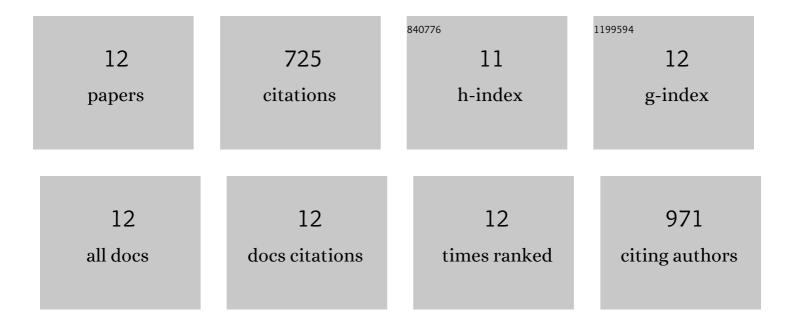
Erminda Tsouko

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/6559000/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Bacterial Cellulose Production from Industrial Waste and by-Product Streams. International Journal of Molecular Sciences, 2015, 16, 14832-14849.	4.1	235
2	Bacterial cellulose as stabilizer of o/w emulsions. Food Hydrocolloids, 2016, 53, 225-232.	10.7	150
3	Integrated biorefinery development for the extraction of value-added components and bacterial cellulose production from orange peel waste streams. Renewable Energy, 2020, 160, 944-954.	8.9	64
4	Synthesis and Characterization of Bacterial Cellulose from Citrus-Based Sustainable Resources. ACS Omega, 2018, 3, 10365-10373.	3.5	58
5	Extraction of Phenolic Compounds from Palm Oil Processing Residues and Their Application as Antioxidants. Food Technology and Biotechnology, 2019, 57, 29-38.	2.1	46
6	Structural modification of bacterial cellulose fibrils under ultrasonic irradiation. Carbohydrate Polymers, 2016, 150, 5-12.	10.2	42
7	Biodiesel production using microbial lipids derived from food waste discarded by catering services. Bioresource Technology, 2021, 323, 124597.	9.6	42
8	Valorization of By-Products from Palm Oil Mills for the Production of Generic Fermentation Media for Microbial Oil Synthesis. Applied Biochemistry and Biotechnology, 2017, 181, 1241-1256.	2.9	25
9	Valorization of Zante currant sideâ€streams for the production of phenolicâ€rich extract and bacterial cellulose: a novel biorefinery concept. Journal of Chemical Technology and Biotechnology, 2020, 95, 427-438.	3.2	20
10	Sustainable arabitol production by a newly isolated Debaryomyces prosopidis strain cultivated on biodiesel-derived glycerol. Carbon Resources Conversion, 2022, 5, 92-99.	5.9	18
11	Olive oil emulsions formed by catastrophic phase inversion using bacterial cellulose and whey protein isolate. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2015, 486, 203-210.	4.7	14
12	Physicochemical and rheological characteristics of pectin extracted from renewable orange peel employing conventional and green technologies. Food Hydrocolloids, 2022, 132, 107887.	10.7	11