Beatriz GullÃ³n EstÃ©vez

List of Publications by Year
in descending order

118 papers	5,643 citations	61984 43 h-index	91884 69 g-index
119 all docs	119 docs citations	119 times ranked	6758 citing authors

#	Article	IF	Citations
1	Date Fruit and Its By-products as Promising Source of Bioactive Components: A Review. Food Reviews International, 2023, 39, 1411-1432.	8.4	28
2	Recent advances in the application of ultrasound to meat and meat products: Physicochemical and sensory aspects. Food Reviews International, 2023, 39, 4529-4544.	8.4	6
3	Potential Alternatives of Animal Proteins for Sustainability in the Food Sector. Food Reviews International, 2023, 39, 5703-5728.	8.4	16
4	Recent advances in food products fortification with anthocyanins. Critical Reviews in Food Science and Nutrition, 2022, 62, 1553-1567.	10.3	37
5	Quality aspects and safety of pulsed electric field (PEF) processing on dairy products: a comprehensive review. Food Reviews International, 2022, 38, 96-117.	8.4	28
6	Current breakthroughs in the hardwood biorefineries: Hydrothermal processing for the co-production of xylooligosaccharides and bioethanol. Bioresource Technology, 2022, 343, 126100.	9.6	31
7	Sustainable Biorefinery Processing for Hemicellulose Fractionation and Bio-based Products in a Circular Bioeconomy. Clean Energy Production Technologies, 2022, , 39-69.	0.5	4
8	Bio-Availability, Anticancer Potential, and Chemical Data of Lycopene: An Overview and Technological Prospecting. Antioxidants, 2022, 11, 360.	5.1	17
9	Automatic Identification of Myeloperoxidase Natural Inhibitors in Plant Extracts. Molecules, 2022, 27, 1825.	3.8	4
10	A Comparative Assessment on the Recovery of Pectin and Phenolic Fractions from Aqueous and DES Extracts Obtained from Melon Peels. Food and Bioprocess Technology, 2022, 15, 1406-1421.	4.7	8
11	Recovery of High Value-Added Compounds from Food By-Product. Foods, 2022, 11, 1670.	4.3	1
12	Manufacturing of hemicellulosic oligosaccharides from fast-growing Paulownia wood via autohydrolysis: Microwave versus conventional heating. Industrial Crops and Products, 2022, 187, 115313.	5.2	11
13	Inclusion of seaweeds as healthy approach to formulate new low-salt meat products. Current Opinion in Food Science, 2021, 40, 20-25.	8.0	48
14	Alternative Lime Pretreatment of Corn Stover for Second-Generation Bioethanol Production. Agronomy, 2021, 11, 155.	3.0	8
15	Modeling approaches to optimize the recovery of polyphenols using ultrasound-assisted extraction. , 2021, , 15-38.		2
16	Pulsed Electric Fields in Sustainable Food. , 2021, , 125-144.		1
17	Pectooligosaccharides as Emerging Functional Ingredients: Sources, Extraction Technologies, and Biological Activities. , 2021, , 71-92.		1
18	The Application of Supercritical Fluids Technology to Recover Healthy Valuable Compounds from Marine and Agricultural Food Processing By-Products: A Review. Processes, 2021, 9, 357.	2.8	31

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19	Physicochemical, Thermal and Rheological Properties of Pectin Extracted from Sugar Beet Pulp Using Subcritical Water Extraction Process. Molecules, 2021, 26, 1413.	3.8	18
20	Circular bioeconomy and integrated biorefinery in the production of xylooligosaccharides from lignocellulosic biomass: A review. Industrial Crops and Products, 2021, 162, 113274.	5.2	99
21	Edible Mushrooms as Functional Ingredients for Development of Healthier and More Sustainable Muscle Foods: A Flexitarian Approach. Molecules, 2021, 26, 2463.	3.8	81
22	Recent advances to recover value-added compounds from avocado by-products following a biorefinery approach. Current Opinion in Green and Sustainable Chemistry, 2021, 28, 100433.	5.9	20
23	Measurement of Antioxidant Capacity of Meat and Meat Products: Methods and Applications. Molecules, 2021, 26, 3880.	3.8	30
24	Recent advances in the extraction of polyphenols from eggplant and their application in foods. LWT - Food Science and Technology, 2021, 146, 111381.	5.2	15
25	Exploiting the Potential of Bioactive Molecules Extracted by Ultrasounds from Avocado Peelsâ€"Food and Nutraceutical Applications. Antioxidants, 2021, 10, 1475.	5.1	18
26	Fast-growing Paulownia wood fractionation by microwave-assisted hydrothermal treatment: A kinetic assessment. Bioresource Technology, 2021, 338, 125535.	9.6	13
27	Microwave hydrothermal processing of the invasive macroalgae Sargassum muticum within a green biorefinery scheme. Bioresource Technology, 2021, 340, 125733.	9.6	22
28	Hydrothermal treatment of avocado peel waste for the simultaneous recovery of oligosaccharides and antioxidant phenolics. Bioresource Technology, 2021, 342, 125981.	9.6	21
29	Identification and Recovery of Valuable Bioactive Compounds from Potato Peels: A Comprehensive Review. Antioxidants, 2021, 10, 1630.	5.1	26
30	Application of an eco-friendly sodium acetate/urea deep eutectic solvent in the valorization of melon by-products. Food and Bioproducts Processing, 2021, 130, 216-228.	3.6	13
31	Green sustainable process to revalorize purple corn cobs within a biorefinery frame: Co-production of bioactive extracts. Science of the Total Environment, 2020, 709, 136236.	8.0	26
32	Production of flavonol quercetin and fructooligosaccharides from onion (Allium cepa L.) waste: An environmental life cycle approach. Chemical Engineering Journal, 2020, 392, 123772.	12.7	32
33	Valorization of by-products from olive oil industry and added-value applications for innovative functional foods. Food Research International, 2020, 137, 109683.	6.2	112
34	Phoenix dactylifera products in human health â€“ A review. Trends in Food Science and Technology, 2020, 105, 238-250.	15.1	51
35	Green and sustainable synthesis of oligorutin using an enzymatic membrane reactor: Process optimization. Food and Bioproducts Processing, 2020, 124, 434-444.	3.6	5
36	Environmentally Friendly Hydrothermal Processing of Melon by-Products for the Recovery of Bioactive Pectic-Oligosaccharides. Foods, 2020, 9, 1702.	4.3	19

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37	Xylooligosaccharides from steam-exploded barley straw: Structural features and assessment of bifidogenic properties. Food and Bioproducts Processing, 2020, 124, 131-142.	3.6	27
38	A Whole-Slurry Fermentation Approach to High-Solid Loading for Bioethanol Production from Corn Stover. Agronomy, 2020, 10, 1790.	3.0	18
39	Influence of temperature and chemical composition on water sorption isotherms for dry-cured ham. LWT - Food Science and Technology, 2020, 123, 109112.	5.2	15
40	Recovery of high value-added compounds from pineapple, melon, watermelon and pumpkin processing by-products: An overview. Food Research International, 2020, 132, 109086.	6.2	117
41	Humulus lupulus L. as a Natural Source of Functional Biomolecules. Applied Sciences (Switzerland), 2020, 10, 5074.	2.5	45
42	Valorisation of Exhausted Olive Pomace by an Eco-Friendly Solvent Extraction Process of Natural Antioxidants. Antioxidants, 2020, 9, 1010.	5.1	36
43	Natural Antioxidants from Seeds and Their Application in Meat Products. Antioxidants, 2020, 9, 815.	5.1	38
44	Value-Added Compound Recovery from Invasive Forest for Biofunctional Applications: Eucalyptus Species as a Case Study. Molecules, 2020, 25, 4227.	3.8	7
45	Smart advanced solvents for bioactive compounds recovery from agri-food by-products: A review. Trends in Food Science and Technology, 2020, 101, 182-197.	15.1	99
46	Pomegranate Peel as Suitable Source of High-Added Value Bioactives: Tailored Functionalized Meat Products. Molecules, 2020, 25, 2859.	3.8	55
47	Comparative study of biorefinery processes for the valorization of fast-growing Paulownia wood. Bioresource Technology, 2020, 314, 123722.	9.6	27
48	Valorization of horse chestnut burs to produce simultaneously valuable compounds under a green integrated biorefinery approach. Science of the Total Environment, 2020, 730, 139143.	8.0	22
49	Seaweeds as promising resource of bioactive compounds: Overview of novel extraction strategies and design of tailored meat products. Trends in Food Science and Technology, 2020, 100, 1-18.	15.1	121
50	Optimization of ultrasound-assisted extraction of biomass from olive trees using response surface methodology. Ultrasonics Sonochemistry, 2019, 51, 487-495.	8.2	108
51	Ultrasound-Assisted Extraction as a First Step in a Biorefinery Strategy for Valorisation of Extracted Olive Pomace. Energies, 2019, 12, 2679.	3.1	20
52	Green approaches for the extraction of antioxidants from eucalyptus leaves. Industrial Crops and Products, 2019, 138, 111473.	5.2	41
53	Environmental Concerns on the Production of Value-Added Bioproducts From Residual Renewable Sources. , 2019, , 339-353.		1
54	Multiproduct biorefinery from vine shoots: Bio-ethanol and lignin production. Renewable Energy, 2019, 142, 612-623.	8.9	50

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55	Bio-compounds Production from Agri-food Wastes Under a Biorefinery Approach: Exploring Environmental and Social Sustainability. Environmental Footprints and Eco-design of Products and Processes, 2019, , 25-53.	1.1	5
56	Vine shoots as new source for the manufacture of prebiotic oligosaccharides. Carbohydrate Polymers, 2019, 207, 34-43.	10.2	52
57	Yerba mate waste: A sustainable resource of antioxidant compounds. Industrial Crops and Products, 2018, 113, 398-405.	5.2	61
58	Comparative environmental Life Cycle Assessment of integral revalorization of vine shoots from a biorefinery perspective. Science of the Total Environment, 2018, 624, 225-240.	8.0	43
59	Application of a combined fungal and diluted acid pretreatment on olive tree biomass. Industrial Crops and Products, 2018, 121, 10-17.	5.2	54
60	Hydrothermal treatment of chestnut shells (Castanea sativa) to produce oligosaccharides and antioxidant compounds. Carbohydrate Polymers, 2018, 192, 75-83.	10.2	72
61	Environmental assessment of biorefinery processes for the valorization of lignocellulosic wastes into oligosaccharides. Journal of Cleaner Production, 2018, 172, 4066-4073.	9.3	49
62	Development and characterization of an innovative synbiotic fermented beverage based on vegetable soybean. Brazilian Journal of Microbiology, 2018, 49, 303-309.	2.0	70
63	Simultaneous valorization and detoxification of the hemicellulose rich liquor from the organosolv fractionation. International Biodeterioration and Biodegradation, 2018, 126, 112-118.	3.9	7
64	HPLCâ€ĐAD, ESIâ€“MS/MS, and NMR of Lycopene Isolated From P. guajava L. and Its Biotechnological Applications. European Journal of Lipid Science and Technology, 2018, 120, 1700330.	1.5	21
65	Valorization of peanut shells: Manufacture of bioactive oligosaccharides. Carbohydrate Polymers, 2018, 183, 21-28.	10.2	64
66	Lessons learned from the treatment of organosolv pulp with ligninolytic enzymes and chemical delignification agents. Cellulose, 2018, 25, 763-776.	4.9	4
67	Scaleâ€up and economic analysis of the production of ligninolytic enzymes from a sideâ€stream of the organosolv process. Journal of Chemical Technology and Biotechnology, 2018, 93, 3125-3134.	3.2	11
68	Laccase Activity as an Essential Factor in the Oligomerization of Rutin. Catalysts, 2018, 8, 321.	3.5	12
69	Estimating the environmental impacts of a brewery wasteâ€“based biorefinery: Bio-ethanol and xylooligosaccharides joint production case study. Industrial Crops and Products, 2018, 123, 331-340.	5.2	58
70	Valorisation of olive agro-industrial by-products as a source of bioactive compounds. Science of the Total Environment, 2018, 645, 533-542.	8.0	77
71	Optimization of alkaline pretreatment for the co-production of biopolymer lignin and bioethanol from chestnut shells following a biorefinery approach. Industrial Crops and Products, 2018, 124, 582-592.	5.2	60
72	Exploring the production of bio-succinic acid from apple pomace using an environmental approach. Chemical Engineering Journal, 2018, 350, 982-991.	12.7	48

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73	Berries extracts as natural antioxidants in meat products: A review. Food Research International, 2018, 106, 1095-1104.	6.2	291
74	Chitosan-based silver nanoparticles: A study of the antibacterial, antileishmanial and cytotoxic effects. Journal of Bioactive and Compatible Polymers, 2017, 32, 397-410.	2.1	35
75	Antioxidant and antimicrobial activities of extracts obtained from the refining of autohydrolysis liquors of vine shoots. Industrial Crops and Products, 2017, 107, 105-113.	5.2	61
76	Bifidobacterial growth stimulation by oligosaccharides generated from olive tree pruning biomass. Carbohydrate Polymers, 2017, 169, 149-156.	10.2	32
77	Optimization of solvent extraction of antioxidants from Eucalyptus globulus leaves by response surface methodology: Characterization and assessment of their bioactive properties. Industrial Crops and Products, 2017, 108, 649-659.	5.2	74
78	Comprehensive investigation of the enzymatic oligomerization of esculin by laccase in ethanolâ€‰:â€‰water mixtures. RSC Advances, 2017, 7, 38424-38433.	3.6	14
79	Valorization of Vine Shoots Based on the Autohydrolysis Fractionation Optimized by a Kinetic Approach. Industrial & Engineering Chemistry Research, 2017, 56, 14164-14171.	3.7	16
80	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.	3.6	12
81	Rutin: A review on extraction, identification and purification methods, biological activities and approaches to enhance its bioavailability. Trends in Food Science and Technology, 2017, 67, 220-235.	15.1	392
82	Production and Emerging Applications of Bioactive Oligosaccharides from Biomass Hemicelluloses by Hydrothermal Processing. , 2017, , 253-283.		8
83	Safety profile of solid lipid nanoparticles loaded with rosmarinic acid for oral use: in vitro and animal approaches. International Journal of Nanomedicine, 2016, Volume 11, 3621-3640.	6.7	48
84	Influence of the addition of Lactobacillus acidophilus La-05, Bifidobacterium animalis subsp. lactis Bb-12 and inulin on the technological, physicochemical, microbiological and sensory features of creamy goat cheese. Food and Function, 2016, 7, 4356-4371.	4.6	21
85	Assessment of the prebiotic effect of quinoa and amaranth in the human intestinal ecosystem. Food and Function, 2016, 7, 3782-3788.	4.6	41
86	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.	5.2	46
87	Bioactive packaging using antioxidant extracts for the prevention of microbial food-spoilage. Food and Function, 2016, 7, 3273-3282.	4.6	33
88	Assessment of polyphenolic profile and antibacterial activity of pomegranate peel (Punica granatum) flour obtained from co-product of juice extraction. Food Control, 2016, 59, 94-98.	5.5	147
89	Synthesis, optimization and structural characterization of a chitosanâ€“glucose derivative obtained by the Maillard reaction. Carbohydrate Polymers, 2016, 137, 382-389.	10.2	66
90	Prebiotic potential of pectins and pectic oligosaccharides derived from lemon peel wastes and sugar beet pulp: A comparative evaluation. Journal of Functional Foods, 2016, 20, 108-121.	3.4	225

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91	Environmental performance of biomass refining into high-added value compounds. Journal of Cleaner Production, 2016, 120, 170-180.	9.3	42
92	Polyphenolic profile and antioxidant and antibacterial activities of monofloral honeys produced by Meliponini in the Brazilian semiarid region. Food Research International, 2016, 84, 61-68.	6.2	100
93	Fermentation of bioactive solid lipid nanoparticles by human gut microflora. Food and Function, 2016, 7, 516-529.	4.6	31
94	Sugar profile, physicochemical and sensory aspects of monofloral honeys produced by different stingless bee species in Brazilian semi-arid region. LWT - Food Science and Technology, 2016, 65, 645-651.	5.2	130
95	Bioaccessibility, changes in the antioxidant potential and colonic fermentation of date pits and apple bagasse flours obtained from co-products during simulated in vitro gastrointestinal digestion. Food Research International, 2015, 78, 169-176.	6.2	49
96	In vitro fermentation of lupin seeds (Lupinus albus) and broad beans (Vicia faba): dynamic modulation of the intestinal microbiota and metabolomic output. Food and Function, 2015, 6, 3316-3322.	4.6	35
97	In vitro gastrointestinal digestion of pomegranate peel (Punica granatum) flour obtained from co-products: Changes in the antioxidant potential and bioactive compounds stability. Journal of Functional Foods, 2015, 19, 617-628.	3.4	126
98	Effects of added Lactobacillus acidophilus and Bifidobacterium lactis probiotics on the quality characteristics of goat ricotta and their survival under simulated gastrointestinal conditions. Food Research International, 2015, 76, 828-838.	6.2	64
99	Assessment of prebiotic potential of Akpan-yoghurt-like product and effects on the human intestinal microbiota. Journal of Functional Foods, 2015, 19, 545-553.	3.4	11
100	In vitro assessment of the prebiotic potential of Aloe vera mucilage and its impact on the human microbiota. Food and Function, 2015, 6, 525-531.	4.6	51
101	Valorization of an invasive woody species, Acacia dealbata, by means of Ionic liquid pretreatment and enzymatic hydrolysis. Journal of Chemical Technology and Biotechnology, 2014, 89, 1337-1343.	3.2	18
102	Effects of hemicellulose-derived saccharides on behavior of Lactobacilli under simulated gastrointestinal conditions. Food Research International, 2014, 64, 880-888.	6.2	26
103	Evaluation of the prebiotic potential of arabinoxylans from brewerâ€™s spent grain. Applied Microbiology and Biotechnology, 2014, 98, 9365-9373.	3.6	50
104	Purification, Characterization, and Prebiotic Properties of Pectic Oligosaccharides from Orange Peel Wastes. Journal of Agricultural and Food Chemistry, 2014, 62, 9769-9782.	5.2	143
105	Structural features and assessment of prebiotic activity of refined arabinoxylooligosaccharides from wheat bran. Journal of Functional Foods, 2014, 6, 438-449.	3.4	121
106	Pectic Oligosacharides from Lemon Peel Wastes: Production, Purification, and Chemical Characterization. Journal of Agricultural and Food Chemistry, 2013, 61, 10043-10053.	5.2	73
107	Manufacture and Properties of Bifidogenic Saccharides Derived from Wood Mannan. Journal of Agricultural and Food Chemistry, 2012, 60, 4296-4305.	5.2	61
108	Prebiotic potential of a refined product containing pectic oligosaccharides. LWT - Food Science and Technology, 2011, 44, 1687-1696.	5.2	82

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109	Dilute acid pretreatment of starch-containing rice hulls for ethanol production. Holzforschung, 2011, 65, .	1.9	15
110	Kinetic assessment on the autohydrolysis of pectin-rich by-products. Chemical Engineering Journal, 2010, 162, 480-486.	12.7	31
111	Ion-Exchange Processing of Fermentation Media Containing Lactic Acid and Oligomeric Saccharides. Industrial & Engineering Chemistry Research, 2010, 49, 3741-3750.	3.7	10
112	Assessment of the Production of Oligomeric Compounds from Sugar Beet Pulp. Industrial & Engineering Chemistry Research, 2009, 48, 4681-4687.	3.7	57
113	Direct Enzymatic Production of Oligosaccharide Mixtures from Sugar Beet Pulp: Experimental Evaluation and Mathematical Modeling. Journal of Agricultural and Food Chemistry, 2009, 57, 5510-5517.	5.2	36
114	Experimental evaluation of alternative fermentation media for <scp>L</scp>â€lactic acid production from apple pomace. Journal of Chemical Technology and Biotechnology, 2008, 83, 609-617.	3.2	11
115	l-Lactic acid production from apple pomace by sequential hydrolysis and fermentation. Bioresource Technology, 2008, 99, 308-319.	9.6	114
116	Production ofl-lactic Acid and Oligomeric Compounds from Apple Pomace by Simultaneous Saccharification and Fermentation:Â A Response Surface Methodology Assessment. Journal of Agricultural and Food Chemistry, 2007, 55, 5580-5587.	5.2	43
117	Experimental Assessment and Kinetic Modeling of Cellulose Carboxymethylation. Industrial & Engineering Chemistry Research, 2004, 43, 5181-5186.	3.7	2
118	Pectic Oligosaccharides and Other Emerging Prebiotics. , 0, , .		23