

Beatriz Gullón Estévez

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/3606675/publications.pdf>

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	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
2	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
3	Potential Alternatives of Animal Proteins for Sustainability in the Food Sector. <i>Food Reviews International</i> , 2023, 39, 5703-5728.	4.3	16
4	Recent advances in food products fortification with anthocyanins. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 1553-1567.	5.4	37
5	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
6	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
7	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
8	Bio-Availability, Anticancer Potential, and Chemical Data of Lycopene: An Overview and Technological Prospecting. <i>Antioxidants</i> , 2022, 11, 360.	2.2	17
9	Automatic Identification of Myeloperoxidase Natural Inhibitors in Plant Extracts. <i>Molecules</i> , 2022, 27, 1825.	1.7	4
10	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
11	Recovery of High Value-Added Compounds from Food By-Product. <i>Foods</i> , 2022, 11, 1670.	1.9	1
12	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
13	Inclusion of seaweeds as healthy approach to formulate new low-salt meat products. <i>Current Opinion in Food Science</i> , 2021, 40, 20-25.	4.1	48
14	Alternative Lime Pretreatment of Corn Stover for Second-Generation Bioethanol Production. <i>Agronomy</i> , 2021, 11, 155.	1.3	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. <i>Processes</i> , 2021, 9, 357.	1.3	31

#	ARTICLE	IF	CITATIONS
19	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
20	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
21	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
22	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
23	Measurement of Antioxidant Capacity of Meat and Meat Products: Methods and Applications. <i>Molecules</i> , 2021, 26, 3880.	1.7	30
24	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
25	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
26	Fast-growing Paulownia wood fractionation by microwave-assisted hydrothermal treatment: A kinetic assessment. <i>Bioresource Technology</i> , 2021, 338, 125535.	4.8	13
27	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
28	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
29	Identification and Recovery of Valuable Bioactive Compounds from Potato Peels: A Comprehensive Review. <i>Antioxidants</i> , 2021, 10, 1630.	2.2	26
30	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
31	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
32	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
33	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
34	Phoenix dactylifera products in human health – A review. <i>Trends in Food Science and Technology</i> , 2020, 105, 238-250.	7.8	51
35	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
36	Environmentally Friendly Hydrothermal Processing of Melon by-Products for the Recovery of Bioactive Pectic-Oligosaccharides. <i>Foods</i> , 2020, 9, 1702.	1.9	19

#	ARTICLE	IF	CITATIONS
37	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
38	A Whole-Slurry Fermentation Approach to High-Solid Loading for Bioethanol Production from Corn Stover. <i>Agronomy</i> , 2020, 10, 1790.	1.3	18
39	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
40	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
41	<i>Humulus lupulus</i> L. as a Natural Source of Functional Biomolecules. <i>Applied Sciences (Switzerland)</i> , 2020, 10, 5074.	1.3	45
42	Valorisation of Exhausted Olive Pomace by an Eco-Friendly Solvent Extraction Process of Natural Antioxidants. <i>Antioxidants</i> , 2020, 9, 1010.	2.2	36
43	Natural Antioxidants from Seeds and Their Application in Meat Products. <i>Antioxidants</i> , 2020, 9, 815.	2.2	38
44	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
45	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
46	Pomegranate Peel as Suitable Source of High-Added Value Bioactives: Tailored Functionalized Meat Products. <i>Molecules</i> , 2020, 25, 2859.	1.7	55
47	Comparative study of biorefinery processes for the valorization of fast-growing Paulownia wood. <i>Bioresource Technology</i> , 2020, 314, 123722.	4.8	27
48	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
49	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
50	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
51	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
52	Green approaches for the extraction of antioxidants from eucalyptus leaves. <i>Industrial Crops and Products</i> , 2019, 138, 111473.	2.5	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. <i>Renewable Energy</i> , 2019, 142, 612-623.	4.3	50

#	ARTICLE	IF	CITATIONS
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.	0.7	5
56	Vine shoots as new source for the manufacture of prebiotic oligosaccharides. Carbohydrate Polymers, 2019, 207, 34-43.	5.1	52
57	Yerba mate waste: A sustainable resource of antioxidant compounds. Industrial Crops and Products, 2018, 113, 398-405.	2.5	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.	3.9	43
59	Application of a combined fungal and diluted acid pretreatment on olive tree biomass. Industrial Crops and Products, 2018, 121, 10-17.	2.5	54
60	Hydrothermal treatment of chestnut shells (<i>Castanea sativa</i>) to produce oligosaccharides and antioxidant compounds. Carbohydrate Polymers, 2018, 192, 75-83.	5.1	72
61	Environmental assessment of biorefinery processes for the valorization of lignocellulosic wastes into oligosaccharides. Journal of Cleaner Production, 2018, 172, 4066-4073.	4.6	49
62	Development and characterization of an innovative synbiotic fermented beverage based on vegetable soybean. Brazilian Journal of Microbiology, 2018, 49, 303-309.	0.8	70
63	Simultaneous valorization and detoxification of the hemicellulose rich liquor from the organosolv fractionation. International Biodeterioration and Biodegradation, 2018, 126, 112-118.	1.9	7
64	HPLC-ESI-MS/MS, and NMR of Lycopene Isolated From <i>P. guajava</i> L. and Its Biotechnological Applications. European Journal of Lipid Science and Technology, 2018, 120, 1700330.	1.0	21
65	Valorization of peanut shells: Manufacture of bioactive oligosaccharides. Carbohydrate Polymers, 2018, 183, 21-28.	5.1	64
66	Lessons learned from the treatment of organosolv pulp with ligninolytic enzymes and chemical delignification agents. Cellulose, 2018, 25, 763-776.	2.4	4
67	Scale-up and economic analysis of the production of ligninolytic enzymes from a side-stream of the organosolv process. Journal of Chemical Technology and Biotechnology, 2018, 93, 3125-3134.	1.6	11
68	Laccase Activity as an Essential Factor in the Oligomerization of Rutin. Catalysts, 2018, 8, 321.	1.6	12
69	Estimating the environmental impacts of a brewery waste-based biorefinery: Bio-ethanol and xylooligosaccharides joint production case study. Industrial Crops and Products, 2018, 123, 331-340.	2.5	58
70	Valorisation of olive agro-industrial by-products as a source of bioactive compounds. Science of the Total Environment, 2018, 645, 533-542.	3.9	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.	2.5	60
72	Exploring the production of bio-succinic acid from apple pomace using an environmental approach. Chemical Engineering Journal, 2018, 350, 982-991.	6.6	48

#	ARTICLE	IF	CITATIONS
73	Berries extracts as natural antioxidants in meat products: A review. <i>Food Research International</i> , 2018, 106, 1095-1104.	2.9	291
74	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
75	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
76	Bifidobacterial growth stimulation by oligosaccharides generated from olive tree pruning biomass. <i>Carbohydrate Polymers</i> , 2017, 169, 149-156.	5.1	32
77	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
78	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
79	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
80	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
81	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
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. <i>International Journal of Nanomedicine</i> , 2016, Volume 11, 3621-3640.	3.3	48
84	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
85	Assessment of the prebiotic effect of quinoa and amaranth in the human intestinal ecosystem. <i>Food and Function</i> , 2016, 7, 3782-3788.	2.1	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. <i>Industrial Crops and Products</i> , 2016, 92, 290-299.	2.5	46
87	Bioactive packaging using antioxidant extracts for the prevention of microbial food-spoilage. <i>Food and Function</i> , 2016, 7, 3273-3282.	2.1	33
88	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
89	Synthesis, optimization and structural characterization of a chitosan-glucose derivative obtained by the Maillard reaction. <i>Carbohydrate Polymers</i> , 2016, 137, 382-389.	5.1	66
90	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

#	ARTICLE	IF	CITATIONS
91	Environmental performance of biomass refining into high-added value compounds. <i>Journal of Cleaner Production</i> , 2016, 120, 170-180.	4.6	42
92	Polyphenolic profile and antioxidant and antibacterial activities of monofloral honeys produced by Meliponini in the Brazilian semiarid region. <i>Food Research International</i> , 2016, 84, 61-68.	2.9	100
93	Fermentation of bioactive solid lipid nanoparticles by human gut microflora. <i>Food and Function</i> , 2016, 7, 516-529.	2.1	31
94	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
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. <i>Food Research International</i> , 2015, 78, 169-176.	2.9	49
96	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
97	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
98	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
99	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
100	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
101	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
102	Effects of hemicellulose-derived saccharides on behavior of <i>Lactobacilli</i> under simulated gastrointestinal conditions. <i>Food Research International</i> , 2014, 64, 880-888.	2.9	26
103	Evaluation of the prebiotic potential of arabinoxylans from brewer's spent grain. <i>Applied Microbiology and Biotechnology</i> , 2014, 98, 9365-9373.	1.7	50
104	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
105	Structural features and assessment of prebiotic activity of refined arabinoxyloligosaccharides from wheat bran. <i>Journal of Functional Foods</i> , 2014, 6, 438-449.	1.6	121
106	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
107	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
108	Prebiotic potential of a refined product containing pectic oligosaccharides. <i>LWT - Food Science and Technology</i> , 2011, 44, 1687-1696.	2.5	82

#	ARTICLE	IF	CITATIONS
109	Dilute acid pretreatment of starch-containing rice hulls for ethanol production. <i>Holzforschung</i> , 2011, 65, .	0.9	15
110	Kinetic assessment on the autohydrolysis of pectin-rich by-products. <i>Chemical Engineering Journal</i> , 2010, 162, 480-486.	6.6	31
111	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
112	Assessment of the Production of Oligomeric Compounds from Sugar Beet Pulp. <i>Industrial & Engineering Chemistry Research</i> , 2009, 48, 4681-4687.	1.8	57
113	Direct Enzymatic Production of Oligosaccharide Mixtures from Sugar Beet Pulp: Experimental Evaluation and Mathematical Modeling. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 5510-5517.	2.4	36
114	Experimental evaluation of alternative fermentation media for l-lactic acid production from apple pomace. <i>Journal of Chemical Technology and Biotechnology</i> , 2008, 83, 609-617.	1.6	11
115	l-Lactic acid production from apple pomace by sequential hydrolysis and fermentation. <i>Bioresource Technology</i> , 2008, 99, 308-319.	4.8	114
116	Production of l-lactic Acid and Oligomeric Compounds from Apple Pomace by Simultaneous Saccharification and Fermentation: A Response Surface Methodology Assessment. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 5580-5587.	2.4	43
117	Experimental Assessment and Kinetic Modeling of Cellulose Carboxymethylation. <i>Industrial & Engineering Chemistry Research</i> , 2004, 43, 5181-5186.	1.8	2
118	Pectic Oligosaccharides and Other Emerging Prebiotics. , 0, , .		23