JosÃ© AntÃ³nio Couto Teixeira

List of Publications by Year
in descending order

673 papers	37,108 citations	3449 93 h-index	8627 151 g-index
691 all docs	691 docs citations	691 times ranked	33708 citing authors

#	Article	IF	Citations
1	Biosurfactants: potential applications in medicine. Journal of Antimicrobial Chemotherapy, 2006, 57, 609-618.	1.3	781
2	Production, Composition, and Application of Coffee and Its Industrial Residues. Food and Bioprocess Technology, 2011, 4, 661-672.	2.6	692
3	Technological trends, global market, and challenges of bio-ethanol production. Biotechnology Advances, 2010, 28, 817-830.	6.0	585
4	Bioactive phenolic compounds: Production and extraction by solid-state fermentation. A review. Biotechnology Advances, 2011, 29, 365-373.	6.0	547
5	Chemical, Functional, and Structural Properties of Spent Coffee Grounds and Coffee Silverskin. Food and Bioprocess Technology, 2014, 7, 3493-3503.	2.6	532
6	Hydrothermal processing, as an alternative for upgrading agriculture residues and marine biomass according to the biorefinery concept: A review. Renewable and Sustainable Energy Reviews, 2013, 21, 35-51.	8.2	509
7	Galactoâ€Oligosaccharides: Production, Properties, Applications, and Significance as Prebiotics. Comprehensive Reviews in Food Science and Food Safety, 2010, 9, 438-454.	5.9	484
8	Effect of glycerol and corn oil on physicochemical properties of polysaccharide films â€“ A comparative study. Food Hydrocolloids, 2012, 27, 175-184.	5.6	412
9	Yeast: the soul of beerâ€™s aromaâ€”a review of flavour-active esters and higher alcohols produced by the brewing yeast. Applied Microbiology and Biotechnology, 2014, 98, 1937-1949.	1.7	392
10	Fermentation of lactose to bio-ethanol by yeasts as part of integrated solutions for the valorisation of cheese whey. Biotechnology Advances, 2010, 28, 375-384.	6.0	351
11	Chitosan/clay films' properties as affected by biopolymer and clay micro/nanoparticles' concentrations. Food Hydrocolloids, 2009, 23, 1895-1902.	5.6	328
12	A study on chemical constituents and sugars extraction from spent coffee grounds. Carbohydrate Polymers, 2011, 83, 368-374.	5.1	325
13	Microwave-assisted extraction of sulfated polysaccharides (fucoidan) from brown seaweed. Carbohydrate Polymers, 2011, 86, 1137-1144.	5.1	325
14	Chemical characterization and antioxidant activity of sulfated polysaccharide from the red seaweed Gracilaria birdiae. Food Hydrocolloids, 2012, 27, 287-292.	5.6	324
15	Nutrient limitation as a strategy for increasing starch accumulation in microalgae. Applied Energy, 2011, 88, 3331-3335.	5.1	315
16	Extraction of antioxidant phenolic compounds from spent coffee grounds. Separation and Purification Technology, 2011, 83, 173-179.	3.9	311
17	Mixotrophic cultivation of Chlorella vulgaris using industrial dairy waste as organic carbon source. Bioresource Technology, 2012, 118, 61-66.	4.8	309
18	Optimization of edible coating composition to retard strawberry fruit senescence. Postharvest Biology and Technology, 2007, 44, 63-70.	2.9	308

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19	Encapsulation of antioxidant phenolic compounds extracted from spent coffee grounds by freeze-drying and spray-drying using different coating materials. Food Chemistry, 2017, 237, 623-631.	4.2	308
20	Microbial degradation of dyes: An overview. Bioresource Technology, 2020, 314, 123728.	4.8	306
21	Influence of extraction solvents on the recovery of antioxidant phenolic compounds from brewerâ€™s spent grains. Separation and Purification Technology, 2013, 108, 152-158.	3.9	287
22	Optimization and characterization of biosurfactant production by Bacillus subtilis isolates towards microbial enhanced oil recovery applications. Fuel, 2013, 111, 259-268.	3.4	287
23	Isolation and functional characterization of a biosurfactant produced by Lactobacillus paracasei. Colloids and Surfaces B: Biointerfaces, 2010, 76, 298-304.	2.5	223
24	Evaluation of a chitosan-based edible film as carrier of natamycin to improve the storability of Saloio cheese. Journal of Food Engineering, 2010, 101, 349-356.	2.7	217
25	Influence of concentration, ionic strength and pH on zeta potential and mean hydrodynamic diameter of edible polysaccharide solutions envisaged for multinanolayered films production. Carbohydrate Polymers, 2011, 85, 522-528.	5.1	216
26	Micro- and nano bio-based delivery systems for food applications: In vitro behavior. Advances in Colloid and Interface Science, 2017, 243, 23-45.	7.0	215
27	Optimization of CO2 bio-mitigation by Chlorella vulgaris. Bioresource Technology, 2013, 139, 149-154.	4.8	210
28	Structural and thermal characterization of galactomannans from non-conventional sources. Carbohydrate Polymers, 2011, 83, 179-185.	5.1	206
29	Antimicrobial and antiadhesive properties of a biosurfactant isolated fromLactobacillus paracaseissp.paracaseiA20. Letters in Applied Microbiology, 2010, 50, 419-424.	1.0	203
30	Alternatives to overcoming bacterial resistances: State-of-the-art. Microbiological Research, 2016, 191, 51-80.	2.5	202
31	The Role of Osteopontin in Tumor Progression and Metastasis in Breast Cancer. Cancer Epidemiology Biomarkers and Prevention, 2007, 16, 1087-1097.	1.1	196
32	Sugars metabolism and ethanol production by different yeast strains from coffee industry wastes hydrolysates. Applied Energy, 2012, 92, 763-768.	5.1	193
33	Physicochemical and functional characterization of a biosurfactant produced by Lactococcus lactis 53. Colloids and Surfaces B: Biointerfaces, 2006, 49, 79-86.	2.5	192
34	Galactomannans use in the development of edible films/coatings for food applications. Trends in Food Science and Technology, 2011, 22, 662-671.	7.8	182
35	Characterisation of volatile compounds in an alcoholic beverage produced by whey fermentation. Food Chemistry, 2009, 112, 929-935.	4.2	181
36	Physicochemical properties of alginate-based films: Effect of ionic crosslinking and mannuronic and guluronic acid ratio. Food Hydrocolloids, 2018, 81, 442-448.	5.6	180

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37	Ohmic heating of strawberry products: electrical conductivity measurements and ascorbic acid degradation kinetics. Innovative Food Science and Emerging Technologies, 2004, 5, 27-36.	2.7	177
38	Galacto-oligosaccharides production during lactose hydrolysis by free Aspergillus oryzae Î²-galactosidase and immobilized on magnetic polysiloxane-polyvinyl alcohol. Food Chemistry, 2009, 115, 92-99.	4.2	170
39	Bioconversion of agro-industrial by-products in rhamnolipids toward applications in enhanced oil recovery and bioremediation. Bioresource Technology, 2015, 177, 87-93.	4.8	165
40	Isolation and study of microorganisms from oil samples for application in Microbial Enhanced Oil Recovery. International Biodeterioration and Biodegradation, 2012, 68, 56-64.	1.9	164
41	Hydrogel as an alternative structure for food packaging systems. Carbohydrate Polymers, 2019, 205, 106-116.	5.1	162
42	Low-cost fermentative medium for biosurfactant production by probiotic bacteria. Biochemical Engineering Journal, 2006, 32, 135-142.	1.8	154
43	Extraction, purification and characterization of galactomannans from non-traditional sources. Carbohydrate Polymers, 2009, 75, 408-414.	5.1	153
44	Poly(dimethyl siloxane) surface modification by low pressure plasma to improve its characteristics towards biomedical applications. Colloids and Surfaces B: Biointerfaces, 2010, 81, 20-26.	2.5	151
45	Adaptation of dinitrosalicylic acid method to microtiter plates. Analytical Methods, 2010, 2, 2046.	1.3	145
46	Bioreactor design for enzymatic hydrolysis of biomass under the biorefinery concept. Chemical Engineering Journal, 2018, 347, 119-136.	6.6	145
47	Use of edible films and coatings in cheese preservation: Opportunities and challenges. Food Research International, 2018, 107, 84-92.	2.9	144
48	Kinetic study of fermentative biosurfactant production by Lactobacillus strains. Biochemical Engineering Journal, 2006, 28, 109-116.	1.8	143
49	Characterization of polysaccharides extracted from spent coffee grounds by alkali pretreatment. Carbohydrate Polymers, 2015, 127, 347-354.	5.1	142
50	Biosurfactant production by Bacillus subtilis using corn steep liquor as culture medium. Frontiers in Microbiology, 2015, 6, 59.	1.5	141
51	Characterization of galactomannans extracted from seeds of Gleditsia triacanthos and Sophora japonica through shear and extensional rheology: Comparison with guar gum and locust bean gum. Food Hydrocolloids, 2010, 24, 184-192.	5.6	139
52	Effects of Electric Fields on Protein Unfolding and Aggregation: Influence on Edible Films Formation. Biomacromolecules, 2010, 11, 2912-2918.	2.6	137
53	Performance of a biosurfactant produced by a Bacillus subtilis strain isolated from crude oil samples as compared to commercial chemical surfactants. Colloids and Surfaces B: Biointerfaces, 2012, 89, 167-174.	2.5	137
54	Effect of alginate molecular weight and M/G ratio in beads properties foreseeing the protection of probiotics. Food Hydrocolloids, 2018, 77, 8-16.	5.6	134

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55	Response surface optimization of the medium components for the production of biosurfactants by probiotic bacteria. Process Biochemistry, 2006, 41, 1-10.	1.8	133
56	Effect of Chitosan-Based Coatings on the Shelf Life of Salmon (Salmo salar). Journal of Agricultural and Food Chemistry, 2010, 58, 11456-11462.	2.4	130
57	Optimization of low-cost medium for very high gravity ethanol fermentations by Saccharomyces cerevisiae using statistical experimental designs. Bioresource Technology, 2010, 101, 7856-7863.	4.8	129
58	Biosurfactants Produced by Marine Microorganisms with Therapeutic Applications. Marine Drugs, 2016, 14, 38.	2.2	129
59	Valorization of agro-industrial wastes towards the production of rhamnolipids. Bioresource Technology, 2016, 212, 144-150.	4.8	127
60	Influence of Biosurfactants from Probiotic Bacteria on Formation of Biofilms on Voice Prostheses. Applied and Environmental Microbiology, 2004, 70, 4408-4410.	1.4	126
61	Antimicrobial and anti-adhesive potential of a biosurfactant Rufisan produced by Candida lipolytica UCP 0988. Colloids and Surfaces B: Biointerfaces, 2011, 84, 1-5.	2.5	125
62	Biosurfactant-producing and oil-degrading Bacillus subtilis strains enhance oil recovery in laboratory sand-pack columns. Journal of Hazardous Materials, 2013, 261, 106-113.	6.5	125
63	An Overview of the Recent Developments on Fructooligosaccharide Production and Applications. Food and Bioprocess Technology, 2014, 7, 324-337.	2.6	125
64	Exploitation of agro industrial wastes as immobilization carrier for solid-state fermentation. Industrial Crops and Products, 2009, 30, 24-27.	2.5	124
65	Effect of viscosity on homogeneousâ€“heterogeneous flow regime transition in bubble columns. Chemical Engineering Journal, 2003, 96, 15-22.	6.6	123
66	Interference in adhesion of bacteria and yeasts isolated from explanted voice prostheses to silicone rubber by rhamnolipid biosurfactants. Journal of Applied Microbiology, 2006, 100, 470-480.	1.4	123
67	Biochemistry of lactone formation in yeast and fungi and its utilisation for the production of flavour and fragrance compounds. Applied Microbiology and Biotechnology, 2011, 89, 535-547.	1.7	123
68	Physical and thermal properties of a chitosan/alginate nanolayered PET film. Carbohydrate Polymers, 2010, 82, 153-159.	5.1	119
69	Biosurfactant from Lactococcus lactis 53 inhibits microbial adhesion on silicone rubber. Applied Microbiology and Biotechnology, 2004, 66, 306-311.	1.7	118
70	Isolation and partial characterization of a biosurfactant produced by Streptococcus thermophilus A. Colloids and Surfaces B: Biointerfaces, 2006, 53, 105-112.	2.5	116
71	Sugar Ester Surfactants: Enzymatic Synthesis and Applications in Food Industry. Critical Reviews in Food Science and Nutrition, 2015, 55, 595-610.	5.4	115
72	Production, characterization and application of activated carbon from brewerâ€™s spent grain lignin. Bioresource Technology, 2010, 101, 2450-2457.	4.8	114

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73	Relationship between starch and lipid accumulation induced by nutrient depletion and replenishment in the microalga Parachlorella kessleri. Bioresource Technology, 2013, 144, 268-274.	4.8	114
74	Enzymatic synthesis of sugar esters and their potential as surface-active stabilizers of coconut milk emulsions. Food Hydrocolloids, 2012, 27, 324-331.	5.6	113
75	Functional Polysaccharides as Edible Coatings for Cheese. Journal of Agricultural and Food Chemistry, 2009, 57, 1456-1462.	2.4	112
76	Suitability of novel galactomannans as edible coatings for tropical fruits. Journal of Food Engineering, 2009, 94, 372-378.	2.7	111
77	Characterization of different fruit wines made from cacao, cupuassu, gabiroba, jaboticaba and umbu. LWT - Food Science and Technology, 2010, 43, 1564-1572.	2.5	111
78	Biorefinery valorization of autohydrolysis wheat straw hemicellulose to be applied in a polymer-blend film. Carbohydrate Polymers, 2013, 92, 2154-2162.	5.1	109
79	Electric field-based technologies for valorization of bioresources. Bioresource Technology, 2018, 254, 325-339.	4.8	108
80	Cellulose nanocrystals from grape pomace: Production, properties and cytotoxicity assessment. Carbohydrate Polymers, 2018, 192, 327-336.	5.1	108
81	Anti-aflatoxigenic effect of organic acids produced by Lactobacillus plantarum. International Journal of Food Microbiology, 2018, 264, 31-38.	2.1	103
82	Raspberry (Rubus idaeus L.) wine: Yeast selection, sensory evaluation and instrumental analysis of volatile and other compounds. Food Research International, 2010, 43, 2303-2314.	2.9	101
83	Antimicrobial and anti-adhesive activities of cell-bound biosurfactant from Lactobacillus agilis CCUG31450. RSC Advances, 2015, 5, 90960-90968.	1.7	101
84	Nanocellulose Production: Exploring the Enzymatic Route and Residues of Pulp and Paper Industry. Molecules, 2020, 25, 3411.	1.7	101
85	Effect of solids on homogeneousâ€“heterogeneous flow regime transition in bubble columns. Chemical Engineering Science, 2005, 60, 6013-6026.	1.9	100
86	Bioethanol production from hydrothermal pretreated wheat straw by a flocculating Saccharomyces cerevisiae strain â€“ Effect of process conditions. Fuel, 2012, 95, 528-536.	3.4	100
87	Comparison of delignified coconuts waste and cactus for fuel-ethanol production by the simultaneous and semi-simultaneous saccharification and fermentation strategies. Fuel, 2014, 131, 66-76.	3.4	100
88	Isolation of a seed coagulant Moringa oleifera lectin. Process Biochemistry, 2009, 44, 504-508.	1.8	99
89	New edible coatings composed of galactomannans and collagen blends to improve the postharvest quality of fruits â€“ Influence on fruits gas transfer rate. Journal of Food Engineering, 2010, 97, 101-109.	2.7	99
90	Extraction of polysaccharides by autohydrolysis of spent coffee grounds and evaluation of their antioxidant activity. Carbohydrate Polymers, 2017, 157, 258-266.	5.1	99

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91	Oleaginous yeasts for sustainable lipid productionâ€"from biodiesel to surf boards, a wide range of â€œgreenâ€•applications. Applied Microbiology and Biotechnology, 2019, 103, 3651-3667.	1.7	99
92	Characterization and rheological study of the galactomannan extracted from seeds of Cassia grandis. Carbohydrate Polymers, 2014, 104, 127-134.	5.1	98
93	Tortuosity variation in a low density binary particulate bed. Separation and Purification Technology, 2006, 51, 180-184.	3.9	97
94	Nanoencapsulation of bovine lactoferrin for food and biopharmaceutical applications. Food Hydrocolloids, 2013, 32, 425-431.	5.6	96
95	Immobilization of Î²-galactosidase from Kluyveromyces lactis onto a polysiloxaneâ€"polyvinyl alcohol magnetic (mPOSâ€"PVA) composite for lactose hydrolysis. Catalysis Communications, 2008, 9, 2334-2339.	1.6	95
96	Chitosan coating surface properties as affected by plasticizer, surfactant and polymer concentrations in relation to the surface properties of tomato and carrot. Food Hydrocolloids, 2008, 22, 1452-1459.	5.6	95
97	Evaluation Antimicrobial and Antiadhesive Properties of the Biosurfactant Lunasan Produced by Candida sphaerica UCP 0995. Current Microbiology, 2011, 62, 1527-1534.	1.0	95
98	Liquid hot water pretreatment of multi feedstocks and enzymatic hydrolysis of solids obtained thereof. Bioresource Technology, 2016, 216, 862-869.	4.8	95
99	Continuous cultivation of photosynthetic microorganisms: Approaches, applications and future trends. Biotechnology Advances, 2015, 33, 1228-1245.	6.0	93
100	Effects of ohmic heating on extraction of food-grade phytochemicals from colored potato. LWT - Food Science and Technology, 2016, 74, 493-503.	2.5	93
101	Biotechnological production and application of fructooligosaccharides. Critical Reviews in Biotechnology, 2016, 36, 259-267.	5.1	93
102	Production of fermented cheese whey-based beverage using kefir grains as starter culture: Evaluation of morphological and microbial variations. Bioresource Technology, 2010, 101, 8843-8850.	4.8	92
103	Bioethanol production by Saccharomyces cerevisiae, Pichia stipitis and Zymomonas mobilis from delignified coconut fibre mature and lignin extraction according to biorefinery concept. Renewable Energy, 2016, 94, 353-365.	4.3	91
104	Production of dextransucrase, dextran and fructose from sucrose using Leuconostoc mesenteroides NRRL B512(f). Biochemical Engineering Journal, 2000, 4, 177-188.	1.8	90
105	Use of galactomannan edible coating application and storage temperature for prolonging shelf-life of â€œRegionalâ€•cheese. Journal of Food Engineering, 2010, 97, 87-94.	2.7	90
106	Industrial robust yeast isolates with great potential for fermentation of lignocellulosic biomass. Bioresource Technology, 2014, 161, 192-199.	4.8	90
107	Algal proteins: Production strategies and nutritional and functional properties. Bioresource Technology, 2021, 332, 125125.	4.8	90
108	Physiological protection of probiotic microcapsules by coatings. Critical Reviews in Food Science and Nutrition, 2018, 58, 1864-1877.	5.4	89

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109	Particulate Binary Mixtures:â€‰ Dependence of Packing Porosity on Particle Size Ratio. Industrial & Engineering Chemistry Research, 2004, 43, 7912-7919.	1.8	88
110	Development and Characterization of an Environmentally Friendly Process Sequence (Autohydrolysis) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 629-641.	1.4	88
111	Optimization of autohydrolysis conditions to extract antioxidant phenolic compounds from spent coffee grounds. Journal of Food Engineering, 2017, 199, 1-8.	2.7	88
112	Green and Sustainable Valorization of Bioactive Phenolic Compounds from Pinus By-Products. Molecules, 2020, 25, 2931.	1.7	88
113	Active natural-based films for food packaging applications: The combined effect of chitosan and nanocellulose. International Journal of Biological Macromolecules, 2021, 177, 241-251.	3.6	88
114	Continuous Beer Fermentation Using Immobilized Yeast Cell Bioreactor Systems. Biotechnology Progress, 2008, 21, 653-663.	1.3	86
115	Antioxidant Potential of Two Red Seaweeds from the Brazilian Coasts. Journal of Agricultural and Food Chemistry, 2011, 59, 5589-5594.	2.4	86
116	The effect of bovine milk lactoferrin on human breast cancer cell lines. Journal of Dairy Science, 2011, 94, 66-76.	1.4	86
117	Extraction of tomato by-productsâ€™ bioactive compounds using ohmic technology. Food and Bioproducts Processing, 2019, 117, 329-339.	1.8	86
118	Cr(III) removal and recovery from. Chemical Engineering Journal, 2004, 105, 11-20.	6.6	85
119	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
120	Inhibition of microbial adhesion to silicone rubber treated with biosurfactant fromStreptococcus thermophilusA. FEMS Immunology and Medical Microbiology, 2006, 46, 107-112.	2.7	84
121	A Review of Flavour Formation in Continuous Beer Fermentations*. Journal of the Institute of Brewing, 2008, 114, 3-13.	0.8	83
122	Design of whey protein nanostructures for incorporation and release of nutraceutical compounds in food. Critical Reviews in Food Science and Nutrition, 2017, 57, 1377-1393.	5.4	83
123	Adaptive Evolution of a Lactose-Consuming Saccharomyces cerevisiae Recombinant. Applied and Environmental Microbiology, 2008, 74, 1748-1756.	1.4	82
124	Physical properties of edible coatings and films made with a polysaccharide from Anacardium occidentale L.. Journal of Food Engineering, 2009, 95, 379-385.	2.7	82
125	Influence of moderate electric fields on gelation of whey protein isolate. Food Hydrocolloids, 2015, 43, 329-339.	5.6	82
126	Influence of electric fields on the structure of chitosan edible coatings. Food Hydrocolloids, 2010, 24, 330-335.	5.6	81

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127	Growth of fungal strains on coffee industry residues with removal of polyphenolic compounds. Biochemical Engineering Journal, 2012, 60, 87-90.	1.8	81
128	Selection of the Solvent and Extraction Conditions for Maximum Recovery of Antioxidant Phenolic Compounds from Coffee Silverskin. Food and Bioprocess Technology, 2014, 7, 1322-1332.	2.6	80
129	Production and physicochemical properties of carboxymethyl cellulose films enriched with spent coffee grounds polysaccharides. International Journal of Biological Macromolecules, 2018, 106, 647-655.	3.6	80
130	Electrotechnologies applied to microalgal biotechnology â€“ Applications, techniques and future trends. Renewable and Sustainable Energy Reviews, 2018, 94, 656-668.	8.2	80
131	Lignin from an integrated process consisting of liquid hot water and ethanol organosolv: Physicochemical and antioxidant properties. International Journal of Biological Macromolecules, 2018, 120, 159-169.	3.6	80
132	Comparative study of the biochemical changes and volatile compound formations during the production of novel whey-based kefir beverages and traditional milk kefir. Food Chemistry, 2011, 126, 249-253.	4.2	79
133	Development and evaluation of an edible antimicrobial film based on yam starch and chitosan. Packaging Technology and Science, 2006, 19, 55-59.	1.3	78
134	New Trends and Technological Challenges in the Industrial Production and Purification of Fructo-oligosaccharides. Critical Reviews in Food Science and Nutrition, 2015, 55, 1444-1455.	5.4	78
135	Cellulose nanocrystals from grape pomace and their use for the development of starch-based nanocomposite films. International Journal of Biological Macromolecules, 2020, 159, 1048-1061.	3.6	78
136	Alcohol production from cheese whey permeate using genetically modified flocculent yeast cells. Biotechnology and Bioengineering, 2001, 72, 507-514.	1.7	77
137	Preparation of ingredients containing an ACE-inhibitory peptide by tryptic hydrolysis of whey protein concentrates. International Dairy Journal, 2007, 17, 481-487.	1.5	76
138	Oxygen mass transfer in a high solids loading three-phase internal-loop airlift reactor. Chemical Engineering Journal, 2001, 84, 57-61.	6.6	75
139	Spent grains â€“ a new support for brewing yeast immobilisation. Biotechnology Letters, 2001, 23, 1073-1078.	1.1	75
140	Lactoferrin and Cancer Disease Prevention. Critical Reviews in Food Science and Nutrition, 2008, 49, 203-217.	5.4	75
141	Application of response surface methodological approach to optimise Reactive Black 5 decolouration by crude laccase from Trametes pubescens. Journal of Hazardous Materials, 2009, 169, 691-696.	6.5	74
142	Biosurfactant-Producing Lactobacilli: Screening, Production Profiles, and Effect of Medium Composition. Applied and Environmental Soil Science, 2011, 2011, 1-9.	0.8	74
143	Increase in the fructooligosaccharides yield and productivity by solid-state fermentation with Aspergillus japonicus using agro-industrial residues as support and nutrient source. Biochemical Engineering Journal, 2010, 53, 154-157.	1.8	72
144	Kinetic modeling of enzymatic saccharification using wheat straw pretreated under autohydrolysis and organosolv process. Industrial Crops and Products, 2012, 36, 100-107.	2.5	72

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145	Integral valorization of vine pruning residue by sequential autohydrolysis stages. Journal of Cleaner Production, 2017, 168, 74-86.	4.6	72
146	Use of wheat bran arabinoxylans in chitosan-based films: Effect on physicochemical properties. Industrial Crops and Products, 2015, 66, 305-311.	2.5	71
147	Olive Tree Leavesâ€"A Source of Valuable Active Compounds. Processes, 2020, 8, 1177.	1.3	71
148	Residence times and mixing of a novel continuous oscillatory flow screening reactor. Chemical Engineering Science, 2004, 59, 4967-4974.	1.9	70
149	Strategies for the prevention of microbial biofilm formation on silicone rubber voice prostheses. Journal of Biomedical Materials Research - Part B Applied Biomaterials, 2007, 81B, 358-370.	1.6	70
150	Starch determination in Chlorella vulgarisâ€"a comparison between acid and enzymatic methods. Journal of Applied Phycology, 2012, 24, 1203-1208.	1.5	70
151	Rheological characterization of Î²-carrageenan/galactomannan and xanthan/galactomannan gels: Comparison of galactomannans from non-traditional sources with conventional galactomannans. Carbohydrate Polymers, 2011, 83, 392-399.	5.1	69
152	Integral Valorization of Pineapple (Ananas comosus L.) By-Products through a Green Chemistry Approach towards Added Value Ingredients. Foods, 2020, 9, 60.	1.9	69
153	Fluid Mechanics and Design Aspects of a Novel Oscillatory Flow Screening Mesoreactor. Chemical Engineering Research and Design, 2005, 83, 357-371.	2.7	68
154	Statistical tool combined with image analysis to characterize hydrodynamics and mass transfer in a bubble column. Chemical Engineering Journal, 2012, 180, 216-228.	6.6	68
155	Development of shelf-life kinetic model for modified atmosphere packaging of fresh sliced mushrooms. Journal of Food Engineering, 2012, 111, 466-473.	2.7	68
156	Effect of moderate electric fields in the permeation properties of chitosan coatings. Food Hydrocolloids, 2009, 23, 2110-2115.	5.6	67
157	Moderate electric fields can inactivate Escherichia coli at room temperature. Journal of Food Engineering, 2010, 96, 520-527.	2.7	67
158	CFD simulation and experimental measurement of gas holdup and liquid interstitial velocity in internal loop airlift reactor. Chemical Engineering Science, 2011, 66, 3268-3279.	1.9	67
159	New improved method for fructooligosaccharides production by Aureobasidium pullulans. Carbohydrate Polymers, 2012, 89, 1174-1179.	5.1	67
160	Extraction of sulfated polysaccharides by autohydrolysis of brown seaweed Fucus vesiculosus. Journal of Applied Phycology, 2013, 25, 31-39.	1.5	67
161	Integrated approach for effective bioethanol production using whole slurry from autohydrolyzed Eucalyptus globulus wood at high-solid loadings. Fuel, 2014, 135, 482-491.	3.4	67
162	Physical effects upon whey protein aggregation for nano-coating production. Food Research International, 2014, 66, 344-355.	2.9	66

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163	Valorization of Eucalyptus wood by glycerol-organosolv pretreatment within the biorefinery concept: An integrated and intensified approach. Renewable Energy, 2016, 95, 1-9.	4.3	65
164	Oxygen mass transfer in a biphasic medium: Influence on the biotransformation of methyl ricinoleate into Î³-decalactone by the yeast Yarrowia lipolytica. Biochemical Engineering Journal, 2007, 35, 380-386.	1.8	63
165	Optimal fermentation conditions for maximizing the ethanol production by Kluyveromyces fragilis from cheese whey powder. Biomass and Bioenergy, 2011, 35, 1977-1982.	2.9	63
166	Production of Whey Protein-Based Aggregates Under Ohmic Heating. Food and Bioprocess Technology, 2016, 9, 576-587.	2.6	63
167	Fermentation medium and oxygen transfer conditions that maximize the xylose conversion to ethanol by Pichia stipitis. Renewable Energy, 2012, 37, 259-265.	4.3	62
168	Production of dextran and fructose from carob pod extract and cheese whey by Leuconostoc mesenteroides NRRL B512(f). Biochemical Engineering Journal, 2005, 25, 1-6.	1.8	61
169	Purification of a lectin from Eugenia uniflora L. seeds and its potential antibacterial activity. Letters in Applied Microbiology, 2008, 46, 371-376.	1.0	61
170	The Use of Electric Fields for Edible Coatings and Films Development and Production: A Review. Food Engineering Reviews, 2010, 2, 244-255.	3.1	60
171	Temperature and solid properties effects on gasâ€“liquid mass transfer. Chemical Engineering Journal, 2010, 162, 743-752.	6.6	60
172	Polysaccharide/Protein Nanomultilayer Coatings: Construction, Characterization and Evaluation of Their Effect on â€˜Rochaâ€™ Pear (Pyrus communis L.) Shelf-Life. Food and Bioprocess Technology, 2012, 5, 2435-2445.	2.6	60
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