CristÃ³bal N. Aguilar

List of Publications by Year
in descending order

397 papers	12,510 citations	26630 56 h-index	45317 90 g-index
430 all docs	430 docs citations	430 times ranked	12138 citing authors

#	Article	IF	Citations
1	Bioactive phenolic compounds: Production and extraction by solid-state fermentation. A review. Biotechnology Advances, 2011, 29, 365-373.	11.7	547
2	Biotechnological production of carotenoids by yeasts: an overview. Microbial Cell Factories, 2014, 13, 12.	4.0	339
3	Microwave-assisted extraction of sulfated polysaccharides (fucoidan) from brown seaweed. Carbohydrate Polymers, 2011, 86, 1137-1144.	10.2	325
4	Advantages of fungal enzyme production in solid state over liquid fermentation systems. Biochemical Engineering Journal, 2003, 13, 157-167.	3.6	311
5	Microwave heating processing as alternative of pretreatment in second-generation biorefinery: An overview. Energy Conversion and Management, 2017, 136, 50-65.	9.2	251
6	Microbial tannases: advances and perspectives. Applied Microbiology and Biotechnology, 2007, 76, 47-59.	3.6	231
7	A roadmap for research on crassulacean acid metabolism (<scp>CAM</scp>) to enhance sustainable food and bioenergy production in a hotter, drier world. New Phytologist, 2015, 207, 491-504.	7.3	211
8	Food Waste and Byproducts: An Opportunity to Minimize Malnutrition and Hunger in Developing Countries. Frontiers in Sustainable Food Systems, 0, 2, .	3.9	206
9	Avocado by-products: Nutritional and functional properties. Trends in Food Science and Technology, 2018, 80, 51-60.	15.1	165
10	Strategies to enhance the production of photosynthetic pigments and lipids in chlorophycae species. Biotechnology Reports (Amsterdam, Netherlands), 2016, 10, 117-125.	4.4	159
11	Microbial production of tannase: an enzyme with potential use in food industry. LWT - Food Science and Technology, 2004, 37, 857-864.	5.2	156
12	Mango seed: Functional and nutritional properties. Trends in Food Science and Technology, 2016, 55, 109-117.	15.1	152
13	Microalgal biomass pretreatment for bioethanol production: a review. Biofuel Research Journal, 2018, 5, 780-791.	13.3	152
14	Ultrasound-assisted extraction of phenolic compounds from Laurus nobilis L. and their antioxidant activity. Ultrasonics Sonochemistry, 2013, 20, 1149-1154.	8.2	151
15	Interaction of gut microflora with tannins in feeds. Die Naturwissenschaften, 2005, 92, 497-503.	1.6	148
16	Exploitation of agro industrial wastes as immobilization carrier for solid-state fermentation. Industrial Crops and Products, 2009, 30, 24-27.	5.2	124
17	Production of tannase by Aspergillus niger Aa-20 in submerged and solid-state fermentation: influence of glucose and tannic acid. Journal of Industrial Microbiology and Biotechnology, 2001, 26, 296-302.	3.0	119
18	Cellulases immobilization on chitosan-coated magnetic nanoparticles: application for Agave Atrovirens lignocellulosic biomass hydrolysis. Bioprocess and Biosystems Engineering, 2017, 40, 9-22.	3.4	119

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19	Microbial Enzymes Involved in Polyurethane Biodegradation: A Review. Journal of Polymers and the Environment, 2012, 20, 258-265.	5.0	118
20	Pectinase production from lemon peel pomace as support and carbon source in solid-state fermentation column-tray bioreactor. Biochemical Engineering Journal, 2012, 65, 90-95.	3.6	116
21	Impact of extraction techniques on antioxidant capacities and phytochemical composition of polyphenol-rich extracts. Food Chemistry, 2017, 237, 1139-1148.	8.2	111
22	Edible film based on candelilla wax to improve the shelf life and quality of avocado. Food Research International, 2009, 42, 511-515.	6.2	105
23	Red pigment production by Penicillium purpurogenum GH2 is influenced by pH and temperature. Journal of Zhejiang University: Science B, 2011, 12, 961-968.	2.8	104
24	Biotechnological Advances and Challenges of Tannase: An Overview. Food and Bioprocess Technology, 2012, 5, 445-459.	4.7	102
25	Ellagic acid production by Aspergillus niger in solid state fermentation of pomegranate residues. Journal of Industrial Microbiology and Biotechnology, 2008, 35, 507-513.	3.0	101
26	Halophilic hydrolases as a new tool for the biotechnological industries. Journal of the Science of Food and Agriculture, 2012, 92, 2575-2580.	3.5	98
27	Ultrasound-assisted extraction of polyphenols from native plants in the Mexican desert. Ultrasonics Sonochemistry, 2015, 22, 474-481.	8.2	96
28	Conventional and Emerging Extraction Processes of Flavonoids. Processes, 2020, 8, 434.	2.8	96
29	Edible films and coatings based on mango (var. Ataulfo) by-products to improve gas transfer rate of peach. LWT - Food Science and Technology, 2018, 97, 624-631.	5.2	95
30	Biotechnological production and application of fructooligosaccharides. Critical Reviews in Biotechnology, 2016, 36, 259-267.	9.0	93
31	Comparison of microwave and conduction-convection heating autohydrolysis pretreatment for bioethanol production. Bioresource Technology, 2017, 243, 273-283.	9.6	91
32	Production of Bioactive Peptides from Lactic Acid Bacteria: A Sustainable Approach for Healthier Foods. Comprehensive Reviews in Food Science and Food Safety, 2019, 18, 1039-1051.	11.7	89
33	Antibacterial activity of pectic-based edible films incorporated with Mexican lime essential oil. Food Control, 2015, 50, 907-912.	5.5	88
34	Induction and repression patterns of fungal tannase in solid-state and submerged cultures. Process Biochemistry, 2001, 36, 565-570.	3.7	85
35	Fructooligosaccharides and Î²-fructofuranosidase production by Aspergillus japonicus immobilized on lignocellulosic materials. Journal of Molecular Catalysis B: Enzymatic, 2009, 59, 76-81.	1.8	85
36	Pentagalloylglucose (PGG): A valuable phenolic compound with functional properties. Journal of Functional Foods, 2017, 37, 176-189.	3.4	83

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37	Microbial production of ellagic acid and biodegradation of ellagitannins. Applied Microbiology and Biotechnology, 2008, 78, 189-199.	3.6	82
38	Effect of candelilla wax edible coatings combined with biocontrol bacteria on strawberry quality during the shelf-life. Scientia Horticulturae, 2017, 214, 273-279.	3.6	78
39	Rhizopus oryzae â€“ Ancient microbial resource with importance in modern food industry. International Journal of Food Microbiology, 2017, 257, 110-127.	4.7	77
40	Gallic acid and tannase accumulation during fungal solid state culture of a tannin-rich desert plant (Larrea tridentata Cov.). Bioresource Technology, 2007, 98, 721-724.	9.6	76
41	Biological efficiency of polyphenolic extracts from pecan nuts shell (Carya Illinoensis), pomegranate husk (Punica granatum) and creosote bush leaves (Larrea tridentata Cov.) against plant pathogenic fungi. Industrial Crops and Products, 2010, 31, 153-157.	5.2	74
42	Low-temperature Blanch Improves Textural Quality of French-fries. Journal of Food Science, 1997, 62, 568-571.	3.1	70
43	In vitro antifungal activity of plant extracts obtained with alternative organic solvents against Rhizoctonia solani KÃ¼hn. Industrial Crops and Products, 2010, 32, 324-328.	5.2	70
44	Challenges and opportunities of the bio-pesticides production by solid-state fermentation: filamentous fungi as a model. Critical Reviews in Biotechnology, 2015, 35, 326-333.	9.0	69
45	Extraction of sulfated polysaccharides by autohydrolysis of brown seaweed Fucus vesiculosus. Journal of Applied Phycology, 2013, 25, 31-39.	2.8	67
46	Total phenolic content, in vitro antioxidant activity and chemical composition of plant extracts from semiarid Mexican region. Asian Pacific Journal of Tropical Medicine, 2015, 8, 104-111.	0.8	67
47	Chemistry and microbial sources of curdlan with potential application and safety regulations as prebiotic in food and health. Food Research International, 2020, 133, 109136.	6.2	66
48	Fructooligosaccharides production from agro-wastes as alternative low-cost source. Trends in Food Science and Technology, 2019, 91, 139-146.	15.1	65
49	Functional importance of bioactive compounds of foods with Potential Health Benefits: A review on recent trends. Food Bioscience, 2021, 43, 101320.	4.4	65
50	Utilization of molasses and sugar cane bagasse for production of fungal invertase in solid state fermentation using Aspergillus niger GH1. Brazilian Journal of Microbiology, 2014, 45, 373-377.	2.0	63
51	Rhodotorula glutinis as source of pigments and metabolites for food industry. Food Bioscience, 2014, 5, 64-72.	4.4	63
52	Lycopene: Progress in microbial production. Trends in Food Science and Technology, 2016, 56, 142-148.	15.1	63
53	Valorization of melon fruit (Cucumis melo L.) by-products: Phytochemical and Biofunctional properties with Emphasis on Recent Trends and Advances. Trends in Food Science and Technology, 2020, 99, 507-519.	15.1	63
54	Valorisation of food agro-industrial by-products: From the past to the present and perspectives. Journal of Environmental Management, 2021, 299, 113571.	7.8	63

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55	The complete biodegradation pathway of ellagitannins by Aspergillus niger in solidâ€state fermentation. Journal of Basic Microbiology, 2016, 56, 329-336.	3.3	61
56	High-pressure technology for Sargassum spp biomass pretreatment and fractionation in the third generation of bioethanol production. Bioresource Technology, 2021, 329, 124935.	9.6	60
57	Enzyme-assisted extraction of antioxidative phenolics from grape (Vitis vinifera L.) residues. 3 Biotech, 2012, 2, 297-300.	2.2	59
58	The enzyme biorefinery platform for advanced biofuels production. Bioresource Technology Reports, 2019, 7, 100257.	2.7	59
59	Antibacterial activity of crude methanolic extract and fractions obtained from Larrea tridentata leaves. Industrial Crops and Products, 2013, 41, 306-311.	5.2	58
60	Extraction of antioxidants from mango seed kernel: Optimization assisted by microwave. Food and Bioproducts Processing, 2017, 105, 188-196.	3.6	58
61	Solid-state fermentation with Aspergillus niger to enhance the phenolic contents and antioxidative activity of Mexican mango seed: A promising source of natural antioxidants. LWT - Food Science and Technology, 2019, 112, 108236.	5.2	58
62	Isolation and Evaluation of Tannin-degrading Fungal Strains from the Mexican Desert. Zeitschrift Fur Naturforschung - Section C Journal of Biosciences, 2005, 60, 844-848.	1.4	57
63	Microbial co-culturing strategies for the production high value compounds, a reliable framework towards sustainable biorefinery implementation â€“ an overview. Bioresource Technology, 2021, 321, 124458.	9.6	57
64	Agavebiotechnology: an overview. Critical Reviews in Biotechnology, 2015, 35, 546-559.	9.0	56
65	A Novel Tannase from the Xerophilic Fungus Aspergillus niger GH1. Journal of Microbiology and Biotechnology, 2009, 19, 987-996.	2.1	56
66	Colonization of Aspergillus japonicus on synthetic materials and application to the production of fructooligosaccharides. Carbohydrate Research, 2009, 344, 795-800.	2.3	55
67	Gallic acid decreases hepatitis C virus expression through its antioxidant capacity. Experimental and Therapeutic Medicine, 2016, 11, 619-624.	1.8	55
68	Process optimization of microwave-assisted extraction of bioactive molecules from avocado seeds. Industrial Crops and Products, 2020, 154, 112623.	5.2	55
69	Chemical composition and antioxidant activity of sulphated polysaccharides extracted from Fucus vesiculosus using different hydrothermal processes. Chemical Papers, 2014, 68, .	2.2	54
70	Solid state fermentation of fig (Ficus carica L.) by-products using fungi to obtain phenolic compounds with antioxidant activity and qualitative evaluation of phenolics obtained. Process Biochemistry, 2017, 62, 16-23.	3.7	54
71	Enzymatic hydrolysis and microbial fermentation: The most favorable biotechnological methods for the release of bioactive peptides. Food Chemistry Molecular Sciences, 2021, 3, 100047.	2.1	54
72	Valorization of pineapple waste for the extraction of bioactive compounds and glycosides using autohydrolysis. Innovative Food Science and Emerging Technologies, 2018, 47, 38-45.	5.6	53

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73	Perspectives of Solid State Fermentation for Production of Food Enzymes. American Journal of Biochemistry and Biotechnology, 2008, 4, 354-366.	0.4	51
74	Polyphenolic content, inÂvitro antioxidant activity and chemical composition of extract from Nephelium lappaceum L. (Mexican rambutan) husk. Asian Pacific Journal of Tropical Medicine, 2017, 10, 1201-1205.	0.8	51
75	Maximization of Fructooligosaccharides and Î²-Fructofuranosidase Production by Aspergillus japonicus under Solid-State Fermentation Conditions. Food and Bioprocess Technology, 2013, 6, 2128-2134.	4.7	50
76	Potential use of different agroindustrial by-products as supports for fungal ellagitannase production under solid-state fermentation. Food and Bioproducts Processing, 2014, 92, 376-382.	3.6	49
77	Enhancement of fructosyltransferase and fructooligosaccharides production by A. oryzae DIA-MF in Solid-State Fermentation using aguamiel as culture medium. Bioresource Technology, 2016, 213, 276-282.	9.6	48
78	Rambutan(Nephelium lappaceum L.):Nutritional and functional properties. Trends in Food Science and Technology, 2019, 85, 201-210.	15.1	48
79	Bioactive compounds (phytoestrogens) recovery from Larrea tridentata leaves by solvents extraction. Separation and Purification Technology, 2012, 88, 163-167.	7.9	47
80	Fungal biodegradation of pomegranate ellagitannins. Journal of Basic Microbiology, 2014, 54, 28-34.	3.3	46
81	Edible candelilla wax coating with fermented extract of tarbush improves the shelf life and quality of apples. Food Packaging and Shelf Life, 2015, 3, 70-75.	7.5	46
82	Bio-funcional components in mushrooms, a health opportunity: Ergothionine and huitlacohe as recent trends. Journal of Functional Foods, 2021, 77, 104326.	3.4	46
83	Fungal enhancement of the antioxidant properties of grape waste. Annals of Microbiology, 2012, 62, 923-930.	2.6	45
84	The optimization of phenolic compounds extraction from cactus pear (Opuntia ficus-indica) skin in a reflux system using response surface methodology. Asian Pacific Journal of Tropical Biomedicine, 2013, 3, 436-442.	1.2	45
85	Bacteriocins as antimicrobial and preservative agents in food: Biosynthesis, separation and application. Food Bioscience, 2022, 46, 101594.	4.4	44
86	Antibacterial activity of plant extracts obtained with alternative organics solvents against food-borne pathogen bacteria. Industrial Crops and Products, 2012, 37, 445-450.	5.2	43
87	Fungal fucoidanase production by solid-state fermentation in a rotating drum bioreactor using algal biomass as substrate. Food and Bioproducts Processing, 2013, 91, 587-594.	3.6	43
88	A chemical valorisation of melon peels towards functional food ingredients: Bioactives profile and antioxidant properties. Food Chemistry, 2021, 335, 127579.	8.2	43
89	Fucoidan-Degrading Fungal Strains: Screening, Morphometric Evaluation, and Influence of Medium Composition. Applied Biochemistry and Biotechnology, 2010, 162, 2177-2188.	2.9	42
90	Purification and biochemical characterization of an Aspergillus niger phytase produced by solid-state fermentation using triticale residues as substrate. Biotechnology Reports (Amsterdam, Netherlands), 2018, 17, 49-54.	4.4	42

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91	Evaluation of a Candelilla Wax-Based Edible Coating to Prolong the Shelf-Life Quality and Safety of Apples. American Journal of Agricultural and Biological Science, 2011, 6, 92-98.	0.4	41
92	Immobilization of metalâ€“humic acid complexes in anaerobic granular sludge for their application as solid-phase redox mediators in the biotransformation of iopromide in UASB reactors. Bioresource Technology, 2016, 207, 39-45.	9.6	41
93	Ellagic Acid Production from Biodegradation of Creosote Bush Ellagitannins by Aspergillus niger in Solid State Culture. Food and Bioprocess Technology, 2009, 2, 208-212.	4.7	40
94	Extraction and analysis of ellagic acid from novel complex sources. Chemical Papers, 2008, 62, .	2.2	39
95	Carotenoid production by Rhodotorula glutinis YB-252 in solid-state fermentation. Food Bioscience, 2014, 7, 31-36.	4.4	39
96	Characterisation of Pomegranateâ€Husk Polyphenols and Semiâ€Preparative Fractionation of Punicalagin. Phytochemical Analysis, 2017, 28, 433-438.	2.4	39
97	Improvement of the Quality and the Shelf Life of Figs (Ficus carica) Using an Alginateâ€“Chitosan Edible Film. Food and Bioprocess Technology, 2016, 9, 2114-2124.	4.7	38
98	Enzyme-assisted extraction of citrus essential oil. Chemical Papers, 2016, 70, .	2.2	37
99	Kinetic study of nordihydroguaiaretic acid recovery from Larrea tridentata by microwaveâ€assisted extraction. Journal of Chemical Technology and Biotechnology, 2010, 85, 1142-1147.	3.2	36
100	Mango Peel as Source of Antioxidants and Pectin: Microwave Assisted Extraction. Waste and Biomass Valorization, 2015, 6, 1095-1102.	3.4	36
101	Effects of a natural bioactive coating on the quality and shelf life prolongation at different storage conditions of avocado (Persea americana Mill.) cv. Hass. Food Packaging and Shelf Life, 2017, 14, 102-107.	7.5	36
102	Ellagic acid production using polyphenols from orange peel waste by submerged fermentation. Electronic Journal of Biotechnology, 2020, 43, 1-7.	2.2	36
103	Culture Conditions Dictate Protease and Tannase Production in Submerged and Solid-State Cultures of Aspergillus niger Aa-20. Applied Biochemistry and Biotechnology, 2002, 102-103, 407-414.	2.9	35
104	Quality and antioxidant properties of a reduced-sugar pomegranate juice jelly with an aqueous extract of pomegranate peels. Food Chemistry, 2013, 136, 109-115.	8.2	35
105	Comparison of physicochemical pretreatments of banana peels for bioethanol production. Food Science and Biotechnology, 2017, 26, 993-1001.	2.6	35
106	Tailoring partially reduced graphene oxide as redox mediator for enhanced biotransformation of iopromide under methanogenic and sulfate-reducing conditions. Bioresource Technology, 2017, 223, 269-276.	9.6	35
107	Novel Strategies for Upstream and Downstream Processing of Tannin Acyl Hydrolase. Enzyme Research, 2011, 2011, 1-20.	1.8	34
108	Process alternatives for bioethanol production from mango stem bark residues. Bioresource Technology, 2017, 239, 430-436.	9.6	34

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109	Recovery of bioactive components from avocado peels using microwave-assisted extraction. Food and Bioproducts Processing, 2021, 127, 152-161.	3.6	34
110	EFFECT OF CANDELILLA WAX WITH NATURAL ANTIOXIDANTS ON THE SHELF LIFE QUALITY OF FRESH-CUT FRUITS. Journal of Food Quality, 2007, 30, 823-836.	2.6	33
111	Catalytical Properties of Free and Immobilized Aspergillus niger Tannase. Enzyme Research, 2011, 2011, 1-6.	1.8	33
112	Optimization of ellagic acid accumulation by Aspergillus niger GH1 in solid state culture using pomegranate shell powder as a support. Process Biochemistry, 2012, 47, 2199-2203.	3.7	33
113	Proanthocyanidins with a Low Degree of Polymerization are Good Inhibitors of Digestive Enzymes Because of their Ability to form Specific Interactions: A Hypothesis. Journal of Food Science, 2018, 83, 2895-2902.	3.1	33
114	Optimization of Tannase Production by Aspergillus niger in Solid-State Packed-Bed Bioreactor. Journal of Microbiology and Biotechnology, 2011, 21, 960-967.	2.1	33
115	Production of thermostable xylanase by thermophilic fungal strains isolated from maize silage. CYTA - Journal of Food, 2016, 14, 302-308.	1.9	32
116	Role of the intrinsic properties of partially reduced graphene oxides on the chemical transformation of iopromide. Carbon, 2016, 99, 456-465.	10.3	32
117	Supercritical fluid extraction (SCFE) as green extraction technology for high-value metabolites of algae, its potential trends in food and human health. Food Research International, 2021, 150, 110746.	6.2	32
118	Catalytic and Thermodynamic Properties of a Tannase Produced by Aspergillus niger GH1 Grown on Polyurethane Foam. Applied Biochemistry and Biotechnology, 2011, 165, 1141-1151.	2.9	31
119	Enhancement of tannase production by Lactobacillus plantarum CIR1: validation in gas-lift bioreactor. Bioprocess and Biosystems Engineering, 2014, 37, 2305-2316.	3.4	31
120	Basic and Applied Concepts of Edible Packaging for Foods. , 2018, , 1-61.		31
121	Candelilla Wax Edible Coating with Flourensia cernua Bioactives to Prolong the Quality of Tomato Fruits. Foods, 2020, 9, 1303.	4.3	31
122	Recent trends in microbial flavour Compounds: A review on Chemistry, synthesis mechanism and their application in food. Saudi Journal of Biological Sciences, 2022, 29, 1565-1576.	3.8	31
123	Differential Properties of Aspergillus niger Tannase Produced Under Solid-State and Submerged Fermentations. Applied Biochemistry and Biotechnology, 2011, 165, 382-395.	2.9	30
124	Production profiles of phenolics from fungal tannic acid biodegradation in submerged and solid-state fermentation. Process Biochemistry, 2014, 49, 541-546.	3.7	30
125	Phenolic content and antioxidant capacity of extracts ofLaurus nobilisL.,Coriandrum sativumL. andAmaranthus hybridusL.. CYTA - Journal of Food, 2014, 12, 271-276.	1.9	30
126	Soluble and Bound Hydroxycinnamates in Coffee Pulp (Coffea arabica) from Seven Cultivars at Three Ripening Stages. Journal of Agricultural and Food Chemistry, 2014, 62, 7869-7876.	5.2	30

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127	Valorisation of Mango Peels: Extraction of Pectin and Antioxidant and Antifungal Polyphenols. Waste and Biomass Valorization, 2020, 11, 89-98.	3.4	30
128	Fruit Wastes Fermentation for Phenolic Antioxidants Production and Their Application in Manufacture of Edible Coatings and Films. Critical Reviews in Food Science and Nutrition, 2014, 54, 303-311.	10.3	29
129	Gallic acid production under anaerobic submerged fermentation by two bacilli strains. Microbial Cell Factories, 2015, 14, 209.	4.0	29
130	Ellagic Acid Recovery by Solid State Fermentation of Pomegranate Wastes by Aspergillus niger and Saccharomyces cerevisiae: A Comparison. Molecules, 2019, 24, 3689.	3.8	29
131	Ellagitannins: Bioavailability, Purification and Biotechnological Degradation. Mini-Reviews in Medicinal Chemistry, 2018, 18, 1244-1252.	2.4	29
132	Production of single cell protein from orange peel residues by Candida utilis. Biocatalysis and Agricultural Biotechnology, 2022, 40, 102298.	3.1	29
133	Euphorbia antisyphilitica residues as a new source of ellagic acid. Chemical Papers, 2010, 64, .	2.2	28
134	Guava (Psidium guajava L.) Fruit and Valorization of Industrialization By-Products. Processes, 2021, 9, 1075.	2.8	28
135	Comparative study of fungal strains for thermostable inulinase production. Journal of Bioscience and Bioengineering, 2015, 119, 421-426.	2.2	27
136	Fungal detoxification of coffee pulp by solid-state fermentation. Biocatalysis and Agricultural Biotechnology, 2020, 23, 101467.	3.1	27
137	Spray-drying encapsulation of microwave-assisted extracted polyphenols from Moringa oleifera: Influence of tragacanth, locust bean, and carboxymethyl-cellulose formulations. Food Research International, 2021, 144, 110291.	6.2	27
138	Microbial diversity and biochemical profile of aguamiel collected from Agave salmiana and A. atrovirens during different seasons of year. Food Science and Biotechnology, 2017, 26, 1003-1011.	2.6	26
139	Structural characterization of native and oxidized procyanidins (condensed tannins) from coffee pulp (Coffea arabica) using phloroglucinolysis and thioglycolysis-HPLC-ESI-MS. Food Chemistry, 2021, 340, 127830.	8.2	26
140	Curcumin Extraction, Isolation, Quantification and Its Application in Functional Foods: A Review With a Focus on Immune Enhancement Activities and COVID-19. Frontiers in Nutrition, 2021, 8, 747956.	3.7	26
141	Procyanidins: From Agro-Industrial Waste to Food as Bioactive Molecules. Foods, 2021, 10, 3152.	4.3	26
142	Solid-state fermentation â€“ assisted extraction of bioactive compounds from hass avocado seeds. Food and Bioproducts Processing, 2021, 126, 155-163.	3.6	25
143	Electro-hydrodynamic processing for encapsulation of probiotics: A review on recent trends, technological development, challenges and future prospect. Food Bioscience, 2021, 44, 101458.	4.4	25
144	A review on valorization of different byproducts of mango (Mangifera indica L.) for functional food and human health. Food Bioscience, 2022, 48, 101783.	4.4	25

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145	Antifungal ellagitannin isolated from Euphorbia antisyphilitica Zucc. Asian Pacific Journal of Tropical Biomedicine, 2013, 3, 41-46.	1.2	24
146	Solid state fermentation of pomegranate husk: Recovery of ellagic acid by SEC and identification of ellagitannins by HPLC/ESI/MS. Food Bioscience, 2018, 22, 99-104.	4.4	24
147	Recent advances on the microbiological and enzymatic processing for conversion of food wastes to valuable bioproducts. Current Opinion in Food Science, 2021, 38, 40-45.	8.0	24
148	Microplate Quantification of Total Phenolic Content from Plant Extracts Obtained by Conventional and Ultrasound Methods. Phytochemical Analysis, 2014, 25, 439-444.	2.4	23
149	Optimization of Ellagitannase Production byAspergillus nigerGH1 by Solid-State Fermentation. Preparative Biochemistry and Biotechnology, 2015, 45, 617-631.	1.9	23
150	Enzymatic hydrolysis of chemically pretreated mango stem bark residues at high solid loading. Industrial Crops and Products, 2016, 83, 500-508.	5.2	23
151	Growth inhibition of Colletotrichum gloeosporioides and Phytophthora capsici by native Mexican Trichoderma strains. Karbala International Journal of Modern Science, 2018, 4, 237-243.	1.0	23
152	Phenolic content and antibacterial activity of extracts of Hamelia patens obtained by different extraction methods. Brazilian Journal of Microbiology, 2018, 49, 656-661.	2.0	23
153	Hydrothermalâ€“Microwave Processing for Starch Extraction from Mexican Avocado Seeds: Operational Conditions and Characterization. Processes, 2020, 8, 759.	2.8	23
154	Mexican Oregano (Lippia graveolens Kunth) as Source of Bioactive Compounds: A Review. Molecules, 2021, 26, 5156.	3.8	23
155	Changes of the shelf life of candelilla wax/tarbush bioactive based-nanocoated apples at industrial level conditions. Scientia Horticulturae, 2018, 231, 43-48.	3.6	22
156	Bioprospection of proteases from Halobacillus andaensis for bioactive peptide production from fish muscle protein. Electronic Journal of Biotechnology, 2019, 39, 52-60.	2.2	22
157	Fructo-oligosaccharides (FOS) production by fungal submerged culture using aguamiel as a low-cost by-product. LWT - Food Science and Technology, 2019, 102, 75-79.	5.2	22
158	Ultrasoundâ€•microwaveâ€•assisted extraction of polyphenolic compounds from Mexican â€œAtaulfoâ€•mango peels: Antioxidant potential and identification by HPLC/ESI/MS. Phytochemical Analysis, 2021, 32, 495-502.	2.4	22
159	Ultrasound-assisted extraction of antioxidant polyphenolic compounds from Nephelium lappaceum L. (Mexican variety) husk. Asian Pacific Journal of Tropical Medicine, 2018, 11, 676.	0.8	22
160	Experimental protocol for the recovery and evaluation of bioactive compounds of tarbush against postharvest fruit fungi. Food Chemistry, 2016, 198, 62-67.	8.2	21
161	Dehydrated apple matrix supplemented with agave fructans, inulin, and oligofructose. LWT - Food Science and Technology, 2016, 65, 1059-1065.	5.2	21
162	Impact of Olive Extract Addition on Corn Starch-Based Active Edible Films Properties for Food Packaging Applications. Foods, 2020, 9, 1339.	4.3	21

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163	Review: Sources, Properties, Applications and Potential uses of Tannin Acyl Hydrolase. Food Science and Technology International, 2001, 7, 373-382.	2.2	21
164	Characterization of phosphate-solubilizing bacteria isolated from the arid soils of a semi-desert region of north-east Mexico. Biological Agriculture and Horticulture, 2014, 30, 211-217.	1.0	20
165	Essential Oils. , 2016, , 227-237.		20
166	Proanthocyanidins from the kernel and shell of pecan (Carya illinoinensis): Average degree of polymerization and effects on carbohydrate, lipid, and peptide hydrolysis in a simulated human digestive system. Journal of Functional Foods, 2017, 28, 227-234.	3.4	20
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