

Jos M Cruz

List of Publications by Citations

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133
papers

5,914
citations

41
h-index

71
g-index

136
ext. papers

6,436
ext. citations

5.3
avg, IF

5.79
L-index

#	Paper	IF	Citations
133	Natural antioxidants from residual sources. <i>Food Chemistry</i> , 2001 , 72, 145-171	8.5	1122
132	Valorization of winery waste vs. the costs of not recycling. <i>Waste Management</i> , 2011 , 31, 2327-35	8.6	213
131	Active and Intelligent Packaging for the Food Industry. <i>Food Reviews International</i> , 2012 , 28, 146-187	5.5	192
130	Production of xylooligosaccharides by autohydrolysis of lignocellulosic materials. <i>Trends in Food Science and Technology</i> , 2004 , 15, 115-120	15.3	161
129	Development of new polyolefin films with nanoclays for application in food packaging. <i>European Polymer Journal</i> , 2007 , 43, 2229-2243	5.2	145
128	Evaluation of the effectiveness of a new active packaging film containing natural antioxidants (from barley husks) that retard lipid damage in frozen Atlantic salmon (<i>Salmo salar</i> L.). <i>Food Research International</i> , 2010 , 43, 1277-1282	7	131
127	Biosurfactants in cosmetic formulations: trends and challenges. <i>Critical Reviews in Biotechnology</i> , 2017 , 37, 911-923	9.4	121
126	Analytical strategies to evaluate antioxidants in food: a review. <i>Trends in Food Science and Technology</i> , 2010 , 21, 229-246	15.3	106
125	Antioxidant and antimicrobial effects of extracts from hydrolysates of lignocellulosic materials. <i>Journal of Agricultural and Food Chemistry</i> , 2001 , 49, 2459-64	5.7	100
124	Solvent extraction of hemicellulosic wood hydrolysates: a procedure useful for obtaining both detoxified fermentation media and polyphenols with antioxidant activity. <i>Food Chemistry</i> , 1999 , 67, 147-153	8.5	92
123	Antioxidant activity of byproducts from the hydrolytic processing of selected lignocellulosic materials. <i>Trends in Food Science and Technology</i> , 2004 , 15, 191-200	15.3	90
122	Natural antioxidant active packaging film and its effect on lipid damage in frozen blue shark (<i>Prionace glauca</i>). <i>Innovative Food Science and Emerging Technologies</i> , 2011 , 12, 50-55	6.8	85
121	Revalorization of hemicellulosic trimming vine shoots hydrolyzates trough continuous production of lactic acid and biosurfactants by <i>L. pentosus</i> . <i>Journal of Food Engineering</i> , 2007 , 78, 405-412	6	85
120	Development of antioxidant active films containing tocopherols to extend the shelf life of fish. <i>Food Control</i> , 2013 , 31, 236-243	6.2	80
119	Novel cosmetic formulations containing a biosurfactant from <i>Lactobacillus paracasei</i> . <i>Colloids and Surfaces B: Biointerfaces</i> , 2017 , 155, 522-529	6	72
118	Development of new active packaging films coated with natural phenolic compounds to improve the oxidative stability of beef. <i>Meat Science</i> , 2014 , 97, 249-54	6.4	71
117	Influence of the metabolism pathway on lactic acid production from hemicellulosic trimming vine shoots hydrolyzates using <i>Lactobacillus pentosus</i> . <i>Biotechnology Progress</i> , 2005 , 21, 793-8	2.8	68

116	Production of fermentable media from vine-trimming wastes and bioconversion into lactic acid by <i>Lactobacillus pentosus</i> . <i>Journal of the Science of Food and Agriculture</i> , 2004 , 84, 2105-2112	4.3	68
115	Development of new active packaging films containing bioactive nanocomposites. <i>Innovative Food Science and Emerging Technologies</i> , 2014 , 26, 310-318	6.8	64
114	Study of the migration of photoinitiators used in printed food-packaging materials into food simulants. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 9516-23	5.7	64
113	Production of antioxidants from <i>Eucalyptus globulus</i> wood by solvent extraction of hemicellulose hydrolysates. <i>Food Chemistry</i> , 2004 , 84, 243-251	8.5	64
112	Optimization of extraction conditions and fatty acid characterization of <i>Lactobacillus pentosus</i> cell-bound biosurfactant/bioemulsifier. <i>Journal of the Science of Food and Agriculture</i> , 2015 , 95, 313-20	4.3	57
111	Valorisation of waste fractions from autohydrolysis of selected lignocellulosic materials. <i>Journal of Chemical Technology and Biotechnology</i> , 2003 , 78, 392-398	3.5	57
110	Ex situ treatment of hydrocarbon-contaminated soil using biosurfactants from <i>Lactobacillus pentosus</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 9443-7	5.7	56
109	Preparation of fermentation media from agricultural wastes and their bioconversion into xylitol. <i>Food Biotechnology</i> , 2000 , 14, 79-97	2.2	54
108	Lipid damage during frozen storage of Atlantic halibut (<i>Hippoglossus hippoglossus</i>) in active packaging film containing antioxidants. <i>Food Chemistry</i> , 2011 , 126, 315-320	8.5	53
107	Disruption of the cytochrome c gene in xylose-utilizing yeast <i>Pichia stipitis</i> leads to higher ethanol production. <i>Yeast</i> , 1999 , 15, 1021-30	3.4	52
106	Development of a method to study the migration of six photoinitiators into powdered milk. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 2722-6	5.7	51
105	Assessment of the production of antioxidants from winemaking waste solids. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 5612-20	5.7	50
104	Optimization of liquid-liquid extraction of biosurfactants from corn steep liquor. <i>Bioprocess and Biosystems Engineering</i> , 2015 , 38, 1629-37	3.7	48
103	Non-isothermal autohydrolysis of barley husks: Product distribution and antioxidant activity of ethyl acetate soluble fractions. <i>Journal of Food Engineering</i> , 2008 , 84, 544-552	6	48
102	Brewery waste as a potential source of phenolic compounds: optimisation of the extraction process and evaluation of antioxidant and antimicrobial activities. <i>Food Chemistry</i> , 2014 , 145, 191-7	8.5	47
101	Kinetic migration studies from packaging films into meat products. <i>Meat Science</i> , 2007 , 77, 238-45	6.4	47
100	Production of lactic acid from vine-trimming wastes and viticulture lees using a simultaneous saccharification fermentation method. <i>Journal of the Science of Food and Agriculture</i> , 2005 , 85, 466-472	4.3	46
99	Bioactivity of glycolipopeptide cell-bound biosurfactants against skin pathogens. <i>International Journal of Biological Macromolecules</i> , 2018 , 109, 971-979	7.9	46

98	Study of the physical properties of calcium alginate hydrogel beads containing vineyard pruning waste for dye removal. <i>Carbohydrate Polymers</i> , 2015 , 115, 129-38	10.3	44
97	Effect of detergents in the release of bisphenol A from polycarbonate baby bottles. <i>Food Research International</i> , 2009 , 42, 1410-1414	7	43
96	Mass transport studies of different additives in polyamide and exfoliated nanocomposite polyamide films for food industry. <i>Packaging Technology and Science</i> , 2009 , 23, n/a-n/a	2.3	42
95	Study of the migration of benzophenone from printed paperboard packages to cakes through different plastic films. <i>European Food Research and Technology</i> , 2008 , 227, 1585-1590	3.4	42
94	Formulation of low-cost fermentative media for lactic acid production with <i>Lactobacillus rhamnosus</i> using vinification lees as nutrients. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 801-807	5.7	42
93	Migration and diffusion of diphenylbutadiene from packages into foods. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 10225-30	5.7	41
92	Partial characterization of biosurfactant from <i>Lactobacillus pentosus</i> and comparison with sodium dodecyl sulphate for the bioremediation of hydrocarbon contaminated soil. <i>BioMed Research International</i> , 2013 , 2013, 961842	3	40
91	SHAM-sensitive alternative respiration in the xylose-metabolizing yeast <i>Pichia stipitis</i> . <i>Yeast</i> , 2002 , 19, 1203-20	3.4	40
90	Vineyard pruning waste as an alternative carbon source to produce novel biosurfactants by <i>Lactobacillus paracasei</i> . <i>Journal of Industrial and Engineering Chemistry</i> , 2017 , 55, 40-49	6.3	39
89	Study of the surfactant properties of aqueous stream from the corn milling industry. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 5451-7	5.7	39
88	Fractionation and purification of bioactive compounds obtained from a brewery waste stream. <i>BioMed Research International</i> , 2013 , 2013, 408491	3	39
87	Study of the synergistic effects of salinity, pH, and temperature on the surface-active properties of biosurfactants produced by <i>Lactobacillus pentosus</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 1258-65	5.7	37
86	Phenolic profile and antioxidant properties of a crude extract obtained from a brewery waste stream. <i>Food Research International</i> , 2013 , 51, 663-669	7	36
85	Xylitol production by a <i>Pichia stipitis</i> D-xylulokinase mutant. <i>Applied Microbiology and Biotechnology</i> , 2005 , 68, 42-5	5.7	36
84	Integral utilisation of barley husk for the production of food additives. <i>Journal of the Science of Food and Agriculture</i> , 2007 , 87, 1000-1008	4.3	35
83	Temperature study of the kinetics of migration of DPBD from plastics into chocolate, chocolate spread and margarine. <i>Food Research International</i> , 2007 , 40, 679-686	7	35
82	A multifunctional extract from corn steep liquor: antioxidant and surfactant activities. <i>Food and Function</i> , 2016 , 7, 3724-32	6.1	34
81	Evaluation of vinification lees as a general medium for <i>Lactobacillus</i> strains. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 5233-9	5.7	34

80	Anti-oxidant activity of isolates from acid hydrolysates of Eucalyptus globulus wood. <i>Food Chemistry</i> , 2005 , 90, 503-511	8.5	34
79	Xylitol production from barley bran hydrolysates by continuous fermentation with <i>Debaryomyces hansenii</i> . <i>Biotechnology Letters</i> , 2000 , 22, 1895-1898	3	32
78	Development of an analytical method for the determination of photoinitiators used for food packaging materials with potential to migrate into milk. <i>Journal of Dairy Science</i> , 2008 , 91, 900-9	4	31
77	Mass transport studies of model migrants within dry foodstuffs. <i>Journal of Cereal Science</i> , 2008 , 48, 662-669	5.69	30
76	Molecularly imprinted hydrogels as functional active packaging materials. <i>Food Chemistry</i> , 2016 , 190, 487-494	8.5	29
75	Formulation of an alginate-vineyard pruning waste composite as a new eco-friendly adsorbent to remove micronutrients from agroindustrial effluents. <i>Chemosphere</i> , 2014 , 111, 24-31	8.4	29
74	Design and characterization of greener sunscreen formulations based on mica powder and a biosurfactant extract. <i>Powder Technology</i> , 2018 , 327, 442-448	5.2	28
73	Biogenic Synthesis of Metal Nanoparticles Using a Biosurfactant Extracted from Corn and Their Antimicrobial Properties. <i>Nanomaterials</i> , 2017 , 7,	5.4	28
72	Development of a multimethod for the determination of photoinitiators in beverage packaging. <i>Journal of Food Science</i> , 2008 , 73, C92-9	3.4	28
71	Thermal stability of antioxidants obtained from wood and industrial wastes. <i>Food Chemistry</i> , 2007 , 100, 1059-1064	8.5	28
70	Wastewater treatment enhancement by applying a lipopeptide biosurfactant to a lignocellulosic biocomposite. <i>Carbohydrate Polymers</i> , 2015 , 131, 186-96	10.3	27
69	Studies of mass transport of model chemicals from packaging into and within cheeses. <i>Journal of Food Engineering</i> , 2008 , 87, 107-115	6	27
68	Improved astaxanthin production by <i>Xanthophyllomyces dendrorhous</i> growing on enzymatic wood hydrolysates containing glucose and cellobiose. <i>Food Chemistry</i> , 1998 , 63, 479-484	8.5	26
67	Preservative and Irritant Capacity of Biosurfactants From Different Sources: A Comparative Study. <i>Journal of Pharmaceutical Sciences</i> , 2019 , 108, 2296-2304	3.9	25
66	Antioxidants from barley husks impregnated in films of low-density polyethylene and their effect over lipid deterioration of frozen cod (<i>Gadus morhua</i>). <i>Journal of the Science of Food and Agriculture</i> , 2012 , 92, 427-32	4.3	25
65	Evaluation of biosurfactant obtained from <i>Lactobacillus pentosus</i> as foaming agent in froth flotation. <i>Journal of Environmental Management</i> , 2013 , 128, 655-60	7.9	25
64	Removal of pigments from aqueous solution by a calcium alginate-grape marc biopolymer: a kinetic study. <i>Carbohydrate Polymers</i> , 2014 , 101, 954-60	10.3	25
63	Xylitol production from wood hydrolyzates by entrapped <i>Debaryomyces hansenii</i> and <i>Candida guilliermondii</i> cells. <i>Applied Biochemistry and Biotechnology</i> , 1999 , 81, 119-30	3.2	25

62	Synthetic and Bio-Derived Surfactants Versus Microbial Biosurfactants in the Cosmetic Industry: An Overview. <i>International Journal of Molecular Sciences</i> , 2021 , 22,	6.3	25
61	Development of a polyamide nanocomposite for food industry: Morphological structure, processing, and properties. <i>Polymer Composites</i> , 2009 , 30, 436-444	3	24
60	Evaluation of a biosurfactant extract obtained from corn for dermal application. <i>International Journal of Pharmaceutics</i> , 2019 , 564, 225-236	6.5	23
59	Effect of a Polyphenol Vacuum Packaging on Lipid Deterioration During an 18-Month Frozen Storage of Coho Salmon (<i>Oncorhynchus kisutch</i>). <i>Food and Bioprocess Technology</i> , 2012 , 5, 2602-2611	5.1	23
58	Sewage Sludge Polycyclic Aromatic Hydrocarbon (PAH) Decontamination Technique Based on the Utilization of a Lipopeptide Biosurfactant Extracted from Corn Steep Liquor. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 7143-50	5.7	22
57	Effect of amines in the release of bisphenol A from polycarbonate baby bottles. <i>Food Research International</i> , 2010 , 43, 1283-1288	7	22
56	Chromatographic Methods for the Determination of Polyfunctional Amines and Related Compounds Used as Monomers and Additives in Food Packaging Materials: A State-of-the-Art Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2010 , 9, 676-694	16.4	22
55	Effect of biosurfactant extract obtained from the corn-milling industry on probiotic bacteria in drinkable yogurt. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 824-830	4.3	21
54	Entrapped Peat in Alginate Beads as Green Adsorbent for the Elimination of Dye Compounds from Vinasses. <i>Water, Air, and Soil Pollution</i> , 2013 , 224, 1	2.6	21
53	Optimisation of entrapped activated carbon conditions to remove coloured compounds from winery wastewaters. <i>Bioresource Technology</i> , 2011 , 102, 6437-42	11	21
52	Adsorption of natural surface active compounds obtained from corn on human hair. <i>RSC Advances</i> , 2016 , 6, 63064-63070	3.7	21
51	Influence of micelle formation on the adsorption capacity of a biosurfactant extracted from corn on dyed hair. <i>RSC Advances</i> , 2017 , 7, 16444-16452	3.7	20
50	Heterogenous Lignocellulosic Composites as Bio-Based Adsorbents for Wastewater Dye Removal: a Kinetic Comparison. <i>Water, Air, and Soil Pollution</i> , 2015 , 226, 1	2.6	20
49	Extraction, purification and characterization of an antioxidant extract from barley husks and development of an antioxidant active film for food package. <i>Innovative Food Science and Emerging Technologies</i> , 2012 , 13, 134-141	6.8	20
48	Extraction, separation and characterization of lipopeptides and phospholipids from corn steep water. <i>Separation and Purification Technology</i> , 2020 , 248, 117076	8.3	19
47	Ionic Behavior Assessment of Surface-Active Compounds from Corn Steep Liquor by Exchange Resins. <i>Journal of Surfactants and Detergents</i> , 2017 , 20, 207-217	1.9	19
46	Kinetic and morphology study of alginate-vineyard pruning waste biocomposite vs. non modified vineyard pruning waste for dye removal. <i>Journal of Environmental Sciences</i> , 2015 , 38, 158-67	6.4	19
45	Changes in the flesh of cooked farmed salmon (<i>Oncorhynchus kisutch</i>) with previous storage in slurry ice (1.5°C). <i>LWT - Food Science and Technology</i> , 2008 , 41, 1726-1732	5.4	19

44	Identification and characterization of phenolic compounds extracted from barley husks by LC-MS and antioxidant activity in vitro. <i>Journal of Cereal Science</i> , 2018 , 81, 83-90	3.8	18
43	Isolation and characterization of a microorganism that produces biosurfactants in corn steep water. <i>CYTA - Journal of Food</i> , 2019 , 17, 509-516	2.3	18
42	Time-temperature study of the kinetics of migration of diphenylbutadiene from polyethylene films into aqueous foodstuffs. <i>Food Research International</i> , 2008 , 41, 138-144	7	18
41	Determination of Butylated Hydroxytoluene in Food Samples by High-Performance Liquid Chromatography with Ultraviolet Detection and Gas Chromatography/Mass Spectrometry. <i>Journal of AOAC INTERNATIONAL</i> , 2007 , 90, 277-283	1.7	18
40	Study of the synergic effect between mica and biosurfactant to stabilize Pickering emulsions containing Vitamin E using a triangular design. <i>Journal of Colloid and Interface Science</i> , 2019 , 537, 34-42	9.3	17
39	A Multifunctional Biosurfactant Extract Obtained from Corn Steep Water as Bactericide for Agrifood Industry. <i>Foods</i> , 2019 , 8,	4.9	16
38	Biological Surfactants vs. Polysorbates: Comparison of Their Emulsifier and Surfactant Properties. <i>Tenside, Surfactants, Detergents</i> , 2018 , 55, 273-280	1	16
37	Optimization of the dose of calcium lactate as a new coagulant for the coagulation-flocculation of suspended particles in water. <i>Desalination</i> , 2011 , 280, 63-71	10.3	16
36	Salt-Free Aqueous Extraction of a Cell-Bound Biosurfactant: a Kinetic Study. <i>Journal of Surfactants and Detergents</i> , 2015 , 18, 267-274	1.9	15
35	Selective removal of ATP degradation products from food matrices II: Rapid screening of hypoxanthine and inosine by molecularly imprinted matrix solid-phase dispersion for evaluation of fish freshness. <i>Talanta</i> , 2015 , 135, 58-66	6.2	15
34	Evaluation of a cactus mucilage biocomposite to remove total arsenic from water. <i>Environmental Technology and Innovation</i> , 2016 , 6, 69-79	7	15
33	Biodegradability Study of the Biosurfactant Contained in a Crude Extract from Corn Steep Water. <i>Journal of Surfactants and Detergents</i> , 2020 , 23, 79-90	1.9	14
32	The effect of the presence of biosurfactant on the permeation of pharmaceutical compounds through silicone membrane. <i>Colloids and Surfaces B: Biointerfaces</i> , 2019 , 176, 456-461	6	14
31	Nutraceuticals and Food Additives 2017 , 143-164		13
30	Production of carotenoids by <i>Xanthophyllomyces dendrorhous</i> growing on enzymatic hydrolysates of prehydrolysed wood. <i>Food Chemistry</i> , 1997 , 60, 347-355	8.5	13
29	Dimorphic behaviour of <i>Debaryomyces hansenii</i> grown on barley bran acid hydrolyzates. <i>Biotechnology Letters</i> , 2000 , 22, 605-610	3	13
28	Optimization of batch operating conditions for the decolourization of vinasses using surface response methodology. <i>Microchemical Journal</i> , 2012 , 102, 83-90	4.8	12
27	Physicochemical study of a bio-based adsorbent made from grape marc. <i>Ecological Engineering</i> , 2015 , 84, 190-193	3.9	11

26	Novel Multifunctional Biosurfactant Obtained from Corn as a Stabilizing Agent for Antidandruff Formulations Based on Zn Pyrithione Powder. <i>ACS Omega</i> , 2020 , 5, 5704-5712	3.9	11
25	Characterization and Cytotoxic Effect of Biosurfactants Obtained from Different Sources. <i>ACS Omega</i> , 2020 , 5, 31381-31390	3.9	11
24	Recycled Lactobacillus pentosus biomass can regenerate biosurfactants after various fermentative and extractive cycles. <i>Biochemical Engineering Journal</i> , 2018 , 132, 191-195	4.2	10
23	Elimination of micronutrients from winery wastewater using entrapped grape marc in alginate beads. <i>CYTA - Journal of Food</i> , 2014 , 12, 73-79	2.3	10
22	Study of the diffusion coefficients of diphenylbutadiene and triclosan into and within meat. <i>European Food Research and Technology</i> , 2010 , 230, 957-964	3.4	10
21	Characterization of extracellular and cell bound biosurfactants produced by <i>Aneurinibacillus aneurinilyticus</i> isolated from commercial corn steep liquor. <i>Microbiological Research</i> , 2021 , 242, 126614	5.3	10
20	Industrial Symbiosis Between the Winery and Environmental Industry Through the Utilization of Grape Marc for Water Desalination Containing Copper(II). <i>Water, Air, and Soil Pollution</i> , 2018 , 229, 1	2.6	9
19	Determination of key diffusion and partition parameters and their use in migration modelling of benzophenone from low-density polyethylene (LDPE) into different foodstuffs. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2016 , 33, 715-24	3.2	9
18	Lipid Damage Inhibition in Hake by Active Packaging Film with Natural Antioxidants. <i>Packaging Technology and Science</i> , 2011 , 24, 353-360	2.3	9
17	Effectiveness of antioxidants on lipid oxidation and lipid hydrolysis of cod liver oil. <i>European Journal of Lipid Science and Technology</i> , 2011 , 113, 1395-1401	3	8
16	Evaluation of Non-Conventional Coagulants to Remove Turbidity from Water. <i>Water, Air, and Soil Pollution</i> , 2012 , 223, 591-598	2.6	7
15	Fungistatic and Fungicidal Capacity of a Biosurfactant Extract Obtained from Corn Steep Water. <i>Foods</i> , 2020 , 9,	4.9	7
14	Potential application of a multifunctional biosurfactant extract obtained from corn as stabilizing agent of vitamin C in cosmetic formulations. <i>Sustainable Chemistry and Pharmacy</i> , 2020 , 16, 100248	3.9	6
13	Development of an in-house method for the incorporation of model migrants in polyethylene films and determination of diffusion constants in food. <i>European Food Research and Technology</i> , 2008 , 226, 1357-1363	3.4	5
12	Towards more Ecofriendly Pesticides: Use of Biosurfactants Obtained from the Corn Milling Industry as Solubilizing Agent of Copper Oxychloride. <i>Journal of Surfactants and Detergents</i> , 2020 , 23, 1055-1066	1.9	5
11	Effective Removal of Cyanide and Heavy Metals from an Industrial Electroplating Stream Using Calcium Alginate Hydrogels. <i>Molecules</i> , 2020 , 25,	4.8	5
10	Analytical method for the simultaneous determination of polyfunctional amines used as monomers in the manufacture of food packaging materials. <i>Journal of Chromatography A</i> , 2011 , 1218, 7105-9	4.5	4
9	Study of biosurfactant extract from corn steep water as a potential ingredient in antiacne formulations. <i>Journal of Dermatological Treatment</i> , 2020 , 1-8	2.8	4

8	Selective Adsorption Capacity of Grape Marc Hydrogel for Adsorption of Binary Mixtures of Dyes. <i>Water, Air, and Soil Pollution</i> , 2020 , 231, 1	2.6	3
7	Can a Corn-Derived Biosurfactant Improve Colour Traits of Wine? First Insight on Its Application during Winegrape Skin Maceration versus Oenological Tannins. <i>Foods</i> , 2020 , 9,	4.9	3
6	Efficient Adsorption of Lead Ions onto Alginate-Grape Marc Hybrid Beads: Optimization and Bioadsorption Kinetics. <i>Environmental Modeling and Assessment</i> , 2020 , 25, 677-687	2	2
5	Active Packaging Film Based in Natural Antioxidant from Barley Husks and Effect over Lipid Damage of Frozen Swordfish (<i>Xiphias gladius</i>). <i>Food Science and Technology Research</i> , 2011 , 17, 453-460	0.8	2
4	Evaluation of Morphological Changes in Grapes Coated with a Biosurfactant Extract Obtained from Corn Steep Liquor. <i>Applied Sciences (Switzerland)</i> , 2021 , 11, 5904	2.6	2
3	Nanomaterials synthesized by biosurfactants. <i>Comprehensive Analytical Chemistry</i> , 2021 , 267-301	1.9	2
2	Determination of Partition Coefficients of Selected Model Migrants between Polyethylene and Polypropylene and Nanocomposite Polypropylene. <i>Journal of Chemistry</i> , 2016 , 2016, 1-10	2.3	1
1	Evaluation of Calcium Alginate-Based Biopolymers as Potential Component of Membranes for Recovering Biosurfactants from Corn Steep Water. <i>Water (Switzerland)</i> , 2021 , 13, 2396	3	0