Jos L Alonso

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

82 3,594 36 58 g-index

82 3,987 5.6 ext. papers ext. citations avg, IF L-index

#	Paper	IF	Citations
82	Manufacture and Prebiotic Potential of Xylooligosaccharides Derived From Eucalyptus nitens Wood. <i>Frontiers in Chemical Engineering</i> , 2021 , 3,	1	3
81	Potential of High- and Low-Acetylated Galactoglucomannooligosaccharides as Modulators of the Microbiota Composition and Their Activity: A Comparison Using the Model of the Human Colon TIM-2. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 7617-7629	5.7	6
80	Technologies for Eucalyptus wood processing in the scope of biorefineries: A comprehensive review. <i>Bioresource Technology</i> , 2020 , 311, 123528	11	22
79	Xylooligosaccharides from steam-exploded barley straw: Structural features and assessment of bifidogenic properties. <i>Food and Bioproducts Processing</i> , 2020 , 124, 131-142	4.9	14
78	Recovery of high value-added compounds from pineapple, melon, watermelon and pumpkin processing by-products: An overview. <i>Food Research International</i> , 2020 , 132, 109086	7	58
77	Prebiotic effects of pectooligosaccharides obtained from lemon peel on the microbiota from elderly donors using an continuous colon model (TIM-2). <i>Food and Function</i> , 2020 , 11, 9984-9999	6.1	10
76	Biorefinery processes for the valorization of Miscanthus polysaccharides: from constituent sugars to platform chemicals. <i>Industrial Crops and Products</i> , 2019 , 134, 309-317	5.9	24
75	Emerging prebiotics obtained from lemon and sugar beet byproducts: Evaluation of their in vitro fermentability by probiotic bacteria. <i>LWT - Food Science and Technology</i> , 2019 , 109, 17-25	5.4	21
74	Vine shoots as new source for the manufacture of prebiotic oligosaccharides. <i>Carbohydrate Polymers</i> , 2019 , 207, 34-43	10.3	37
73	Selective fractionation and enzymatic hydrolysis of Eucalyptus nitens wood. <i>Cellulose</i> , 2019 , 26, 1125-1	133	16
7 2	Adsorption technologies to recover and concentrate food polyphenols. <i>Current Opinion in Food Science</i> , 2018 , 23, 165-172	9.8	5
71	Potential of Fructooligosaccharides and Xylooligosaccharides as Substrates To Counteract the Undesirable Effects of Several Antibiotics on Elder Fecal Microbiota: A First in Vitro Approach. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 9426-9437	5.7	14
70	Valorization of peanut shells: Manufacture of bioactive oligosaccharides. <i>Carbohydrate Polymers</i> , 2018 , 183, 21-28	10.3	46
69	Manufacture and Properties of Glucomannans and Glucomannooligosaccharides Derived from Konjac and Other Sources. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 2019-2031	5.7	23
68	Extraction of Oligosaccharides With Prebiotic Properties From Agro-Industrial Wastes 2017 , 131-161		2
67	Production of pectin-derived oligosaccharides from lemon peels by extraction, enzymatic hydrolysis and membrane filtration. <i>Journal of Chemical Technology and Biotechnology</i> , 2016 , 91, 234-24	1 7 ·5	24
66	Prebiotic potential of pectins and pectic oligosaccharides derived from lemon peel wastes and sugar beet pulp: A comparative evaluation. <i>Journal of Functional Foods</i> , 2016 , 20, 108-121	5.1	160

65	Furfural production using ionic liquids: A review. Bioresource Technology, 2016, 202, 181-91	11	178
64	Fermentation of bioactive solid lipid nanoparticles by human gut microflora. <i>Food and Function</i> , 2016 , 7, 516-29	6.1	20
63	Pectic Oligosaccharides and Other Emerging Prebiotics 2016 ,		13
62	Production, Purification, and in Vitro Evaluation of the Prebiotic Potential of Arabinoxylooligosaccharides from Brewer\Spent Grain. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 8429-38	5.7	38
61	Utilization of Ionic Liquids in Lignocellulose Biorefineries as Agents for Separation, Derivatization, Fractionation, or Pretreatment. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 8093-102	5.7	53
60	Assessment of prebiotic potential of Akpan-yoghurt-like product and effects on the human intestinal microbiota. <i>Journal of Functional Foods</i> , 2015 , 19, 545-553	5.1	6
59	In vitro assessment of the prebiotic potential of Aloe vera mucilage and its impact on the human microbiota. <i>Food and Function</i> , 2015 , 6, 525-31	6.1	36
58	A biorefinery approach based on fractionation with a cheap industrial by-product for getting value from an invasive woody species. <i>Bioresource Technology</i> , 2014 , 173, 301-308	11	11
57	Evaluation of the prebiotic potential of arabinoxylans from brewer\spent grain. <i>Applied Microbiology and Biotechnology</i> , 2014 , 98, 9365-73	5.7	38
56	Purification, characterization, and prebiotic properties of pectic oligosaccharides from orange peel wastes. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 9769-82	5.7	109
55	Structural features and assessment of prebiotic activity of refined arabinoxylooligosaccharides from wheat bran. <i>Journal of Functional Foods</i> , 2014 , 6, 438-449	5.1	102
54	Valorization of an invasive woody species, Acacia dealbata, by means of Ionic liquid pretreatment and enzymatic hydrolysis. <i>Journal of Chemical Technology and Biotechnology</i> , 2014 , 89, 1337-1343	3.5	15
53	Effects of hemicellulose-derived saccharides on behavior of Lactobacilli under simulated gastrointestinal conditions. <i>Food Research International</i> , 2014 , 64, 880-888	7	23
52	Production and Bioactivity of Oligosaccharides from Biomass Hemicelluloses 2014 , 88-106		7
51	Pectic oligosacharides from lemon peel wastes: production, purification, and chemical characterization. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 10043-53	5.7	56
50	Pectic oligosaccharides: Manufacture and functional properties. <i>Trends in Food Science and Technology</i> , 2013 , 30, 153-161	15.3	145
49	Manufacture and properties of bifidogenic saccharides derived from wood mannan. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 4296-305	5.7	55
48	Pectic oligosaccharides production from orange peel waste by enzymatic hydrolysis. <i>International Journal of Food Science and Technology</i> , 2012 , 47, 747-754	3.8	33

47	Prebiotic potential of a refined product containing pectic oligosaccharides. <i>LWT - Food Science and Technology</i> , 2011 , 44, 1687-1696	5.4	69
46	Ion-Exchange Processing of Fermentation Media Containing Lactic Acid and Oligomeric Saccharides. <i>Industrial & Engineering Chemistry Research</i> , 2010 , 49, 3741-3750	3.9	8
45	Experimental Assessment on the Enzymatic Hydrolysis of Hydrothermally Pretreated Eucalyptus globulus Wood. <i>Industrial & Engineering Chemistry Research</i> , 2010 , 49, 4653-4663	3.9	44
44	Chemical Production of Pectic Oligosaccharides from Orange Peel Wastes. <i>Industrial & amp; Engineering Chemistry Research</i> , 2010 , 49, 8470-8476	3.9	46
43	Bioethanol production from hydrothermally pretreated Eucalyptus globulus wood. <i>Bioresource Technology</i> , 2010 , 101, 8706-12	11	152
42	Kinetic assessment on the autohydrolysis of pectin-rich by-products. <i>Chemical Engineering Journal</i> , 2010 , 162, 480-486	14.7	27
41	Production of oligosaccharides and sugars from rye straw: a kinetic approach. <i>Bioresource Technology</i> , 2010 , 101, 6676-84	11	80
40	Experimental evaluation of alkaline treatment as a method for enhancing the enzymatic digestibility of autohydrolysed Acacia dealbata. <i>Journal of Chemical Technology and Biotechnology</i> , 2009 , 84, 1070-1077	3.5	18
39	Aqueous pretreatment of agricultural wastes: characterization of soluble reaction products. <i>Bioresource Technology</i> , 2009 , 100, 5840-5	11	26
38	Assessment of the Production of Oligomeric Compounds from Sugar Beet Pulp. <i>Industrial & Engineering Chemistry Research</i> , 2009 , 48, 4681-4687	3.9	49
37	Processing of Acacia dealbata in Aqueous Media: First Step of a Wood Biorefinery. <i>Industrial & Engineering Chemistry Research</i> , 2009 , 48, 6618-6626	3.9	48
36	Direct enzymatic production of oligosaccharide mixtures from sugar beet pulp: experimental evaluation and mathematical modeling. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 5510-7	5.7	33
35	Manufacture of Prebiotics from Biomass Sources 2009 , 535-589		13
34	Lactic acid from apple pomace: a laboratory experiment for teaching valorisation of wastes. <i>CYTA - Journal of Food</i> , 2009 , 7, 83-88	2.3	8
33	Teaching Sustainable Development Concepts in the Laboratory: A SolidLiquid Extraction Experiment. <i>Journal of Chemical Education</i> , 2008 , 85, 972	2.4	1
32	Enzymatic Processing of Rice Husk Autohydrolysis Products for Obtaining Low Molecular Weight Oligosaccharides. <i>Food Biotechnology</i> , 2008 , 22, 31-46	2.2	12
31	Coproduction of Oligosaccharides and Glucose from Corncobs by Hydrothermal Processing and Enzymatic Hydrolysis. <i>Industrial & Engineering Chemistry Research</i> , 2008 , 47, 1336-1345	3.9	55
30	Experimental evaluation of alternative fermentation media for L-lactic acid production from apple pomace. <i>Journal of Chemical Technology and Biotechnology</i> , 2008 , 83, 609-617	3.5	11

29	SSF production of lactic acid from cellulosic biosludges. <i>Bioresource Technology</i> , 2008 , 99, 4247-54	11	52
28	L-lactic acid production from apple pomace by sequential hydrolysis and fermentation. <i>Bioresource Technology</i> , 2008 , 99, 308-19	11	98
27	Production of L-lactic acid and oligomeric compounds from apple pomace by simultaneous saccharification and fermentation: a response surface methodology assessment. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 5580-7	5.7	39
26	Sugar production from cellulosic biosludges generated in a water treatment plant of a Kraft pulp mill. <i>Biochemical Engineering Journal</i> , 2007 , 37, 319-327	4.2	8
25	Production and Refining of Soluble Products from Eucalyptus globulus Glucuronoxylan. <i>Collection of Czechoslovak Chemical Communications</i> , 2007 , 72, 307-320		9
24	Enzymatic saccharification of hydrogen peroxide-treated solids from hydrothermal processing of rice husks. <i>Process Biochemistry</i> , 2006 , 41, 1244-1252	4.8	28
23	Enhancing the potential of oligosaccharides from corncob autohydrolysis as prebiotic food ingredients. <i>Industrial Crops and Products</i> , 2006 , 24, 152-159	5.9	40
22	Membrane-assisted processing of xylooligosaccharide-containing liquors. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 5430-6	5.7	61
21	Manufacture and Refining of Oligosaccharides from Industrial Solid Wastes. <i>Industrial & Engineering Chemistry Research</i> , 2005 , 44, 614-620	3.9	65
20	D-Lactic acid production from waste cardboard. <i>Journal of Chemical Technology and Biotechnology</i> , 2005 , 80, 76-84	3.5	52
19	Optimization of d-lactic acid production by Lactobacillus coryniformis using response surface methodology. <i>Food Microbiology</i> , 2004 , 21, 143-148	6	55
18	Processing of rice husk autohydrolysis liquors for obtaining food ingredients. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 7311-7	5.7	73
17	Production of D(-)-lactic acid from cellulose by simultaneous saccharification and fermentation using Lactobacillus coryniformis subsp. torquens. <i>Biotechnology Letters</i> , 2003 , 25, 1161-4	3	65
16	Recovery of lactic acid from simultaneous saccharification and fermentation media using anion exchange resins. <i>Bioprocess and Biosystems Engineering</i> , 2003 , 25, 357-63	3.7	45
15	Optimization of Lactic Acid Production by Lactobacillus delbrueckii through Response Surface Methodology. <i>Journal of Food Science</i> , 2003 , 68, 1454-1458	3.4	41
14	Alternative Media for Lactic Acid Production by Lactobacillus delbrueckii NRRL B-445. <i>Food and Bioproducts Processing</i> , 2003 , 81, 250-256	4.9	8
13	Totally Chlorine Free Bleaching of Organosolv Pulps. <i>Journal of Wood Chemistry and Technology</i> , 2003 , 23, 161-178	2	5
12	ENZYMATIC PROCESSING OF CRUDE XYLOOLIGOMER SOLUTIONS OBTAINED BY AUTOHYDROLYSIS OF EUCALYPTUS WOOD. <i>Food Biotechnology</i> , 2002 , 16, 91-105	2.2	33

11	Strategies to improve the bioconversion of processed wood into lactic acid by simultaneous saccharification and fermentation. <i>Journal of Chemical Technology and Biotechnology</i> , 2001 , 76, 279-284	4 ^{3.5}	49
10	Production of xylose-containing fermentation media by enzymatic post-hydrolysis of oligomers produced by corn cob autohydrolysis. <i>World Journal of Microbiology and Biotechnology</i> , 2001 , 17, 817-8	2 2 ·4	32
9	Resin selection and single-step production and recovery of lactic acid from pretreated wood. <i>Applied Biochemistry and Biotechnology</i> , 2001 , 95, 69-81	3.2	14
8	Xylooligosaccharides: manufacture and applications. <i>Trends in Food Science and Technology</i> , 2000 , 11, 387-393	15.3	465
7	Cogeneration of cellobiose and glucose from pretreated wood and bioconversion to lactic acid: a kinetic study. <i>Journal of Bioscience and Bioengineering</i> , 1999 , 87, 787-92	3.3	31
6	Production of lactic acid from lignocellulose in a single stage of hydrolysis and fermentation. <i>Food Biotechnology</i> , 1997 , 11, 45-58	2.2	33
5	Development of a generalized phenomenological model describing the kinetics of the enzymatic hydrolysis of NaOH-treated pine wood. <i>Applied Biochemistry and Biotechnology</i> , 1996 , 56, 289-99	3.2	6
4	Analysis of Kinetic Data in the Enzymatic Hydrolysis of Delignified Wood. <i>Journal of Wood Chemistry and Technology</i> , 1996 , 16, 61-78	2	5
3	Kinetics of Catalyzed Organosolv Processing of Pine Wood. <i>Industrial & Discourse Industrial & Discourse Industria</i>	3.9	47
2	Effect of selected operational variables on the susceptibility of NaOH-pretreated pine wood to enzymatic hydrolysis: a mathematical approach. <i>Wood Science and Technology</i> , 1994 , 28, 297	2.5	7
1	Empirical assessment on the cellulase digestibility of processedEucalyptus wood. <i>Applied Biochemistry and Biotechnology</i> , 1992 , 37, 123-139	3.2	5