

# Rafael Gomes Araujo

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8705233/publications.pdf>

Version: 2024-02-01

14  
papers

587  
citations

932766  
10  
h-index

1125271  
13  
g-index

14  
all docs

14  
docs citations

14  
times ranked

713  
citing authors

#	ARTICLE	IF	CITATIONS
1	Circular bioeconomy in the production of fucoxanthin from aquatic biomass: extraction and bioactivities. <i>Journal of Chemical Technology and Biotechnology</i> , 2022, 97, 1363-1378.	1.6	6
2	Current challenges for modern vaccines and perspectives for novel treatment alternatives. <i>Journal of Drug Delivery Science and Technology</i> , 2022, 70, 103222.	1.4	3
3	Fungal Proteins from <i>Sargassum</i> spp. Using Solid-State Fermentation as a Green Bioprocess Strategy. <i>Molecules</i> , 2022, 27, 3887.	1.7	9
4	Circular bioeconomy and integrated biorefinery in the production of xylooligosaccharides from lignocellulosic biomass: A review. <i>Industrial Crops and Products</i> , 2021, 162, 113274.	2.5	99
5	Recovery of bioactive components from avocado peels using microwave-assisted extraction. <i>Food and Bioprocess Processing</i> , 2021, 127, 152-161.	1.8	34
6	Bioactive Compounds from Agricultural Residues, Their Obtaining Techniques, and the Antimicrobial Effect as Postharvest Additives. <i>International Journal of Food Science</i> , 2021, 2021, 1-13.	0.9	16
7	Hydrothermal Microwave Processing for Starch Extraction from Mexican Avocado Seeds: Operational Conditions and Characterization. <i>Processes</i> , 2020, 8, 759.	1.3	23
8	Process optimization of microwave-assisted extraction of bioactive molecules from avocado seeds. <i>Industrial Crops and Products</i> , 2020, 154, 112623.	2.5	55
9	Traditional Fermented Beverages in Mexico. , 2019, , 605-635.		15
10	Bioeconomy and Biorefinery: Valorization of Hemicellulose from Lignocellulosic Biomass and Potential Use of Avocado Residues as a Promising Resource of Bioproducts. <i>Energy, Environment, and Sustainability</i> , 2018, , 141-170.	0.6	14
11	Avocado by-products: Nutritional and functional properties. <i>Trends in Food Science and Technology</i> , 2018, 80, 51-60.	7.8	165
12	Hydroxycinnamic acids and curcumin production in engineered <i>Escherichia coli</i> using heat shock promoters. <i>Biochemical Engineering Journal</i> , 2017, 125, 41-49.	1.8	35
13	Heterologous production of caffeic acid from tyrosine in <i>Escherichia coli</i> . <i>Enzyme and Microbial Technology</i> , 2015, 71, 36-44.	1.6	66
14	Production of curcuminoids from tyrosine by a metabolically engineered <i>Escherichia coli</i> using caffeic acid as an intermediate. <i>Biotechnology Journal</i> , 2015, 10, 599-609.	1.8	47