

Beatriz Gullón Estévez

List of Publications by Year in descending order

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Version: 2024-02-01

118
papers

5,643
citations

61857

43
h-index

91712

69
g-index

119
all docs

119
docs citations

119
times ranked

6758
citing authors

#	ARTICLE	IF	CITATIONS
1	Rutin: A review on extraction, identification and purification methods, biological activities and approaches to enhance its bioavailability. <i>Trends in Food Science and Technology</i> , 2017, 67, 220-235.	7.8	392
2	Berries extracts as natural antioxidants in meat products: A review. <i>Food Research International</i> , 2018, 106, 1095-1104.	2.9	291
3	Prebiotic potential of pectins and pectic oligosaccharides derived from lemon peel wastes and sugar beet pulp: A comparative evaluation. <i>Journal of Functional Foods</i> , 2016, 20, 108-121.	1.6	225
4	Assessment of polyphenolic profile and antibacterial activity of pomegranate peel (<i>Punica granatum</i>) flour obtained from co-product of juice extraction. <i>Food Control</i> , 2016, 59, 94-98.	2.8	147
5	Purification, Characterization, and Prebiotic Properties of Pectic Oligosaccharides from Orange Peel Wastes. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 9769-9782.	2.4	143
6	Sugar profile, physicochemical and sensory aspects of monofloral honeys produced by different stingless bee species in Brazilian semi-arid region. <i>LWT - Food Science and Technology</i> , 2016, 65, 645-651.	2.5	130
7	In vitro gastrointestinal digestion of pomegranate peel (<i>Punica granatum</i>) flour obtained from co-products: Changes in the antioxidant potential and bioactive compounds stability. <i>Journal of Functional Foods</i> , 2015, 19, 617-628.	1.6	126
8	Structural features and assessment of prebiotic activity of refined arabinoxylooligosaccharides from wheat bran. <i>Journal of Functional Foods</i> , 2014, 6, 438-449.	1.6	121
9	Seaweeds as promising resource of bioactive compounds: Overview of novel extraction strategies and design of tailored meat products. <i>Trends in Food Science and Technology</i> , 2020, 100, 1-18.	7.8	121
10	Recovery of high value-added compounds from pineapple, melon, watermelon and pumpkin processing by-products: An overview. <i>Food Research International</i> , 2020, 132, 109086.	2.9	117
11	L-Lactic acid production from apple pomace by sequential hydrolysis and fermentation. <i>Bioresource Technology</i> , 2008, 99, 308-319.	4.8	114
12	Valorization of by-products from olive oil industry and added-value applications for innovative functional foods. <i>Food Research International</i> , 2020, 137, 109683.	2.9	112
13	Optimization of ultrasound-assisted extraction of biomass from olive trees using response surface methodology. <i>Ultrasonics Sonochemistry</i> , 2019, 51, 487-495.	3.8	108
14	Polyphenolic profile and antioxidant and antibacterial activities of monofloral honeys produced by <i>Meliponini</i> in the Brazilian semiarid region. <i>Food Research International</i> , 2016, 84, 61-68.	2.9	100
15	Smart advanced solvents for bioactive compounds recovery from agri-food by-products: A review. <i>Trends in Food Science and Technology</i> , 2020, 101, 182-197.	7.8	99
16	Circular bioeconomy and integrated biorefinery in the production of xylooligosaccharides from lignocellulosic biomass: A review. <i>Industrial Crops and Products</i> , 2021, 162, 113274.	2.5	99
17	Prebiotic potential of a refined product containing pectic oligosaccharides. <i>LWT - Food Science and Technology</i> , 2011, 44, 1687-1696.	2.5	82
18	Edible Mushrooms as Functional Ingredients for Development of Healthier and More Sustainable Muscle Foods: A Flexitarian Approach. <i>Molecules</i> , 2021, 26, 2463.	1.7	81

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19	Valorisation of olive agro-industrial by-products as a source of bioactive compounds. <i>Science of the Total Environment</i> , 2018, 645, 533-542.	3.9	77
20	Optimization of solvent extraction of antioxidants from <i>Eucalyptus globulus</i> leaves by response surface methodology: Characterization and assessment of their bioactive properties. <i>Industrial Crops and Products</i> , 2017, 108, 649-659.	2.5	74
21	Pectic Oligosaccharides from Lemon Peel Wastes: Production, Purification, and Chemical Characterization. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 10043-10053.	2.4	73
22	Hydrothermal treatment of chestnut shells (<i>Castanea sativa</i>) to produce oligosaccharides and antioxidant compounds. <i>Carbohydrate Polymers</i> , 2018, 192, 75-83.	5.1	72
23	Development and characterization of an innovative synbiotic fermented beverage based on vegetable soybean. <i>Brazilian Journal of Microbiology</i> , 2018, 49, 303-309.	0.8	70
24	Synthesis, optimization and structural characterization of a chitosan- α -glucose derivative obtained by the Maillard reaction. <i>Carbohydrate Polymers</i> , 2016, 137, 382-389.	5.1	66
25	Effects of added <i>Lactobacillus acidophilus</i> and <i>Bifidobacterium lactis</i> probiotics on the quality characteristics of goat ricotta and their survival under simulated gastrointestinal conditions. <i>Food Research International</i> , 2015, 76, 828-838.	2.9	64
26	Valorization of peanut shells: Manufacture of bioactive oligosaccharides. <i>Carbohydrate Polymers</i> , 2018, 183, 21-28.	5.1	64
27	Manufacture and Properties of Bifidogenic Saccharides Derived from Wood Mannan. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 4296-4305.	2.4	61
28	Antioxidant and antimicrobial activities of extracts obtained from the refining of autohydrolysis liquors of vine shoots. <i>Industrial Crops and Products</i> , 2017, 107, 105-113.	2.5	61
29	Yerba mate waste: A sustainable resource of antioxidant compounds. <i>Industrial Crops and Products</i> , 2018, 113, 398-405.	2.5	61
30	Optimization of alkaline pretreatment for the co-production of biopolymer lignin and bioethanol from chestnut shells following a biorefinery approach. <i>Industrial Crops and Products</i> , 2018, 124, 582-592.	2.5	60
31	Estimating the environmental impacts of a brewery waste-based biorefinery: Bio-ethanol and xylooligosaccharides joint production case study. <i>Industrial Crops and Products</i> , 2018, 123, 331-340.	2.5	58
32	Assessment of the Production of Oligomeric Compounds from Sugar Beet Pulp. <i>Industrial & Engineering Chemistry Research</i> , 2009, 48, 4681-4687.	1.8	57
33	Pomegranate Peel as Suitable Source of High-Added Value Bioactives: Tailored Functionalized Meat Products. <i>Molecules</i> , 2020, 25, 2859.	1.7	55
34	Application of a combined fungal and diluted acid pretreatment on olive tree biomass. <i>Industrial Crops and Products</i> , 2018, 121, 10-17.	2.5	54
35	Vine shoots as new source for the manufacture of prebiotic oligosaccharides. <i>Carbohydrate Polymers</i> , 2019, 207, 34-43.	5.1	52
36	In vitro assessment of the prebiotic potential of Aloe vera mucilage and its impact on the human microbiota. <i>Food and Function</i> , 2015, 6, 525-531.	2.1	51

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37	Phoenix dactylifera products in human health – A review. Trends in Food Science and Technology, 2020, 105, 238-250.	7.8	51
38	Evaluation of the prebiotic potential of arabinoxylans from brewer's spent grain. Applied Microbiology and Biotechnology, 2014, 98, 9365-9373.	1.7	50
39	Multiproduct biorefinery from vine shoots: Bio-ethanol and lignin production. Renewable Energy, 2019, 142, 612-623.	4.3	50
40	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.	2.9	49
41	Environmental assessment of biorefinery processes for the valorization of lignocellulosic wastes into oligosaccharides. Journal of Cleaner Production, 2018, 172, 4066-4073.	4.6	49
42	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.	3.3	48
43	Exploring the production of bio-succinic acid from apple pomace using an environmental approach. Chemical Engineering Journal, 2018, 350, 982-991.	6.6	48
44	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
45	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
46	Humulus lupulus L. as a Natural Source of Functional Biomolecules. Applied Sciences (Switzerland), 2020, 10, 5074.	1.3	45
47	Production of l-lactic Acid and Oligomeric Compounds from Apple Pomace by Simultaneous Saccharification and Fermentation: A Response Surface Methodology Assessment. Journal of Agricultural and Food Chemistry, 2007, 55, 5580-5587.	2.4	43
48	Comparative environmental Life Cycle Assessment of integral revalorization of vine shoots from a biorefinery perspective. Science of the Total Environment, 2018, 624, 225-240.	3.9	43
49	Environmental performance of biomass refining into high-added value compounds. Journal of Cleaner Production, 2016, 120, 170-180.	4.6	42
50	Assessment of the prebiotic effect of quinoa and amaranth in the human intestinal ecosystem. Food and Function, 2016, 7, 3782-3788.	2.1	41
51	Green approaches for the extraction of antioxidants from eucalyptus leaves. Industrial Crops and Products, 2019, 138, 111473.	2.5	41
52	Natural Antioxidants from Seeds and Their Application in Meat Products. Antioxidants, 2020, 9, 815.	2.2	38
53	Recent advances in food products fortification with anthocyanins. Critical Reviews in Food Science and Nutrition, 2022, 62, 1553-1567.	5.4	37
54	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.	2.4	36

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55	Valorisation of Exhausted Olive Pomace by an Eco-Friendly Solvent Extraction Process of Natural Antioxidants. <i>Antioxidants</i> , 2020, 9, 1010.	2.2	36
56	In vitro fermentation of lupin seeds (<i>Lupinus albus</i>) and broad beans (<i>Vicia faba</i>): dynamic modulation of the intestinal microbiota and metabolomic output. <i>Food and Function</i> , 2015, 6, 3316-3322.	2.1	35
57	Chitosan-based silver nanoparticles: A study of the antibacterial, antileishmanial and cytotoxic effects. <i>Journal of Bioactive and Compatible Polymers</i> , 2017, 32, 397-410.	0.8	35
58	Bioactive packaging using antioxidant extracts for the prevention of microbial food-spoilage. <i>Food and Function</i> , 2016, 7, 3273-3282.	2.1	33
59	Bifidobacterial growth stimulation by oligosaccharides generated from olive tree pruning biomass. <i>Carbohydrate Polymers</i> , 2017, 169, 149-156.	5.1	32
60	Production of flavonol quercetin and fructooligosaccharides from onion (<i>Allium cepa</i> L.) waste: An environmental life cycle approach. <i>Chemical Engineering Journal</i> , 2020, 392, 123772.	6.6	32
61	Kinetic assessment on the autohydrolysis of pectin-rich by-products. <i>Chemical Engineering Journal</i> , 2010, 162, 480-486.	6.6	31
62	Fermentation of bioactive solid lipid nanoparticles by human gut microflora. <i>Food and Function</i> , 2016, 7, 516-529.	2.1	31
63	The Application of Supercritical Fluids Technology to Recover Healthy Valuable Compounds from Marine and Agricultural Food Processing By-Products: A Review. <i>Processes</i> , 2021, 9, 357.	1.3	31
64	Current breakthroughs in the hardwood biorefineries: Hydrothermal processing for the co-production of xylooligosaccharides and bioethanol. <i>Bioresource Technology</i> , 2022, 343, 126100.	4.8	31
65	Measurement of Antioxidant Capacity of Meat and Meat Products: Methods and Applications. <i>Molecules</i> , 2021, 26, 3880.	1.7	30
66	Quality aspects and safety of pulsed electric field (PEF) processing on dairy products: a comprehensive review. <i>Food Reviews International</i> , 2022, 38, 96-117.	4.3	28
67	Date Fruit and Its By-products as Promising Source of Bioactive Components: A Review. <i>Food Reviews International</i> , 2023, 39, 1411-1432.	4.3	28
68	Xylooligosaccharides from steam-exploded barley straw: Structural features and assessment of bifidogenic properties. <i>Food and Bioproducts Processing</i> , 2020, 124, 131-142.	1.8	27
69	Comparative study of biorefinery processes for the valorization of fast-growing Paulownia wood. <i>Bioresource Technology</i> , 2020, 314, 123722.	4.8	27
70	Effects of hemicellulose-derived saccharides on behavior of Lactobacilli under simulated gastrointestinal conditions. <i>Food Research International</i> , 2014, 64, 880-888.	2.9	26
71	Green sustainable process to revalorize purple corn cobs within a biorefinery frame: Co-production of bioactive extracts. <i>Science of the Total Environment</i> , 2020, 709, 136236.	3.9	26
72	Identification and Recovery of Valuable Bioactive Compounds from Potato Peels: A Comprehensive Review. <i>Antioxidants</i> , 2021, 10, 1630.	2.2	26

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73	Pectic Oligosaccharides and Other Emerging Prebiotics. , 0, , .		23
74	Valorization of horse chestnut burs to produce simultaneously valuable compounds under a green integrated biorefinery approach. <i>Science of the Total Environment</i> , 2020, 730, 139143.	3.9	22
75	Microwave hydrothermal processing of the invasive macroalgae <i>Sargassum muticum</i> within a green biorefinery scheme. <i>Bioresource Technology</i> , 2021, 340, 125733.	4.8	22
76	Influence of the addition of <i>Lactobacillus acidophilus</i> La-05, <i>Bifidobacterium animalis</i> subsp. <i>lactis</i> Bb-12 and inulin on the technological, physicochemical, microbiological and sensory features of creamy goat cheese. <i>Food and Function</i> , 2016, 7, 4356-4371.	2.1	21
77	HPLC-ESI-MS/MS, and NMR of Lycopene Isolated From <i>P. guajava</i> L. and Its Biotechnological Applications. <i>European Journal of Lipid Science and Technology</i> , 2018, 120, 1700330.	1.0	21
78	Hydrothermal treatment of avocado peel waste for the simultaneous recovery of oligosaccharides and antioxidant phenolics. <i>Bioresource Technology</i> , 2021, 342, 125981.	4.8	21
79	Ultrasound-Assisted Extraction as a First Step in a Biorefinery Strategy for Valorisation of Extracted Olive Pomace. <i>Energies</i> , 2019, 12, 2679.	1.6	20
80	Recent advances to recover value-added compounds from avocado by-products following a biorefinery approach. <i>Current Opinion in Green and Sustainable Chemistry</i> , 2021, 28, 100433.	3.2	20
81	Environmentally Friendly Hydrothermal Processing of Melon by-Products for the Recovery of Bioactive Pectic-Oligosaccharides. <i>Foods</i> , 2020, 9, 1702.	1.9	19
82	Valorization of an invasive woody species, <i>Acacia dealbata</i> , by means of ionic liquid pretreatment and enzymatic hydrolysis. <i>Journal of Chemical Technology and Biotechnology</i> , 2014, 89, 1337-1343.	1.6	18
83	A Whole-Slurry Fermentation Approach to High-Solid Loading for Bioethanol Production from Corn Stover. <i>Agronomy</i> , 2020, 10, 1790.	1.3	18
84	Physicochemical, Thermal and Rheological Properties of Pectin Extracted from Sugar Beet Pulp Using Subcritical Water Extraction Process. <i>Molecules</i> , 2021, 26, 1413.	1.7	18
85	Exploiting the Potential of Bioactive Molecules Extracted by Ultrasounds from Avocado Peels—Food and Nutraceutical Applications. <i>Antioxidants</i> , 2021, 10, 1475.	2.2	18
86	Bio-Availability, Anticancer Potential, and Chemical Data of Lycopene: An Overview and Technological Prospecting. <i>Antioxidants</i> , 2022, 11, 360.	2.2	17
87	Valorization of Vine Shoots Based on the Autohydrolysis Fractionation Optimized by a Kinetic Approach. <i>Industrial & Engineering Chemistry Research</i> , 2017, 56, 14164-14171.	1.8	16
88	Potential Alternatives of Animal Proteins for Sustainability in the Food Sector. <i>Food Reviews International</i> , 2023, 39, 5703-5728.	4.3	16
89	Dilute acid pretreatment of starch-containing rice hulls for ethanol production. <i>Holzforchung</i> , 2011, 65, .	0.9	15
90	Influence of temperature and chemical composition on water sorption isotherms for dry-cured ham. <i>LWT - Food Science and Technology</i> , 2020, 123, 109112.	2.5	15

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91	Recent advances in the extraction of polyphenols from eggplant and their application in foods. <i>LWT - Food Science and Technology</i> , 2021, 146, 111381.	2.5	15
92	Comprehensive investigation of the enzymatic oligomerization of esculin by laccase in ethanol-water mixtures. <i>RSC Advances</i> , 2017, 7, 38424-38433.	1.7	14
93	Fast-growing Paulownia wood fractionation by microwave-assisted hydrothermal treatment: A kinetic assessment. <i>Bioresource Technology</i> , 2021, 338, 125535.	4.8	13
94	Application of an eco-friendly sodium acetate/urea deep eutectic solvent in the valorization of melon by-products. <i>Food and Bioproducts Processing</i> , 2021, 130, 216-228.	1.8	13
95	Improved 1,3-propanediol production with maintained physical conditions and optimized media composition: Validation with statistical and neural approach. <i>Biochemical Engineering Journal</i> , 2017, 126, 109-117.	1.8	12
96	Laccase Activity as an Essential Factor in the Oligomerization of Rutin. <i>Catalysts</i> , 2018, 8, 321.	1.6	12
97	Experimental evaluation of alternative fermentation media for lactic acid production from apple pomace. <i>Journal of Chemical Technology and Biotechnology</i> , 2008, 83, 609-617.	1.6	11
98	Assessment of prebiotic potential of Akpan-yoghurt-like product and effects on the human intestinal microbiota. <i>Journal of Functional Foods</i> , 2015, 19, 545-553.	1.6	11
99	Scale-up and economic analysis of the production of ligninolytic enzymes from a side-stream of the organosolv process. <i>Journal of Chemical Technology and Biotechnology</i> , 2018, 93, 3125-3134.	1.6	11
100	Manufacturing of hemicellulosic oligosaccharides from fast-growing Paulownia wood via autohydrolysis: Microwave versus conventional heating. <i>Industrial Crops and Products</i> , 2022, 187, 115313.	2.5	11
101	Ion-Exchange Processing of Fermentation Media Containing Lactic Acid and Oligomeric Saccharides. <i>Industrial & Engineering Chemistry Research</i> , 2010, 49, 3741-3750.	1.8	10
102	Alternative Lime Pretreatment of Corn Stover for Second-Generation Bioethanol Production. <i>Agronomy</i> , 2021, 11, 155.	1.3	8
103	Production and Emerging Applications of Bioactive Oligosaccharides from Biomass Hemicelluloses by Hydrothermal Processing. , 2017, , 253-283.		8
104	A Comparative Assessment on the Recovery of Pectin and Phenolic Fractions from Aqueous and DES Extracts Obtained from Melon Peels. <i>Food and Bioprocess Technology</i> , 2022, 15, 1406-1421.	2.6	8
105	Simultaneous valorization and detoxification of the hemicellulose rich liquor from the organosolv fractionation. <i>International Biodeterioration and Biodegradation</i> , 2018, 126, 112-118.	1.9	7
106	Value-Added Compound Recovery from Invasive Forest for Biofunctional Applications: Eucalyptus Species as a Case Study. <i>Molecules</i> , 2020, 25, 4227.	1.7	7
107	Recent advances in the application of ultrasound to meat and meat products: Physicochemical and sensory aspects. <i>Food Reviews International</i> , 2023, 39, 4529-4544.	4.3	6
108	Bio-compounds Production from Agri-food Wastes Under a Biorefinery Approach: Exploring Environmental and Social Sustainability. <i>Environmental Footprints and Eco-design of Products and Processes</i> , 2019, , 25-53.	0.7	5

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109	Green and sustainable synthesis of oligorutin using an enzymatic membrane reactor: Process optimization. <i>Food and Bioproducts Processing</i> , 2020, 124, 434-444.	1.8	5
110	Lessons learned from the treatment of organosolv pulp with ligninolytic enzymes and chemical delignification agents. <i>Cellulose</i> , 2018, 25, 763-776.	2.4	4
111	Sustainable Biorefinery Processing for Hemicellulose Fractionation and Bio-based Products in a Circular Bioeconomy. <i>Clean Energy Production Technologies</i> , 2022, , 39-69.	0.3	4
112	Automatic Identification of Myeloperoxidase Natural Inhibitors in Plant Extracts. <i>Molecules</i> , 2022, 27, 1825.	1.7	4
113	Experimental Assessment and Kinetic Modeling of Cellulose Carboxymethylation. <i>Industrial & Engineering Chemistry Research</i> , 2004, 43, 5181-5186.	1.8	2
114	Modeling approaches to optimize the recovery of polyphenols using ultrasound-assisted extraction. , 2021, , 15-38.		2
115	Environmental Concerns on the Production of Value-Added Bioproducts From Residual Renewable Sources. , 2019, , 339-353.		1
116	Pulsed Electric Fields in Sustainable Food. , 2021, , 125-144.		1
117	Pectooligosaccharides as Emerging Functional Ingredients: Sources, Extraction Technologies, and Biological Activities. , 2021, , 71-92.		1
118	Recovery of High Value-Added Compounds from Food By-Product. <i>Foods</i> , 2022, 11, 1670.	1.9	1