

Ángel Valdez-Ortiz

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/6254455/publications.pdf>

Version: 2024-02-01

12
papers

185
citations

1307594

7
h-index

1199594

12
g-index

14
all docs

14
docs citations

14
times ranked

327
citing authors

#	ARTICLE	IF	CITATIONS
1	Microalgae potential as a biogas source: current status, restraints and future trends. <i>Reviews in Environmental Science and Biotechnology</i> , 2016, 15, 243-264.	8.1	37
2	Residual biomasses and protein hydrolysates of three green microalgae species exhibit antioxidant and anti-aging activity. <i>Journal of Applied Phycology</i> , 2017, 29, 189-198.	2.8	35
3	Valorisation of biodiesel production wastes: Anaerobic digestion of residual <i>Tetraselmis suecica</i> biomass and co-digestion with glycerol. <i>Waste Management and Research</i> , 2015, 33, 250-257.	3.9	28
4	A Simple and Efficient Protocol for Plant Regeneration and Genetic Transformation of Tomato cv. Micro-Tom from Leaf Explants. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2011, 46, 1655-1660.	1.0	22
5	Establishment of an efficient genetic transformation method in <i>Dunaliella tertiolecta</i> mediated by <i>Agrobacterium tumefaciens</i> . <i>Journal of Microbiological Methods</i> , 2018, 150, 9-17.	1.6	16
6	Expression of an engineered acidic-subunit 11S globulin of amaranth carrying the antihypertensive peptides VY, in transgenic tomato fruits. <i>Plant Cell, Tissue and Organ Culture</i> , 2014, 118, 305-312.	2.3	11
7	A preliminary assessment of anaerobic co-digestion potential of mango and microalgal residue biomass using a design of experiments approach: Effect of thermal, physical and biological pretreatments. <i>Food and Bioproducts Processing</i> , 2021, 128, 143-152.	3.6	9
8	Expression of the acidic-subunit of amarantin, carrying the antihypertensive biopeptides VY, in cell suspension cultures of <i>Nicotiana tabacum</i> NT1. <i>Plant Cell, Tissue and Organ Culture</i> , 2013, 113, 315-322.	2.3	8
9	Influence of enzymatic hydrolysis conditions on biochemical and antioxidant properties of pacific thread herring (<i>Ophistonema libertate</i>) hydrolysates. <i>CYTA - Journal of Food</i> , 2020, 18, 392-400.	1.9	7
10	Chihuil Sea Catfish <i>Bagre panamensis</i> Viscera as a New Source of Serine Proteases: Semi-purification, Biochemical Characterization and Application for Protein Hydrolysates Production. <i>Waste and Biomass Valorization</i> , 2020, 11, 5821-5833.	3.4	6
11	Chemical and functional characterization of major protein fractions extracted from nontoxic <i>Jatropha curcas</i> byproduct meals. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 2022, 99, 511-523.	1.9	4
12	Effect of Degree of Hydrolysis on Biochemical Properties and Biological Activities (Antioxidant and) Tj ETQqO 0 0 rgBT /Overlock 10 Tf 50 Stickwater. <i>Waste and Biomass Valorization</i> , 2022, 13, 1015-1027.	3.4	2