

Mirna EstarrÃ“n-Espinosa

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8177407/publications.pdf>

Version: 2024-02-01

12
papers

207
citations

1307594

7
h-index

1199594

12
g-index

12
all docs

12
docs citations

12
times ranked

223
citing authors

#	ARTICLE	IF	CITATIONS
1	Innovation in a Continuous System of Distillation by Steam to Obtain Essential Oil from Persian Lime Juice (<i>Citrus latifolia</i> Tanaka). <i>Molecules</i> , 2021, 26, 4172.	3.8	8
2	Identification and Quantification of Phenolic Compounds from Mexican Oregano (<i>Lippia graveolens</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	3.8	24
3	Hunting Bioactive Molecules from the Agave Genus: An Update on Extraction and Biological Potential. <i>Molecules</i> , 2021, 26, 6789.	3.8	10
4	Renewing Traditions: A Sensory and Chemical Characterisation of Mexican Pigmented Corn Beers. <i>Foods</i> , 2020, 9, 886.	4.3	19
5	Evolution of volatile compounds during the maturation process of silver tequila in new French oak barrels. <i>LWT - Food Science and Technology</i> , 2019, 115, 108386.	5.2	7
6	Innovation in Continuous Rectification for Tequila Production. <i>Processes</i> , 2019, 7, 283.	2.8	4
7	Effect of Supercritical Fluid Extraction Process on Chemical Composition of <i>Polianthes tuberosa</i> Flower Extracts. <i>Processes</i> , 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. <i>Data in Brief</i> , 2019, 27, 104707.	1.0	2
9	Fermentative capabilities and volatile compounds produced by <i>Kloeckera/Hanseniaspora</i> and <i>Saccharomyces</i> yeast strains in pure and mixed cultures during Agave tequilana juice fermentation. <i>Antonie Van Leeuwenhoek</i> , 2015, 108, 525-536.	1.7	28
10	Physicochemical quality of tequila during barrel maturation. A preliminary study. <i>CYTA - Journal of Food</i> , 2013, 11, 223-233.	1.9	18
11	Fermentation of Agave tequilana juice by <i>Kloeckera africana</i> : influence of amino-acid supplementations. <i>Antonie Van Leeuwenhoek</i> , 2012, 101, 195-204.	1.7	12
12	Fermentative capability and aroma compound production by yeast strains isolated from Agave tequilana Weber juice. <i>Enzyme and Microbial Technology</i> , 2008, 42, 608-616.	3.2	67