

Jesús J Rochán-Medina

List of Publications by Year in descending order

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Version: 2024-02-01

13
papers

129
citations

1464605

7
h-index

1427216

11
g-index

13
all docs

13
docs citations

13
times ranked

144
citing authors

#	ARTICLE	IF	CITATIONS
1	Fermentation of spent coffee grounds by <i>Bacillus clausii</i> induces release of potentially bioactive peptides. <i>LWT - Food Science and Technology</i> , 2021, 138, 110685.	2.5	26
2	Effect of <i>Bacillus clausii</i> -fermented spent coffee ground extract on <i>Salmonella</i> -infected macrophages. <i>LWT - Food Science and Technology</i> , 2021, 137, 110429.	2.5	3
3	Phenolic profile in black sesame sprouts biostimulated with <i>Bacillus clausii</i> . <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 5418-5426.	1.6	2
4	Efficient Malathion Removal in Constructed Wetlands Coupled to UV/H ₂ O ₂ Pretreatment. <i>Applied Sciences (Switzerland)</i> , 2020, 10, 5306.	1.3	7
5	Enhancement of the antioxidant and antimicrobial activities of maize wastewater by an eco-friendly process. <i>Journal of Food Measurement and Characterization</i> , 2020, 14, 1682-1689.	1.6	9
6	Synthesis, characterisation and electrochemical evaluation of a functionalised coating for mild steel corrosion protection. <i>Surface Engineering</i> , 2019, 35, 360-369.	1.1	7
7	Antioxidant and anti- <i>Salmonella</i> activities of eggplant peel compounds obtained by solvent-free calcium-based extraction. <i>CYTA - Journal of Food</i> , 2019, 17, 873-881.	0.9	3
8	Optimization of organic matter degradation kinetics and nutrient removal on artificial wetlands using <i>Eichhornia crassipes</i> and <i>Typha domingensis</i> . <i>Environmental Technology (United Kingdom)</i> , 2019, 40, 1071-1081.	0.8	1
9	Increase of content and bioactivity of total phenolic compounds from spent coffee grounds through solid state fermentation by <i>Bacillus clausii</i> . <i>Journal of Food Science and Technology</i> , 2018, 55, 915-923.	1.4	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. <i>Food Science and Technology International</i> , 2018, 24, 35-42.	1.1	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. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13681.	0.9	2
12	Enhancement of nutritional properties, and antioxidant and antihypertensive potential of black common bean seeds by optimizing the solid state bioconversion process. <i>International Journal of Food Sciences and Nutrition</i> , 2015, 66, 498-504.	1.3	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. <i>Plant Foods for Human Nutrition</i> , 2012, 67, 450-456.	1.4	7