Gonzalo Astray

List of Publications by Year
in descending order

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43	1,848	430754	265120
papers	citations	18 h-index	42 g-index

43	43	43	2407
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Benefits, toxicity and current market of cannabidiol in edibles. Critical Reviews in Food Science and Nutrition, 2023, 63, 5800-5812.	5.4	8
2	Cyclodextrins inclusion complex: Preparation methods, analytical techniques and food industry applications. Food Chemistry, 2022, 384, 132467.	4.2	129
3	Inclusion of seaweeds as healthy approach to formulate new low-salt meat products. Current Opinion in Food Science, 2021, 40, 20-25.	4.1	48
4	Essential Oils as Antimicrobials in Crop Protection. Antibiotics, 2021, 10, 34.	1.5	38
5	Modelling and Prediction of Monthly Global Irradiation Using Different Prediction Models. Energies, 2021, 14, 2332.	1.6	9
6	Synthesis of advanced biobased green materials from renewable biopolymers. Current Opinion in Green and Sustainable Chemistry, 2021, 29, 100436.	3.2	25
7	Recent advances in the extraction of polyphenols from eggplant and their application in foods. LWT - Food Science and Technology, 2021, 146, 111381.	2.5	15
8	Metal and metalloid profile as a fingerprint for traceability of wines under any Galician protected designation of origin. Journal of Food Composition and Analysis, 2021, 102, 104043.	1.9	9
9	Machine Learning Applied to the Oxygen-18 Isotopic Composition, Salinity and Temperature/Potential Temperature in the Mediterranean Sea. Mathematics, 2021, 9, 2523.	1.1	6
10	Valorization of by-products from olive oil industry and added-value applications for innovative functional foods. Food Research International, 2020, 137, 109683.	2.9	112
11	Stability assessment of extracts obtained from Arbutus unedo L. fruits in powder and solution systems using machine-learning methodologies. Food Chemistry, 2020, 333, 127460.	4.2	5
12	Humulus lupulus L. as a Natural Source of Functional Biomolecules. Applied Sciences (Switzerland), 2020, 10, 5074.	1.3	45
13	Value-Added Compound Recovery from Invasive Forest for Biofunctional Applications: Eucalyptus Species as a Case Study. Molecules, 2020, 25, 4227.	1.7	7
14	Pomegranate Peel as Suitable Source of High-Added Value Bioactives: Tailored Functionalized Meat Products. Molecules, 2020, 25, 2859.	1.7	55
15	Latest developments in the application of cyclodextrin host-guest complexes in beverage technology processes. Food Hydrocolloids, 2020, 106, 105882.	5.6	59
16	Random Forest, Artificial Neural Network, and Support Vector Machine Models for Honey Classification. EFood, 2020, 1, 69-76.	1.7	19
17	Prediction Models to Control Aging Time in Red Wine. Molecules, 2019, 24, 826.	1.7	20
18	Assessment of neural networks and time series analysis to forecast airborne Parietaria pollen presence in the Atlantic coastal regions. International Journal of Biometeorology, 2019, 63, 735-745.	1.3	13

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19	Geochemical signatures of the groundwaters from Ourense thermal springs, Galicia, Spain. Sustainable Water Resources Management, 2019, 5, 103-116.	1.0	5
20	Modelling and Optimization of Biogenic Synthesis of Gold Nanoparticles from Leaf Extract of Swertia chirata Using Artificial Neural Network. Journal of Cluster Science, 2018, 29, 1151-1159.	1.7	9
21	Improved 1,3-propanediol production with maintained physical conditions and optimized media composition: Validation with statistical and neural approach. Biochemical Engineering Journal, 2017, 126, 109-117.	1.8	12
22	Application of transit data analysis and artificial neural network in the prediction of discharge of Lor River, NW Spain. Water Science and Technology, 2016, 73, 1756-1767.	1.2	6
23	Comparison between developed models using response surface methodology (RSM) and artificial neural networks (ANNs) with the purpose to optimize oligosaccharide mixtures production from sugar beet pulp. Industrial Crops and Products, 2016, 92, 290-299.	2.5	46
24	Electrical percolation of AOT-based microemulsions with n-alcohols. Journal of Molecular Liquids, 2016, 215, 18-23.	2.3	14
25	Influence Prediction of Alkylamines Upon Electrical Percolation of AOT-based Microemulsions Using Artificial Neural Networks. Tenside, Surfactants, Detergents, 2015, 52, 473-476.	0.5	5
26	A model to forecast the risk periods of Plantago pollen allergy by using the ANN methodology. Aerobiologia, 2015, 31, 201-211.	0.7	26
27	Percolative Behavior Models Based on Artificial Neural Networks for Electrical Percolation of AOT Microemulsions in the Presence of Crown Ethers as Additives. Tenside, Surfactants, Detergents, 2014, 51, 533-540.	0.5	5
28	Esters flash point prediction using artificial neural networks. Journal of Computational Chemistry, 2013, 34, 355-359.	1.5	13
29	Predicting Critical Micelle Concentration Values of Non-Ionic Surfactants by Using Artificial Neural Networks. Tenside, Surfactants, Detergents, 2013, 50, 118-124.	0.5	7
30	Percolation Threshold of AOT Microemulsions with n-Alkyl Acids as Additives Prediction by Means of Artificial Neural Networks. Tenside, Surfactants, Detergents, 2013, 50, 360-368.	0.5	11
31	Influence Prediction of Small Organic Molecules (Ureas and Thioureas) Upon Electrical Percolation of AOT-Based Microemulsions Using Artificial Neural Networks. Tenside, Surfactants, Detergents, 2012, 49, 316-320.	0.5	11
32	Multilayer perceptron neural network for flow prediction. Journal of Environmental Monitoring, 2011, 13, 35-41.	2.1	28
33	N-Alkylamines-Based Micelles Aggregation Number Determination by Fluorescence Techniques. Journal of Solution Chemistry, 2011, 40, 2072-2081.	0.6	4
34	Influence of anionic and nonionic micelles upon hydrolysis of 3â€hydroxyâ€carbofuran. International Journal of Chemical Kinetics, 2011, 43, 402-408.	1.0	20
35	Alkaline Fading of Triarylmethyl Carbocations in Self-Assembly Microheterogeneous Media. Progress in Reaction Kinetics and Mechanism, 2011, 36, 139-165.	1.1	9
36	Cyclodextrin-Surfactant Mixed Systems as Reaction Media. Progress in Reaction Kinetics and Mechanism, 2010, 35, 105-129.	1.1	13

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37	Artificial neural networks: a promising tool to evaluate the authenticity of wine Redes neuronales: una herramienta prometedora para evaluar la autenticidad del vino. CYTA - Journal of Food, 2010, 8, 79-86.	0.9	6
38	Prediction of Ethene + Oct-1-ene Copolymerization Ideal Conditions Using Artificial Neuron Networks. Journal of Chemical & Engineering Data, 2010, 55, 3542-3547.	1.0	12
39	Factors controlling flavors binding constants to cyclodextrins and their applications in foods. Food Research International, 2010, 43, 1212-1218.	2.9	147
40	The use of artificial neural networks to forecast biological atmospheric allergens or pathogens only as Alternaria spores. Journal of Environmental Monitoring, 2010, 12, 2145.	2.1	28
41	A review on the use of cyclodextrins in foods. Food Hydrocolloids, 2009, 23, 1631-1640.	5.6	767
42	Organic Reactivity in Aot-Stabilized Microemulsions. Progress in Reaction Kinetics and Mechanism, 2008, 33, 81-97.	1.1	22
43	Influence of Amphiphiles on Percolation of AOT-Based Microemulsions Prediction Using Artificial Neural Networks. , 0, , .		0