Jos M Cruz

List of Publications by Year in Descending Order

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	Evaluation of Morphological Changes in Grapes Coated with a Biosurfactant Extract Obtained from Corn Steep Liquor. *Applied Sciences (Switzerland)*, **2021**, 11, 5904	2.6	2
132	Characterization of extracellular and cell bound biosurfactants produced by Aneurinibacillus aneurinilyticus isolated from commercial corn steep liquor. *Microbiological Research*, **2021**, 242, 126614	5.3	10
131	Nanomaterials synthesized by biosurfactants. *Comprehensive Analytical Chemistry*, **2021**, 267-301	1.9	2
130	Synthetic and Bio-Derived Surfactants Versus Microbial Biosurfactants in the Cosmetic Industry: An Overview. *International Journal of Molecular Sciences*, **2021**, 22,	6.3	25
129	Evaluation of Calcium Alginate-Based Biopolymers as Potential Component of Membranes for Recovering Biosurfactants from Corn Steep Water. *Water (Switzerland)*, **2021**, 13, 2396	3	0
128	Extraction, separation and characterization of lipopeptides and phospholipids from corn steep water. *Separation and Purification Technology*, **2020**, 248, 117076	8.3	19
127	Novel Multifunctional Biosurfactant Obtained from Corn as a Stabilizing Agent for Antidandruff Formulations Based on Zn Pyrithione Powder. *ACS Omega*, **2020**, 5, 5704-5712	3.9	11
126	Efficient Adsorption of Lead Ions onto Alginate–Grape Marc Hybrid Beads: Optimization and Bioadsorption Kinetics. *Environmental Modeling and Assessment*, **2020**, 25, 677-687	2	2
125	Potential application of a multifunctional biosurfactant extract obtained from corn as stabilizing agent of vitamin C in cosmetic formulations. *Sustainable Chemistry and Pharmacy*, **2020**, 16, 100248	3.9	6
124	Fungistatic and Fungicidal Capacity of a Biosurfactant Extract Obtained from Corn Steep Water. *Foods*, **2020**, 9,	4.9	7
123	Biodegradability Study of the Biosurfactant Contained in a Crude Extract from Corn Steep Water. *Journal of Surfactants and Detergents*, **2020**, 23, 79-90	1.9	14
122	Selective Adsorption Capacity of Grape Marc Hydrogel for Adsorption of Binary Mixtures of Dyes. *Water, Air, and Soil Pollution*, **2020**, 231, 1	2.6	3
121	Towards more Ecofriendly Pesticides: Use of Biosurfactants Obtained from the Corn Milling Industry as Solubilizing Agent of Copper Oxychloride. *Journal of Surfactants and Detergents*, **2020**, 23, 1055-1066	1.9	5
120	Characterization and Cytotoxic Effect of Biosurfactants Obtained from Different Sources. *ACS Omega*, **2020**, 5, 31381-31390	3.9	11
119	Effective Removal of Cyanide and Heavy Metals from an Industrial Electroplating Stream Using Calcium Alginate Hydrogels. *Molecules*, **2020**, 25,	4.8	5
118	Can a Corn-Derived Biosurfactant Improve Colour Traits of Wine? First Insight on Its Application during Winegrape Skin Maceration versus Oenological Tannins. *Foods*, **2020**, 9,	4.9	3
117	Study of biosurfactant extract from corn steep water as a potential ingredient in antiacne formulations. *Journal of Dermatological Treatment*, **2020**, 1-8	2.8	4

116	A Multifunctional Biosurfactant Extract Obtained from Corn Steep Water as Bactericide for Agrifood Industry. *Foods*, **2019**, 8,	4.9	16
115	Evaluation of a biosurfactant extract obtained from corn for dermal application. *International Journal of Pharmaceutics*, **2019**, 564, 225-236	6.5	23
114	Preservative and Irritant Capacity of Biosurfactants From Different Sources: A Comparative Study. *Journal of Pharmaceutical Sciences*, **2019**, 108, 2296-2304	3.9	25
113	Effect of biosurfactant extract obtained from the corn-milling industry on probiotic bacteria in drinkable yogurt. *Journal of the Science of Food and Agriculture*, **2019**, 99, 824-830	4.3	21
112	Isolation and characterization of a microorganism that produces biosurfactants in corn steep water. *CYTA - Journal of Food*, **2019**, 17, 509-516	2.3	18
111	Study of the synergic effect between mica and biosurfactant to stabilize Pickering emulsions containing Vitamin E using a triangular design. *Journal of Colloid and Interface Science*, **2019**, 537, 34-42	9.3	17
110	The effect of the presence of biosurfactant on the permeation of pharmaceutical compounds through silicone membrane. *Colloids and Surfaces B: Biointerfaces*, **2019**, 176, 456-461	6	14
109	Recycled Lactobacillus pentosus biomass can regenerate biosurfactants after various fermentative and extractive cycles. *Biochemical Engineering Journal*, **2018**, 132, 191-195	4.2	10
108	Industrial Symbiosis Between the Winery and Environmental Industry Through the Utilization of Grape Marc for Water Desalination Containing Copper(II). *Water, Air, and Soil Pollution*, **2018**, 229, 1	2.6	9
107	Design and characterization of greener sunscreen formulations based on mica powder and a biosurfactant extract. *Powder Technology*, **2018**, 327, 442-448	5.2	28
106	Identification and characterization of phenolic compounds extracted from barley husks by LC-MS and antioxidant activity in vitro. *Journal of Cereal Science*, **2018**, 81, 83-90	3.8	18
105	Biological Surfactants vs. Polysorbates: Comparison of Their Emulsifier and Surfactant Properties. *Tenside, Surfactants, Detergents*, **2018**, 55, 273-280	1	16
104	Bioactivity of glycolipopeptide cell-bound biosurfactants against skin pathogens. *International Journal of Biological Macromolecules*, **2018**, 109, 971-979	7.9	46
103	Biosurfactants in cosmetic formulations: trends and challenges. *Critical Reviews in Biotechnology*, **2017**, 37, 911-923	9.4	121
102	Influence of micelle formation on the adsorption capacity of a biosurfactant extracted from corn on dyed hair. *RSC Advances*, **2017**, 7, 16444-16452	3.7	20
101	Novel cosmetic formulations containing a biosurfactant from Lactobacillus paracasei. *Colloids and Surfaces B: Biointerfaces*, **2017**, 155, 522-529	6	72
100	Vineyard pruning waste as an alternative carbon source to produce novel biosurfactants by Lactobacillus paracasei. *Journal of Industrial and Engineering Chemistry*, **2017**, 55, 40-49	6.3	39
99	Ionic Behavior Assessment of Surface-Active Compounds from Corn Steep Liquor by Exchange Resins. *Journal of Surfactants and Detergents*, **2017**, 20, 207-217	1.9	19

98	Nutraceuticals and Food Additives **2017**, 143-164		13
97	Biogenic Synthesis of Metal Nanoparticles Using a Biosurfactant Extracted from Corn and Their Antimicrobial Properties. *Nanomaterials*, **2017**, 7,	5.4	28
96	A multifunctional extract from corn steep liquor: antioxidant and surfactant activities. *Food and Function*, **2016**, 7, 3724-32	6.1	34
95	Molecularly imprinted hydrogels as functional active packaging materials. *Food Chemistry*, **2016**, 190, 487-494	8.5	29
94	Determination of key diffusion and partition parameters and their use in migration modelling of benzophenone from low-density polyethylene (LDPE) into different foodstuffs. *Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment*, **2016**, 33, 715-24	3.2	9
93	Determination of Partition Coefficients of Selected Model Migrants between Polyethylene and Polypropylene and Nanocomposite Polypropylene. *Journal of Chemistry*, **2016**, 2016, 1-10	2.3	1
92	Adsorption of natural surface active compounds obtained from corn on human hair. *RSC Advances*, **2016**, 6, 63064-63070	3.7	21
91	Evaluation of a cactus mucilage biocomposite to remove total arsenic from water. *Environmental Technology and Innovation*, **2016**, 6, 69-79	7	15
90	Sewage Sludge Polycyclic Aromatic Hydrocarbon (PAH) Decontamination Technique Based on the Utilization of a Lipopeptide Biosurfactant Extracted from Corn Steep Liquor. *Journal of Agricultural and Food Chemistry*, **2015**, 63, 7143-50	5.7	22
89	Wastewater treatment enhancement by applying a lipopeptide biosurfactant to a lignocellulosic biocomposite. *Carbohydrate Polymers*, **2015**, 131, 186-96	10.3	27
88	Heterogenous Lignocellulosic Composites as Bio-Based Adsorbents for Wastewater Dye Removal: a Kinetic Comparison. *Water, Air, and Soil Pollution*, **2015**, 226, 1	2.6	20
87	Optimization of liquid-liquid extraction of biosurfactants from corn steep liquor. *Bioprocess and Biosystems Engineering*, **2015**, 38, 1629-37	3.7	48
86	Physicochemical study of a bio-based adsorbent made from grape marc. *Ecological Engineering*, **2015**, 84, 190-193	3.9	11
85	Optimization of extraction conditions and fatty acid characterization of Lactobacillus pentosus cell-bound biosurfactant/bioemulsifier. *Journal of the Science of Food and Agriculture*, **2015**, 95, 313-20	4.3	57
84	Salt-Free Aqueous Extraction of a Cell-Bound Biosurfactant: a Kinetic Study. *Journal of Surfactants and Detergents*, **2015**, 18, 267-274	1.9	15
83	Study of the physical properties of calcium alginate hydrogel beads containing vineyard pruning waste for dye removal. *Carbohydrate Polymers*, **2015**, 115, 129-38	10.3	44
82	Kinetic and morphology study of alginate-vineyard pruning waste biocomposite vs. non modified vineyard pruning waste for dye removal. *Journal of Environmental Sciences*, **2015**, 38, 158-67	6.4	19
81	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. *Talanta*, **2015**, 135, 58-66	6.2	15

80	Development of new active packaging films coated with natural phenolic compounds to improve the oxidative stability of beef. *Meat Science*, **2014**, 97, 249-54	6.4	71
79	Elimination of micronutrients from winery wastewater using entrapped grape marc in alginate beads. *CYTA - Journal of Food*, **2014**, 12, 73-79	2.3	10
78	Development of new active packaging films containing bioactive nanocomposites. *Innovative Food Science and Emerging Technologies*, **2014**, 26, 310-318	6.8	64
77	Study of the surfactant properties of aqueous stream from the corn milling industry. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 5451-7	5.7	39
76	Formulation of an alginate-vineyard pruning waste composite as a new eco-friendly adsorbent to remove micronutrients from agroindustrial effluents. *Chemosphere*, **2014**, 111, 24-31	8.4	29
75	Brewery waste as a potential source of phenolic compounds: optimisation of the extraction process and evaluation of antioxidant and antimicrobial activities. *Food Chemistry*, **2014**, 145, 191-7	8.5	47
74	Removal of pigments from aqueous solution by a calcium alginate-grape marc biopolymer: a kinetic study. *Carbohydrate Polymers*, **2014**, 101, 954-60	10.3	25
73	Entrapped Peat in Alginate Beads as Green Adsorbent for the Elimination of Dye Compounds from Vinasses. *Water, Air, and Soil Pollution*, **2013**, 224, 1	2.6	21
72	Phenolic profile and antioxidant properties of a crude extract obtained from a brewery waste stream. *Food Research International*, **2013**, 51, 663-669	7	36
71	Development of antioxidant active films containing tocopherols to extend the shelf life of fish. *Food Control*, **2013**, 31, 236-243	6.2	80
70	Evaluation of biosurfactant obtained from Lactobacillus pentosus as foaming agent in froth flotation. *Journal of Environmental Management*, **2013**, 128, 655-60	7.9	25
69	Partial characterization of biosurfactant from Lactobacillus pentosus and comparison with sodium dodecyl sulphate for the bioremediation of hydrocarbon contaminated soil. *BioMed Research International*, **2013**, 2013, 961842	3	40
68	Fractionation and purification of bioactive compounds obtained from a brewery waste stream. *BioMed Research International*, **2013**, 2013, 408491	3	39
67	Optimization of batch operating conditions for the decolourization of vinasses using surface response methodology. *Microchemical Journal*, **2012**, 102, 83-90	4.8	12
66	Antioxidants from barley husks impregnated in films of low-density polyethylene and their effect over lipid deterioration of frozen cod (Gadus morhua). *Journal of the Science of Food and Agriculture* , **2012**, 92, 427-32	4.3	25
65	Evaluation of Non-Conventional Coagulants to Remove Turbidity from Water. *Water, Air, and Soil Pollution*, **2012**, 223, 591-598	2.6	7
64	Study of the synergistic effects of salinity, pH, and temperature on the surface-active properties of biosurfactants produced by Lactobacillus pentosus. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 1258-65	5.7	37
63	Extraction, purification and characterization of an antioxidant extract from barley husks and development of an antioxidant active film for food package. *Innovative Food Science and Emerging Technologies*, **2012**, 13, 134-141	6.8	20

62	Effect of a Polyphenol Vacuum Packaging on Lipid Deterioration During an 18-Month Frozen Storage of Coho Salmon (Oncorhynchus kisutch). *Food and Bioprocess Technology*, **2012**, 5, 2602-2611	5.1	23
61	Active and Intelligent Packaging for the Food Industry. *Food Reviews International*, **2012**, 28, 146-187	5.5	192
60	Ex situ treatment of hydrocarbon-contaminated soil using biosurfactants from Lactobacillus pentosus. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 9443-7	5.7	56
59	Natural antioxidant active packaging film and its effect on lipid damage in frozen blue shark (Prionace glauca). *Innovative Food Science and Emerging Technologies*, **2011**, 12, 50-55	6.8	85
58	Valorization of winery waste vs. the costs of not recycling. *Waste Management*, **2011**, 31, 2327-35	8.6	213
57	Active Packaging Film Based in Natural Antioxidant from Barley Husks and Effect over Lipid Damage of Frozen Swordfish (Xiphias gladius). *Food Science and Technology Research*, **2011**, 17, 453-460	0.8	2
56	Optimization of the dose of calcium lactate as a new coagulant for the coagulation flocculation of suspended particles in water. *Desalination*, **2011**, 280, 63-71	10.3	16
55	Analytical method for the simultaneous determination of polyfunctional amines used as monomers in the manufacture of food packaging materials. *Journal of Chromatography A*, **2011**, 1218, 7105-9	4.5	4
54	Lipid Damage Inhibition in Hake by Active Packaging Film with Natural Antioxidants. *Packaging Technology and Science*, **2011**, 24, 353-360	2.3	9
53	Effectiveness of antioxidants on lipid oxidation and lipid hydrolysis of cod liver oil. *European Journal of Lipid Science and Technology*, **2011**, 113, 1395-1401	3	8
52	Lipid damage during frozen storage of Atlantic halibut (Hippoglossus hippoglossus) in active packaging film containing antioxidants. *Food Chemistry*, **2011**, 126, 315-320	8.5	53
51	Optimisation of entrapped activated carbon conditions to remove coloured compounds from winery wastewaters. *Bioresource Technology*, **2011**, 102, 6437-42	11	21
50	Effect of amines in the release of bisphenol A from polycarbonate baby bottles. *Food Research International*, **2010**, 43, 1283-1288	7	22
49	Evaluation of the effectiveness of a new active packaging film containing natural antioxidants (from barley husks) that retard lipid damage in frozen Atlantic salmon (Salmo salar L.). *Food Research International*, **2010**, 43, 1277-1282	7	131
48	Analytical strategies to evaluate antioxidants in food: a review. *Trends in Food Science and Technology*, **2010**, 21, 229-246	15.3	106
47	Study of the diffusion coefficients of diphenylbutadiene and triclosan into and within meat. *European Food Research and Technology*, **2010**, 230, 957-964	3.4	10
46	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. *Comprehensive Reviews in Food Science and Food Safety*, **2010**, 9, 676-694	16.4	22
45	Development of a polyamide nanocomposite for food industry: Morphological structure, processing, and properties. *Polymer Composites*, **2009**, 30, 436-444	3	24

44	Mass transport studies of different additives in polyamide and exfoliated nanocomposite polyamide films for food industry. *Packaging Technology and Science*, **2009**, 23, n/a-n/a	2.3	42
43	Study of the migration of photoinitiators used in printed food-packaging materials into food simulants. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 9516-23	5.7	64
42	Effect of detergents in the release of bisphenol A from polycarbonate baby bottles. *Food Research International*, **2009**, 42, 1410-1414	7	43
41	Migration and diffusion of diphenylbutadiene from packages into foods. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 10225-30	5.7	41
40	Development of a multimethod for the determination of photoinitiators in beverage packaging. *Journal of Food Science*, **2008**, 73, C92-9	3.4	28
39	Mass transport studies of model migrants within dry foodstuffs. *Journal of Cereal Science*, **2008**, 48, 662-669	3.6	30
38	Development of a method to study the migration of six photoinitiators into powdered milk. *Journal of Agricultural and Food Chemistry*, **2008**, 56, 2722-6	5.7	51
37	Changes in the flesh of cooked farmed salmon (Oncorhynchus kisutch) with previous storage in slurry ice (−1.5°C). *LWT - Food Science and Technology*, **2008**, 41, 1726-1732	5.4	19
36	Time-temperature study of the kinetics of migration of diphenylbutadiene from polyethylene films into aqueous foodstuffs. *Food Research International*, **2008**, 41, 138-144	7	18
35	Development of an analytical method for the determination of photoinitiators used for food packaging materials with potential to migrate into milk. *Journal of Dairy Science*, **2008**, 91, 900-9	4	31
34	Development of an in-house method for the incorporation of model migrants in polyethylene films and determination of diffusion constants in food. *European Food Research and Technology*, **2008**, 226, 1357-1363	3.4	5
33	Study of the migration of benzophenone from printed paperboard packages to cakes through different plastic films. *European Food Research and Technology*, **2008**, 227, 1585-1590	3.4	42
32	Non-isothermal autohydrolysis of barley husks: Product distribution and antioxidant activity of ethyl acetate soluble fractions. *Journal of Food Engineering*, **2008**, 84, 544-552	6	48
31	Studies of mass transport of model chemicals from packaging into and within cheeses. *Journal of Food Engineering*, **2008**, 87, 107-115	6	27
30	Determination of Butylated Hydroxytoluene in Food Samples by High-Performance Liquid Chromatography with Ultraviolet Detection and Gas Chromatography/Mass Spectrometry. *Journal of AOAC INTERNATIONAL*, **2007**, 90, 277-283	1.7	18
29	Integral utilisation of barley husk for the production of food additives. *Journal of the Science of Food and Agriculture*, **2007**, 87, 1000-1008	4.3	35
28	Development of new polyolefin films with nanoclays for application in food packaging. *European Polymer Journal*, **2007**, 43, 2229-2243	5.2	145
27	Thermal stability of antioxidants obtained from wood and industrial wastes. *Food Chemistry*, **2007**, 100, 1059-1064	8.5	28

26	Revalorization of hemicellulosic trimming vine shoots hydrolyzates trough continuous production of lactic acid and biosurfactants by L. pentosus. *Journal of Food Engineering*, **2007**, 78, 405-412	6	85
25	Time□temperature study of the kinetics of migration of DPBD from plastics into chocolate, chocolate spread and margarine. *Food Research International*, **2007**, 40, 679-686	7	35
24	Kinetic migration studies from packaging films into meat products. *Meat Science*, **2007**, 77, 238-45	6.4	47
23	Influence of the metabolism pathway on lactic acid production from hemicellulosic trimming vine shoots hydrolyzates using Lactobacillus pentosus. *Biotechnology Progress*, **2005**, 21, 793-8	2.8	68
22	Anti-oxidant activity of isolates from acid hydrolysates of Eucalyptus globulus wood. *Food Chemistry*, **2005**, 90, 503-511	8.5	34
21	Production of lactic acid from vine-trimming wastes and viticulture lees using a simultaneous saccharification fermentation method. *Journal of the Science of Food and Agriculture*, **2005**, 85, 466-472	4.3	46
20	Xylitol production by a Pichia stipitis D-xylulokinase mutant. *Applied Microbiology and Biotechnology* , **2005**, 68, 42-5	5.7	36
19	Production of antioxidants from Eucalyptus globulus wood by solvent extraction of hemicellulose hydrolysates. *Food Chemistry*, **2004**, 84, 243-251	8.5	64
18	Production of fermentable media from vine-trimming wastes and bioconversion into lactic acid by Lactobacillus pentosus. *Journal of the Science of Food and Agriculture*, **2004**, 84, 2105-2112	4.3	68
17	Formulation of low-cost fermentative media for lactic acid production with Lactobacillus rhamnosus using vinification lees as nutrients. *Journal of Agricultural and Food Chemistry*, **2004**, 52, 801-8	5.7	42
16	Evaluation of vinification lees as a general medium for lactobacillus strains. *Journal of Agricultural and Food Chemistry*, **2004**, 52, 5233-9	5.7	34
15	Assessment of the production of antioxidants from winemaking waste solids. *Journal of Agricultural and Food Chemistry*, **2004**, 52, 5612-20	5.7	50
14	Production of xylooligosaccharides by autohydrolysis of lignocellulosic materials. *Trends in Food Science and Technology*, **2004**, 15, 115-120	15.3	161
13	Antioxidant activity of byproducts from the hydrolytic processing of selected lignocellulosic materials. *Trends in Food Science and Technology*, **2004**, 15, 191-200	15.3	90
12	Valorisation of waste fractions from autohydrolysis of selected lignocellulosic materials. *Journal of Chemical Technology and Biotechnology*, **2003**, 78, 392-398	3.5	57
11	SHAM-sensitive alternative respiration in the xylose-metabolizing yeast Pichia stipitis. *Yeast*, **2002**, 19, 1203-20	3.4	40
10	Natural antioxidants from residual sources. *Food Chemistry*, **2001**, 72, 145-171	8.5	1122
9	Antioxidant and antimicrobial effects of extracts from hydrolysates of lignocellulosic materials. *Journal of Agricultural and Food Chemistry*, **2001**, 49, 2459-64	5.7	100

8	Dimorphic behaviour of Debaryomyces hansenii grown on barley bran acid hydrolyzates. *Biotechnology Letters*, **2000**, 22, 605-610	3	13
7	Xylitol production from barley bran hydrolysates by continuous fermentation with Debaryomyces hansenii. *Biotechnology Letters*, **2000**, 22, 1895-1898	3	32
6	Preparation of fermentation media from agricultural wastes and their bioconversion into xylitol. *Food Biotechnology*, **2000**, 14, 79-97	2.2	54
5	Solvent extraction of hemicellulosic wood hydrolysates: a procedure useful for obtaining both detoxified fermentation media and polyphenols with antioxidant activity. *Food Chemistry*, **1999**, 67, 147-153	8.5	92
4	Xylitol production from wood hydrolyzates by entrapped Debaryomyces hansenii and Candida guilliermondii cells. *Applied Biochemistry and Biotechnology*, **1999**, 81, 119-30	3.2	25
3	Disruption of the cytochrome c gene in xylose-utilizing yeast Pichia stipitis leads to higher ethanol production. *Yeast*, **1999**, 15, 1021-30	3.4	52
2	Improved astaxanthin production by Xanthophyllomyces dendrorhous growing on enzymatic wood hydrolysates containing glucose and cellobiose. *Food Chemistry*, **1998**, 63, 479-484	8.5	26
1	Production of carotenoids by Xanthophyllomyces dendrorhous growing on enzymatic hydrolysates of prehydrolysed wood. *Food Chemistry*, **1997**, 60, 347-355	8.5	13