanostructures: Delivery, Absorption and Potential Toxicity. Food Engineering Reviews, 2015, 7, 491-513.	3.1	41
113	Evaluation of Antimicrobial Effectiveness of Pimaricin-Loaded Thermosensitive Nanohydrogels in Grape Juice. Food and Bioprocess Technology, 2015, 8, 1583-1592.	2.6	7
114	Functional Characterisation and Antimicrobial Efficiency Assessment of Smart Nanohydrogels Containing Natamycin Incorporated into Polysaccharide-Based Films. Food and Bioprocess Technology, 2015, 8, 1430-1441.	2.6	21
115	Temperature- and pH-Sensitive Nanohydrogels of Poly(N-Isopropylacrylamide) for Food Packaging Applications: Modelling the Swelling-Collapse Behaviour. PLoS ONE, 2014, 9, e87190.	1.1	59
116	Chemical composition and antioxidant activity of sulphated polysaccharides extracted from Fucus vesiculosus using different hydrothermal processes. Chemical Papers, 2014, 68, .	1.0	54
117	Cloning, expression, purification and characterization of an oligomeric His-tagged thermophilic esterase from Thermus thermophilus HB27. Process Biochemistry, 2014, 49, 927-935.	1.8	17
118	Functional Characterization of Poly(N-isopropylacrylamide) Nanohydrogels for the Controlled Release of Food Preservatives. Food and Bioprocess Technology, 2014, 7, 3429-3441.	2.6	17
119	Thermal resistance ofSalmonella enterica, Escherichia coliandStaphylococcus aureusisolated from vegetable feed ingredients. Journal of the Science of Food and Agriculture, 2014, 94, 2274-2281.	1.7	18
120	Development of Active and Nanotechnology-based Smart Edible Packaging Systems: Physicalâ€“chemical Characterization. Food and Bioprocess Technology, 2014, 7, 1472-1482.	2.6	26
121	Amylase production by Aspergillus oryzae in a solidâ€state bioreactor with fedâ€batch operation using mussel processing wastewaters as feeding medium. Journal of Chemical Technology and Biotechnology, 2013, 88, 226-236.	1.6	10
122	Overall quality properties in pressurized kiwi purÃ©e: Microbial, physicochemical, nutritive and sensory tests during refrigerated storage. Innovative Food Science and Emerging Technologies, 2013, 20, 64-72.	2.7	33
123	Optimization of Antimicrobial Combined Effect of Organic Acids and Temperature on Foodborne Salmonella and Escherichia coli in Cattle Feed by Response Surface Methodology. Foodborne Pathogens and Disease, 2013, 10, 1030-1036.	0.8	10
124	Extraction of sulfated polysaccharides by autohydrolysis of brown seaweed Fucus vesiculosus. Journal of Applied Phycology, 2013, 25, 31-39.	1.5	67
125	Fungal fucoidanase production by solid-state fermentation in a rotating drum bioreactor using algal biomass as substrate. Food and Bioproducts Processing, 2013, 91, 587-594.	1.8	43
126	Evaluation of two bacteriocin-producing probiotic lactic acid bacteria as inoculants for controlling Listeria monocytogenes in grass and maize silages. Animal Feed Science and Technology, 2012, 175, 137-149.	1.1	26

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127	Effects of Feeding of Two Potentially Probiotic Preparations from Lactic Acid Bacteria on the Performance and Faecal Microflora of Broiler Chickens. Scientific World Journal, The, 2012, 2012, 1-9.	0.8	50
128	Lipases and Esterases from Extremophiles: Overview and Case Example of the Production and Purification of an Esterase from Thermus thermophilus HB27. Methods in Molecular Biology, 2012, 861, 239-266.	0.4	38
129	Modeling the angiotensinâ€converting enzyme inhibitory activity of peptide mixtures obtained from cheese whey hydrolysates using concentrationâ€“response curves. Biotechnology Progress, 2012, 28, 1197-1206.	1.3	24
130	Use of Poly(Nâ€isopropylacrylamide) Nanohydrogels for the Controlled Release of Pimaricin in Active Packaging. Journal of Food Science, 2012, 77, N21-8.	1.5	34
131	Modelling the enzymatic activity of two lipases isoenzymes commonly used in the food industry Modelado de la actividad enzimÃ¡tica de dos isoenzimas lipasas comÃºnmente utilizadas en la industria alimentaria. CYTA - Journal of Food, 2011, 9, 307-313.	0.9	2
132	Influence of alcoholic fermentation process on antioxidant activity and phenolic levels from mulberries (Morus nigra L.). LWT - Food Science and Technology, 2011, 44, 1793-1801.	2.5	115
133	Production and characterization of two N-terminal truncated esterases from Thermus thermophilus HB27 in a mesophilic yeast: Effect of N-terminus in thermal activity and stability. Protein Expression and Purification, 2011, 78, 120-130.	0.6	17
134	An esterase from Thermus thermophilus HB27 with hyper-thermoalkalophilic properties: Purification, characterisation and structural modelling. Journal of Molecular Catalysis B: Enzymatic, 2011, 70, 127-137.	1.8	21
135	Microwave-assisted extraction of sulfated polysaccharides (fucoidan) from brown seaweed. Carbohydrate Polymers, 2011, 86, 1137-1144.	5.1	325
136	Evaluation of a chitosan-based edible film as carrier of natamycin to improve the storability of Saloio cheese. Journal of Food Engineering, 2010, 101, 349-356.	2.7	217
137	Thermostable lipolytic enzymes production in batch and continuous cultures of Thermus thermophilus HB27. Bioprocess and Biosystems Engineering, 2010, 33, 347-354.	1.7	15
138	Fucoidan-Degrading Fungal Strains: Screening, Morphometric Evaluation, and Influence of Medium Composition. Applied Biochemistry and Biotechnology, 2010, 162, 2177-2188.	1.4	42
139	Heterologous expression of an esterase from Thermus thermophilus HB27 in Saccharomyces cerevisiae. Journal of Biotechnology, 2010, 145, 226-232.	1.9	25
140	Bio-silage of mussel work-processing wastes by lactobacilli on semi-solid culture. Journal of Food Engineering, 2010, 97, 355-359.	2.7	4
141	Modelling the Biphasic Growth and Product Formation byEnterococcus faeciumCECT 410 in Realkalized Fed-Batch Fermentations in Whey. Journal of Biomedicine and Biotechnology, 2010, 2010, 1-16.	3.0	22
142	Assessment of Relevant Factors Influencing Lipolytic Enzyme Production by Thermus thermophilus HB27 in Laboratoryâ€scale Bioreactors. Chemical Engineering and Technology, 2009, 32, 606-612.	0.9	21
143	Regulation of the interfacial activation within the Candida rugosa lipase family. Journal of Physical Organic Chemistry, 2009, 22, 508-514.	0.9	14
144	Strategies for improving extracellular lipolytic enzyme production by Thermus thermophilus HB27. Bioresource Technology, 2009, 100, 3630-3637.	4.8	57

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145	Preparation and characterization of nanoparticulate poly(Nâ€isopropylacrylâ€amide) hydrogel for the controlled release of antiâ€tumour drugs. Polymer International, 2008, 57, 1215-1225.	1.6	34
146	Thermal spring water enhances lipolytic activity in Thermus thermophilus HB27. Process Biochemistry, 2008, 43, 1383-1390.	1.8	18
147	Alcoholic chestnut fermentation in mixed culture. Compatibility criteria between Aspergillus oryzae and Saccharomyces cerevisiae strains. Bioresource Technology, 2008, 99, 7255-7263.	4.8	14
148	Reactivity of Pure Candida rugosa Lipase Isoenzymes (Lip1, Lip2, and Lip3) in Aqueous and Organic Media. Influence of the Isoenzymatic Profile on the Lipase Performance in Organic Media. Biotechnology Progress, 2008, 20, 65-73.	1.3	67
149	Production of Thermostable Lipolytic Activity by Thermus Species. Biotechnology Progress, 2008, 21, 1198-1205.	1.3	35
150	Stimulation of novel thermostable extracellular lipolytic enzyme in cultures of Thermus sp.. Enzyme and Microbial Technology, 2007, 40, 187-194.	1.6	19
151	Fed-batch pediocin production on whey using different feeding media. Enzyme and Microbial Technology, 2007, 41, 397-406.	1.6	25
152	Enzymatic inhibition and thermal inactivation in the hydrolysis of chestnut purÃ©e with an amylases mixture. Enzyme and Microbial Technology, 2006, 39, 252-258.	1.6	19
153	Lipolytic enzyme production by Thermus thermophilus HB27 in a stirred tank bioreactor. Biochemical Engineering Journal, 2005, 26, 95-99.	1.8	44
154	Modelling the fed-batch production of pediocin using mussel processing wastes. Process Biochemistry, 2005, 40, 1071-1083.	1.8	34
155	Antimicrobial Activity of Nisin Adsorbed to Surfaces Commonly Used in the Food Industry. Journal of Food Protection, 2005, 68, 1012-1019.	0.8	29
156	Identification of extracellular lipases/esterases produced by Thermus thermophilus HB27: Partial purification and preliminary biochemical characterisation. Journal of Biotechnology, 2005, 117, 233-241.	1.9	63
157	Optimization of Solid-State Enzymatic Hydrolysis of Chestnut Using Mixtures of Î±-Amylase and Glucoamylase. Journal of Agricultural and Food Chemistry, 2005, 53, 989-995.	2.4	14
158	Quantification of intra- and extra-cellular thermophilic lipase/esterase production by Thermus sp.. Biotechnology Letters, 2004, 26, 705-708.	1.1	34
159	A mathematical model for glucose oxidase kinetics, including inhibitory, deactivant and diffusional effects, and their interactions. Enzyme and Microbial Technology, 2004, 34, 513-522.	1.6	34
160	Enzymatic Hydrolysis of Chestnut PurÃ©e:Â Process Optimization Using Mixtures of Î±-Amylase and Glucoamylase. Journal of Agricultural and Food Chemistry, 2004, 52, 2907-2914.	2.4	22
161	Influence of pH drop on both nisin and pediocin production by Lactococcus lactis and Pediococcus acidilactici. Letters in Applied Microbiology, 2003, 37, 51-55.	1.0	46
162	Nisin and pediocin production on mussel-processing waste supplemented with glucose and five nitrogen sources. Letters in Applied Microbiology, 2002, 34, 114-118.	1.0	47

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163	Modelling the influence of pH on the kinetics of both nisin and pediocin production and characterization of their functional properties. Process Biochemistry, 2002, 37, 1005-1015.	1.8	52
164	Diauxic production of glucose oxidase by Aspergillus niger in submerged culture. Enzyme and Microbial Technology, 2002, 31, 615-620.	1.6	33
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