Sergio Huerta-Ochoa

List of Publications by Year
in descending order

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35 papers	648 citations	516561 16 h-index	610775 24 g-index
36 all docs	36 docs citations	36 times ranked	738 citing authors

#	Article	IF	Citations
1	On the modelling and surface response analysis of a non-conventional wall-cooled solid/gas bioreactor with application in esterification. Chemical Engineering Journal, 2022, 437, 135063.	6.6	4
2	Intensification of 2-phenylethanol production using an aerated system assisted by a membrane-based solvent extraction technique. Revista Mexicana De Ingeniera Quimica, 2021, 20, 739-750.	0.2	4
3	Solid/gas biocatalysis for aroma production: An alternative process of white biotechnology. Biochemical Engineering Journal, 2020, 164, 107767.	1.8	7
4	Whole-cell bioconversion of naringenin to high added value hydroxylated compounds using Yarrowia lipolytica 2.2ab in surface and liquid cultures. Bioprocess and Biosystems Engineering, 2020, 43, 1219-1230.	1.7	2
5	Assessment of hydrodynamics in a novel bench-scale wall-cooled packed bioreactor under abiotic conditions. Chemical Engineering Journal, 2019, 375, 121945.	6.6	8
6	Whole-Cell Bioconversion of Citrus Flavonoids to Enhance Their Biological Properties. Studies in Natural Products Chemistry, 2019, 61, 335-367.	0.8	9
7	Stable bioemulsifiers are produced by Acinetobacter bouvetii UAM25 growing in different carbon sources. Bioprocess and Biosystems Engineering, 2018, 41, 859-869.	1.7	22
8	On the Understanding of the Adsorption of 2-Phenylethanol on Polyurethane-Keratin based Membranes. International Journal of Chemical Reactor Engineering, 2017, 15, .	0.6	2
9	On the conceptual design of a partitioning technology for the bioconversion of (+)-valencene to (+)-nootkatone on whole cells: Experimentation and modelling. Chemical Engineering and Processing: Process Intensification, 2017, 122, 493-507.	1.8	16
10	Solid state fermentation of fig (Ficus carica L.) by-products using fungi to obtain phenolic compounds with antioxidant activity and qualitative evaluation of phenolics obtained. Process Biochemistry, 2017, 62, 16-23.	1.8	54
11	Whole Cell Bioconversion of (+)-valencene to (+)-nootkatone in 100â€†% Organic Phase using Yarrowia lipolytica 2.2ab. International Journal of Chemical Reactor Engineering, 2016, 14, 939-944.	0.6	12
12	Kinetic, oxygen mass transfer and hydrodynamic studies in a three-phase stirred tank bioreactor for the bioconversion of (+)-valencene on Yarrowia lipolytica 2.2ab. Biochemical Engineering Journal, 2016, 113, 37-46.	1.8	18
13	Whole cell bioconversion of (+)â€valencene to (+)â€nootkatone by Yarrowia lipolytica using a three phase partitioning bioreactor. Journal of Chemical Technology and Biotechnology, 2016, 91, 1164-1172.	1.6	22
14	Efect of chemical biological and physicochemical purification on chitin recovery from exoskeletons of shrimp (Penaeus sp) and grasshopper (Sphenarium purpurascens). Revista Mexicana De Ingeniera Quimica, 2016, 15, 711-725.	0.2	4
15	Kinetic Constants for Biological Ammonium and Nitrite Oxidation Processes Under Sulfide Inhibition. Applied Biochemistry and Biotechnology, 2015, 177, 1665-1675.	1.4	19
16	Evaluation of ionic liquids as dispersed phase during the production of lactones with E. coli in a three phase partitioning bioreactor. Chemical Engineering Journal, 2015, 279, 379-386.	6.6	12
17	Screening of microorganisms for bioconversion of (+)-valencene to (+)-nootkatone. LWT - Food Science and Technology, 2015, 64, 788-793.	2.5	25
18	Mathematical model of a three phase partitioning bioreactor for conversion of ketones using whole cells. Chemical Engineering Journal, 2015, 260, 765-775.	6.6	16

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19	Production of Thermostable Lipase by Thermomyces lanuginosus on Solid-State Fermentation: Selective Hydrolysis of Sardine Oil. Applied Biochemistry and Biotechnology, 2014, 174, 1859-1872.	1.4	19
20	Kinetic mathematical model for ketone bioconversion using Escherichia coli TOP10 pQR239. Chemical Engineering Journal, 2014, 240, 1-9.	6.6	12
21	Continuous production of ellagic acid in a packed-bed reactor. Process Biochemistry, 2014, 49, 1595-1600.	1.8	17
22	Mass transfer coefficient determination in three biphasic systems (waterâ€“ionic liquid) using a modified Lewis cell. Chemical Engineering Journal, 2012, 181-182, 702-707.	6.6	13
23	Purification and characterization of a thermodynamic stable serine protease from Aspergillus fumigatus. Process Biochemistry, 2011, 46, 2001-2006.	1.8	76
24	Regime analysis of a Baeyerâ€“Villiger bioconversion in a three-phase (airâ€“waterâ€“ionic liquid) stirred tank bioreactor. Biochemical Engineering Journal, 2011, 58-59, 87-95.	1.8	15
25	Improvement of heat removal in solidâ€state fermentation tray bioreactors by forced air convection. Journal of Chemical Technology and Biotechnology, 2011, 86, 1321-1331.	1.6	54
26	Assessment of the limiting step of mass transfer in n-hexadecane biodegradation in a bubble column reactor. Water Science and Technology, 2010, 62, 906-914.	1.2	10
27	Hydrodynamic and oxygen mass transfer studies in a three-phase (airâ€“waterâ€“ionic liquid) stirred tank bioreactor. Biochemical Engineering Journal, 2009, 45, 209-217.	1.8	33
28	Advantages of a proteolytic extract by Aspergillus oryzae from fish flour over a commercial proteolytic preparation. Food Chemistry, 2009, 112, 604-608.	4.2	29
29	Penicillium commune spore production in solid-state fermentation of coffee pulp at laboratory scale and in a helical ribbons rotating reactor. Journal of Chemical Technology and Biotechnology, 2006, 81, 1760-1766.	1.6	7
30	Physiological, morphological, and mannanase production studies on Aspergillus niger uam-gs1 mutants. Electronic Journal of Biotechnology, 2006, 9, 50-60.	1.2	26
31	Fish protein hydrolysates from gold carp (Carassius auratus): I. A study of hydrolysis parameters using response surface methodology. Journal of the Science of Food and Agriculture, 2005, 85, 98-104.	1.7	15
32	Hydrocarbon biodegradation in oxygen-limited sequential batch reactors by consortium from weathered, oil-contaminated soil. Canadian Journal of Microbiology, 2005, 51, 231-239.	0.8	24
33	Note. Consumer Awareness of the Main Sensory Attributes of Tepache, a Traditional Fermented Fruit Beverage. Food Science and Technology International, 2001, 7, 411-415.	1.1	7
34	Note. Consumer Awareness of the Main Sensory Attributes of Tepache, a Traditional Fermented Fruit Beverage. Food Science and Technology International, 2001, 7, 411-415.	1.1	0
35	Production, partial purification and properties of ?-mannanases obtained by solid substrate fermentation of spent soluble coffee wastes and copra paste usingAspergillus oryzae andAspergillus niger. Journal of the Science of Food and Agriculture, 2000, 80, 1343-1350.	1.7	35