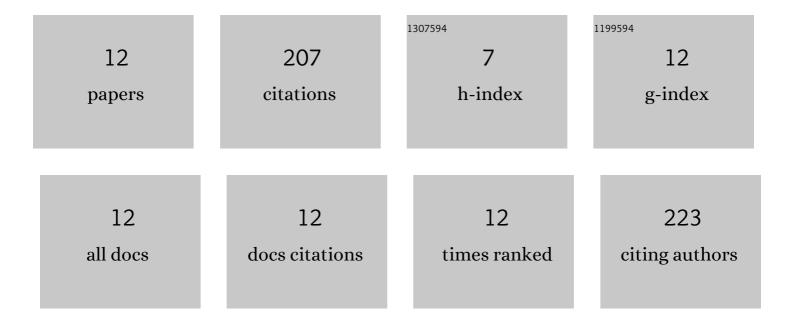
Mirna EstarrÓn-Espinosa

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/8177407/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Innovation in a Continuous System of Distillation by Steam to Obtain Essential Oil from Persian Lime Juice (Citrus latifolia Tanaka). Molecules, 2021, 26, 4172.	3.8	8

2 Identification and Quantification of Phenolic Compounds from Mexican Oregano (Lippia graveolens) Tj ETQq0 0 0 rgBT /Overlock 10 Tf S

3	Hunting Bioactive Molecules from the Agave Genus: An Update on Extraction and Biological Potential. Molecules, 2021, 26, 6789.	3.8	10
4	Renewing Traditions: A Sensory and Chemical Characterisation of Mexican Pigmented Corn Beers. Foods, 2020, 9, 886.	4.3	19
5	Evolution of volatile compounds during the maturation process of silver tequila in new French oak barrels. LWT - Food Science and Technology, 2019, 115, 108386.	5.2	7
6	Innovation in Continuous Rectification for Tequila Production. Processes, 2019, 7, 283.	2.8	4
7	Effect of Supercritical Fluid Extraction Process on Chemical Composition of Polianthes tuberosa Flower Extracts. Processes, 2019, 7, 60.	2.8	8
8	Dataset of volatile compounds identified, quantified and GDA generated of the maturation process of silver tequila in new French oak barrels. Data in Brief, 2019, 27, 104707.	1.0	2
9	Fermentative capabilities and volatile compounds produced by Kloeckera/Hanseniaspora and Saccharomyces yeast strains in pure and mixed cultures during Agave tequilana juice fermentation. Antonie Van Leeuwenhoek, 2015, 108, 525-536.	1.7	28
10	Physicochemical quality of tequila during barrel maturation. A preliminary study. CYTA - Journal of Food, 2013, 11, 223-233.	1.9	18
11	Fermentation of Agave tequilana juice by Kloeckera africana: influence of amino-acid supplementations. Antonie Van Leeuwenhoek, 2012, 101, 195-204.	1.7	12
12	Fermentative capability and aroma compound production by yeast strains isolated from Agave tequilana Weber juice. Enzyme and Microbial Technology, 2008, 42, 608-616.	3.2	67