

# Ana Blandino

## List of Publications by Year in descending order

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36  
papers

2,629  
citations

346980

22  
h-index

425179

34  
g-index

39  
all docs

39  
docs citations

39  
times ranked

3643  
citing authors

#	ARTICLE	IF	CITATIONS
1	Cereal-based fermented foods and beverages. <i>Food Research International</i> , 2003, 36, 527-543.	2.9	759
2	Formation of calcium alginate gel capsules: Influence of sodium alginate and CaCl <sub>2</sub> concentration on gelation kinetics. <i>Journal of Bioscience and Bioengineering</i> , 1999, 88, 686-689.	1.1	258
3	Xylanase and pectinase production by <i>Aspergillus awamori</i> on grape pomace in solid state fermentation. <i>Process Biochemistry</i> , 2007, 42, 98-101.	1.8	190
4	Immobilization of glucose oxidase within calcium alginate gel capsules. <i>Process Biochemistry</i> , 2001, 36, 601-606.	1.8	168
5	Glucose oxidase release from calcium alginate gel capsules. <i>Enzyme and Microbial Technology</i> , 2000, 27, 319-324.	1.6	155
6	Hydrolytic enzyme production by <i>Aspergillus awamori</i> on grape pomace. <i>Biochemical Engineering Journal</i> , 2005, 26, 100-106.	1.8	131
7	Evaluation of microwave-assisted pretreatment of lignocellulosic biomass immersed in alkaline glycerol for fermentable sugars production. <i>Bioresource Technology</i> , 2015, 185, 316-323.	4.8	130
8	Extraction of resveratrol from the pomace of Palomino fino grapes by supercritical carbon dioxide. <i>Journal of Food Engineering</i> , 2010, 96, 304-308.	2.7	128
9	Polygalacturonase production by <i>Aspergillus awamori</i> on wheat in solid-state fermentation. <i>Applied Microbiology and Biotechnology</i> , 2002, 58, 164-169.	1.7	59
10	Value added products from fermentation of sugars derived from agro-food residues. <i>Trends in Food Science and Technology</i> , 2018, 71, 52-64.	7.8	56
11	Enhance hydrolytic enzymes production by <i>Aspergillus awamori</i> on supplemented grape pomace. <i>Food and Bioproducts Processing</i> , 2012, 90, 72-78.	1.8	55
12	Xylanase production by <i>Aspergillus awamori</i> under solid state fermentation conditions on tomato pomace. <i>Brazilian Journal of Microbiology</i> , 2011, 42, 1585-1597.	0.8	54
13	Valorization of grape pomace and orange peels: Improved production of hydrolytic enzymes for the clarification of orange juice. <i>Food and Bioproducts Processing</i> , 2013, 91, 580-586.	1.8	45
14	Valorization of agro-industrial wastes to produce hydrolytic enzymes by fungal solid-state fermentation. <i>Waste Management and Research</i> , 2019, 37, 149-156.	2.2	45
15	Evaluation of the conditions for the extraction of hydrolytic enzymes obtained by solid state fermentation from grape pomace. <i>Enzyme and Microbial Technology</i> , 2007, 41, 302-306.	1.6	40
16	An Effective Process for Pretreating Rice Husk To Enhance Enzyme Hydrolysis. <i>Industrial &amp; Engineering Chemistry Research</i> , 2014, 53, 10870-10875.	1.8	39
17	Utilisation of whole wheat flour for the production of extracellular pectinases by some fungal strains. <i>Process Biochemistry</i> , 2001, 37, 497-503.	1.8	36
18	Calcium Alginate Gel as Encapsulation Matrix for Coimmobilized Enzyme Systems. <i>Applied Biochemistry and Biotechnology</i> , 2003, 110, 53-60.	1.4	32

#	ARTICLE	IF	CITATIONS
19	Orange peels: from byâ€product to resource through lactic acid fermentation. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 6761-6767.	1.7	32
20	Applicability of enzymatic extracts obtained by solid state fermentation on grape pomace and orange peels mixtures in must clarification. <i>LWT - Food Science and Technology</i> , 2011, 44, 840-846.	2.5	25
21	Valorization of exhausted sugar beet cosettes by successive hydrolysis and two fermentations for the production of bio-products. <i>Bioresource Technology</i> , 2017, 225, 225-233.	4.8	25
22	Comparative study of alcohol dehydrogenase activity in flor yeast extracts. <i>Biotechnology Letters</i> , 1997, 19, 651-654.	1.1	23
23	Modelling of different enzyme productions by solid-state fermentation on several agro-industrial residues. <i>Applied Microbiology and Biotechnology</i> , 2016, 100, 9555-9566.	1.7	23
24	Status and Perspectives in Bioethanol Production From Sugar Beet. , 2019, , 61-79.		22
25	Modelling and simulation of a bienzymatic reaction system co-immobilised within hydrogel-membrane liquid-core capsules. <i>Enzyme and Microbial Technology</i> , 2002, 31, 556-565.	1.6	21
26	Conversion of Exhausted Sugar Beet Pulp into Fermentable Sugars from a Biorefinery Approach. <i>Foods</i> , 2020, 9, 1351.	1.9	14
27	A kinetic model considering the heterogeneous nature of the enzyme hydrolysis of lignocellulosic materials. <i>Biofuels, Bioproducts and Biorefining</i> , 2019, 13, 1044-1056.	1.9	10
28	Effect of culture conditions on the aldehyde dehydrogenase activity of <i>Acetobacter aceti</i> cytoplasmatic extracts. <i>Biotechnology Letters</i> , 1996, 18, 63-68.	1.1	8
29	Valorisation of fungal hydrolysates of exhausted sugar beet pulp for lactic acid production. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 4108-4117.	1.7	8
30	Effect of Several Pretreatments on the Lactic Acid Production from Exhausted Sugar Beet Pulp. <i>Foods</i> , 2021, 10, 2414.	1.9	8
31	Xylanase production by <i>Aspergillus awamori</i> under solid state fermentation conditions on tomato pomace. <i>Brazilian Journal of Microbiology</i> , 2011, 42, 1585-97.	0.8	8
32	Feasibility of exhausted sugar beet pulp as raw material for lactic acid production. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 3036-3045.	1.7	7
33	Immobilization of Cells on Polyurethane Foam. <i>Methods in Biotechnology</i> , 2006, , 357-365.	0.2	7
34	Immobilization of Cells on Polyurethane Foam. <i>Methods in Molecular Biology</i> , 2020, 2100, 407-415.	0.4	3
35	Value-Added Products from Agro-Food Residues. <i>Foods</i> , 2022, 11, 766.	1.9	1
36	Utilization of agroindustrial residues for hydrolytic enzymes production. <i>New Biotechnology</i> , 2014, 31, S209.	2.4	0