

# Jose Maria ObÃ³n

## List of Publications by Year in descending order

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36  
papers

1,566  
citations

394421

19  
h-index

361022

35  
g-index

36  
all docs

36  
docs citations

36  
times ranked

1882  
citing authors

#	ARTICLE	IF	CITATIONS
1	Production of a red-purple food colorant from <i>Opuntia stricta</i> fruits by spray drying and its application in food model systems. <i>Journal of Food Engineering</i> , 2009, 90, 471-479.	5.2	278
2	Color Properties and Stability of Betacyanins from <i>Opuntia</i> Fruits. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 2772-2776.	5.2	232
3	Determination of Antioxidant Constituents in Cactus Pear Fruits. <i>Plant Foods for Human Nutrition</i> , 2010, 65, 253-259.	3.2	168
4	The isolation and properties of a concentrated red-purple betacyanin food colourant from <i>Opuntia stricta</i> fruits. <i>Journal of the Science of Food and Agriculture</i> , 2006, 86, 122-128.	3.5	106
5	Quantification by UHPLC of total individual polyphenols in fruit juices. <i>Food Chemistry</i> , 2013, 138, 938-949.	8.2	98
6	Red fruit juice quality and authenticity control by HPLC. <i>Journal of Food Composition and Analysis</i> , 2011, 24, 760-771.	3.9	65
7	Effects of diffusion limitation on immobilized nitrifying microorganisms at low temperatures. <i>Biotechnology and Bioengineering</i> , 1995, 45, 1-9.	3.3	53
8	Assessment of the TEAC method for determining the antioxidant capacity of synthetic red food colorants. <i>Food Research International</i> , 2005, 38, 843-845.	6.2	50
9	High-density <i>Escherichia coli</i> cultures for continuous L-( $\alpha$ )-carnitine production. <i>Applied Microbiology and Biotechnology</i> , 1999, 51, 760-764.	3.6	40
10	Comparative thermostability of glucose dehydrogenase from <i>Haloferax mediterranei</i> . Effects of salts and polyols. <i>Enzyme and Microbial Technology</i> , 1996, 19, 352-360.	3.2	38
11	Comparative Thermal Degradation Patterns of Natural Yellow Colorants Used in Foods. <i>Plant Foods for Human Nutrition</i> , 2015, 70, 380-387.	3.2	38
12	Betacyanin and Other Antioxidants Production During Growth of <i>Opuntia stricta</i> (Haw.) Fruits. <i>Plant Foods for Human Nutrition</i> , 2012, 67, 337-343.	3.2	37
13	Screening and mass-spectral confirmation of betalains in cactus pears. <i>Chromatographia</i> , 2002, 56, 591-595.	1.3	36
14	Betaxanthin-Rich Extract from Cactus Pear Fruits as Yellow Water-Soluble Colorant with Potential Application in Foods. <i>Plant Foods for Human Nutrition</i> , 2018, 73, 146-153.	3.2	34
15	Fermentation of <i>Opuntia stricta</i> (Haw.) Fruits for Betalains Concentration. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 4253-4257.	5.2	30
16	Modeling of the biotransformation of crotonobetaine into L-( $\alpha$ )-carnitine by <i>Escherichia coli</i> strains. <i>Biotechnology and Bioengineering</i> , 2002, 77, 764-775.	3.3	25
17	Title is missing!. <i>Biotechnology Letters</i> , 2002, 24, 1227-1232.	2.2	24
18	Spray-drying of pomegranate juice with prebiotic dietary fibre. <i>International Journal of Food Science and Technology</i> , 2016, 51, 633-640.	2.7	24

#	ARTICLE	IF	CITATIONS
19	Production of an anthocyanin-rich food colourant from <i>Thymus moroderi</i> and its application in foods. <i>Journal of the Science of Food and Agriculture</i> , 2015, 95, 1283-1293.	3.5	23
20	Retention and regeneration of native NAD(H) in noncharged ultrafiltration membrane reactors: Application to l-lactate and gluconate production. , 1998, 57, 510-517.		19
21	Continuous retention of native NADP(H) in an enzyme membrane reactor for gluconate and glutamate production. <i>Journal of Biotechnology</i> , 1996, 50, 27-36.	3.8	18
22	l(α)-Carnitine production with immobilized <i>Escherichia coli</i> cells in continuous reactors. <i>Enzyme and Microbial Technology</i> , 1997, 21, 531-536.	3.2	17
23	Stabilization of Glucose Dehydrogenase with Polyethyleneimine in an Electrochemical Reactor with NAD(P) <sup>+</sup> Regeneration. <i>Biotechnology Progress</i> , 1997, 13, 557-561.	2.6	16
24	L(-)-carnitine production using a recombinant <i>Escherichia coli</i> strain. <i>Enzyme and Microbial Technology</i> , 2001, 28, 785-791.	3.2	15
25	Determination of -Carnitine by Flow Injection Analysis with NADH Fluorescence Detection. <i>Analytical Biochemistry</i> , 2000, 281, 176-181.	2.4	13
26	β-Galactosidase immobilization for milk lactose hydrolysis: a simple experimental and modelling study of batch and continuous reactors. <i>Biochemical Education</i> , 2000, 28, 164-168.	0.1	13
27	Enzymatic Cycling Assay for d-Carnitine Determination. <i>Analytical Biochemistry</i> , 1999, 274, 34-39.	2.4	12
28	Thermographic studies of cocurrent and mixed flow spray drying of heat sensitive bioactive compounds. <i>Journal of Food Engineering</i> , 2020, 268, 109745.	5.2	10
29	Prototyping a spinning adsorber submerged filter for continuous removal of wastewater contaminants. <i>Journal of Water Process Engineering</i> , 2022, 45, 102515.	5.6	7
30	Effect of temperature and long-term operation on passively immobilized <i>Zymomonas mobilis</i> for continuous ethanol production. <i>Biotechnology Letters</i> , 1987, 9, 573-576.	2.2	6
31	pH influence on ethanol production and retained biomass in a passively immobilized <i>Zymomonas mobilis</i> system. <i>Biotechnology Letters</i> , 1988, 10, 437-442.	2.2	6
32	Racemisation of d(+)-carnitine into l(α)-carnitine by <i>Escherichia coli</i> strains. <i>Process Biochemistry</i> , 2003, 39, 287-293.	3.7	5
33	Juices and Non-Alcoholic Beverages. <i>Comprehensive Analytical Chemistry</i> , 2013, 60, 439-459.	1.3	3
34	Correlations Between Enzyme Activity, Water Activity, and Log P in One-Liquid-Phase Systems. <i>Progress in Biotechnology</i> , 1992, , 121-128.	0.2	3
35	Comparative study of reactor performance for the resolution of d,l-amino acids. <i>Process Biochemistry</i> , 1992, 27, 339-346.	3.7	2
36	Purification of a red-purple food colorant from prickly pears of <i>Opuntia stricta</i> by fermentation with <i>Saccharomyces cerevisiae</i> . <i>Journal of Biotechnology</i> , 2007, 131, S139.	3.8	2