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List of Publications by Year
in descending order

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39 papers	1,094 citations	331670 21 h-index	395702 33 g-index
40 all docs	40 docs citations	40 times ranked	1261 citing authors

#	Article	IF	Citations
1	Green coconut fiber: a novel carrier for the immobilization of commercial laccase by covalent attachment for textile dyes decolourization. World Journal of Microbiology and Biotechnology, 2012, 28, 2827-2838.	3.6	68
2	One-step process for producing prebiotic arabino-xylooligosaccharides from brewer's spent grain employing Trichoderma species. Food Chemistry, 2019, 270, 86-94.	8.2	66
3	Effect of Aqueous Two-Phase System Constituents in Different Poly(ethylene glycol)â€“Salt Phase Diagrams. Journal of Chemical & Engineering Data, 2012, 57, 1203-1208.	1.9	53
4	The Effect of Salts on the Liquidâ€“Liquid Phase Equilibria of PEG600 + Salt Aqueous Two-Phase Systems. Journal of Chemical & Engineering Data, 2013, 58, 3528-3535.	1.9	48
5	Physicochemical Characterization of the PEG8000-Na2SO4 Aqueous Two-Phase System. Industrial & Engineering Chemistry Research, 2007, 46, 8199-8204.	3.7	45
6	Perspectives on the biotechnological production and potential applications of lactosucrose: A review. Journal of Functional Foods, 2015, 19, 74-90.	3.4	44
7	Î²-galactosidase from Aspergillus lacticoffeatus : A promising biocatalyst for the synthesis of novel prebiotics. International Journal of Food Microbiology, 2017, 257, 67-74.	4.7	38
8	Interference of some aqueous two-phase system phase-forming components in protein determination by the Bradford method. Analytical Biochemistry, 2012, 421, 719-724.	2.4	37
9	Liquidâ^'Liquid Equilibria of UCON + (Sodium or Potassium) Phosphate Salt Aqueous Two-Phase Systems at 23 Â°C. Journal of Chemical & Engineering Data, 2010, 55, 1285-1288.	1.9	36
10	Laccase recovery with aqueous two-phase systems: Enzyme partitioning and stability. Journal of Molecular Catalysis B: Enzymatic, 2013, 87, 37-43.	1.8	35
11	Î”G(CH₂) in PEGâ^'Salt and Uconâ^'Salt Aqueous Two-Phase Systems. Journal of Chemical & Engineering Data, 2008, 53, 1622-1625.	1.9	32
12	(Liquid+liquid) equilibria of polymer-salt aqueous two-phase systems for laccase partitioning: UCON 50-HB-5100 with potassium citrate and (sodium or potassium) formate at 23Â°C. Journal of Chemical Thermodynamics, 2012, 55, 166-171.	2.0	32
13	New Î²-galactosidase producers with potential for prebiotic synthesis. Bioresource Technology, 2018, 250, 131-139.	9.6	31
14	Single-step production of arabino-xylooligosaccharides by recombinant Bacillus subtilis 3610 cultivated in brewersâ€™ spent grain. Carbohydrate Polymers, 2018, 199, 546-554.	10.2	31
15	In vitro fermentation of raffinose to unravel its potential as prebiotic ingredient. LWT - Food Science and Technology, 2020, 126, 109322.	5.2	28
16	Recovery of Peniophora cinerea laccase using aqueous two-phase systems composed by ethylene oxide/propylene oxide copolymer and potassium phosphate salts. Journal of Chromatography A, 2013, 1321, 14-20.	3.7	26
17	In vitro assessment of prebiotic properties of xylooligosaccharides produced by Bacillus subtilis 3610. Carbohydrate Polymers, 2020, 229, 115460.	10.2	26
18	Laccase production by free and immobilized mycelia of Peniophora cinerea and Trametes versicolor: a comparative study. Bioprocess and Biosystems Engineering, 2013, 36, 365-373.	3.4	25

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19	Solute partitioning in polymerâ€“salt ATPS: The Collander equation. Fluid Phase Equilibria, 2010, 296, 173-177.	2.5	24
20	Downscale fermentation for xylooligosaccharides production by recombinant Bacillus subtilis 3610. Carbohydrate Polymers, 2019, 205, 176-183.	10.2	22
21	Gibbs free energy of transfer of a methylene group on {UCON+(sodium or potassium) phosphate salts} aqueous two-phase systems: Hydrophobicity effects. Journal of Chemical Thermodynamics, 2010, 42, 1063-1069.	2.0	21
22	Novel and emerging prebiotics: Advances and opportunities. Advances in Food and Nutrition Research, 2021, 95, 41-95.	3.0	21
23	Biocatalytic Approaches Using Lactulose: End Product Compared with Substrate. Comprehensive Reviews in Food Science and Food Safety, 2016, 15, 878-896.	11.7	19
24	Sustainable Lipase Production by Diutina rugosa NRRL Y-95 Through a Combined Use of Agro-Industrial Residues as Feedstock. Applied Biochemistry and Biotechnology, 2021, 193, 589-605.	2.9	14
25	Cation effect on the (PEG 8000 + sodium sulfate) and (PEG 8000 + magnesium sulfate) aqueous two-phase system: Relative hydrophobicity of the equilibrium phases. Journal of Chemical Thermodynamics, 2015, 91, 321-326.	2.0	12
26	Polyethylene glycol 8000+ citrate salts aqueous two-phase systems: Relative hydrophobicity of the equilibrium phases. Fluid Phase Equilibria, 2016, 407, 298-303.	2.5	11
27	Zymomonas mobilis as an emerging biotechnological chassis for the production of industrially relevant compounds. Bioresources and Bioprocessing, 2021, 8, .	4.2	10
28	Integrated strategy for purification of esterase from Aureobasidium pullulans. Separation and Purification Technology, 2019, 209, 409-418.	7.9	9
29	Improved method for the extraction of high-quality DNA from lignocellulosic compost samples for metagenomic studies. Applied Microbiology and Biotechnology, 2021, 105, 8881-8893.	3.6	9
30	Penicillium brevicompactum as a novel source of natural pigments with potential for food applications. Food and Bioproducts Processing, 2022, 132, 188-199.	3.6	9
31	Metagenomic Approaches as a Tool to Unravel Promising Biocatalysts from Natural Resources: Soil and Water. Catalysts, 2022, 12, 385.	3.5	9
32	Hydrolysates containing xylooligosaccharides produced by different strategies: Structural characterization, antioxidant and prebiotic activities. Food Chemistry, 2022, 391, 133231.	8.2	7
33	Designing a functional rice muffin formulated with prebiotic oligosaccharides and sugar reduction. Food Bioscience, 2021, 40, 100858.	4.4	6
34	Tailoring fructooligosaccharides composition with engineered Zymomonas mobilis ZM4. Applied Microbiology and Biotechnology, 2022, 106, 4617-4626.	3.6	5
35	Epilactose Biosynthesis Using Recombinant Cellobiose 2-Epimerase Produced by Saccharomyces cerevisiae. ACS Food Science & Technology, 2021, 1, 1578-1584.	2.7	4
36	Biotech Green Approaches to Unravel the Potential of Residues into Valuable Products. Nanotechnology in the Life Sciences, 2020, , 97-150.	0.6	3

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37	One-step production of a novel prebiotic mixture using Zymomonas mobilis ZM4. Biochemical Engineering Journal, 2022, 183, 108443.	3.6	1
38	Engineering Saccharomyces cerevisiae for the one-step production of a functional sweetening mixture towards food applications. Food and Bioproducts Processing, 2022, , .	3.6	1
39	Biocatalysis in Ionic Liquids: Enzymatic Synthesis of Sugar Fatty Acid Esters. Nanotechnology in the Life Sciences, 2020, , 51-79.	0.6	0