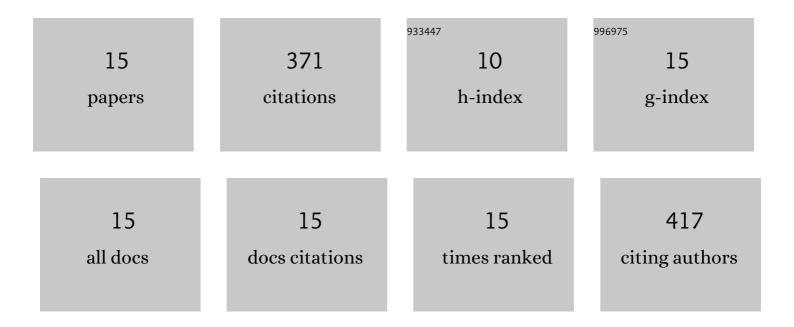
Bermejo, Ruperto

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Preparative purification of B-phycoerythrin from the microalga Porphyridium cruentum by expanded-bed adsorption chromatography. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2003, 790, 317-325.	2.3	100
2	Development of a process for large-scale purification of C-phycocyanin from Synechocystis aquatilis using expanded bed adsorption chromatography. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2011, 879, 511-519.	2.3	49
3	Improvement of stability and carotenoids fraction of virgin olive oils by addition of microalgae Scenedesmus almeriensis extracts. Food Chemistry, 2015, 175, 203-211.	8.2	39
4	Using a B-Phycoerythrin Extract as a Natural Colorant: Application in Milk-Based Products. Molecules, 2021, 26, 297.	3.8	33
5	The application of a phycocyanin extract obtained from Arthrospira platensis as a blue natural colorant in beverages. Journal of Applied Phycology, 2021, 33, 3059-3070.	2.8	29
6	Largeâ€scale isolation and purification of Câ€phycocyanin from the cyanobacteria <i>Anabaena marina</i> using expanded bed adsorption chromatography. Journal of Chemical Technology and Biotechnology, 2010, 85, 783-792.	3.2	26
7	Pilot Scale Recovery of Phycocyanin from Spirulina platensis Using Expanded Bed Adsorption Chromatography. Chromatographia, 2012, 75, 195-204.	1.3	23
8	Role of Microalgae in the Recovery of Nutrients from Pig Manure. Processes, 2021, 9, 203.	2.8	18
9	Pilot-Scale Recovery of Phycoerythrin from <i>Porphyridium cruentum</i> using Expanded Bed Adsorption Chromatography. Separation Science and Technology, 2013, 48, 1913-1922.	2.5	17
10	Labeling of cytosine residues with biliproteins for use as fluorescent DNA probes. Journal of Luminescence, 2002, 99, 113-124.	3.1	12
11	Improvement of Physico-chemical Properties of Arbequina Extra Virgin Olive Oil Enriched with β-Carotene from Fungi. Journal of Oleo Science, 2021, 70, 459-469.	1.4	8
12	Effect of adding fungal βâ€carotene to picual extra virgin olive oils on their physical and chemical properties. Journal of Food Processing and Preservation, 2021, 45, e15186.	2.0	7
13	Color of extra virgin olive oils enriched with carotenoids from microalgae: influence of ultraviolet exposure and heating. Grasas Y Aceites, 2022, 73, e455.	0.9	5
14	An electronic tongue as a tool for assessing the impact of carotenoids' fortification on cv. Arbequina olive oils. European Food Research and Technology, 2022, 248, 1287-1298.	3.3	3
15	Using Laminar Nanoclays for Phycocyanin and Phycoerythrin Stabilization as New Natural Hybrid Pigments from Microalgae Extraction. Applied Sciences (Switzerland), 2021, 11, 11992.	2.5	2