

Miguel A Prieto

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/4077540/publications.pdf>

Version: 2024-02-01

185
papers

5,942
citations

53660

45
h-index

106150

65
g-index

196
all docs

196
docs citations

196
times ranked

5866
citing authors

#	ARTICLE	IF	CITATIONS
1	Bioactive Compounds and Quality of Extra Virgin Olive Oil. <i>Foods</i> , 2020, 9, 1014.	1.9	222
2	The Potential of Seaweeds as a Source of Functional Ingredients of Prebiotic and Antioxidant Value. <i>Antioxidants</i> , 2019, 8, 406.	2.2	147
3	Optimization of ultrasound-assisted extraction to obtain mycosterols from <i>Agaricus bisporus</i> L. by response surface methodology and comparison with conventional Soxhlet extraction. <i>Food Chemistry</i> , 2016, 197, 1054-1063.	4.2	132
4	Technological Application of Tannin-Based Extracts. <i>Molecules</i> , 2020, 25, 614.	1.7	124
5	Optimization of heat- and ultrasound-assisted extraction of anthocyanins from <i>Hibiscus sabdariffa</i> calyces for natural food colorants. <i>Food Chemistry</i> , 2019, 275, 309-321.	4.2	112
6	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
7	Essential Oils and Their Application on Active Packaging Systems: A Review. <i>Resources</i> , 2021, 10, 7.	1.6	112
8	Agriculture waste valorisation as a source of antioxidant phenolic compounds within a circular and sustainable bioeconomy. <i>Food and Function</i> , 2020, 11, 4853-4877.	2.1	111
9	Microwave-assisted extraction of phenolic acids and flavonoids and production of antioxidant ingredients from tomato: A nutraceutical-oriented optimization study. <i>Separation and Purification Technology</i> , 2016, 164, 114-124.	3.9	106
10	Status and Challenges of Plant-Anticancer Compounds in Cancer Treatment. <i>Pharmaceuticals</i> , 2021, 14, 157.	1.7	105
11	Enhanced extraction of phenolic compounds using choline chloride based deep eutectic solvents from <i>Juglans regia</i> L. <i>Industrial Crops and Products</i> , 2018, 115, 261-271.	2.5	100
12	Catechin-based extract optimization obtained from <i>Arbutus unedo</i> L. fruits using maceration/microwave/ultrasound extraction techniques. <i>Industrial Crops and Products</i> , 2017, 95, 404-415.	2.5	99
13	Protein Oxidation in Muscle Foods: A Comprehensive Review. <i>Antioxidants</i> , 2022, 11, 60.	2.2	97
14	Optimization and comparison of heat and ultrasound assisted extraction techniques to obtain anthocyanin compounds from <i>Arbutus unedo</i> L. Fruits. <i>Food Chemistry</i> , 2018, 264, 81-91.	4.2	95
15	Xanthophylls from the Sea: Algae as Source of Bioactive Carotenoids. <i>Marine Drugs</i> , 2021, 19, 188.	2.2	94
16	Benefits and Drawbacks of Ultrasound-Assisted Extraction for the Recovery of Bioactive Compounds from Marine Algae. <i>International Journal of Environmental Research and Public Health</i> , 2021, 18, 9153.	1.2	89
17	Glucosinolates: Molecular structure, breakdown, genetic, bioavailability, properties and healthy and adverse effects. <i>Advances in Food and Nutrition Research</i> , 2019, 90, 305-350.	1.5	88
18	Main bioactive phenolic compounds in marine algae and their mechanisms of action supporting potential health benefits. <i>Food Chemistry</i> , 2021, 341, 128262.	4.2	87

#	ARTICLE	IF	CITATIONS
19	A Mutation in <i>Flavobacterium psychrophilum</i> <i>tlpB</i> Inhibits Gliding Motility and Induces Biofilm Formation. <i>Applied and Environmental Microbiology</i> , 2006, 72, 4044-4053.	1.4	83
20	Recovery of bioactive anthocyanin pigments from <i>Ficus carica</i> L. peel by heat, microwave, and ultrasound based extraction techniques. <i>Food Research International</i> , 2018, 113, 197-209.	2.9	83
21	Biological action mechanisms of fucoxanthin extracted from algae for application in food and cosmetic industries. <i>Trends in Food Science and Technology</i> , 2021, 117, 163-181.	7.8	83
22	Macroalgae as a Source of Valuable Antimicrobial Compounds: Extraction and Applications. <i>Antibiotics</i> , 2020, 9, 642.	1.5	81
23	β -Carotene Assay Revisited. Application To Characterize and Quantify Antioxidant and Prooxidant Activities in a Microplate. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 8983-8993.	2.4	71
24	Scientific Approaches on Extraction, Purification and Stability for the Commercialization of Fucoxanthin Recovered from Brown Algae. <i>Foods</i> , 2020, 9, 1113.	1.9	69
25	Functional implications of bound phenolic compounds and phenolicsâ€“food interaction: A review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022, 21, 811-842.	5.9	68
26	Health Promoting Properties of Bee Royal Jelly: Food of the Queens. <i>Nutrients</i> , 2021, 13, 543.	1.7	67
27	By-Products of Agri-Food Industry as Tannin-Rich Sources: A Review of Tanninsâ€™ Biological Activities and Their Potential for Valorization. <i>Foods</i> , 2021, 10, 137.	1.9	65
28	Valorisation of tomato wastes for development of nutrient-rich antioxidant ingredients: A sustainable approach towards the needs of the today's society. <i>Innovative Food Science and Emerging Technologies</i> , 2017, 41, 160-171.	2.7	62
29	Valorization of kiwi agricultural waste and industry by-products by recovering bioactive compounds and applications as food additives: A circular economy model. <i>Food Chemistry</i> , 2022, 370, 131315.	4.2	62
30	Optimization and comparison of maceration and microwave extraction systems for the production of phenolic compounds from <i>Juglans regia</i> L. for the valorization of walnut leaves. <i>Industrial Crops and Products</i> , 2017, 107, 341-352.	2.5	60
31	Biosynthesis of silver nanoparticles and polyhydroxybutyrate nanocomposites of interest in antimicrobial applications. <i>International Journal of Biological Macromolecules</i> , 2018, 108, 426-435.	3.6	60
32	Extraction of triterpenoids and phenolic compounds from <i>Ganoderma lucidum</i> : optimization study using the response surface methodology. <i>Food and Function</i> , 2018, 9, 209-226.	2.1	59
33	Metabolites from Macroalgae and Its Applications in the Cosmetic Industry: A Circular Economy Approach. <i>Resources</i> , 2020, 9, 101.	1.6	59
34	Main Applications of Cyclodextrins in the Food Industry as the Compounds of Choice to Form Hostâ€“Guest Complexes. <i>International Journal of Molecular Sciences</i> , 2021, 22, 1339.	1.8	59
35	Bioactive compounds, health benefits, and industrial applications of Tartary buckwheat (<i>Fagopyrum tataricum</i>). <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 657-673.	5.4	59
36	Cold extraction of phenolic compounds from watercress by high hydrostatic pressure: Process modelling and optimization. <i>Separation and Purification Technology</i> , 2018, 192, 501-512.	3.9	59

#	ARTICLE	IF	CITATIONS
37	The iron- and temperature-regulated haemolysin YhIA is a virulence factor of <i>Yersinia ruckeri</i> . <i>Microbiology (United Kingdom)</i> , 2007, 153, 483-489.	0.7	58
38	Treatment and blood pressure control in Spain during 2002–2010. <i>Journal of Hypertension</i> , 2012, 30, 2425-2431.	0.3	58
39	Extraction of lipids from microalgae using classical and innovative approaches. <i>Food Chemistry</i> , 2022, 384, 132236.	4.2	58
40	Optimization of microwave-assisted extraction of ergosterol from <i>Agaricus bisporus</i> L. by-products using response surface methodology. <i>Food and Bioprocess Technology</i> , 2016, 100, 25-35.	1.8	56
41	Extraction of rosmarinic acid from <i>Melissa officinalis</i> L. by heat-, microwave- and ultrasound-assisted extraction techniques: A comparative study through response surface analysis. <i>Separation and Purification Technology</i> , 2017, 186, 297-308.	3.9	55
42	Secondary Aroma: Influence of Wine Microorganisms in Their Aroma Profile. <i>Foods</i> , 2021, 10, 51.	1.9	55
43	An efficient methodology for quantification of synergy and antagonism in single electron transfer antioxidant assays. <i>Food Research International</i> , 2015, 67, 284-298.	2.9	52
44	Floral parts of <i>Gomphrena globosa</i> L. as a novel alternative source of betacyanins: Optimization of the extraction using response surface methodology. <i>Food Chemistry</i> , 2017, 229, 223-234.	4.2	52
45	Analytical Metabolomics and Applications in Health, Environmental and Food Science. <i>Critical Reviews in Analytical Chemistry</i> , 2022, 52, 712-734.	1.8	49
46	Growth and metabolic features of lactic acid bacteria in media with hydrolysed fish viscera. An approach to bio-silage of fishing by-products. <i>Bioresource Technology</i> , 2008, 99, 6246-6257.	4.8	47
47	Traditional Applications of Tannin Rich Extracts Supported by Scientific Data: Chemical Composition, Bioavailability and Bioaccessibility. <i>Foods</i> , 2021, 10, 251.	1.9	47
48	Safer plant-based nanoparticles for combating antibiotic resistance in bacteria: A comprehensive review on its potential applications, recent advances, and future perspective. <i>Science of the Total Environment</i> , 2022, 821, 153472.	3.9	45
49	Estimation of the dietary intake of 13 priority additives in France, Italy, the UK and Ireland as part of the FACET project. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2013, 30, 2050-2080.	1.1	43
50	Seaweed Protein Hydrolysates and Bioactive Peptides: Extraction, Purification, and Applications. <i>Marine Drugs</i> , 2021, 19, 500.	2.2	42
51	Applications of by-products from the olive oil processing: Revalorization strategies based on target molecules and green extraction technologies. <i>Trends in Food Science and Technology</i> , 2021, 116, 1084-1104.	7.8	42
52	Seaweed-based natural ingredients: Stability of phlorotannins during extraction, storage, passage through the gastrointestinal tract and potential incorporation into functional foods. <i>Food Research International</i> , 2020, 137, 109676.	2.9	41
53	Seaweed polysaccharides: Emerging extraction technologies, chemical modifications and bioactive properties. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 1901-1929.	5.4	41
54	Crocin bleaching antioxidant assay revisited: Application to microplate to analyse antioxidant and pro-oxidant activities. <i>Food Chemistry</i> , 2015, 167, 299-310.	4.2	40

#	ARTICLE	IF	CITATIONS
55	Recovery of bioactive compounds from <i>Arbutus unedo</i> L. fruits: Comparative optimization study of maceration/microwave/ultrasound extraction techniques. <i>Food Research International</i> , 2018, 109, 455-471.	2.9	40
56	Almond By-Products: Valorization for Sustainability and Competitiveness of the Industry. <i>Foods</i> , 2021, 10, 1793.	1.9	39
57	Wine Aging Technology: Fundamental Role of Wood Barrels. <i>Foods</i> , 2020, 9, 1160.	1.9	36
58	Evaluation of toxic effects of several carboxylic acids on bacterial growth by toxicodynamic modelling. <i>Microbial Cell Factories</i> , 2011, 10, 100.	1.9	35
59	Modern extraction techniques optimized to extract betacyanins from <i>Gomphrena globosa</i> L.. <i>Industrial Crops and Products</i> , 2017, 105, 29-40.	2.5	35
60	Optimization of microwave-assisted extraction of hydrophilic and lipophilic antioxidants from a surplus tomato crop by response surface methodology. <i>Food and Bioprocess Technology</i> , 2016, 98, 283-298.	1.8	33
61	Stability of a cyanidin-3-O-glucoside extract obtained from <i>Arbutus unedo</i> L. and incorporation into wafers for colouring purposes. <i>Food Chemistry</i> , 2019, 275, 426-438.	4.2	31
62	Use of Spectroscopic Techniques to Monitor Changes in Food Quality during Application of Natural Preservatives: A Review. <i>Antioxidants</i> , 2020, 9, 882.	2.2	31
63	The Use of Invasive Algae Species as a Source of Secondary Metabolites and Biological Activities: Spain as Case-Study. <i>Marine Drugs</i> , 2021, 19, 178.	2.2	31
64	Dose-Response Analysis in the Joint Action of Two Effectors. A New Approach to Simulation, Identification and Modelling of Some Basic Interactions. <i>PLoS ONE</i> , 2013, 8, e61391.	1.1	30
65	Ultrasound as a Rapid and Low-Cost Extraction Procedure to Obtain Anthocyanin-Based Colorants from <i>Prunus spinosa</i> L. Fruit Epicarp: Comparative Study with Conventional Heat-Based Extraction. <i>Molecules</i> , 2019, 24, 573.	1.7	30
66	Culinary and nutritional value of edible wild plants from northern Spain rich in phenolic compounds with potential health benefits. <i>Food and Function</i> , 2020, 11, 8493-8515.	2.1	30
67	Bottle Aging and Storage of Wines: A Review. <i>Molecules</i> , 2021, 26, 713.	1.7	30
68	Screening of Bioactive Properties in Brown Algae from the Northwest Iberian Peninsula. <i>Foods</i> , 2021, 10, 1915.	1.9	30
69	Seaweed-Derived Proteins and Peptides: Promising Marine Bioactives. <i>Antioxidants</i> , 2022, 11, 176.	2.2	30
70	Antibacterial Use of Macroalgae Compounds against Foodborne Pathogens. <i>Antibiotics</i> , 2020, 9, 712.	1.5	29
71	Characterization of oils of hazelnuts from Asturias, Spain. <i>European Journal of Lipid Science and Technology</i> , 2004, 106, 294-300.	1.0	28
72	Traditional plants from Asteraceae family as potential candidates for functional food industry. <i>Food and Function</i> , 2021, 12, 2850-2873.	2.1	28

#	ARTICLE	IF	CITATIONS
73	Unraveling the emergence and population diversity of <i>Listeria monocytogenes</i> in a newly built meat facility through whole genome sequencing. <i>International Journal of Food Microbiology</i> , 2021, 340, 109043.	2.1	28
74	Evolution of Flavors in Extra Virgin Olive Oil Shelf-Life. <i>Antioxidants</i> , 2021, 10, 368.	2.2	27
75	Assessment of BCG and inactivated <i>Mycobacterium bovis</i> vaccines in an experimental tuberculosis infection model in sheep. <i>PLoS ONE</i> , 2017, 12, e0180546.	1.1	27
76	Aquaculture as a circular bio-economy model with Galicia as a study case: How to transform waste into revalorized by-products. <i>Trends in Food Science and Technology</i> , 2022, 119, 23-35.	7.8	27
77	Multifunctions of <i>Pleurotus sajor-caju</i> (Fr.) Singer: A highly nutritious food and a source for bioactive compounds. <i>Food Chemistry</i> , 2018, 245, 150-158.	4.2	26
78	Recovery of Anthocyanins from Passion Fruit Epicarp for Food Colorants: Extraction Process Optimization and Evaluation of Bioactive Properties. <i>Molecules</i> , 2020, 25, 3203.	1.7	26
79	NOEC and LOEC as merely concessive expedients: Two unambiguous alternatives and some criteria to maximize the efficiency of dose-response experimental designs. <i>Science of the Total Environment</i> , 2013, 461-462, 576-586.	3.9	25
80	Red Seaweeds as a Source of Nutrients and Bioactive Compounds: Optimization of the Extraction. <i>Chemosensors</i> , 2021, 9, 132.	1.8	25
81	Seafood Processing, Preservation, and Analytical Techniques in the Age of Industry 4.0. <i>Applied Sciences (Switzerland)</i> , 2022, 12, 1703.	1.3	25
82	Prevalence of Renal Insufficiency in Individuals with Hypertension and Obesity/Overweight: The FATH Study. <i>Journal of the American Society of Nephrology: JASN</i> , 2006, 17, S194-S200.	3.0	24
83	A new and general model to describe, characterize, quantify and classify the interactive effects of temperature and pH on the activity of enzymes. <i>Analyst, The</i> , 2015, 140, 3587-3602.	1.7	24
84	Evaluation of SAME-TT ₂ R ₂ score and other clinical factors influencing the quality of anticoagulation therapy in non-valvular atrial fibrillation: a nationwide study in Spain. <i>Current Medical Research and Opinion</i> , 2016, 32, 1201-1207.	0.9	24
85	Microencapsulation of ergosterol and <i>Agaricus bisporus</i> L. extracts by complex coacervation using whey protein and chitosan: Optimization study using response surface methodology. <i>LWT - Food Science and Technology</i> , 2019, 103, 228-237.	2.5	24
86	A comparative study between conventional and non-conventional extraction techniques for the recovery of ergosterol from <i>Agaricus blazei</i> Murrill. <i>Food Research International</i> , 2019, 125, 108541.	2.9	23
87	<i>Rubus ulmifolius</i> Schott as a Novel Source of Food Colorant: Extraction Optimization of Coloring Pigments and Incorporation in a Bakery Product. <i>Molecules</i> , 2019, 24, 2181.	1.7	23
88	Scientific basis for the industrialization of traditionally used plants of the Rosaceae family. <i>Food Chemistry</i> , 2020, 330, 127197.	4.2	23
89	Comparison of several mathematical models for describing the joint effect of temperature and pH on glucanex activity. <i>Biotechnology Progress</i> , 2012, 28, 372-381.	1.3	22
90	A new microplate procedure for simultaneous assessment of lipophilic and hydrophilic antioxidants and pro-oxidants, using crocin and β -carotene bleaching methods in a single combined assay: Tea extracts as a case study. <i>Food Research International</i> , 2013, 53, 836-846.	2.9	22

#	ARTICLE	IF	CITATIONS
91	Extraction, Properties, and Applications of Bioactive Compounds Obtained from Microalgae. <i>Current Pharmaceutical Design</i> , 2020, 26, 1929-1950.	0.9	22
92	Effects of different drying techniques on the quality and bioactive compounds of plant-based products: a critical review on current trends. <i>Drying Technology</i> , 2022, 40, 1539-1561.	1.7	22
93	Hydrolysis optimization of mannan, curdlan and cell walls from <i>Endomyces fibuliger</i> grown in mussel processing wastewaters. <i>Process Biochemistry</i> , 2011, 46, 1579-1588.	1.8	21
94	Quantification, characterization and description of synergy and antagonism in the antioxidant response. <i>Food Research International</i> , 2014, 60, 218-229.	2.9	21
95	Valorization of Bio-Residues from the Processing of Main Portuguese Fruit Crops: From Discarded Waste to Health Promoting Compounds. <i>Molecules</i> , 2021, 26, 2624.	1.7	20
96	Revalorization of Almond By-Products for the Design of Novel Functional Foods: An Updated Review. <i>Foods</i> , 2021, 10, 1823.	1.9	20
97	Preparation of marine silage of swordfish, ray and shark visceral waste by lactic acid bacteria. <i>Journal of Food Engineering</i> , 2011, 103, 442-448.	2.7	19
98	In vitro determination of the lipophilic and hydrophilic antioxidant capacity of unroasted coffee bean extracts and their synergistic and antagonistic effects. <i>Food Research International</i> , 2014, 62, 1183-1196.	2.9	19
99	Fig <i>Ficus carica</i> L. and its by-products: A decade evidence of their health-promoting benefits towards the development of novel food formulations. <i>Trends in Food Science and Technology</i> , 2022, 127, 1-13.	7.8	19
100	Investigation of new products and reaction kinetics for myricetin in DMEM via an in situ UPLC-MS analysis. <i>Food Frontiers</i> , 2020, 1, 243-252.	3.7	17
101	Pigment Composition of Nine Brown Algae from the Iberian Northwestern Coastline: Influence of the Extraction Solvent. <i>Marine Drugs</i> , 2022, 20, 113.	2.2	17
102	Thermochemical Characterization of Eight Seaweed Species and Evaluation of Their Potential Use as an Alternative for Biofuel Production and Source of Bioactive Compounds. <i>International Journal of Molecular Sciences</i> , 2022, 23, 2355.	1.8	17
103	Ball Possession Effectiveness in Men's Elite Floorball According to Quality of Opposition and Game Period. <i>Journal of Human Kinetics</i> , 2013, 38, 227-237.	0.7	14
104	Changes in mammographic density over time and the risk of breast cancer: An observational cohort study. <i>Breast</i> , 2019, 46, 108-115.	0.9	14
105	Technical analysis in Tsurigoshi through three complementary observational analysis. <i>Physiology and Behavior</i> , 2020, 216, 112804.	1.0	14
106	Prevalencia de la enfermedad renal crónica y factores asociados en la población asistida en atención primaria de España: resultados del estudio IBERICAN. <i>Medicina Clínica</i> , 2021, 156, 157-165.	0.3	14
107	State-of-the-Art of Analytical Techniques to Determine Food Fraud in Olive Oils. <i>Foods</i> , 2021, 10, 484.	1.9	14
108	Stability and antioxidant capacity of epigallocatechin gallate in Dulbecco's modified eagle medium. <i>Food Chemistry</i> , 2022, 366, 130521.	4.2	14

#	ARTICLE	IF	CITATIONS
109	Camellia japonica: A phytochemical perspective and current applications facing its industrial exploitation. Food Chemistry: X, 2022, 13, 100258.	1.8	14
110	An environmental management industrial solution for the treatment and reuse of mussel wastewaters. Science of the Total Environment, 2015, 538, 117-128.	3.9	13
111	A Time-Dose Model to Quantify the Antioxidant Responses of the Oxidative Hemolysis Inhibition Assay (OxHLIA) and Its Extension to Evaluate Other Hemolytic Effectors. BioMed Research International, 2014, 2014, 1-15.	0.9	12
112	A Critical Point: The Problems Associated with the Variety of Criteria To Quantify the Antioxidant Capacity. Journal of Agricultural and Food Chemistry, 2014, 62, 5472-5484.	2.4	12
113	Optimization of the Extraction Process to Obtain a Colorant Ingredient from Leaves of Ocimum basilicum var. purpurascens. Molecules, 2019, 24, 686.	1.7	12
114	Aquaculture and agriculture by-products as sustainable sources of omega-3 fatty acids in the food industry. EFood, 2021, 2, 209-233.	1.7	12
115	Biological properties and potential of compounds extracted from red seaweeds. Phytochemistry Reviews, 2023, 22, 1509-1540.	3.1	12
116	On the aggregated nature of chronic Sarcoptes scabiei infection in adult pigs. Veterinary Parasitology, 2013, 192, 301-306.	0.7	11
117	Development of a natural preservative obtained from male chestnut flowers: optimization of a heat-assisted extraction technique. Food and Function, 2019, 10, 1352-1363.	2.1	11
118	Application of Novel Techniques for Monitoring Quality Changes in Meat and Fish Products during Traditional Processing Processes: Reconciling Novelty and Tradition. Processes, 2020, 8, 988.	1.3	11
119	Algae as a Source of Bioactive Compounds to Prevent the Development of Type 2 Diabetes Mellitus. Current Medicinal Chemistry, 2021, 28, 4592-4615.	1.2	11
120	Amylase production by <i>Aspergillus oryzae</i> in a solid-state bioreactor with fed-batch operation using mussel processing wastewaters as feeding medium. Journal of Chemical Technology and Biotechnology, 2013, 88, 226-236.	1.6	10
121	Assessment of the stability of catechin-enriched extracts obtained from Arbutus unedo L. fruits: Kinetic mathematical modeling of pH and temperature properties on powder and solution systems. Industrial Crops and Products, 2017, 99, 150-162.	2.5	10
122	Optimization of ergosterol extraction from Pleurotus mushrooms using response surface methodology. Food and Function, 2020, 11, 5887-5897.	2.1	10
123	Stability profiling and degradation products of dihydromyricetin in Dulbecco's modified eagle's medium. Food Chemistry, 2022, 378, 132033.	4.2	10
124	Mathematical model as a standard procedure to analyze small and large water distribution networks. Journal of Cleaner Production, 2015, 106, 541-554.	4.6	9
125	Enhancing the antimicrobial and antifungal activities of a coloring extract agent rich in betacyanins obtained from <i>Gomphrena globosa</i> L. flowers. Food and Function, 2018, 9, 6205-6217.	2.1	9
126	Extraction of chlorophylls from <i>Daucus carota</i> L. and <i>Solanum lycopersicum</i> var. <i>cerasiforme</i> crop by-products. , 2022, 1, 100048.		8

#	ARTICLE	IF	CITATIONS
127	Fucoxanthinâ€™s Optimization from <i>Undaria pinnatifida</i> Using Conventional Heat Extraction, Bioactivity Assays and In Silico Studies. <i>Antioxidants</i> , 2022, 11, 1296.	2.2	8
128	Recovery of Citric Acid from Citrus Peels: Ultrasound-Assisted Extraction Optimized by Response Surface Methodology. <i>Chemosensors</i> , 2022, 10, 257.	1.8	8
129	A new mathematical model to quantify and characterize the response to pro- and anti-oxidants of the copper-induced oxidation of LDL assay. A tool for examination of potential preventive compounds and clinical risk prediction. <i>Food Research International</i> , 2014, 66, 501-513.	2.9	7
130	Analysis of the oxypropylation process of a lignocellulosic material, almond shell, using the response surface methodology (RSM). <i>Industrial Crops and Products</i> , 2020, 153, 112542.	2.5	7
131	Advances on delta 5-unsaturated-polymethylene-interrupted fatty acids: Resources, biosynthesis, and benefits. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 767-789.	5.4	7
132	Macroalgae as an Alternative Source of Nutrients and Compounds with Bioactive Potential. <i>Proceedings (mdpi)</i> , 2020, 70, .	0.2	7
133	Weed pressure determines the chemical profile of wheat (<i>Triticum aestivum</i> L.) and its allelochemicals potential. <i>Pest Management Science</i> , 2022, 78, 1605-1619.	1.7	7
134	Applications of algae to obtain healthier meat products: A critical review on nutrients, acceptability and quality. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 8357-8374.	5.4	7
135	Functional foods based on the recovery of bioactive ingredients from food and algae by-products by emerging extraction technologies and 3D printing. <i>Food Bioscience</i> , 2022, 49, 101853.	2.0	7
136	Capsicum Seeds as a Source of Bioactive Compounds: Biological Properties, Extraction Systems, and Industrial Application. , 2020, , .		6
137	Management of Wine Aroma Compounds: Principal Basis and Future Perspectives. , 0, , .		6
138	Mushrooms bio-residues valorisation: Optimisation of ergosterol extraction using response surface methodology. <i>Food and Bioproducts Processing</i> , 2020, 122, 183-192.	1.8	6
139	Ellagitannin-rich bioactive extracts of <i>Tuberaria lignosa</i> : insights into the radiation-induced effects in the recovery of high added-value compounds. <i>Food and Function</i> , 2017, 8, 2485-2499.	2.1	6
140	An Accurate and Rapid System to Identify Play Patterns in Tennis Using Video Recording Material: Break Point Situations as a Case Study. <i>Journal of Human Kinetics</i> , 2018, 62, 199-212.	0.7	6
141	Machine Learning as an aid to management decisions on high somatic cell counts in dairy farms. <i>Archives Animal Breeding</i> , 2005, 48, 138-148.	0.5	6
142	Application of Green Extraction Techniques for Natural Additives Production. , 0, , .		6
143	Approaches for sustainable food production and consumption systems. , 2022, , 23-38.		6
144	Knowledge of Errors in the Teaching-Learning Process of Judo-Techniques: Osoto-Guruma as a Case Study. <i>Journal of Human Kinetics</i> , 2014, 41, 253-263.	0.7	5

#	ARTICLE	IF	CITATIONS
145	Mathematical models of cytotoxic effects in endpoint tumor cell line assays: critical assessment of the application of a single parametric value as a standard criterion to quantify the dose–response effects and new unexplored proposal formats. <i>Analyst, The</i> , 2017, 142, 4124-4141.	1.7	5
146	Stability assessment of extracts obtained from <i>Arbutus unedo</i> L. fruits in powder and solution systems using machine-learning methodologies. <i>Food Chemistry</i> , 2020, 333, 127460.	4.2	5
147	Jansky VLA observations of synchrotron emitting optical hotspots of 3C427 and 3C445 radio galaxies. <i>Monthly Notices of the Royal Astronomical Society</i> , 2020, 494, 2244-2253.	1.6	5
148	Development of a Natural Preservative from Chestnut Flowers: Ultrasound-Assisted Extraction Optimization and Functionality Assessment. <i>Chemosensors</i> , 2021, 9, 141.	1.8	5
149	The art of drawing numbers and stories in the air: epidemiology, information, emotion and action: Table A1. <i>Journal of Epidemiology and Community Health</i> , 2014, 68, 1109-1111.	2.0	4
150	Cow's milk with active immunoglobulins against <i>Campylobacter jejuni</i> : Effects of temperature on immunoglobulin activity. <i>Journal of the Science of Food and Agriculture</i> , 2014, 94, 1205-1211.	1.7	4
151	Plants of the Family Asteraceae: Evaluation of Biological Properties and Identification of Phenolic Compounds. <i>Chemistry Proceedings</i> , 2021, 5, .	0.1	4
152	Critical Variables Influencing the Ultrasound-Assisted Extraction of Bioactive Compounds—A Review. , 2021, 5, .		4
153	Nutritional Composition of the Atlantic Seaweeds <i>Ulva rigida</i> , <i>Codium tomentosum</i> , <i>Palmaria palmata</i> and <i>Porphyra purpurea</i> . , 2021, 5, .		4
154	A simple pseudo-mechanistic model for the response characterization and quantification of the copper-induced oxidative LDL method. <i>Free Radical Biology and Medicine</i> , 2012, 53, S245.	1.3	3
155	Effect of Natural Preservatives on the Nutritional Profile, Chemical Composition, Bioactivity and Stability of a Nutraceutical Preparation of <i>Aloe arborescens</i> . <i>Antioxidants</i> , 2020, 9, 281.	2.2	3
156	Valorization of Kiwi by-Products for the Recovery of Bioactive Compounds: Circular Economy Model. <i>Proceedings (mdpi)</i> , 2020, 70, .	0.2	3
157	Bioactive Compound Profiling and Nutritional Composition of Three Species from the Amaranthaceae Family. , 2021, 5, .		3
158	Some Latin American experiences concerning teaching of chemical metrology. <i>Accreditation and Quality Assurance</i> , 2007, 12, 39-44.	0.4	2
159	Oversimplification and Overstandardization in Biological Methods: Sperm Bioassays in Ecotoxicology as a Case of Study and a Proposal for Their Reformulation. <i>Scientific World Journal, The</i> , 2014, 2014, 1-13.	0.8	2
160	Multiple SERS Detection of Phenol Derivatives in Tap Water. <i>Proceedings (mdpi)</i> , 2020, 70, .	0.2	2
161	Optimization of Bioactive Compounds with Antioxidant Activity of <i>Himantalia elongata</i> by Microwave-Assisted Extraction Using Response Surface Methodology. , 2021, 5, .		2
162	Identification, Quantification, and Method Validation of Anthocyanins. , 2021, 5, .		2

#	ARTICLE	IF	CITATIONS
163	Flavonoids: A Group of Potential Food Additives with Beneficial Health Effects. , 0, , .		2
164	Analytical criteria to quantify and compare the antioxidant and pro-oxidant capacity in competition assays: The bell protection function. Food Research International, 2014, 60, 48-58.	2.9	1
165	Injury assessment of common nage-waza judo techniques for amateur judokas. International Journal of Performance Analysis in Sport, 2016, 16, 961-982.	0.5	1
166	State-of-the-Art of Encapsulation Based on the Spray-Drying Technique for Carotenoids from Plant Material: Methods and Mechanism. , 2021, , 79-89.		1
167	Freeze-Drying Encapsulation as a Mechanism of Choice in Oils: Methods and Mechanism. , 2021, , 91-101.		1
168	Recovery of Phenolic Compounds from Edible Algae Using High Hydrostatic Pressure: An Optimization Approach. Proceedings (mdpi), 2021, 70, 110.	0.2	1
169	Essential Oils as Possible Candidates to Be Included in Active Packaging Systems and the Use of Biosensors to Monitor the Quality of Foodstuff. , 2021, 5, .		1
170	Application of Releasing Active Packaging in Oils and Fats. Food Bioactive Ingredients, 2022, , 465-505.	0.3	1
171	Plant Antioxidants from Agricultural Waste: Synergistic Potential with Other Biological Properties and Possible Applications. Reference Series in Phytochemistry, 2022, , 343-380.	0.2	1
172	Improving the physicochemical properties of a traditional Portuguese cake "â€œconÃ³micos" with chestnut flour. Food and Function, 0, , .	2.1	1
173	Oily Fish as a Source of Bioactive Compounds in the Diet. , 0, , .		1
174	Errors in the IEC-61000-4-7 measurement procedure for AC arc furnaces. , 2007, , .		0
175	The Wavelet Packet Transform and its application to identify arc furnace current and voltage harmonics. , 2008, , .		0
176	Reply to F. CatalÃ¡-LÃ³pez et al.. Journal of Hypertension, 2013, 31, 631-632.	0.3	0
177	Development of a bivariate mathematical model to characterize simultaneously the dose-time-responses of pro-oxidant agents. , 2013, , .		0
178	Determination of feedback in judo by means of T-patterns. Motriz Revista De Educacao Fisica, 2014, 20, 47-53.	0.3	0
179	Mathematical modeling of area under the curve assessment criteria to quantify the antioxidant and pro-oxidant capacity: Coffee extracts as a case study. Food Research International, 2014, 64, 962-975.	2.9	0
180	The teaching-learning process of judo techniques improved using knowledge of errors. Tai-otoshi as a case study. International Journal of Performance Analysis in Sport, 2014, 14, 841-851.	0.5	0

#	ARTICLE	IF	CITATIONS
181	Red Algae as Source of Nutrients with Antioxidant and Antimicrobial Potential. Proceedings (mdpi), 2020, 70, .	0.2	0
182	Phenolic Compounds from Amaranthaceae Family as Potential Antitumor and Antibacterial Drugs. , 2021, 9, .		0
183	Nutritional Composition and Biological Activity of Goldenberry (Physalis peruviana L.): An Emerging Fruit Crop in Portugal. , 2021, 6, .		0
184	Bioactive Compounds Extracted from Edible Legumes Not Suitable for Marketing”A Source of Functional Ingredients. , 2022, 12, .		0
185	Green Extraction of Fucoxanthin with Promising Nutraceutical Applications. , 0, , .		0