JosÃ© Manuel DomÃ-nguez

List of Publications by Year
in descending order

128 papers	4,818 citations	76326 40 h-index	128289 60 g-index
131 all docs	131 docs citations	131 times ranked	4633 citing authors

#	Article	IF	Citations
1	Biological treatment of model dyes and textile wastewaters. Chemosphere, 2017, 181, 168-177.	8.2	228
2	Submerged Citric Acid Fermentation on Orange Peel Autohydrolysate. Journal of Agricultural and Food Chemistry, 2008, 56, 2380-2387.	5.2	195
3	Improved xylitol production with Debaryomyces hansenii Y-7426 from raw or detoxified wood hydrolysates. Enzyme and Microbial Technology, 1997, 21, 18-24.	3.2	118
4	Citric acid production from orange peel wastes by solid-state fermentation. Brazilian Journal of Microbiology, 2011, 42, 394-409.	2.0	115
5	Lactic acid and biosurfactants production from hydrolyzed distilled grape marc. Process Biochemistry, 2007, 42, 1010-1020.	3.7	113
6	Antioxidant and Antimicrobial Effects of Extracts from Hydrolysates of Lignocellulosic Materials. Journal of Agricultural and Food Chemistry, 2001, 49, 2459-2464.	5.2	110
7	Release of ferulic acid from corn cobs by alkaline hydrolysis. Biochemical Engineering Journal, 2008, 40, 500-506.	3.6	102
8	Evaluation of Biosurfactant Production from Various Agricultural Residues by Lactobacillus pentosus. Journal of Agricultural and Food Chemistry, 2007, 55, 4481-4486.	5.2	97
9	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.	5.2	95
10	Ultrasounds pretreatment of olive pomace to improve xylanase and cellulase production by solid-state fermentation. Bioresource Technology, 2016, 214, 737-746.	9.6	89
11	Microbial production of biovanillin. Brazilian Journal of Microbiology, 2010, 41, 519-530.	2.0	84
12	Influence of the Metabolism Pathway on Lactic Acid Production from Hemicellulosic Trimming Vine Shoots Hydrolyzates Using Lactobacillus pentosus. Biotechnology Progress, 2008, 21, 793-798.	2.6	82
13	Influence of temperature and pH on xylitol production from xylose byDebaryomyces hansenii. Biotechnology and Bioengineering, 2001, 75, 39-45.	3.3	78
14	Production of fermentable media from vine-trimming wastes and bioconversion into lactic acid byLactobacillus pentosus. Journal of the Science of Food and Agriculture, 2004, 84, 2105-2112.	3.5	78
15	Potential of lees from wine, beer and cider manufacturing as a source of economic nutrients: An overview. Waste Management, 2015, 40, 72-81.	7.4	71
16	Complete Bioconversion of Hemicellulosic Sugars From Agricultural Residues Into Lactic Acid by Lactobacillus pentosus. Applied Biochemistry and Biotechnology, 2006, 135, 219-228.	2.9	69
17	Extraction of Phenolic Acids by Alkaline Hydrolysis from the Solid Residue Obtained after Prehydrolysis of Trimming Vine Shoots. Journal of Agricultural and Food Chemistry, 2010, 58, 1909-1917.	5.2	65
18	Production of xylitol from concentrated wood hydrolysates by Debaryomyces hansenii: Effect of the initial cell concentration. Biotechnology Letters, 1996, 18, 593-598.	2.2	62

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19	Purification of Xylitol Obtained by Fermentation of Corncob Hydrolysates. Journal of Agricultural and Food Chemistry, 2006, 54, 4430-4435.	5.2	62
20	Preparation of fermentation media from agricultural wastes and their bioconversion into xylitol. Food Biotechnology, 2000, 14, 79-97.	1.5	60
21	Stability and Emulsifying Capacity of Biosurfactants Obtained from Lignocellulosic Sources Using Lactobacillus pentosus. Journal of Agricultural and Food Chemistry, 2008, 56, 8074-8080.	5.2	60
22	Pretreatment of sugar cane bagasse hemicellulose hydrolysate for xylitol production by yeast. Applied Biochemistry and Biotechnology, 1996, 57-58, 49-56.	2.9	59
23	Xylitol Production from Hardwood Hemicellulose Hydrolysates by Pachysolen tannophilus, Debaryomyces hansenii, and Candida guilliermondii. Applied Biochemistry and Biotechnology, 1999, 82, 141-152.	2.9	58
24	Production of xylitol from raw wood hydrolysates by Debaryomyces hansenii NRRL Y-7426. Bioprocess and Biosystems Engineering, 1995, 13, 125-131.	0.5	57
25	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.	3.5	57
26	Extrusion and enzymatic hydrolysis as pretreatments on corn cob for biogas production. Renewable Energy, 2017, 107, 597-603.	8.9	56
27	Comparative study between Italian and Spanish grape marc spirits in terms of major volatile compounds. Food Control, 2011, 22, 673-680.	5.5	53
28	Antimicrobial activity of d-3-phenyllactic acid produced by fed-batch process against Salmonella enterica. Food Control, 2012, 25, 274-284.	5.5	53
29	Partial Characterization of Biosurfactant fromLactobacillus pentosusand Comparison with Sodium Dodecyl Sulphate for the Bioremediation of Hydrocarbon Contaminated Soil. BioMed Research International, 2013, 2013, 1-6.	1.9	52
30	Tartaric Acid Recovery from Distilled Lees and Use of the Residual Solid as an Economic Nutrient forLactobacillus. Journal of Agricultural and Food Chemistry, 2006, 54, 7904-7911.	5.2	51
31	Enzymatic hydrolysis of brewerâ€™s spent grain to obtain fermentable sugars. Bioresource Technology, 2019, 275, 402-409.	9.6	51
32	Production of cellulases and xylanases in solid-state fermentation by different strains of Aspergillus niger using sugarcane bagasse and brewery spent grain. Biochemical Engineering Journal, 2021, 172, 108060.	3.6	51
33	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, 801-808.	5.2	50
34	Characterization of fennel extracts and quantification of estragole: Optimization and comparison of accelerated solvent extraction and Soxhlet techniques. Industrial Crops and Products, 2014, 52, 528-536.	5.2	49
35	Comparison of Soxhlet, Accelerated Solvent and Supercritical Fluid Extraction Techniques for Volatile (GCâ€“MS and GC/FID) and Phenolic Compounds (HPLCâ€“ESI/MS/MS) from Lamiaceae Species. Phytochemical Analysis, 2015, 26, 61-71.	2.4	49
36	Xylitol production from Eucalyptus wood hydrolysates extracted with organic solvents. Process Biochemistry, 1997, 32, 599-604.	3.7	48

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37	Optimization of biosurfactant and bacteriocin-like inhibitory substance (BLIS) production by Lactococcus lactis CECT-4434 from agroindustrial waste. Biochemical Engineering Journal, 2018, 133, 168-178.	3.6	48
38	Production of biosurfactants from vine-trimming shoots using the halotolerant strain Bacillu s tequilensis ZSB10. Industrial Crops and Products, 2016, 79, 258-266.	5.2	47
39	Combined bioremediation and enzyme production by Aspergillus sp. in olive mill and winery wastewaters. International Biodeterioration and Biodegradation, 2016, 110, 16-23.	3.9	46
40	Vanillin bioproduction from alkaline hydrolyzate of corn cob by Escherichia coli JM109/pBB1. Enzyme and Microbial Technology, 2009, 44, 154-158.	3.2	44
41	Enhancing the Bioconversion of Winery and Olive Mill Waste Mixtures into Lignocellulolytic Enzymes and Animal Feed by Aspergillus uvarum Using a Packed-Bed Bioreactor. Journal of Agricultural and Food Chemistry, 2015, 63, 9306-9314.	5.2	42
42	Effects of enzymatic hydrolysis and ultrasounds pretreatments on corn cob and vine trimming shoots for biogas production. Bioresource Technology, 2016, 221, 130-138.	9.6	42
43	Revalorisation of vine trimming wastes using Lactobacillus acidophilus and Debaryomyces hansenii. Journal of the Science of Food and Agriculture, 2008, 88, 2298-2308.	3.5	41
44	Ferulic acid and p-coumaric acid solubilization by alkaline hydrolysis of the solid residue obtained after acid prehydrolysis of vine shoot prunings: Effect of the hydroxide and pH. Biochemical Engineering Journal, 2009, 43, 129-134.	3.6	40
45	Development of Cost-Effective Media to Increase the Economic Potential for Larger-Scale Bioproduction of Natural Food Additives by Lactobacillus rhamnosus, Debaryomyces hansenii, and Aspergillus niger. Journal of Agricultural and Food Chemistry, 2009, 57, 10414-10428.	5.2	40
46	Integrated Use of Residues from Olive Mill and Winery for Lipase Production by Solid State Fermentation with Aspergillus sp.. Applied Biochemistry and Biotechnology, 2014, 172, 1832-1845.	2.9	40
47	Optimization of Xylanase Production by Filamentous Fungi in Solid-State Fermentation and Scale-up to Horizontal Tube Bioreactor. Applied Biochemistry and Biotechnology, 2014, 173, 803-825.	2.9	40
48	Evaluation of Vinification Lees as a General Medium forLactobacillusStrains. Journal of Agricultural and Food Chemistry, 2004, 52, 5233-5239.	5.2	39
49	Biotechnological Production of Phenyllactic Acid and Biosurfactants from Trimming Vine Shoot Hydrolyzates by Microbial Coculture Fermentation. Applied Biochemistry and Biotechnology, 2013, 169, 2175-2188.	2.9	39
50	Cell-Free Supernatants Obtained from Fermentation of Cheese Whey Hydrolyzates and Phenylpyruvic Acid by Lactobacillus plantarum as a Source of Antimicrobial Compounds, Bacteriocins, and Natural Aromas. Applied Biochemistry and Biotechnology, 2013, 171, 1042-1060.	2.9	39
51	Improving downstream processes to recover tartaric acid, tartrate and nutrients from vinasses and formulation of inexpensive fermentative broths for xylitol production. Journal of the Science of Food and Agriculture, 2010, 90, 2168-2177.	3.5	38
52	Integral utilisation of barley husk for the production of food additives. Journal of the Science of Food and Agriculture, 2007, 87, 1000-1008.	3.5	37
53	Title is missing!. Biotechnology Letters, 2000, 22, 1895-1898.	2.2	35
54	Simultaneous lactic acid and xylitol production from vine trimming wastes. Journal of the Science of Food and Agriculture, 2007, 87, 1603-1612.	3.5	35

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55	Carbon Material and Bioenergetic Balances of Xylitol Production from Corncobs by Debaryomyces hansenii. Biotechnology Progress, 2003, 19, 706-713.	2.6	34
56	Comparison between Different Hydrolysis Processes of Vine-Trimming Waste to Obtain Hemicellulosic Sugars for Further Lactic Acid Conversion. Applied Biochemistry and Biotechnology, 2007, 143, 244-256.	2.9	32
57	Xylitol Production from Wood Hydrolyzates by Entrapped Debaryomyces hansenii and Candida guilliermondii Cells. Applied Biochemistry and Biotechnology, 1999, 81, 119-130.	2.9	28
58	Characterization of vinasses from five certified brands of origin (CBO) and use as economic nutrient for the xylitol production by Debaryomyces hansenii. Bioresource Technology, 2010, 101, 2379-2388.	9.6	27
59	Alternatives for biosurfactants and bacteriocins extraction from Lactococcus lactis cultures produced under different pH conditions. Letters in Applied Microbiology, 2010, 51, no-no.	2.2	27
60	Bioproduction of 4-vinylphenol from corn cob alkaline hydrolyzate in two-phase extractive fermentation using free or immobilized recombinant E. coli expressing pad gene. Enzyme and Microbial Technology, 2014, 58-59, 22-28.	3.2	27
61	Xylitol production in immobilized cultures: a recent review. Critical Reviews in Biotechnology, 2016, 36, 691-704.	9.0	27
62	A novel approach to the biorefinery of brewery spent grain. Process Biochemistry, 2019, 85, 135-142.	3.7	27
63	Study of charcoal adsorption for improving the production of Xylitol from wood hydrolysates. Bioprocess and Biosystems Engineering, 1996, 16, 39.	0.5	26
64	Impact odorants and sensory profile of young red wines from four Galician (NW of Spain) traditional cultivars. Journal of the Institute of Brewing, 2015, 121, 628-635.	2.3	26
65	Effect of inulin on growth and bacteriocin production by Lactobacillus plantarum in stationary and shaken cultures. International Journal of Food Science and Technology, 2015, 50, 864-870.	2.7	26
66	Culture parameters affecting xylitol production by Debaryomyces hansenii immobilized in alginate beads. Process Biochemistry, 2013, 48, 387-397.	3.7	25
67	Bacillus aryabhattai BA03: a novel approach to the production of natural value-added compounds. World Journal of Microbiology and Biotechnology, 2016, 32, 159.	3.6	25
68	Ethanol production from xylose with the yeastPichia stipitis and simultaneous product recovery by gas stripping using a gas-lift loop fermentor with attached side-arm (GLSA). , 2000, 67, 336-343.		24
69	Screening of winery and olive mill wastes for lignocellulolytic enzyme production from Aspergillus species by solid-state fermentation. Biomass Conversion and Biorefinery, 2014, 4, 201-209.	4.6	24
70	Influence of temperature and pH on the production of biosurfactant, bacteriocin and lactic acid byLactococcus lactisCECT-4434. CYTA - Journal of Food, 2017, 15, 525-530.	1.9	24
71	Fed-batch production of vanillin by Bacillus aryabhattai BA03. New Biotechnology, 2018, 40, 186-191.	4.4	24
72	Biorefining brewery spent grain polysaccharides through biotuning of ionic liquids. Carbohydrate Polymers, 2019, 203, 265-274.	10.2	24

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73	Microaerophilic metabolism of Pachysolen tannophilus at different pH values. Biotechnology Letters, 1999, 21, 719-723.	2.2	23
74	Purification of ferulic acid solubilized from agroindustrial wastes and further conversion into 4-vinyl guaiacol by Streptomyces setonii using solid state fermentation. Industrial Crops and Products, 2012, 39, 52-61.	5.2	23
75	Assessment of minerals in aged grape marc distillates by FAAS/FAES and ICP-MS. Characterization and safety evaluation. Food Control, 2014, 35, 49-55.	5.5	23
76	Effect of temperature on the microaerophilic metabolism of Pachysolen tannophilus. Enzyme and Microbial Technology, 2001, 28, 339-345.	3.2	22
77	Response surface modeling of vanillin production by Escherichia coli JM109pBB1. Biochemical Engineering Journal, 2007, 36, 268-275.	3.6	21
78	The storage of grape marc: Limiting factor in the quality of the distillate. Food Control, 2010, 21, 1545-1549.	5.5	21
79	Production of vinyl derivatives from alkaline hydrolysates of corn cobs by recombinant Escherichia coli containing the phenolic acid decarboxylase from Lactobacillus plantarum CECT 748T. Bioresource Technology, 2012, 117, 274-285.	9.6	21
80	Inhibitory substances production by Lactobacillus plantarum ST16Pa cultured in hydrolyzed cheese whey supplemented with soybean flour and their antimicrobial efficiency as biopreservatives on fresh chicken meat. Food Research International, 2017, 99, 762-769.	6.2	21
81	Coupling two sizes of CSTR-type bioreactors for sequential lactic acid and xylitol production from hemicellulosic hydrolysates of vineshoot trimmings. New Biotechnology, 2012, 29, 421-427.	4.4	20
82	Decarboxylation of Ferulic Acid to 4-Vinyl Guaiacol by Streptomyces setonii. Applied Biochemistry and Biotechnology, 2012, 166, 289-299.	2.9	20
83	Ferulic acid transformation into the main vanilla aroma compounds by Amycolatopsis sp. ATCC 39116. Applied Microbiology and Biotechnology, 2016, 100, 1677-1689.	3.6	20
84	Using brewer's spent grain to formulate culture media for the production of bacteriocins using Patagonian strains. LWT - Food Science and Technology, 2018, 96, 166-174.	5.2	20
85	Feruloyl esterase production by Aspergillus terreus CECT 2808 and subsequent application to enzymatic hydrolysis. Enzyme and Microbial Technology, 2016, 91, 52-58.	3.2	19
86	Effect of carbon sources on the growth and ethanol production of native yeast Pichia kudriavzevii ITV-S42 isolated from sweet sorghum juice. Bioprocess and Biosystems Engineering, 2017, 40, 1069-1077.	3.4	19
87	Faster methane production after sequential extrusion and enzymatic hydrolysis of vine trimming shoots. Environmental Chemistry Letters, 2018, 16, 295-299.	16.2	19
88	Biotransformation of phenolic compounds by Bacillus aryabhattai. Bioprocess and Biosystems Engineering, 2019, 42, 1671-1679.	3.4	19
89	Dimorphic behaviour of Debaryomyces hansenii grown on barley bran acid hydrolyzates. Biotechnology Letters, 2000, 22, 605-610.	2.2	18
90	Production of bacteriocin-like inhibitory substance by Bifidobacterium lactis in skim milk supplemented with additives. Journal of Dairy Research, 2015, 82, 350-355.	1.4	18

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91	Optimization of the process of aromatic and medicinal plant maceration in grape marc distillates to obtain herbal liqueurs and spirits. Journal of the Science of Food and Agriculture, 2016, 96, 4760-4771.	3.5	18
92	Valorization of chestnut (Castanea sativa) residues: Characterization of different materials and optimization of the acid-hydrolysis of chestnut burrs for the elaboration of culture broths. Waste Management, 2019, 87, 472-484.	7.4	18
93	Stabilization of Kerosene/Water Emulsions Using Bioemulsifiers Obtained by Fermentation of Hemicellulosic Sugars with Lactobacillus pentosus. Journal of Agricultural and Food Chemistry, 2010, 58, 10162-10168.	5.2	17
94	Bioprocess Design for the Microbial Production of Natural Phenolic Compounds by Debaryomyces hansenii. Applied Biochemistry and Biotechnology, 2012, 168, 2268-2284.	2.9	17
95	First Approach to the Analytical Characterization of Barrel-Aged Grape Marc Distillates Using Phenolic Compounds and Colour Parameters. Food Technology and Biotechnology, 2014, 52, 391-402.	2.1	17
96	Isolation and characterization of Saccharomyces species for bioethanol production from sugarcane molasses: Studies of scale up in bioreactor. Renewable Energy, 2016, 85, 649-656.	8.9	17
97	Use of waste materials for Lactococcus lactis development. Journal of the Science of Food and Agriculture, 2010, 90, 1726-1734.	3.5	16
98	Recovery and reuse of ionic liquid cholinium glycinate in the treatment of brewery spent grain. Separation and Purification Technology, 2021, 254, 117651.	7.9	16
99	EFFECT OF NUTRIENT SUPPLEMENTATION OF CRUDE OR DETOXIFIED CONCENTRATED DISTILLED GRAPE MARC HEMICELLULOSIC HYDROLYSATES ON THE XYLITOL PRODUCTION BYDebaryomyces hansenii. Preparative Biochemistry and Biotechnology, 2012, 42, 1-14.	1.9	15
100	Study of the volatile compounds produced by Debaryomyces hansenii NRRL Y-7426 during the fermentation of detoxified concentrated distilled grape marc hemicellulosic hydrolysates. World Journal of Microbiology and Biotechnology, 2012, 28, 3123-3134.	3.6	15
101	Optimisation of accelerated ageing of grape marc distillate on a micro-scale process using a Box-Benhken design: influence of oak origin, fragment size and toast level on the composition of the final product. Australian Journal of Grape and Wine Research, 2017, 23, 5-14.	2.1	15
102	Study of the potential of the air lift bioreactor for xylitol production in fed-batch cultures by Debaryomyces hansenii immobilized in alginate beads. Applied Microbiology and Biotechnology, 2014, 98, 151-161.	3.6	14
103	Evaluation of the liquid, solid and total fractions of beer, cider and wine lees as economic nutrient for xylitol production. Journal of Chemical Technology and Biotechnology, 2015, 90, 1027-1039.	3.2	14
104	High hydrostatic pressure as pretreatment and adjuvant for the enzymatic release of ferulic acid from corn cob. Process Biochemistry, 2017, 58, 204-210.	3.7	13
105	Stimulating Effects of Sucrose and Inulin on Growth, Lactate, and Bacteriocin Productions by Pediococcus pentosaceus. Probiotics and Antimicrobial Proteins, 2017, 9, 466-472.	3.9	12
106	Xylitol production from hybrid poplar wood chips pretreated by the ammonia steeping process. Biotechnology Letters, 1997, 11, 339-341.	0.5	11
107	Estragole quantity optimization from fennel seeds by supercritical fluid extraction (carbon) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf and Products, 2014, 60, 186-192.	5.2	11
108	Phenolic compounds and aroma-impact odorants in herb liqueurs elaborated by maceration of aromatic and medicinal plants in grape marc distillates. Journal of the Institute of Brewing, 2016, 122, 653-660.	2.3	11

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109	Detoxification of chestnut burrs hydrolyzates to produce biomolecules. Biochemical Engineering Journal, 2020, 159, 107599.	3.6	11
110	Maintenance and growth requirements in the metabolism of Debaryomyces hansenii performing xyloseâ€toâ€xylitol bioconversion in corncob hemicellulose hydrolyzate. Biotechnology and Bioengineering, 2009, 102, 1062-1073.	3.3	10
111	Fermentation kinetics and chemical characterisation ofvino tostado, a traditional sweet wine from Galicia (NW Spain). Journal of the Science of Food and Agriculture, 2010, 90, 121-131.	3.5	10
112	Kinetic modelling of the sequential production of lactic acid and xylitol from vine trimming wastes. Bioprocess and Biosystems Engineering, 2011, 34, 869-878.	3.4	10
113	Characterization by chemical and sensory analysis of commercial grape marc distillate (Orujo) aged in oak wood. Journal of the Institute of Brewing, 2012, 118, 205-212.	2.3	10
114	Fermentation Strategies Explored for Xylitol Production. , 2012, , 161-191.		9
115	Lactic Acid and Biosurfactants Production from Residual Cellulose Films. Applied Biochemistry and Biotechnology, 2015, 177, 1099-1114.	2.9	8
116	Lipase production by solidâ€state fermentation of olive pomace in trayâ€type and pressurized bioreactors. Journal of Chemical Technology and Biotechnology, 2018, 93, 1312-1319.	3.2	8
117	Ligninolytic Enzymes of Endospore-Forming Bacillus aryabhattai BA03. Current Microbiology, 2020, 77, 702-709.	2.2	8
118	Drying. , 2011, , 727-735.		7
119	Optimization of Salts Supplementation on Xylitol Production by Debaryomyces hansenii Using a Synthetic Medium or Corncob Hemicellulosic Hydrolyzates and Further Scaled Up. Industrial & Engineering Chemistry Research, 2017, 56, 6579-6589.	3.7	7
120	Optimisation of cheese whey enzymatic hydrolysis and further continuous production of antimicrobial extracts by Lactobacillus plantarum CECT-221. Journal of Dairy Research, 2016, 83, 402-411.	1.4	6
121	Vine Trimming Shoots as Substrate for Ferulic Acid Esterases Production. Applied Biochemistry and Biotechnology, 2017, 181, 813-826.	2.9	6
122	Development of Sustainable Biorefinery Processes Applying Deep Eutectic Solvents to Agrofood Wastes. Energies, 2022, 15, 4101.	3.1	6
123	Evaluation of wine vinasses as alternative nutrients in biotechnological processes EvaluaciÃ³n de vinazas vÃnicas como nutriente alternativo en procesos biotecnolÃ³gicos. CYTA - Journal of Food, 2011, 9, 278-281.	1.9	5
124	Acetic Acid-Tolerant Native Yeast Pichia kudriavzevii ITV-S42 Isolated from Sweet Sorghum Juice for Ethanol Production. Sugar Tech, 2022, 24, 576-584.	1.8	5
125	Minerals and Organic Nitrogen Present in Grape Marc Hydrolyzates Enhance Xylose Consumption by Lactobacillus pentosus. Applied Biochemistry and Biotechnology, 2009, 152, 262-274.	2.9	4
126	Optimization of cellulase and xylanase production by Aspergillus niger CECT 2700 using brewery spent grain based on Taguchi design. Biomass Conversion and Biorefinery, 2023, 13, 7983-7991.	4.6	4

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127	Enhancing the saccharification of pretreated chestnut burrs to produce bacteriocins. Journal of Biotechnology, 2021, 329, 13-20.	3.8	3
128	Use of Vine-Trimming Wastes as Carrier for Amycolatopsis sp. to Produce Vanillin, Vanillyl Alcohol, and Vanillic Acid. Current Microbiology, 2016, 73, 561-568.	2.2	2