

Juan M MartÃ-nez

List of Publications by Year in descending order

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8
papers

367
citations

1163117
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docs citations

8
times ranked

433
citing authors

#	ARTICLE	IF	CITATIONS
1	Pulsed electric field-assisted extraction of valuable compounds from microorganisms. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020, 19, 530-552.	11.7	101
2	Pulsed electric field permeabilization and extraction of phycoerythrin from <i>Porphyridium cruentum</i> . <i>Algal Research</i> , 2019, 37, 51-56.	4.6	58
3	Release of Mannoproteins during <i>Saccharomyces cerevisiae</i> Autolysis Induced by Pulsed Electric Field. <i>Frontiers in Microbiology</i> , 2016, 7, 1435.	3.5	52
4	Pulsed electric field-assisted extraction of carotenoids from fresh biomass of <i>Rhodotorula glutinis</i> . <i>Innovative Food Science and Emerging Technologies</i> , 2018, 47, 421-427.	5.6	47
5	Organic-solvent-free extraction of carotenoids from yeast <i>Rhodotorula glutinis</i> by application of ultrasound under pressure. <i>Ultrasonics Sonochemistry</i> , 2020, 61, 104833.	8.2	36
6	Factors influencing autolysis of <i>Saccharomyces cerevisiae</i> cells induced by pulsed electric fields. <i>Food Microbiology</i> , 2018, 73, 67-72.	4.2	31
7	Pulsed electric fields accelerate release of mannoproteins from <i>Saccharomyces cerevisiae</i> during aging on the lees of Chardonnay wine. <i>Food Research International</i> , 2019, 116, 795-801.	6.2	27
8	Effect of pulsed electric fields on mannoproteins release from <i>Saccharomyces cerevisiae</i> during the aging on lees of Caladoc red wine. <i>LWT - Food Science and Technology</i> , 2020, 118, 108788.	5.2	15