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List of Publications by Year in descending order

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128
papers

4,818
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76326

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128289

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131
all docs

131
docs citations

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times ranked

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#	ARTICLE	IF	CITATIONS
1	Optimization of cellulase and xylanase production by <i>Aspergillus niger</i> CECT 2700 using brewery spent grain based on Taguchi design. <i>Biomass Conversion and Biorefinery</i> , 2023, 13, 7983-7991.	4.6	4
2	Acetic Acid-Tolerant Native Yeast <i>Pichia kudriavzevii</i> ITV-S42 Isolated from Sweet Sorghum Juice for Ethanol Production. <i>Sugar Tech</i> , 2022, 24, 576-584.	1.8	5
3	Development of Sustainable Biorefinery Processes Applying Deep Eutectic Solvents to Agrofood Wastes. <i>Energies</i> , 2022, 15, 4101.	3.1	6
4	Recovery and reuse of ionic liquid cholinium glycinate in the treatment of brewery spent grain. <i>Separation and Purification Technology</i> , 2021, 254, 117651.	7.9	16
5	Enhancing the saccharification of pretreated chestnut burrs to produce bacteriocins. <i>Journal of Biotechnology</i> , 2021, 329, 13-20.	3.8	3
6	Production of cellulases and xylanases in solid-state fermentation by different strains of <i>Aspergillus niger</i> using sugarcane bagasse and brewery spent grain. <i>Biochemical Engineering Journal</i> , 2021, 172, 108060.	3.6	51
7	Ligninolytic Enzymes of Endospore-Forming <i>Bacillus aryabhattai</i> BA03. <i>Current Microbiology</i> , 2020, 77, 702-709.	2.2	8
8	Detoxification of chestnut burrs hydrolyzates to produce biomolecules. <i>Biochemical Engineering Journal</i> , 2020, 159, 107599.	3.6	11
9	Biotransformation of phenolic compounds by <i>Bacillus aryabhattai</i> . <i>Bioprocess and Biosystems Engineering</i> , 2019, 42, 1671-1679.	3.4	19
10	A novel approach to the biorefinery of brewery spent grain. <i>Process Biochemistry</i> , 2019, 85, 135-142.	3.7	27
11	Valorization of chestnut (<i>Castanea sativa</i>) residues: Characterization of different materials and optimization of the acid-hydrolysis of chestnut burrs for the elaboration of culture broths. <i>Waste Management</i> , 2019, 87, 472-484.	7.4	18
12	Enzymatic hydrolysis of brewer's spent grain to obtain fermentable sugars. <i>Bioresource Technology</i> , 2019, 275, 402-409.	9.6	51
13	Biorefining brewery spent grain polysaccharides through biotuning of ionic liquids. <i>Carbohydrate Polymers</i> , 2019, 203, 265-274.	10.2	24
14	Optimization of biosurfactant and bacteriocin-like inhibitory substance (BLIS) production by <i>Lactococcus lactis</i> CECT-4434 from agroindustrial waste. <i>Biochemical Engineering Journal</i> , 2018, 133, 168-178.	3.6	48
15	Faster methane production after sequential extrusion and enzymatic hydrolysis of vine trimming shoots. <i>Environmental Chemistry Letters</i> , 2018, 16, 295-299.	16.2	19
16	Lipase production by solid-state fermentation of olive pomace in tray-type and pressurized bioreactors. <i>Journal of Chemical Technology and Biotechnology</i> , 2018, 93, 1312-1319.	3.2	8
17	Fed-batch production of vanillin by <i>Bacillus aryabhattai</i> BA03. <i>New Biotechnology</i> , 2018, 40, 186-191.	4.4	24
18	Using brewer's spent grain to formulate culture media for the production of bacteriocins using Patagonian strains. <i>LWT - Food Science and Technology</i> , 2018, 96, 166-174.	5.2	20

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19	Extrusion and enzymatic hydrolysis as pretreatments on corn cob for biogas production. Renewable Energy, 2017, 107, 597-603.	8.9	56
20	Biological treatment of model dyes and textile wastewaters. Chemosphere, 2017, 181, 168-177.	8.2	228
21	Influence of temperature and pH on the production of biosurfactant, bacteriocin and lactic acid by <i>Lactococcus lactis</i> CECT-4434. CYTA - Journal of Food, 2017, 15, 525-530.	1.9	24
22	Effect of carbon sources on the growth and ethanol production of native yeast <i>Pichia kudriavzevii</i> ITV-S42 isolated from sweet sorghum juice. Bioprocess and Biosystems Engineering, 2017, 40, 1069-1077.	3.4	19
23	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
24	Stimulating Effects of Sucrose and Inulin on Growth, Lactate, and Bacteriocin Productions by <i>Pediococcus pentosaceus</i> . Probiotics and Antimicrobial Proteins, 2017, 9, 466-472.	3.9	12
25	Inhibitory substances production by <i>Lactobacillus plantarum</i> 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
26	Optimization of Salts Supplementation on Xylitol Production by <i>Debaryomyces hansenii</i> Using a Synthetic Medium or Corn cob Hemicellulosic Hydrolyzates and Further Scaled Up. Industrial & Engineering Chemistry Research, 2017, 56, 6579-6589.	3.7	7
27	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
28	Vine Trimming Shoots as Substrate for Ferulic Acid Esterases Production. Applied Biochemistry and Biotechnology, 2017, 181, 813-826.	2.9	6
29	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
30	Optimisation of cheese whey enzymatic hydrolysis and further continuous production of antimicrobial extracts by <i>Lactobacillus plantarum</i> CECT-221. Journal of Dairy Research, 2016, 83, 402-411.	1.4	6
31	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
32	Ultrasounds pretreatment of olive pomace to improve xylanase and cellulase production by solid-state fermentation. Bioresource Technology, 2016, 214, 737-746.	9.6	89
33	Combined bioremediation and enzyme production by <i>Aspergillus</i> sp. in olive mill and winery wastewaters. International Biodeterioration and Biodegradation, 2016, 110, 16-23.	3.9	46
34	Feruloyl esterase production by <i>Aspergillus terreus</i> CECT 2808 and subsequent application to enzymatic hydrolysis. Enzyme and Microbial Technology, 2016, 91, 52-58.	3.2	19
35	<i>Bacillus aryabhatai</i> BA03: a novel approach to the production of natural value-added compounds. World Journal of Microbiology and Biotechnology, 2016, 32, 159.	3.6	25
36	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

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37	Use of Vine-Trimming Wastes as Carrier for <i>Amycolatopsis</i> sp. to Produce Vanillin, Vanillyl Alcohol, and Vanillic Acid. <i>Current Microbiology</i> , 2016, 73, 561-568.	2.2	2
38	Xylitol production in immobilized cultures: a recent review. <i>Critical Reviews in Biotechnology</i> , 2016, 36, 691-704.	9.0	27
39	Production of biosurfactants from vine-trimming shoots using the halotolerant strain <i>Bacillus tequilensis</i> ZSB10. <i>Industrial Crops and Products</i> , 2016, 79, 258-266.	5.2	47
40	Ferulic acid transformation into the main vanilla aroma compounds by <i>Amycolatopsis</i> sp. ATCC 39116. <i>Applied Microbiology and Biotechnology</i> , 2016, 100, 1677-1689.	3.6	20
41	Isolation and characterization of <i>Saccharomyces</i> species for bioethanol production from sugarcane molasses: Studies of scale up in bioreactor. <i>Renewable Energy</i> , 2016, 85, 649-656.	8.9	17
42	Impact odorants and sensory profile of young red wines from four Galician (NW of Spain) traditional cultivars. <i>Journal of the Institute of Brewing</i> , 2015, 121, 628-635.	2.3	26
43	Effect of inulin on growth and bacteriocin production by <i>Lactobacillus plantarum</i> in stationary and shaken cultures. <i>International Journal of Food Science and Technology</i> , 2015, 50, 864-870.	2.7	26
44	Enhancing the Bioconversion of Winery and Olive Mill Waste Mixtures into Lignocellulolytic Enzymes and Animal Feed by <i>Aspergillus uvarum</i> Using a Packed-Bed Bioreactor. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 9306-9314.	5.2	42
45	Production of bacteriocin-like inhibitory substance by <i>Bifidobacterium lactis</i> in skim milk supplemented with additives. <i>Journal of Dairy Research</i> , 2015, 82, 350-355.	1.4	18
46	Potential of lees from wine, beer and cider manufacturing as a source of economic nutrients: An overview. <i>Waste Management</i> , 2015, 40, 72-81.	7.4	71
47	Lactic Acid and Biosurfactants Production from Residual Cellulose Films. <i>Applied Biochemistry and Biotechnology</i> , 2015, 177, 1099-1114.	2.9	8
48	Evaluation of the liquid, solid and total fractions of beer, cider and wine lees as economic nutrient for xylitol production. <i>Journal of Chemical Technology and Biotechnology</i> , 2015, 90, 1027-1039.	3.2	14
49	Comparison of Soxhlet, Accelerated Solvent and Supercritical Fluid Extraction Techniques for Volatile (GC-MS and GC/FID) and Phenolic Compounds (HPLC-ESI/MS/MS) from <i>Lamiaceae</i> Species. <i>Phytochemical Analysis</i> , 2015, 26, 61-71.	2.4	49
50	First Approach to the Analytical Characterization of Barrel-Aged Grape Marc Distillates Using Phenolic Compounds and Colour Parameters. <i>Food Technology and Biotechnology</i> , 2014, 52, 391-402.	2.1	17
51	Integrated Use of Residues from Olive Mill and Winery for Lipase Production by Solid State Fermentation with <i>Aspergillus</i> sp.. <i>Applied Biochemistry and Biotechnology</i> , 2014, 172, 1832-1845.	2.9	40
52	Screening of winery and olive mill wastes for lignocellulolytic enzyme production from <i>Aspergillus</i> species by solid-state fermentation. <i>Biomass Conversion and Biorefinery</i> , 2014, 4, 201-209.	4.6	24
53	Assessment of minerals in aged grape marc distillates by FAAS/FAES and ICP-MS. Characterization and safety evaluation. <i>Food Control</i> , 2014, 35, 49-55.	5.5	23
54	Estragole quantity optimization from fennel seeds by supercritical fluid extraction (carbon) <i>Industrial Crops and Products</i> , 2014, 60, 186-192.	5.2	11

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55	Study of the potential of the air lift bioreactor for xylitol production in fed-batch cultures by <i>Debaryomyces hansenii</i> immobilized in alginate beads. <i>Applied Microbiology and Biotechnology</i> , 2014, 98, 151-161.	3.6	14
56	Optimization of Xylanase Production by Filamentous Fungi in Solid-State Fermentation and Scale-up to Horizontal Tube Bioreactor. <i>Applied Biochemistry and Biotechnology</i> , 2014, 173, 803-825.	2.9	40
57	Characterization of fennel extracts and quantification of estragole: Optimization and comparison of accelerated solvent extraction and Soxhlet techniques. <i>Industrial Crops and Products</i> , 2014, 52, 528-536.	5.2	49
58	Bioproduction of 4-vinylphenol from corn cob alkaline hydrolyzate in two-phase extractive fermentation using free or immobilized recombinant <i>E. coli</i> expressing pad gene. <i>Enzyme and Microbial Technology</i> , 2014, 58-59, 22-28.	3.2	27
59	Biotechnological Production of Phenyllactic Acid and Biosurfactants from Trimming Vine Shoot Hydrolyzates by Microbial Coculture Fermentation. <i>Applied Biochemistry and Biotechnology</i> , 2013, 169, 2175-2188.	2.9	39
60	Cell-Free Supernatants Obtained from Fermentation of Cheese Whey Hydrolyzates and Phenylpyruvic Acid by <i>Lactobacillus plantarum</i> as a Source of Antimicrobial Compounds, Bacteriocins, and Natural Aromas. <i>Applied Biochemistry and Biotechnology</i> , 2013, 171, 1042-1060.	2.9	39
61	Culture parameters affecting xylitol production by <i>Debaryomyces hansenii</i> immobilized in alginate beads. <i>Process Biochemistry</i> , 2013, 48, 387-397.	3.7	25
62	Partial Characterization of Biosurfactant from <i>Lactobacillus pentosus</i> and Comparison with Sodium Dodecyl Sulphate for the Bioremediation of Hydrocarbon Contaminated Soil. <i>BioMed Research International</i> , 2013, 2013, 1-6.	1.9	52
63	EFFECT OF NUTRIENT SUPPLEMENTATION OF CRUDE OR DETOXIFIED CONCENTRATED DISTILLED GRAPE MARC HEMICELLULOSIC HYDROLYSATES ON THE XYLITOL PRODUCTION BY <i>Debaryomyces hansenii</i> . <i>Preparative Biochemistry and Biotechnology</i> , 2012, 42, 1-14.	1.9	15
64	Antimicrobial activity of d-3-phenyllactic acid produced by fed-batch process against <i>Salmonella enterica</i> . <i>Food Control</i> , 2012, 25, 274-284.	5.5	53
65	Characterization by chemical and sensory analysis of commercial grape marc distillate (Orujo) aged in oak wood. <i>Journal of the Institute of Brewing</i> , 2012, 118, 205-212.	2.3	10
66	Fermentation Strategies Explored for Xylitol Production. , 2012, , 161-191.		9
67	Bioprocess Design for the Microbial Production of Natural Phenolic Compounds by <i>Debaryomyces hansenii</i> . <i>Applied Biochemistry and Biotechnology</i> , 2012, 168, 2268-2284.	2.9	17
68	Study of the volatile compounds produced by <i>Debaryomyces hansenii</i> NRRL Y-7426 during the fermentation of detoxified concentrated distilled grape marc hemicellulosic hydrolyzates. <i>World Journal of Microbiology and Biotechnology</i> , 2012, 28, 3123-3134.	3.6	15
69	Purification of ferulic acid solubilized from agroindustrial wastes and further conversion into 4-vinyl guaiacol by <i>Streptomyces setonii</i> using solid state fermentation. <i>Industrial Crops and Products</i> , 2012, 39, 52-61.	5.2	23
70	Production of vinyl derivatives from alkaline hydrolyzates of corn cobs by recombinant <i>Escherichia coli</i> containing the phenolic acid decarboxylase from <i>Lactobacillus plantarum</i> CECT 748T. <i>Bioresource Technology</i> , 2012, 117, 274-285.	9.6	21
71	Coupling two sizes of CSTR-type bioreactors for sequential lactic acid and xylitol production from hemicellulosic hydrolyzates of vineshoot trimmings. <i>New Biotechnology</i> , 2012, 29, 421-427.	4.4	20
72	Decarboxylation of Ferulic Acid to 4-Vinyl Guaiacol by <i>Streptomyces setonii</i> . <i>Applied Biochemistry and Biotechnology</i> , 2012, 166, 289-299.	2.9	20

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73	Evaluation of wine vinasses as alternative nutrients in biotechnological processes Evaluación de vinazas vnicas como nutriente alternativo en procesos biotecnolgicos. CYTA - Journal of Food, 2011, 9, 278-281.	1.9	5
74	Comparative study between Italian and Spanish grape marc spirits in terms of major volatile compounds. Food Control, 2011, 22, 673-680.	5.5	53
75	Drying. , 2011, , 727-735.		7
76	Citric acid production from orange peel wastes by solid-state fermentation. Brazilian Journal of Microbiology, 2011, 42, 394-409.	2.0	115
77	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
78	Fermentation kinetics and chemical characterisation of <i>vino tostado</i>, a traditional sweet wine from Galicia (NW Spain). Journal of the Science of Food and Agriculture, 2010, 90, 121-131.	3.5	10
79	Use of waste materials for Lactococcus lactis development. Journal of the Science of Food and Agriculture, 2010, 90, 1726-1734.	3.5	16
80	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
81	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
82	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
83	Microbial production of biovanillin. Brazilian Journal of Microbiology, 2010, 41, 519-530.	2.0	84
84	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
85	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
86	The storage of grape marc: Limiting factor in the quality of the distillate. Food Control, 2010, 21, 1545-1549.	5.5	21
87	Maintenance and growth requirements in the metabolism of <i>Debaryomyces hansenii</i> performing xylose to xylitol bioconversion in corncob hemicellulose hydrolyzate. Biotechnology and Bioengineering, 2009, 102, 1062-1073.	3.3	10
88	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
89	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
90	Vanillin bioproduction from alkaline hydrolyzate of corn cob by Escherichia coli JM109/pBB1. Enzyme and Microbial Technology, 2009, 44, 154-158.	3.2	44

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91	Development of Cost-Effective Media to Increase the Economic Potential for Larger-Scale Bioproduction of Natural Food Additives by <i>Lactobacillus rhamnosus</i> , <i>Debaryomyces hansenii</i> , and <i>Aspergillus niger</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 10414-10428.	5.2	40
92	Revalorisation of vine trimming wastes using <i>Lactobacillus acidophilus</i> and <i>Debaryomyces hansenii</i> . <i>Journal of the Science of Food and Agriculture</i> , 2008, 88, 2298-2308.	3.5	41
93	Release of ferulic acid from corn cobs by alkaline hydrolysis. <i>Biochemical Engineering Journal</i> , 2008, 40, 500-506.	3.6	102
94	Influence of the Metabolism Pathway on Lactic Acid Production from Hemicellulosic Trimming Vine Shoots Hydrolyzates Using <i>Lactobacillus pentosus</i> . <i>Biotechnology Progress</i> , 2008, 21, 793-798.	2.6	82
95	Stability and Emulsifying Capacity of Biosurfactants Obtained from Lignocellulosic Sources Using <i>Lactobacillus pentosus</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 8074-8080.	5.2	60
96	Submerged Citric Acid Fermentation on Orange Peel Autohydrolysate. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 2380-2387.	5.2	195
97	Evaluation of Biosurfactant Production from Various Agricultural Residues by <i>Lactobacillus pentosus</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 4481-4486.	5.2	97
98	Integral utilisation of barley husk for the production of food additives. <i>Journal of the Science of Food and Agriculture</i> , 2007, 87, 1000-1008.	3.5	37
99	Simultaneous lactic acid and xylitol production from vine trimming wastes. <i>Journal of the Science of Food and Agriculture</i> , 2007, 87, 1603-1612.	3.5	35
100	Response surface modeling of vanillin production by <i>Escherichia coli</i> JM109pBB1. <i>Biochemical Engineering Journal</i> , 2007, 36, 268-275.	3.6	21
101	Revalorization of hemicellulosic trimming vine shoots hydrolyzates through continuous production of lactic acid and biosurfactants by <i>L. pentosus</i> . <i>Journal of Food Engineering</i> , 2007, 78, 405-412.	5.2	95
102	Lactic acid and biosurfactants production from hydrolyzed distilled grape marc. <i>Process Biochemistry</i> , 2007, 42, 1010-1020.	3.7	113
103	Comparison between Different Hydrolysis Processes of Vine-Trimming Waste to Obtain Hemicellulosic Sugars for Further Lactic Acid Conversion. <i>Applied Biochemistry and Biotechnology</i> , 2007, 143, 244-256.	2.9	32
104	Purification of Xylitol Obtained by Fermentation of Corncob Hydrolysates. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 4430-4435.	5.2	62
105	Tartaric Acid Recovery from Distilled Lees and Use of the Residual Solid as an Economic Nutrient for <i>Lactobacillus</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 7904-7911.	5.2	51
106	Complete Bioconversion of Hemicellulosic Sugars From Agricultural Residues Into Lactic Acid by <i>Lactobacillus pentosus</i> . <i>Applied Biochemistry and Biotechnology</i> , 2006, 135, 219-228.	2.9	69
107	Production of lactic acid from vine-trimming wastes and viticulture lees using a simultaneous saccharification fermentation method. <i>Journal of the Science of Food and Agriculture</i> , 2005, 85, 466-472.	3.5	57
108	Production of fermentable media from vine-trimming wastes and bioconversion into lactic acid by <i>Lactobacillus pentosus</i> . <i>Journal of the Science of Food and Agriculture</i> , 2004, 84, 2105-2112.	3.5	78

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109	Formulation of Low-Cost Fermentative Media for Lactic Acid Production with <i>Lactobacillus rhamnosus</i> Using Vinification Lees as Nutrients. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 801-808.	5.2	50
110	Evaluation of Vinification Lees as a General Medium for <i>Lactobacillus</i> Strains. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 5233-5239.	5.2	39
111	Carbon Material and Bioenergetic Balances of Xylitol Production from Corncobs by <i>Debaryomyces hansenii</i> . <i>Biotechnology Progress</i> , 2003, 19, 706-713.	2.6	34
112	Antioxidant and Antimicrobial Effects of Extracts from Hydrolysates of Lignocellulosic Materials. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 2459-2464.	5.2	110
113	Effect of temperature on the microaerophilic metabolism of <i>Pachysolen tannophilus</i> . <i>Enzyme and Microbial Technology</i> , 2001, 28, 339-345.	3.2	22
114	Influence of temperature and pH on xylitol production from xylose by <i>Debaryomyces hansenii</i> . <i>Biotechnology and Bioengineering</i> , 2001, 75, 39-45.	3.3	78
115	Ethanol production from xylose with the yeast <i>Pichia stipitis</i> and simultaneous product recovery by gas stripping using a gas-lift loop fermentor with attached side-arm (GLSA). , 2000, 67, 336-343.		24
116	Dimorphic behaviour of <i>Debaryomyces hansenii</i> grown on barley bran acid hydrolyzates. <i>Biotechnology Letters</i> , 2000, 22, 605-610.	2.2	18
117	Title is missing!. <i>Biotechnology Letters</i> , 2000, 22, 1895-1898.	2.2	35
118	Preparation of fermentation media from agricultural wastes and their bioconversion into xylitol. <i>Food Biotechnology</i> , 2000, 14, 79-97.	1.5	60
119	Microaerophilic metabolism of <i>Pachysolen tannophilus</i> at different pH values. <i>Biotechnology Letters</i> , 1999, 21, 719-723.	2.2	23
120	Xylitol Production from Wood Hydrolyzates by Entrapped <i>Debaryomyces hansenii</i> and <i>Candida guilliermondii</i> Cells. <i>Applied Biochemistry and Biotechnology</i> , 1999, 81, 119-130.	2.9	28
121	Xylitol Production from Hardwood Hemicellulose Hydrolysates by <i>Pachysolen tannophilus</i> , <i>Debaryomyces hansenii</i> , and <i>Candida guilliermondii</i> . <i>Applied Biochemistry and Biotechnology</i> , 1999, 82, 141-152.	2.9	58
122	Xylitol production from Eucalyptus wood hydrolysates extracted with organic solvents. <i>Process Biochemistry</i> , 1997, 32, 599-604.	3.7	48
123	Xylitol production from hybrid poplar wood chips pretreated by the ammonia steeping process. <i>Biotechnology Letters</i> , 1997, 11, 339-341.	0.5	11
124	Improved xylitol production with <i>Debaryomyces hansenii</i> Y-7426 from raw or detoxified wood hydrolysates. <i>Enzyme and Microbial Technology</i> , 1997, 21, 18-24.	3.2	118
125	Pretreatment of sugar cane bagasse hemicellulose hydrolysate for xylitol production by yeast. <i>Applied Biochemistry and Biotechnology</i> , 1996, 57-58, 49-56.	2.9	59
126	Study of charcoal adsorption for improving the production of Xylitol from wood hydrolysates. <i>Bioprocess and Biosystems Engineering</i> , 1996, 16, 39.	0.5	26

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127	Production of xylitol from concentrated wood hydrolysates by <i>Debaryomyces hansenii</i> : Effect of the initial cell concentration. <i>Biotechnology Letters</i> , 1996, 18, 593-598.	2.2	62
128	Production of xylitol from raw wood hydrolysates by <i>Debaryomyces hansenii</i> NRRL Y-7426. <i>Bioprocess and Biosystems Engineering</i> , 1995, 13, 125-131.	0.5	57