

Samuel B Perez-Vega

List of Publications by Year in descending order

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Version: 2024-02-01

15
papers

178
citations

1163117

8
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1125743

13
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15
all docs

15
docs citations

15
times ranked

324
citing authors

#	ARTICLE	IF	CITATIONS
1	Headspace gas chromatography (HS-GC) analysis of imperative flavor compounds in Lactobacilli-fermented barley and malt substrates. <i>Food Science and Biotechnology</i> , 2015, 24, 1363-1371.	2.6	28
2	Optimization of supercritical fluid extraction of polyphenols from oats (<i>Avena sativa</i> L.) and their antioxidant activities. <i>Journal of Cereal Science</i> , 2018, 80, 198-204.	3.7	28
3	A system view of solvent selection in the pharmaceutical industry: towards a sustainable choice. <i>Environment, Development and Sustainability</i> , 2013, 15, 1-21.	5.0	21
4	Production of poly (3-hydroxybutyrate) from a dairy industry wastewater using <i>Bacillus subtilis</i> EPAH18: Bioprocess development and simulation. <i>Biochemical Engineering Journal</i> , 2019, 151, 107324.	3.6	21
5	Evaluation of different variables on the supercritical CO ₂ extraction of oat (<i>Avena sativa</i> L.) oil; main fatty acids, polyphenols, and antioxidant content. <i>Journal of Cereal Science</i> , 2019, 88, 118-124.	3.7	15
6	Development of a Sustainable Process for the Solid-Liquid Extraction of Antioxidants from Oat. <i>Sustainability</i> , 2014, 6, 1504-1520.	3.2	10
7	Effect of Laccase-Mediated Biopolymer Grafting on Kraft Pulp Fibers for Enhancing Paper's Mechanical Properties. <i>Polymers</i> , 2017, 9, 570.	4.5	10
8	Vacuum Drying Optimization and Simulation as a Preservation Method of Antioxidants in Apple Pomace. <i>Journal of Food Process Engineering</i> , 2014, 37, 575-587.	2.9	9
9	Compositional and free radical scavenging properties of Zea mays female inflorescences (maize). <i>Journal of Food Biochemistry</i> , 2019, 43, e12896.	2.9	9
10	Inhibitory effect of saccharides and phenolic compounds from maize silks on intestinal α-glucosidases. <i>Journal of Food Biochemistry</i> , 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. <i>Journal of Food Processing and Preservation</i> , 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. <i>Journal of Food Process Engineering</i> , 2018, 41, e12651.	2.9	4
13	Tools for an enhanced solvent properties screening in the early stages of pharmaceutical process development. <i>Journal of Loss Prevention in the Process Industries</i> , 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 (<i>Dasyilirion</i> sp.) Must Fermentation. <i>Biomolecules</i> , 2020, 10, 1063.	4.0	3
15	Multiphase bioreactors in the pharmaceutical industry. <i>Advances in Chemical Engineering</i> , 2019, 54, 195-237.	0.9	1