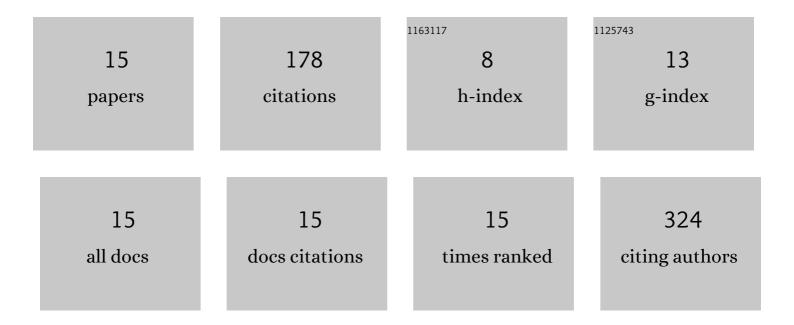
Samuel B Perez-Vega

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Headspace gas chromatography (HS-GC) analysis of imperative flavor compounds in Lactobacilli-fermented barley and malt substrates. Food Science and Biotechnology, 2015, 24, 1363-1371.	2.6	28
2	Optimization of supercritical fluid extraction of polyphenols from oats (Avena sativa L.) and their antioxidant activities. Journal of Cereal Science, 2018, 80, 198-204.	3.7	28
3	A system view of solvent selection in the pharmaceutical industry: towards a sustainable choice. Environment, Development and Sustainability, 2013, 15, 1-21.	5.0	21
4	Production of poly (3-hydroxybutyrate) from a dairy industry wastewater using Bacillus subtilis EPAH18: Bioprocess development and simulation. Biochemical Engineering Journal, 2019, 151, 107324.	3.6	21
5	Evaluation of different variables on the supercritical CO2 extraction of oat (Avena sativa L.) oil; main fatty acids, polyphenols, and antioxidant content. Journal of Cereal Science, 2019, 88, 118-124.	3.7	15
6	Development of a Sustainable Process for the Solid-Liquid Extraction of Antioxidants from Oat. Sustainability, 2014, 6, 1504-1520.	3.2	10
7	Effect of Laccase-Mediated Biopolymer Grafting on Kraft Pulp Fibers for Enhancing Paper's Mechanical Properties. Polymers, 2017, 9, 570.	4.5	10
8	Vacuum Drying Optimization and Simulation as a Preservation Method of Antioxidants in Apple Pomace. Journal of Food Process Engineering, 2014, 37, 575-587.	2.9	9
9	Compositional and free radical scavenging properties of <i>Zea mays</i> female inflorescences (maize) Tj ETQq1 I	Q.784314	l ggBT /Ov <mark>e</mark> r
10	Inhibitory effect of saccharides and phenolic compounds from maize silks on intestinal αâ€glucosidases. Journal of Food Biochemistry, 2019, 43, e12896.	2.9	9
11	Supercritical and subcritical extraction of ursolic acid and polyphenols from apple pomace: Effect of variables on composition and antioxidant capacity. Journal of Food Processing and Preservation, 2020, 44, e14296.	2.0	7
12	Extraction of different phenolic groups from oats at a nonthermal pilot scale: Effect of solvent composition and cycles. Journal of Food Process Engineering, 2018, 41, e12651.	2.9	4
13	Tools for an enhanced solvent properties screening in the early stages of pharmaceutical process development. Journal of Loss Prevention in the Process Industries, 2014, 29, 300-312.	3.3	3
14	Understanding the Biosynthetic Changes that Give Origin to the Distinctive Flavor of Sotol: Microbial Identification and Analysis of the Volatile Metabolites Profiles During Sotol (Dasylirion sp.) Must Fermentation. Biomolecules, 2020, 10, 1063.	4.0	3
15	Multiphase bioreactors in the pharmaceutical industry. Advances in Chemical Engineering, 2019, 54, 195-237.	0.9	1