

Jes s J Roch n-Medina

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/9446426/publications.pdf>

Version: 2024-02-01

13
papers

129
citations

1307543

7
h-index

1281846

11
g-index

13
all docs

13
docs citations

13
times ranked

137
citing authors

#	ARTICLE	IF	CITATIONS
1	Fermentation of spent coffee grounds by <i>Bacillus clausii</i> induces release of potentially bioactive peptides. LWT - Food Science and Technology, 2021, 138, 110685.	5.2	26
2	Effect of <i>Bacillus clausii</i> -fermented spent coffee ground extract on <i>Salmonella</i> -infected macrophages. LWT - Food Science and Technology, 2021, 137, 110429.	5.2	3
3	Phenolic profile in black sesame sprouts biostimulated with <i>Bacillus clausii</i> . Journal of Food Measurement and Characterization, 2021, 15, 5418-5426.	3.2	2
4	Efficient Malathion Removal in Constructed Wetlands Coupled to UV/H ₂ O ₂ Pretreatment. Applied Sciences (Switzerland), 2020, 10, 5306.	2.5	7
5	Enhancement of the antioxidant and antimicrobial activities of maize wastewater by an eco-friendly process. Journal of Food Measurement and Characterization, 2020, 14, 1682-1689.	3.2	9
6	Synthesis, characterisation and electrochemical evaluation of a functionalised coating for mild steel corrosion protection. Surface Engineering, 2019, 35, 360-369.	2.2	7
7	Antioxidant and anti- <i>Salmonella</i> activities of eggplant peel compounds obtained by solvent-free calcium-based extraction. CYTA - Journal of Food, 2019, 17, 873-881.	1.9	3
8	Optimization of organic matter degradation kinetics and nutrient removal on artificial wetlands using <i>Eichhornia crassipes</i> and <i>Typha domingensis</i> . Environmental Technology (United Kingdom), 2019, 40, 1087-1097.	1.8	1
9	Increase of content and bioactivity of total phenolic compounds from spent coffee grounds through solid state fermentation by <i>Bacillus clausii</i> . Journal of Food Science and Technology, 2018, 55, 915-923.	2.8	30
10	Use of whey as a culture medium for <i>Bacillus clausii</i> for the production of protein hydrolysates with antimicrobial and antioxidant activity. Food Science and Technology International, 2018, 24, 35-42.	2.2	13
11	Effect of different salts on total phenolic compounds and their bioactivity during the development of a sustainable nixtamalization process using a fractional factorial design. Journal of Food Processing and Preservation, 2018, 42, e13681.	2.0	2
12	Enhancement of nutritional properties, and antioxidant and antihypertensive potential of black common bean seeds by optimizing the solid state bioconversion process. International Journal of Food Sciences and Nutrition, 2015, 66, 498-504.	2.8	11
13	High Antioxidant Activity Mixture of Extruded Whole Quality Protein Maize and Common Bean Flours for Production of a Nutraceutical Beverage Elaborated with a Traditional Mexican Formulation. Plant Foods for Human Nutrition, 2012, 67, 450-456.	3.2	7