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	Valorization of pineapple waste as novel source of nutraceuticals and biofunctional compounds. Biomass Conversion and Biorefinery, 2023, 13, 3593-3618.	4.6	5
2	Comparative extraction study of grape pomace bioactive compounds by submerged and solidâ€state fermentation. Journal of Chemical Technology and Biotechnology, 2022, 97, 1494-1505.	3.2	12
3	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
4	Growth kinetics and quantification of carbohydrate, protein, lipids, and chlorophyll of Spirulina platensis under aqueous conditions using different carbon and nitrogen sources. Bioresource Technology, 2022, 346, 126456.	9.6	16
5	Development and characterization of whey protein films incorporated with tarbush polyphenols and candelilla wax. Food Bioscience, 2022, 45, 101505.	4.4	10
6	Enzyme technology for production of food ingredients and functional foods. , 2022, , 1-11.		1
7	Plasma-treated lignocellulosic fibers for polymer reinforcement. A review. Cellulose, 2022, 29, 659-683.	4.9	6
8	Bacteriocins as antimicrobial and preservative agents in food: Biosynthesis, separation and application. Food Bioscience, 2022, 46, 101594.	4.4	44
9	Production of single cell protein from orange peel residues by Candida utilis. Biocatalysis and Agricultural Biotechnology, 2022, 40, 102298.	3.1	29
10	Co-microencapsulation: a promising multi-approach technique for enhancement of functional properties. Bioengineered, 2022, 13, 5168-5189.	3.2	8
11	Editorial: New Trends in Food Processing: Reducing Food Loss, Waste, and the Environmental Impact. Frontiers in Sustainable Food Systems, 2022, 6, .	3.9	2
12	Classification of Microorganisms and Food Microbiology Generalities. , 2022, , 1-9.		0
13	Food and Diseases: What to Know in the Fight to Ensure Food Safety. , 2022, , 57-74.		0
14	Strategies During Citrus Waste Utilization: Fermentative Route for Single-Cell Protein Production. , 2022, , 213-235.		0
15	New Molecular Methods for the Detection of Microorganisms. , 2022, , 133-143.		0
16	Risk and Safety in Microbiology. , 2022, , 11-23.		0
17	Advances in the Biotechnological Process for Obtaining Ellagic Acid from Rambutan. , 2022, , 165-187.		0
18	Recent trends and technological development in plasma as an emerging and promising technology for food biosystems. Saudi Journal of Biological Sciences, 2022, 29, 1957-1980.	3.8	20

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19	Prebiotic effect, bioactive compounds and antioxidant capacity of melon peel (Cucumis melo L.) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Research International, 2022, 154, 111045.	6.2	10
20	Recent trends and technical advancements in biosensors and their emerging applications in food and bioscience. Food Bioscience, 2022, 47, 101695.	4.4	13
21	Kinetic Study of Fungal Growth of Several Tanninolytic Strains Using Coffee Pulp Procyanidins. Fermentation, 2022, 8, 17.	3.0	3
22	Impact of simulated in vitro gastrointestinal digestion on bioactive compounds, bioactivity and cytotoxicity of melon (Cucumis melo L. inodorus) peel juice powder. Food Bioscience, 2022, 47, 101726.	4.4	5
23	Biological control for basal rot in yellow pitahaya fruits (Selenicereus megalanthus): Ex vivo trials. Journal of King Saud University - Science, 2022, 34, 102042.	3.5	2
24	Technological trends in the extraction of essential oils. Environmental Quality Management, 2022, 32, 441-450.	1.9	1
25	RECOVERY OF ELLAGIC ACID FROM MEXICAN RAMBUTAN PEEL BY SOLID-STATE FERMENTATION-ASSISTED EXTRACTION.. Food and Bioproducts Processing, 2022, , .	3.6	9
26	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
27	Successive Fermentation of Aguamiel and Molasses by Aspergillus oryzae and Saccharomyces cerevisiae to Obtain High Purity Fructooligosaccharides. Foods, 2022, 11, 1786.	4.3	4
28	Recent trends in extraction, identification and quantification methods of Centella asiatica phytochemicals with potential applications in food industry and therapeutic relevance: A review. Food Bioscience, 2022, 49, 101864.	4.4	15
29	Fungal Proteins from Sargassum spp. Using Solid-State Fermentation as a Green Bioprocess Strategy. Molecules, 2022, 27, 3887.	3.8	9
30	Wine waste as a potential source of bioactive compounds. , 2022, , 361-380.		0
31	Coffee pulp as a source for polyphenols extraction using ultrasound, microwave, and green solvents. Environmental Quality Management, 2022, 32, 451-461.	1.9	7
32	Ethanol production from banana peels at high pretreated substrate loading: comparison of two operational strategies. Biomass Conversion and Biorefinery, 2021, 11, 1587-1596.	4.6	13
33	Solid-state fermentation â€“ assisted extraction of bioactive compounds from hass avocado seeds. Food and Bioproducts Processing, 2021, 126, 155-163.	3.6	25
34	A chemical valorisation of melon peels towards functional food ingredients: Bioactives profile and antioxidant properties. Food Chemistry, 2021, 335, 127579.	8.2	43
35	Therapeutic potential of alkaloids in autoimmune diseases: Promising candidates for clinical trials. Phytotherapy Research, 2021, 35, 50-62.	5.8	7
36	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

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37	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
38	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
39	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
40	Electro-assisted naproxen adsorption followed by its electrodegradation and simultaneous electroreactivation of the activated carbon electrode. Separation and Purification Technology, 2021, 258, 118030.	7.9	17
41	Microbial and chemical changes during the production of sotol: a Mexican alcoholic beverage. Food Biotechnology, 2021, 35, 67-90.	1.5	1
42	Analysis of Physicochemical and Nutritional Properties of Rambutan (Nephelium Lappaceum L.) Fruit. , 2021, , 95-108.		0
43	Nanoemulsions for Edible Coatings: Stabilizing and Bioactive Properties. , 2021, , 183-198.		0
44	Bio-funcional components in mushrooms, a health opportunity: Ergothionine and huitlacohe as recent trends. Journal of Functional Foods, 2021, 77, 104326.	3.4	46
45	Biocontrol by Trichoderma spp. as a Green Technology for the Agri-Food Industry. , 2021, , 145-161.		0
46	Fructosyltransferase production by Aspergillus oryzae BM-DIA using solid-state fermentation and the properties of its nucleotide and protein sequences. Folia Microbiologica, 2021, 66, 469-481.	2.3	6
47	Extending Shelf-Life and Quality of Minimally Processed Golden Delicious Apples with Three Bioactive Coatings Combined with Cinnamon Essential Oil. Foods, 2021, 10, 597.	4.3	20
48	Molecular Characterization of Fungal Pigments. Journal of Fungi (Basel, Switzerland), 2021, 7, 326.	3.5	6
49	Production of bio-fungicide, Trichoderma harzianum CH1 under solid-state fermentation using coffee husk. Bioresource Technology Reports, 2021, 15, 100708.	2.7	5
50	Use of a Mexican lime (Citrus aurantifolia Swingle) edible coating to preserve minimally processed mango (Mangifera indica L). Horticulture Environment and Biotechnology, 2021, 62, 765.	2.1	2
51	Bioactive Peptides from Food Industrial Wastes. , 2021, , 169-203.		3
52	Recovery of bioactive components from avocado peels using microwave-assisted extraction. Food and Bioproducts Processing, 2021, 127, 152-161.	3.6	34
53	Encapsulated Food Products as a Strategy to Strengthen Immunity Against COVID-19. Frontiers in Nutrition, 2021, 8, 673174.	3.7	13
54	Valorization of Biomass from Tea Processing. , 2021, , 139-149.		0

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55	Challenges to Improve Quality of Life with Healthy Food, Less Food Loss, and Waste Reduction. , 2021, , 227-232.		0
56	Sustainable Ethanol Production From Sugarcane Molasses by Saccharomyces cerevisiae Immobilized on Chitosan-Coated Manganese Ferrite. Frontiers in Sustainable Food Systems, 2021, 5, .	3.9	9
57	Guava (Psidium guajava L.) Fruit and Valorization of Industrialization By-Products. Processes, 2021, 9, 1075.	2.8	28
58	A review of the composition and toxicology of fructans, and their applications in foods and health. Journal of Food Composition and Analysis, 2021, 99, 103884.	3.9	16
59	Influence of Drying and Extraction Technology on the Chemical Profile and Antioxidant Property of Mexican Mango Byproduct. , 2021, , 105-121.		0
60	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
61	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
62	Valorization of Ataulfo Mango Seed Byproduct Based on Its Nutritional and Functional Properties. , 2021, , 233-251.		0
63	Evaluating comparative Î²-glucan production aptitude of Saccharomyces cerevisiae, Aspergillus oryzae, Xanthomonas campestris, and Bacillus natto. Saudi Journal of Biological Sciences, 2021, 28, 6765-6773.	3.8	11
64	Kinetic Parameters of the Carotenoids Production by Rhodotorula glutinis under Different Concentration of Carbon Source. , 2021, , 253-262.		0
65	Valorization of Pomegranate Residues. , 2021, , 107-124.		0
66	Biological protein precipitation: A green process for the extraction of cucumisin from melon (Cucumis melo L. inodorus) by-products. Food Hydrocolloids, 2021, 116, 106650.	10.7	10
67	Antioxidant and anti-staphylococcal activity of polyphenolic-rich extracts from Ataulfo mango seed. LWT - Food Science and Technology, 2021, 148, 111653.	5.2	12
68	A review on antibacterial and therapeutic plasma-enhanced activities of natural extracts. Journal of King Saud University - Science, 2021, 33, 101513.	3.5	9
69	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
70	Influence of culture conditions on ellagitannase expression and fungal ellagitannin degradation. Bioresource Technology, 2021, 337, 125462.	9.6	5
71	Functional importance of bioactive compounds of foods with Potential Health Benefits: A review on recent trends. Food Bioscience, 2021, 43, 101320.	4.4	65
72	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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73	Physical Chemistry on Food Science and Technology. , 2021, , 1-38.		0
74	In-vitro assessment for the control of Fusarium species using a lactic acid bacterium isolated from yellow pitahaya (Selenicereus megalanthus (K. Schum. Ex Vaupel Moran)). Journal of Integrative Agriculture, 2021, 20, 159-167.	3.5	7
75	Sucrose Hydrolysis in a Continuous Packed-Bed Reactor with Auto-immobilise Aspergillus niger Biocatalyst Obtained by Solid-State Fermentation. Applied Biochemistry and Biotechnology, 2021, , 1.	2.9	1
76	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
77	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
78	Effect of ultrasound on the extraction of ellagic acid and hydrolysis of ellagitannins from pomegranate husk. Environmental Technology and Innovation, 2021, 24, 102063.	6.1	16
79	Microbial Exopolysaccharides in Traditional Mexican Fermented Beverages. Fermentation, 2021, 7, 249.	3.0	9
80	Microbial Butanol Production from Lignocellulosic Biomass: Consolidated Bioprocessing (CBP). , 2021, , 203-228.		0
81	Mexican Oregano (Kunth) as Source of Bioactive Compounds: A Review. Molecules, 2021, 26, .	3.8	0
82	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
83	Mexican Oregano (Lippia graveolens Kunth) as Source of Bioactive Compounds: A Review. Molecules, 2021, 26, 5156.	3.8	23
84	Procyanidins: From Agro-Industrial Waste to Food as Bioactive Molecules. Foods, 2021, 10, 3152.	4.3	26
85	Valorisation of Mango Peels: Extraction of Pectin and Antioxidant and Antifungal Polyphenols. Waste and Biomass Valorization, 2020, 11, 89-98.	3.4	30
86	Valorization of corn cob for the obtention and purification of endoglucanase produced by SSF. Process Biochemistry, 2020, 88, 106-112.	3.7	6
87	Tavern or Coyol Wine: A Beverage From Palm Sap With Biotechnological Potential. , 2020, , 233-252.		6
88	Fungal detoxification of coffee pulp by solid-state fermentation. Biocatalysis and Agricultural Biotechnology, 2020, 23, 101467.	3.1	27
89	Ellagic acid production using polyphenols from orange peel waste by submerged fermentation. Electronic Journal of Biotechnology, 2020, 43, 1-7.	2.2	36
90	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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91	Valorization of Colombian fique (Furcraea bedinghausii) for production of cellulose nanofibers and its application in hydrogels. Scientific Reports, 2020, 10, 11637.	3.3	13
92	Hydrothermalâ€“Microwave Processing for Starch Extraction from Mexican Avocado Seeds: Operational Conditions and Characterization. Processes, 2020, 8, 759.	2.8	23
93	Candelilla Wax Edible Coating with Flourensia cernua Bioactives to Prolong the Quality of Tomato Fruits. Foods, 2020, 9, 1303.	4.3	31
94	Biochemistry and molecular aspects of 2-acetyl-1-pyrroline biosynthesis in rice (Oryza sativa L.): A review. Israel Journal of Plant Sciences, 2020, 67, 129-143.	0.5	3
95	Solid-State Fermentation with Aspergillus niger GH1 to Enhance Polyphenolic Content and Antioxidative Activity of Castilla Rose (Purshia plicata). Plants, 2020, 9, 1518.	3.5	8
96	Valorization of Flourensia cernua DC as source of antioxidants and antifungal bioactives. Industrial Crops and Products, 2020, 152, 112422.	5.2	7
97	Recovery and purification of Aspergillus niger phytase from crude extract using AOT / isooctane reversed micelles. Biotechnology Reports (Amsterdam, Netherlands), 2020, 26, e00471.	4.4	2
98	Editorial: Sustainable Processing Innovations for Foods. Frontiers in Sustainable Food Systems, 2020, 4, .	3.9	1
99	Process optimization of microwave-assisted extraction of bioactive molecules from avocado seeds. Industrial Crops and Products, 2020, 154, 112623.	5.2	55
100	Preliminary Testing of Ultrasound/Microwave-Assisted Extraction (U/M-AE) for the Isolation of Geraniin from Nephelium lappaceum L. (Mexican Variety) Peel. Processes, 2020, 8, 572.	2.8	12
101	Multi-Functional Potential of Presumptive Lactic Acid Bacteria Isolated from Chihuahua Cheese. Foods, 2020, 9, 276.	4.3	11
102	Use of coffee pulp and sorghum mixtures in the production of n-demethylases by solid-state fermentation. Bioresource Technology, 2020, 305, 123112.	9.6	15
103	Moringa oleiferaâ€”Storage Stability, In Vitro-Simulated Digestion and Cytotoxicity Assessment of Microencapsulated Extract. Processes, 2020, 8, 770.	2.8	6
104	Improving the fructooligosaccharides production by solid-state fermentation. Biocatalysis and Agricultural Biotechnology, 2020, 27, 101704.	3.1	13
105	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
106	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
107	Conventional and Emerging Extraction Processes of Flavonoids. Processes, 2020, 8, 434.	2.8	96
108	Location and tissue effects on phytochemical composition and in vitro antioxidant activity of Moringa oleifera. Industrial Crops and Products, 2020, 151, 112439.	5.2	12

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109	Mineral and fatty acid contents of maize kernels with different levels of polyembryony. Cereal Chemistry, 2020, 97, 723-732.	2.2	5
110	Enzymes in the third generation biorefinery for macroalgae biomass. , 2020, , 363-396.		12
111	Trichoderma Asperellum as Biological Control Agent: Fungal Cellulase and Spore Production by Solid-State Fermentation. , 2020, , 229-238.		0
112	Fermented Milks: Quality Foods with Potential for Human Health. , 2020, , 163-191.		0
113	Production, Recovery, and Application of Invertases and Lipases. , 2020, , 209-230.		0
114	Fermentative Bioprocesses for Detoxification of Agri-Food Wastes for Production of Bioactive Compounds. , 2020, , 287-318.		0
115	Effect of cold air plasmas on the morphology and thermal stability of bleached hemp fibers. Revista Mexicana De Ingeniera Quimica, 2020, 19, 457-467.	0.4	2
116	Significant Advances in Biopesticide Production: Strategies for High-Density Bio-Inoculant Cultivation. , 2020, , 1-11.		4
117	Advantages and Progress Innovations of Solid-State Fermentation to Produce Industrial Enzymes. Microorganisms for Sustainability, 2020, , 87-113.	0.7	7
118	Separation of Coffee Pulp Bioactive Phenolic Compounds by MPLC Fractionation and Identification by HPLC-ESI-MS. , 2020, , 217-228.		0
119	Analysis of crystallization phenomenon in Indian honey using molecular dynamics simulations and artificial neural network. Food Chemistry, 2019, 300, 125182.	8.2	13
120	Dehydrated appleâ€based snack supplemented with Agave fructans exerts prebiotic effect regulating the production of shortâ€chain fatty acid in mice. Journal of Food Processing and Preservation, 2019, 43, e14026.	2.0	5
121	Fructooligosaccharides production from agro-wastes as alternative low-cost source. Trends in Food Science and Technology, 2019, 91, 139-146.	15.1	65
122	Crude extracts of metabolites from co-cultures of lactic acid bacteria are highly antagonists of Listeria monocytogenes. Heliyon, 2019, 5, e02448.	3.2	6
123	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
124	Emerging strategies for the development of food industries. Bioengineered, 2019, 10, 522-537.	3.2	20
125	BactericidalIn-VitroEffect of Zinc Ferrite Nanoparticles and the Orange Wax Extracts on Three Phytopathogen Microorganisms. IEEE Transactions on Nanobioscience, 2019, 18, 528-534.	3.3	8
126	Candelilla Wax-Based Coatings and Films: Functional and Physicochemical Characterization. Food and Bioprocess Technology, 2019, 12, 1787-1797.	4.7	18

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127	Alcoholic Beverages: Current Situation and Generalities of Anthropological Interest. , 2019, , 37-72.		3
128	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
129	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
130	The enzyme biorefinery platform for advanced biofuels production. Bioresource Technology Reports, 2019, 7, 100257.	2.7	59
131	Production of an Enzymatic Extract From Aspergillus oryzae DIA-MF to Improve the Fructooligosaccharides Profile of Aguamiel. Frontiers in Nutrition, 2019, 6, 15.	3.7	12
132	Tuba, a Fermented and Refreshing Beverage From Coconut Palm Sap. , 2019, , 163-184.		6
133	Traditional Fermented Beverages in Mexico. , 2019, , 605-635.		15
134	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
135	Characterization by HPLCâ€“ESIâ€“MS2 of native and oxidized procyanidins from litchi (Litchi chinensis) pericarp. Food Chemistry, 2019, 291, 126-131.	8.2	19
136	Metagenomic Microbial Diversity in Aguamiel from TwoAgaveSpecies During 4-Year Seasons. Food Biotechnology, 2019, 33, 1-16.	1.5	16
137	Hydrolases of Halophilic Origin With Importance for the Food Industry. , 2019, , 197-219.		10
138	Fungal Proteases and Production of Bioactive Peptides for the Food Industry. , 2019, , 221-246.		18
139	Enzymes for Fructooligosaccharides Production: Achievements and Opportunities. , 2019, , 303-320.		11
140	New Features and Properties of Microbial Cellulases Required for Bioconversion of Agro-industrial Wastes. , 2019, , 535-550.		3
141	Enzymes in the Pharmaceutical Industry for Î²-Lactam Antibiotic Production. , 2019, , 627-643.		12
142	Production of a Transfructosylating Enzymatic Activity Associated to Fructooligosaccharides. Energy, Environment, and Sustainability, 2019, , 345-355.	1.0	3
143	Biorefinery Approach for Red Seaweeds Biomass as Source for Enzymes Production: Food and Biofuels Industry. Energy, Environment, and Sustainability, 2019, , 413-446.	1.0	1
144	Improved reductive transformation of iopromide by magnetite containing reduced graphene oxide nanosacks as electron shuttles. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2019, 566, 188-195.	4.7	4

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145	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
146	Extraction of Phenolic Compounds From Coriandrum sativum L. and Amaranthus hybridus L. by Microwave Technology. , 2019, , 185-190.		7
147	Valorization of Grapefruit By-Products as Solid Support for Solid-State Fermentation to Produce Antioxidant Bioactive Extracts. Waste and Biomass Valorization, 2019, 10, 763-769.	3.4	17
148	Rambutan(Nephelium lappaceum L.):Nutritional and functional properties. Trends in Food Science and Technology, 2019, 85, 201-210.	15.1	48
149	Fruit Wines: Opportunities for Mexican Mango Wine. , 2019, , 319-330.		1
150	Coffee Pulp as Potential Source of Phenolic Bioactive Compounds. , 2019, , 107-130.		0
151	Perspectives for Food Development from Pitayo Stenocereus Queretaroensis (Weber) Buxbaum. , 2019, , 149-158.		0
152	Pigmented-Grain Corn in Mexico: Importance And Potential Risks. , 2019, , 85-106.		0
153	Phytochemical molecules from food waste and desert plants for control of foodborne pathogen bacteria. , 2019, , 143-192.		0
154	Advances on Fermentation Processes for the Production of Bioactive Compounds in Food Biotechnology. , 2019, , 43-58.		0
155	Natural Polymers from Food Industrial Waste as Raw Material for Nanostructure Production. , 2019, , 199-220.		0
156	Polyembryony in Plants and its Potential in the Food Industry. , 2019, , 181-198.		0
157	Carotenoid compounds: properties, production, and applications. , 2019, , 63-88.		0
158	Biotechnology importance of pomegranate (punica granatum L.) And the use of the peel as an agro-industrial byproduct. , 2019, , 107-120.		0
159	Advances and Opportunities of Anaerobic Bioconversion of Citrus Waste. , 2019, , 193-210.		0
160	Extractos de pulpa de cafÃ©: Una revisiÃ³n sobre antioxidantes polifenÃ³licos y su actividad antimicrobiana. InvestigaciÃ³n Y Ciencia De La Universidad AutÃ³noma De Aguascalientes, 2019, , 73-79.	0.1	2
161	Pecan Nut Extracts Obtained by Green Technologies: Antimicrobial Effect Against Foodborne Pathogens. , 2019, , 145-154.		0
162	Magnetic Separation: A Nanotechnology Approach for Biological Molecules Purification. , 2019, , 133-144.		0

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163	Functionality Features of Candelilla Wax in Edible Nanocoatings. , 2019, , 249-262.		1
164	Analysis and Quantification of Larrea tridentata Polyphenols Obtained by Reflux and Ultrasound-Assisted Extraction. , 2019, , 97-110.		0
165	Glycosylation of Polyphenols in Tannin-Rich Extracts from Euphorbia antisyphilitica, Jatropha dioica, and Larrea tridentata. , 2019, , 81-96.		1
166	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
167	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
168	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
169	Animal-based organic nutrition induces comparable fruit quality to that of inorganic fertigation in soilless-grown grape tomato. Acta Agriculturae Scandinavica - Section B Soil and Plant Science, 2018, 68, 515-523.	0.6	2
170	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
171	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
172	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
173	Laccase Validation as Pretreatment of Agave Waste Prior to Saccharification: Free and Immobilized in Superparamagnetic Nanoparticles Enzyme Preparations. Waste and Biomass Valorization, 2018, 9, 223-234.	3.4	14
174	On-line monitoring of Aspergillus niger GH1 growth in a bioprocess for the production of ellagic acid and ellagitannase by solid-state fermentation. Bioresource Technology, 2018, 247, 412-418.	9.6	9
175	Animal-based organic nutrition can substitute inorganic fertigation in soilless-grown grape tomato. Acta Agriculturae Scandinavica - Section B Soil and Plant Science, 2018, 68, 77-85.	0.6	6
176	Native yeasts for alternative utilization of overripe mango pulp for ethanol production. Revista Argentina De Microbiologia, 2018, 50, 173-177.	0.7	14
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