

Leonardo Sepulveda

List of Publications by Year in descending order

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citing authors

#	ARTICLE	IF	CITATIONS
1	Sorghum (<i>Sorghum bicolor</i> L.) as a potential source of bioactive substances and their biological properties. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 2269-2280.	5.4	42
2	RECOVERY OF ELLAGIC ACID FROM MEXICAN RAMBUTAN PEEL BY SOLID-STATE FERMENTATION-ASSISTED EXTRACTION.. <i>Food and Bioproducts Processing</i> , 2022, , .	1.8	9
3	Physicochemical Properties and Extraction Methodologies of Agroindustrial Wastes to Produce Bioactive Compounds. , 2021, , 39-59.		0
4	Analysis of Physicochemical and Nutritional Properties of Rambutan (<i>Nephelium Lappaceum</i> L.) Fruit. , 2021, , 95-108.		0
5	Application of Lactic Acid Bacteria in Fermentation Processes to Obtain Tannases Using Agro-Industrial Wastes. <i>Fermentation</i> , 2021, 7, 48.	1.4	10
6	Influence of culture conditions on ellagitannase expression and fungal ellagitannin degradation. <i>Bioresource Technology</i> , 2021, 337, 125462.	4.8	5
7	Effect of ultrasound on the extraction of ellagic acid and hydrolysis of ellagitannins from pomegranate husk. <i>Environmental Technology and Innovation</i> , 2021, 24, 102063.	3.0	16
8	Tavern or Coyol Wine: A Beverage From Palm Sap With Biotechnological Potential. , 2020, , 233-252.		6
9	Ellagic acid production using polyphenols from orange peel waste by submerged fermentation. <i>Electronic Journal of Biotechnology</i> , 2020, 43, 1-7.	1.2	36
10	Solid-State Fermentation with <i>Aspergillus niger</i> GH1 to Enhance Polyphenolic Content and Antioxidative Activity of Castilla Rose (<i>Purshia plicata</i>). <i>Plants</i> , 2020, 9, 1518.	1.6	8
11	Preliminary Testing of Ultrasound/Microwave-Assisted Extraction (U/M-AE) for the Isolation of Geraniin from <i>Nephelium lappaceum</i> L. (Mexican Variety) Peel. <i>Processes</i> , 2020, 8, 572.	1.3	12
12	Conventional and Emerging Extraction Processes of Flavonoids. <i>Processes</i> , 2020, 8, 434.	1.3	96
13	Significant Advances in Biopesticide Production: Strategies for High-Density Bio-Inoculant Cultivation. , 2020, , 1-11.		4
14	Enzymatic Biotransformation of Pomegranate Ellagitannins: Initial Approach to Reaction Conditions. <i>Iranian Journal of Biotechnology</i> , 2020, 18, e2305.	0.3	0
15	Ellagic Acid Recovery by Solid State Fermentation of Pomegranate Wastes by <i>Aspergillus niger</i> and <i>Saccharomyces cerevisiae</i> : A Comparison. <i>Molecules</i> , 2019, 24, 3689.	1.7	29
16	Emerging strategies for the development of food industries. <i>Bioengineered</i> , 2019, 10, 522-537.	1.4	20
17	Sotol, an Alcoholic Beverage With Rising Importance in the Worldwide Commerce. , 2019, , 141-160.		4
18	New Features and Properties of Microbial Cellulases Required for Bioconversion of Agro-industrial Wastes. , 2019, , 535-550.		3

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19	Advances on Fermentation Processes for the Production of Bioactive Compounds in Food Biotechnology. , 2019, , 43-58.		0
20	Solid state fermentation of pomegranate husk: Recovery of ellagic acid by SEC and identification of ellagitannins by HPLC/ESI/MS. Food Bioscience, 2018, 22, 99-104.	2.0	24
21	Valorization of pineapple waste for the extraction of bioactive compounds and glycosides using autohydrolysis. Innovative Food Science and Emerging Technologies, 2018, 47, 38-45.	2.7	53
22	Tannin Degrading Enzymes: Catalytic Properties and Technological Perspectives. , 2018, , 125-141.		0
23	A Green Technology for Control of Avocado Necrotic Fungi Using Bioactive Coatings. International Journal of Green Technology, 2018, 4, 24-28.	0.7	1
24	Effect of different polyphenol sources on the efficiency of ellagic acid release by <i>Aspergillus niger</i> . Revista Argentina De Microbiologia, 2016, 48, 71-77.	0.4	9
25	Optimization of Ellagitannase Production by <i>Aspergillus niger</i> GH1 by Solid-State Fermentation. Preparative Biochemistry and Biotechnology, 2015, 45, 617-631.	1.0	23
26	Potential use of different agroindustrial by-products as supports for fungal ellagitannase production under solid-state fermentation. Food and Bioproducts Processing, 2014, 92, 376-382.	1.8	49
27	Continuous production of ellagic acid in a packed-bed reactor. Process Biochemistry, 2014, 49, 1595-1600.	1.8	17
28	Fungal biodegradation of pomegranate ellagitannins. Journal of Basic Microbiology, 2014, 54, 28-34.	1.8	46
29	Fungal fucoidanase production by solid-state fermentation in a rotating drum bioreactor using algal biomass as substrate. Food and Bioproducts Processing, 2013, 91, 587-594.	1.8	43
30	Optimization of ellagic acid accumulation by <i>Aspergillus niger</i> GH1 in solid state culture using pomegranate shell powder as a support. Process Biochemistry, 2012, 47, 2199-2203.	1.8	33
31	Ellagic acid production by solid-state fermentation influenced by the inert solid supports. Emirates Journal of Food and Agriculture, 0, , 750.	1.0	4