Antonio Lama-Muoz

List of Publications by Year in Descending Order

34 papers	1,101 citations	19 h-index	33 g-index
36 ext. papers	1,307 ext. citations	7.1 avg, IF	4.51 L-index

#	Paper	IF	Citations
34	Inhibitory Effect of Olive Phenolic Compounds Isolated from Olive Oil By-Product on Melanosis of Shrimps. *Antioxidants*, **2021**, 10,	7.1	1
33	Production of renewable products from brewery spent grains **2021**, 305-347		
32	Characterization of the lignocellulosic and sugars composition of different olive leaves cultivars. *Food Chemistry*, **2020**, 329, 127153	8.5	8
31	Content of phenolic compounds and mannitol in olive leaves extracts from six Spanish cultivars: Extraction with the Soxhlet method and pressurized liquids. *Food Chemistry*, **2020**, 320, 126626	8.5	42
30	How Cultivar and Extraction Conditions Affect Antioxidants Type and Extractability for Olive Leaves Valorization. *ACS Sustainable Chemistry and Engineering*, **2020**, 8, 5107-5118	8.3	16
29	Valorization of olive mill leaves through ultrasound-assisted extraction. *Food Chemistry*, **2020**, 314, 126238	8.5	30
28	The use of industrial thermal techniques to improve the bioactive compounds extraction and the olive oil solid waste utilization. *Innovative Food Science and Emerging Technologies*, **2019**, 55, 11-17	6.8	11
27	Extraction of oleuropein and luteolin-7-O-glucoside from olive leaves: Optimization of technique and operating conditions. *Food Chemistry*, **2019**, 293, 161-168	8.5	42
26	Protein extraction from agri-food residues for integration in biorefinery: Potential techniques and current status. *Bioresource Technology*, **2019**, 280, 459-477	11	80
25	Synergistic effect of 3,4-dihydroxyphenylglycol with hydroxytyrosol and □-tocopherol on the Rancimat oxidative stability of vegetable oils. *Innovative Food Science and Emerging Technologies*, **2019**, 51, 100-106	6.8	3
24	Optimization of Oleuropein and Luteolin-7-O-Glucoside Extraction from Olive Leaves by Ultrasound-Assisted Technology. *Energies*, **2019**, 12, 2486	3.1	27
23	Integrated Process for Sequential Extraction of Bioactive Phenolic Compounds and Proteins from Mill and Field Olive Leaves and Effects on the Lignocellulosic Profile. *Foods*, **2019**, 8,	4.9	13
22	Complexation of hydroxytyrosol and 3,4-dihydroxyphenylglycol with pectin and their potential use for colon targeting. *Carbohydrate Polymers*, **2017**, 163, 292-300	10.3	20
21	Influence of pH on the antioxidant phenols solubilised from hydrothermally treated olive oil by-product (alperujo). *Food Chemistry*, **2017**, 219, 339-345	8.5	12
20	Antioxidant phenolic extracts obtained from secondary Tunisian date varieties (Phoenix dactylifera L.) by hydrothermal treatments. *Food Chemistry*, **2016**, 196, 917-24	8.5	24
19	Obtaining sugars and natural antioxidants from olive leaves by steam-explosion. *Food Chemistry*, **2016**, 210, 457-65	8.5	52
18	Isolation and identification of minor secoiridoids and phenolic components from thermally treated olive oil by-products. *Food Chemistry*, **2015**, 187, 166-73	8.5	19

17	Novel pectin present in new olive mill wastewater with similar emulsifying and better biological properties than citrus pectin. *Food Hydrocolloids*, **2015**, 50, 237-246	10.6	38
16	Pectin extracted from thermally treated olive oil by-products: Characterization, physico-chemical properties, in vitro bile acid and glucose binding. *Food Hydrocolloids*, **2015**, 43, 311-321	10.6	59
15	Low energy-demanding recovery of antioxidants and sugars from olive stones as preliminary steps in the biorefinery context. *Industrial Crops and Products*, **2014**, 60, 30-38	5.9	25
14	Biodiesel production from olive pomace oil of steam-treated alperujo. *Biomass and Bioenergy*, **2014**, 67, 443-450	5.3	29
13	Properties of lignin, cellulose, and hemicelluloses isolated from olive cake and olive stones: binding of water, oil, bile acids, and glucose. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 8973-81	5.7	47
12	Chemical characterization and properties of a polymeric phenolic fraction obtained from olive oil waste. *Food Research International*, **2013**, 54, 2122-2129	7	18
11	Phenolic extract obtained from steam-treated olive oil waste: Characterization and antioxidant activity. *LWT - Food Science and Technology*, **2013**, 54, 114-124	5.4	19
10	Isolation and identification of phenolic glucosides from thermally treated olive oil byproducts. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 1235-48	5.7	27
9	A study of the precursors of the natural antioxidant phenol 3,4-dihydroxyphenylglycol in olive oil waste. *Food Chemistry*, **2013**, 140, 154-60	8.5	19
8	New phenolic compounds hydrothermally extracted from the olive oil byproduct alperujo and their antioxidative activities. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 1175-86	5.7	68
7	New Olive-Pomace Oil Improved by Hydrothermal Pre-Treatments **2012**,		2
6	Production, characterization and isolation of neutral and pectic oligosaccharides with low molecular weights from olive by-products thermally treated. *Food Hydrocolloids*, **2012**, 28, 92-104	10.6	59
5	New hydrothermal treatment of alperujo enhances the content of bioactive minor components in crude pomace olive oil. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 1115-23	5.7	18
4	Effect of a new thermal treatment in combination with saprobic fungal incubation on the phytotoxicity level of alperujo. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 3239-45	5.7	8
3	Isolation of a powerful antioxidant from Olea europaea fruit-mill waste: 3,4-Dihydroxyphenylglycol. *LWT - Food Science and Technology*, **2009**, 42, 483-490	5.4	25
2	3,4-Dihydroxyphenylglycol (DHPG): an important phenolic compound present in natural table olives. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 6298-304	5.7	22
1	Olive stone an attractive source of bioactive and valuable compounds. *Bioresource Technology*, **2008**, 99, 5261-9	11	218