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	Value-Added Products from Agro-Food Residues. Foods, 2022, 11, 766.	1.9	1
2	Valorisation of fungal hydrolysates of exhausted sugar beet pulp for lactic acid production. Journal of the Science of Food and Agriculture, 2021, 101, 4108-4117.	1.7	8
3	Effect of Several Pretreatments on the Lactic Acid Production from Exhausted Sugar Beet Pulp. Foods, 2021, 10, 2414.	1.9	8
4	Conversion of Exhausted Sugar Beet Pulp into Fermentable Sugars from a Biorefinery Approach. Foods, 2020, 9, 1351.	1.9	14
5	Feasibility of exhausted sugar beet pulp as raw material for lactic acid production. Journal of the Science of Food and Agriculture, 2020, 100, 3036-3045.	1.7	7
6	Immobilization of Cells on Polyurethane Foam. Methods in Molecular Biology, 2020, 2100, 407-415.	0.4	3
7	Orange peels: from byâ€product to resource through lactic acid fermentation. Journal of the Science of Food and Agriculture, 2019, 99, 6761-6767.	1.7	32
8	A kinetic model considering the heterogeneous nature of the enzyme hydrolysis of lignocellulosic materials. Biofuels, Bioproducts and Biorefining, 2019, 13, 1044-1056.	1.9	10
9	Valorization of agro-industrial wastes to produce hydrolytic enzymes by fungal solid-state fermentation. Waste Management and Research, 2019, 37, 149-156.	2.2	45
10	Status and Perspectives in Bioethanol Production From Sugar Beet. , 2019, , 61-79.		22
11	Value added products from fermentation of sugars derived from agro-food residues. Trends in Food Science and Technology, 2018, 71, 52-64.	7.8	56
12	Valorization of exhausted sugar beet cossettes by successive hydrolysis and two fermentations for the production of bio-products. Bioresource Technology, 2017, 225, 225-233.	4.8	25
13	Modelling of different enzyme productions by solid-state fermentation on several agro-industrial residues. Applied Microbiology and Biotechnology, 2016, 100, 9555-9566.	1.7	23
14	Evaluation of microwave-assisted pretreatment of lignocellulosic biomass immersed in alkaline glycerol for fermentable sugars production. Bioresource Technology, 2015, 185, 316-323.	4.8	130
15	Utilization of agroindustrial residues for hydrolytic enzymes production. New Biotechnology, 2014, 31, S209.	2.4	0
16	An Effective Process for Pretreating Rice Husk To Enhance Enzyme Hydrolysis. Industrial & Engineering Chemistry Research, 2014, 53, 10870-10875.	1.8	39
17	Valorization of grape pomace and orange peels: Improved production of hydrolytic enzymes for the clarification of orange juice. Food and Bioproducts Processing, 2013, 91, 580-586.	1.8	45
18	Enhance hydrolytic enzymes production by Aspergillus awamori on supplemented grape pomace. Food and Bioproducts Processing, 2012, 90, 72-78.	1.8	55

#	Article	IF	Citations
19	Applicability of enzymatic extracts obtained by solid state fermentation on grape pomace and orange peels mixtures in must clarification. LWT - Food Science and Technology, 2011, 44, 840-846.	2.5	25
20	Xylanase production by Aspergillus awamori under solid state fermentation conditions on tomato pomace. Brazilian Journal of Microbiology, 2011, 42, 1585-1597.	0.8	54
21	Xylanase production by Aspergillus awamori under solid state fermentation conditions on tomato pomace. Brazilian Journal of Microbiology, 2011, 42, 1585-97.	0.8	8
22	Extraction of resveratrol from the pomace of Palomino fino grapes by supercritical carbon dioxide. Journal of Food Engineering, 2010, 96, 304-308.	2.7	128
23	Evaluation of the conditions for the extraction of hydrolitic enzymes obtained by solid state fermentation from grape pomace. Enzyme and Microbial Technology, 2007, 41, 302-306.	1.6	40
24	Xylanase and pectinase production by Aspergillus awamori on grape pomace in solid state fermentation. Process Biochemistry, 2007, 42, 98-101.	1.8	190
25	Immobilization of Cells on Polyurethane Foam. Methods in Biotechnology, 2006, , 357-365.	0.2	7
26	Hydrolytic enzyme production by Aspergillus awamori on grape pomace. Biochemical Engineering Journal, 2005, 26, 100-106.	1.8	131
27	Calcium Alginate Gel as Encapsulation Matrix for Coimmobilized Enzyme Systems. Applied Biochemistry and Biotechnology, 2003, 110, 53-60.	1.4	32
28	Cereal-based fermented foods and beverages. Food Research International, 2003, 36, 527-543.	2.9	759
29	Polygalacturonase production by Aspergillus awamori on wheat in solid-state fermentation. Applied Microbiology and Biotechnology, 2002, 58, 164-169.	1.7	59
30	Modelling and simulation of a bienzymatic reaction system co-immobilised within hydrogel-membrane liquid-core capsules. Enzyme and Microbial Technology, 2002, 31, 556-565.	1.6	21
31	Immobilization of glucose oxidase within calcium alginate gel capsules. Process Biochemistry, 2001, 36, 601-606.	1.8	168
32	Utilisation of whole wheat flour for the production of extracellular pectinases by some fungal strains. Process Biochemistry, 2001, 37, 497-503.	1.8	36
33	Glucose oxidase release from calcium alginate gel capsules. Enzyme and Microbial Technology, 2000, 27, 319-324.	1.6	155
34	Formation of calcium alginate gel capsules: Influence of sodium alginate and CaCl2 concentration on gelation kinetics. Journal of Bioscience and Bioengineering, 1999, 88, 686-689.	1.1	258
35	Comparative study of alcohol dehydrogenase activity in flor yeast extracts. Biotechnology Letters, 1997, 19, 651-654.	1.1	23
36	Effect of culture conditions on the aldehyde dehydrogenase activity of Acetobacter aceti cytoplasmatic extracts. Biotechnology Letters, 1996, 18, 63-68.	1.1	8