

Francisco J. Barba

List of Publications by Citations

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539
papers

19,201
citations

75
h-index

117
g-index

570
ext. papers

24,234
ext. citations

6.2
avg, IF

7.58
L-index

#	Paper	IF	Citations
539	Current applications and new opportunities for the use of pulsed electric fields in food science and industry. <i>Food Research International</i> , 2015 , 77, 773-798	7	413
538	A Comprehensive Review on Lipid Oxidation in Meat and Meat Products. <i>Antioxidants</i> , 2019 , 8,	7.1	379
537	Green alternative methods for the extraction of antioxidant bioactive compounds from winery wastes and by-products: A review. <i>Trends in Food Science and Technology</i> , 2016 , 49, 96-109	15.3	376
536	Analytical Methods for Determining Bioavailability and Bioaccessibility of Bioactive Compounds from Fruits and Vegetables: A Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2014 , 13, 155-171	16.4	372
535	An overview of the traditional and innovative approaches for pectin extraction from plant food wastes and by-products: Ultrasound-, microwaves-, and enzyme-assisted extraction. <i>Trends in Food Science and Technology</i> , 2018 , 76, 28-37	15.3	255
534	Clean recovery of antioxidant compounds from plant foods, by-products and algae assisted by ultrasounds processing. Modeling approaches to optimize processing conditions. <i>Trends in Food Science and Technology</i> , 2015 , 42, 134-149	15.3	251
533	The role of acculturation in nutrition, lifestyle, and incidence of type 2 diabetes among Latinos. <i>Journal of Nutrition</i> , 2007 , 137, 860-70	4.1	248
532	Trends in Chemometrics: Food Authentication, Microbiology, and Effects of Processing. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2018 , 17, 663-677	16.4	236
531	A review of sustainable and intensified techniques for extraction of food and natural products. <i>Green Chemistry</i> , 2020 , 22, 2325-2353	10	230
530	High Voltage Electrical Discharges, Pulsed Electric Field, and Ultrasound Assisted Extraction of Protein and Phenolic Compounds from Olive Kernel. <i>Food and Bioprocess Technology</i> , 2015 , 8, 885-894	5.1	217
529	Bioactive peptides as natural antioxidants in food products – A review. <i>Trends in Food Science and Technology</i> , 2018 , 79, 136-147	15.3	212
528	Berries extracts as natural antioxidants in meat products: A review. <i>Food Research International</i> , 2018 , 106, 1095-1104	7	212
527	Active packaging films with natural antioxidants to be used in meat industry: A review. <i>Food Research International</i> , 2018 , 113, 93-101	7	210
526	New opportunities and perspectives of high pressure treatment to improve health and safety attributes of foods. A review. <i>Food Research International</i> , 2015 , 77, 725-742	7	196
525	Emerging opportunities for the effective valorization of wastes and by-products generated during olive oil production process: Non-conventional methods for the recovery of high-added value compounds. <i>Trends in Food Science and Technology</i> , 2015 , 45, 296-310	15.3	195
524	New Approaches for the Use of Non-conventional Cell Disruption Technologies to Extract Potential Food Additives and Nutraceuticals from Microalgae. <i>Food Engineering Reviews</i> , 2015 , 7, 45-62	6.5	186
523	Fruit juice sonication: Implications on food safety and physicochemical and nutritional properties. <i>Food Research International</i> , 2015 , 77, 743-752	7	182

522	Innovative "Green" and Novel Strategies for the Extraction of Bioactive Added Value Compounds from Citrus Wastes-A Review. <i>Molecules</i> , 2017 , 22,	4.8	179
521	High Pressure Treatment Effect on Physicochemical and Nutritional Properties of Fluid Foods During Storage: A Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2012 , 11, 307-322	16.4	178
520	Functional Foods: Product Development, Technological Trends, Efficacy Testing, and Safety. <i>Annual Review of Food Science and Technology</i> , 2020 , 11, 93-118	14.7	176
519	Landmarks in the historical development of twenty first century food processing technologies. <i>Food Research International</i> , 2017 , 97, 318-339	7	173
518	The Effects of Conventional and Non-conventional Processing on Glucosinolates and Its Derived Forms, Isothiocyanates: Extraction, Degradation, and Applications. <i>Food Engineering Reviews</i> , 2015 , 7, 357-381	6.5	170
517	An integrated strategy between food chemistry, biology, nutrition, pharmacology, and statistics in the development of functional foods: A proposal. <i>Trends in Food Science and Technology</i> , 2017 , 62, 13-22	15.3	163
516	Potential use of pulsed electric technologies and ultrasounds to improve the recovery of high-added value compounds from blackberries. <i>Journal of Food Engineering</i> , 2015 , 167, 38-44	6	162
515	Essential oils as natural additives to prevent oxidation reactions in meat and meat products: A review. <i>Food Research International</i> , 2018 , 113, 156-166	7	161
514	Bioaccessibility of bioactive compounds from fruits and vegetables after thermal and nonthermal processing. <i>Trends in Food Science and Technology</i> , 2017 , 67, 195-206	15.3	160
513	Innovative Alternative Technologies to Extract Carotenoids from Microalgae and Seaweeds. <i>Marine Drugs</i> , 2016 , 14,	6	160
512	Mild processing applied to the inactivation of the main foodborne bacterial pathogens: A review. <i>Trends in Food Science and Technology</i> , 2017 , 66, 20-35	15.3	159
511	Effects of cold atmospheric gas phase plasma on anthocyanins and color in pomegranate juice. <i>Food Chemistry</i> , 2016 , 190, 317-323	8.5	154
510	Application of seaweeds to develop new food products with enhanced shelf-life, quality and health-related beneficial properties. <i>Food Research International</i> , 2017 , 99, 1066-1083	7	152
509	Physicochemical and nutritional characteristics of blueberry juice after high pressure processing. <i>Food Research International</i> , 2013 , 50, 545-549	7	150
508	Pulsed electric field and pH assisted selective extraction of intracellular components from microalgae <i>Nannochloropsis</i> . <i>Algal Research</i> , 2015 , 8, 128-134	5	142
507	Pressurized hot water extraction (PHWE) for the green recovery of bioactive compounds and steviol glycosides from <i>Stevia rebaudiana</i> Bertoni leaves. <i>Food Chemistry</i> , 2018 , 254, 150-157	8.5	138
506	Edible films/coating with tailored properties for active packaging of meat, fish and derived products. <i>Trends in Food Science and Technology</i> , 2020 , 98, 10-24	15.3	132
505	Effect of Alternative Physical Treatments (Ultrasounds, Pulsed Electric Fields, and High-Voltage Electrical Discharges) on Selective Recovery of Bio-compounds from Fermented Grape Pomace. <i>Food and Bioprocess Technology</i> , 2015 , 8, 1139-1148	5.1	131

504	Extraction of bioactive compounds and essential oils from mediterranean herbs by conventional and green innovative techniques: A review. <i>Food Research International</i> , 2018 , 113, 245-262	7	124
503	Solvent-Free Microwave-Assisted Extraction of Polyphenols from Olive Tree Leaves: Antioxidant and Antimicrobial Properties. <i>Molecules</i> , 2017 , 22,	4.8	123
502	Current and New Insights in the Sustainable and Green Recovery of Nutritionally Valuable Compounds from Stevia rebaudiana Bertoni. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 6835-487	5.7	120
501	Electrotechnologies applied to valorization of by-products from food industry: Main findings, energy and economic cost of their industrialization. <i>Food and Bioproducts Processing</i> , 2016 , 100, 172-184	4.9	119
500	Oilseed treatment by ultrasounds and microwaves to improve oil yield and quality: An overview. <i>Food Research International</i> , 2016 , 85, 59-66	7	118
499	Optimization of microwave-assisted extraction of polyphenols from Quercus bark. <i>Industrial Crops and Products</i> , 2015 , 77, 590-601	5.9	116
498	Novel Food Processing and Extraction Technologies of High-Added Value Compounds from Plant Materials. <i>Foods</i> , 2018 , 7,	4.9	116
497	A critical analysis of the cold plasma induced lipid oxidation in foods. <i>Trends in Food Science and Technology</i> , 2018 , 77, 32-41	15.3	113
496	Emulsion-based systems for fabrication of electrospun nanofibers: food, pharmaceutical and biomedical applications. <i>RSC Advances</i> , 2017 , 7, 28951-28964	3.7	110
495	An overview of organosulfur compounds from Allium spp.: From processing and preservation to evaluation of their bioavailability, antimicrobial, and anti-inflammatory properties. <i>Food Chemistry</i> , 2019 , 276, 680-691	8.5	110
494	Bioavailability of Glucosinolates and Their Breakdown Products: Impact of Processing. <i>Frontiers in Nutrition</i> , 2016 , 3, 24	6.2	109
493	Application of pulsed electric fields in meat and fish processing industries: An overview. <i>Food Research International</i> , 2019 , 123, 95-105	7	108
492	Ultrasound-assisted green solvent extraction of high-added value compounds from microalgae Nannochloropsis spp. <i>Bioresource Technology</i> , 2015 , 198, 262-7	11	107
491	Impact of pulsed electric fields and high voltage electrical discharges on extraction of high-added value compounds from papaya peels. <i>Food Research International</i> , 2014 , 65, 337-343	7	106
490	Application of Non-conventional Extraction Methods: Toward a Sustainable and Green Production of Valuable Compounds from Mushrooms. <i>Food Engineering Reviews</i> , 2016 , 8, 214-234	6.5	102
489	Extraction assisted by pulsed electric energy as a potential tool for green and sustainable recovery of nutritionally valuable compounds from mango peels. <i>Food Chemistry</i> , 2016 , 192, 842-8	8.5	102
488	Innovative technologies for encapsulation of Mediterranean plants extracts. <i>Trends in Food Science and Technology</i> , 2017 , 69, 1-12	15.3	100
487	Evaluation of quality changes of blueberry juice during refrigerated storage after high-pressure and pulsed electric fields processing. <i>Innovative Food Science and Emerging Technologies</i> , 2012 , 14, 18-24	6.8	100

486	Fermented sweet lemon juice (<i>Citrus limetta</i>) using <i>Lactobacillus plantarum</i> LS5: Chemical composition, antioxidant and antibacterial activities. <i>Journal of Functional Foods</i> , 2017 , 38, 409-414	5.1	98
485	Recent advancements in lactic acid production - a review. <i>Food Research International</i> , 2018 , 107, 763-770		98
484	Pulsed electric field assisted extraction of nutritionally valuable compounds from microalgae <i>Nannochloropsis</i> spp. using the binary mixture of organic solvents and water. <i>Innovative Food Science and Emerging Technologies</i> , 2015 , 27, 79-85	6.8	96
483	Recovery of colorants from red prickly pear peels and pulps enhanced by pulsed electric field and ultrasound. <i>Innovative Food Science and Emerging Technologies</i> , 2016 , 37, 336-344	6.8	96
482	Application of plant extracts to improve the shelf-life, nutritional and health-related properties of ready-to-eat meat products. <i>Meat Science</i> , 2018 , 145, 245-255	6.4	95
481	Evaluating the potential of cell disruption technologies for green selective extraction of antioxidant compounds from <i>Stevia rebaudiana</i> Bertoni leaves. <i>Journal of Food Engineering</i> , 2015 , 149, 222-228	6	91
480	Addition of plant extracts to meat and meat products to extend shelf-life and health-promoting attributes: an overview. <i>Current Opinion in Food Science</i> , 2020 , 31, 81-87	9.8	91
479	Impact of conventional and non-conventional processing on prickly pear (<i>Opuntia</i> spp.) and their derived products: From preservation of beverages to valorization of by-products. <i>Trends in Food Science and Technology</i> , 2017 , 67, 260-270	15.3	91
478	Effect of extrusion on the anti-nutritional factors of food products: An overview. <i>Food Control</i> , 2017 , 79, 62-73	6.2	90
477	Proximate Composition and Nutritional Value of Three Macroalgae: <i>Ascophyllum nodosum</i> , <i>Fucus vesiculosus</i> and <i>Bifurcaria bifurcata</i> . <i>Marine Drugs</i> , 2017 , 15,	6	88
476	An overview of the impact of electrotechnologies for the recovery of oil and high-value compounds from vegetable oil industry: Energy and economic cost implications. <i>Food Research International</i> , 2016 , 80, 19-26	7	87
475	Innovative Green Technologies of Intensification for Valorization of Seafood and Their by-Products. <i>Marine Drugs</i> , 2019 , 17,	6	87
474	Pulsed electric fields as an alternative to thermal processing for preservation of nutritive and physicochemical properties of beverages: A review. <i>Journal of Food Process Engineering</i> , 2018 , 41, e12638 ⁴	3.4	85
473	Impact of conventional/non-conventional extraction methods on the untargeted phenolic profile of <i>Moringa oleifera</i> leaves. <i>Food Research International</i> , 2019 , 115, 319-327	7	83
472	Ascorbic acid is the only bioactive that is better preserved by high hydrostatic pressure than by thermal treatment of a vegetable beverage. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 10070-10075 ⁷	5.7	81
471	Guarana seed extracts as a useful strategy to extend the shelf life of pork patties: UHPLC-ESI/QTOF phenolic profile and impact on microbial inactivation, lipid and protein oxidation and antioxidant capacity. <i>Food Research International</i> , 2018 , 114, 55-63	7	79
470	Recent insights for the green recovery of inulin from plant food materials using non-conventional extraction technologies: A review. <i>Innovative Food Science and Emerging Technologies</i> , 2016 , 33, 1-9	6.8	78
469	Study of Antioxidant Capacity and Quality Parameters in An Orange JuiceâMilk Beverage After High-Pressure Processing Treatment. <i>Food and Bioprocess Technology</i> , 2012 , 5, 2222-2232	5.1	78

468	Stability of polyphenols in chokeberry juice treated with gas phase plasma. <i>Food Chemistry</i> , 2016 , 212, 323-31	8.5	77
467	Thermodynamics, transport phenomena, and electrochemistry of external field-assisted nonthermal food technologies. <i>Critical Reviews in Food Science and Nutrition</i> , 2018 , 58, 1832-1863	11.5	75
466	Influence of pitanga leaf extracts on lipid and protein oxidation of pork burger during shelf-life. <i>Food Research International</i> , 2018 , 114, 47-54	7	75
465	Bioactive Compounds and Quality of Extra Virgin Olive Oil. <i>Foods</i> , 2020 , 9,	4.9	75
464	Characterization of Volatile Compounds of Dry-Cured Meat Products Using HS-SPME-GC/MS Technique. <i>Food Analytical Methods</i> , 2019 , 12, 1263-1284	3.4	74
463	Interaction of dietary polyphenols and gut microbiota: Microbial metabolism of polyphenols, influence on the gut microbiota, and implications on host health. <i>Food Frontiers</i> , 2020 , 1, 109-133	4.2	74
462	Stability and extraction of bioactive sulfur compounds from Allium genus processed by traditional and innovative technologies. <i>Journal of Food Composition and Analysis</i> , 2017 , 61, 28-39	4.1	73
461	Multistage recovery process of seaweed pigments: Investigation of ultrasound assisted extraction and ultra-filtration performances. <i>Food and Bioproducts Processing</i> , 2017 , 104, 40-47	4.9	72
460	Microencapsulation of antioxidant compounds through innovative technologies and its specific application in meat processing. <i>Trends in Food Science and Technology</i> , 2018 , 82, 135-147	15.3	69
459	HPLC-DAD-ESI-MS(2) analytical profile of extracts obtained from purple sweet potato after green ultrasound-assisted extraction. <i>Food Chemistry</i> , 2017 , 215, 391-400	8.5	68
458	High pressure processing of fruit juice mixture sweetened with Stevia rebaudiana Bertoni: Optimal retention of physical and nutritional quality. <i>Innovative Food Science and Emerging Technologies</i> , 2013 , 18, 48-56	6.8	67
457	Innovative technologies for the recovery of phytochemicals from Stevia rebaudiana Bertoni leaves: A review. <i>Food Chemistry</i> , 2018 , 268, 513-521	8.5	66
456	Comparing the effects of thermal and non-thermal technologies on pomegranate juice quality: A review. <i>Food Chemistry</i> , 2019 , 279, 150-161	8.5	65
455	Efficiency of Ohmic assisted hydrodistillation for the extraction of essential oil from oregano (<i>Origanum vulgare</i> subsp. <i>viride</i>) spices. <i>Innovative Food Science and Emerging Technologies</i> , 2017 , 41, 172-178	6.8	64
454	Green extraction approach for the recovery of polyphenols from Croatian olive leaves (<i>Olea europea</i>). <i>Food and Bioproducts Processing</i> , 2017 , 106, 19-28	4.9	64
453	Health benefits of olive oil and its components: Impacts on gut microbiota antioxidant activities, and prevention of noncommunicable diseases. <i>Trends in Food Science and Technology</i> , 2019 , 88, 220-227	15.3	63
452	Combined effect of natural antioxidants and antimicrobial compounds during refrigerated storage of nitrite-free frankfurter-type sausage. <i>Food Research International</i> , 2019 , 120, 839-850	7	63
451	Influences of organically and conventionally grown strawberry cultivars on anthocyanins content and color in purees and low-sugar jams. <i>Food Chemistry</i> , 2015 , 181, 94-100	8.5	61

450	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	15.3	61
449	Stevia rebaudiana Bertoni as a natural antioxidant/antimicrobial for high pressure processed fruit extract: processing parameter optimization. <i>Food Chemistry</i> , 2014 , 148, 261-7	8.5	61
448	Application of hull, bur and leaf chestnut extracts on the shelf-life of beef patties stored under MAP: Evaluation of their impact on physicochemical properties, lipid oxidation, antioxidant, and antimicrobial potential. <i>Food Research International</i> , 2018 , 112, 263-273	7	61
447	Evaluation of phenolic profile and antioxidant capacity in gluten-free flours. <i>Food Chemistry</i> , 2017 , 228, 367-373	8.5	60
446	Changes in Quality and Nutritional Parameters During Refrigerated Storage of an Orange Juice-Milk Beverage Treated by Equivalent Thermal and Non-thermal Processes for Mild Pasteurization. <i>Food and Bioprocess Technology</i> , 2013 , 6, 2018-2030	5.1	57
445	Recent advances in γ -aminobutyric acid (GABA) properties in pulses: an overview. <i>Journal of the Science of Food and Agriculture</i> , 2017 , 97, 2681-2689	4.3	56
444	Recent advances in the application of pulsed light processing for improving food safety and increasing shelf life. <i>Trends in Food Science and Technology</i> , 2019 , 88, 67-79	15.3	56
443	Extraction of essential oil from <i>Aloysia citriodora</i> Palau leaves using continuous and pulsed ultrasound: Kinetics, antioxidant activity and antimicrobial properties. <i>Process Biochemistry</i> , 2018 , 65, 197-204	4.8	55
442	Phenolic profiling and in vitro bioactivity of <i>Moringa oleifera</i> leaves as affected by different extraction solvents. <i>Food Research International</i> , 2020 , 127, 108712	7	55
441	UHPLC-ESI-QTOF-MS profile of polyphenols in Goji berries (<i>Lycium barbarum</i> L.) and its dynamics during in vitro gastrointestinal digestion and fermentation. <i>Journal of Functional Foods</i> , 2018 , 40, 564-572	5.1	55
440	Chestnuts and by-products as source of natural antioxidants in meat and meat products: A review. <i>Trends in Food Science and Technology</i> , 2018 , 82, 110-121	15.3	55
439	Emerging techniques in bioethanol production: from distillation to waste valorization. <i>Green Chemistry</i> , 2019 , 21, 1171-1185	10	53
438	New approaches for the effective valorization of papaya seeds: Extraction of proteins, phenolic compounds, carbohydrates, and isothiocyanates assisted by pulsed electric energy. <i>Food Research International</i> , 2015 , 77, 711-717	7	52
437	Effect of Innovative Food Processing Technologies on the Physicochemical and Nutritional Properties and Quality of Non-Dairy Plant-Based Beverages. <i>Foods</i> , 2020 , 9,	4.9	52
436	Fermentation at non-conventional conditions in food- and bio-sciences by the application of advanced processing technologies. <i>Critical Reviews in Biotechnology</i> , 2018 , 38, 122-140	9.4	52
435	Impact of boiling on free and bound phenolic profile and antioxidant activity of commercial gluten-free pasta. <i>Food Research International</i> , 2017 , 100, 69-77	7	52
434	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	15.3	51
433	Microwave-Assisted Extraction (MAE) of Dalmatian Sage Leaves for the Optimal Yield of Polyphenols: HPLC-DAD Identification and Quantification. <i>Food Analytical Methods</i> , 2016 , 9, 2385-2394	3.4	51

432	Innovative non-thermal technologies affecting potato tuber and fried potato quality. <i>Trends in Food Science and Technology</i> , 2019 , 88, 274-289	15.3	50
431	Micro and nano-encapsulation of vegetable and essential oils to develop functional food products with improved nutritional profiles. <i>Trends in Food Science and Technology</i> , 2020 , 104, 72-83	15.3	50
430	Elderberry (<i>Sambucus nigra</i> L.) as potential source of antioxidants. Characterization, optimization of extraction parameters and bioactive properties. <i>Food Chemistry</i> , 2020 , 330, 127266	8.5	49
429	Use of Tiger Nut (L.) Oil Emulsion as Animal Fat Replacement in Beef Burgers. <i>Foods</i> , 2020 , 9,	4.9	49
428	Main characteristics of peanut skin and its role for the preservation of meat products. <i>Trends in Food Science and Technology</i> , 2018 , 77, 1-10	15.3	49
427	Botanical and biological pesticides elicit a similar Induced Systemic Response in tomato (<i>Solanum lycopersicum</i>) secondary metabolism. <i>Phytochemistry</i> , 2016 , 130, 56-63	4	49
426	In vitro antioxidant and antihypertensive compounds from camu-camu (<i>Myrciaria dubia</i> McVaugh, Myrtaceae) seed coat: A multivariate structure-activity study. <i>Food and Chemical Toxicology</i> , 2018 , 120, 479-490	4.7	49
425	Negative pressure cavitation extraction: A novel method for extraction of food bioactive compounds from plant materials. <i>Trends in Food Science and Technology</i> , 2016 , 52, 98-108	15.3	49
424	Enzyme-assisted extraction of polyphenol from edible lotus (<i>Nelumbo nucifera</i>) rhizome knot: Ultra-filtration performance and HPLC-MS profile. <i>Food Research International</i> , 2018 , 111, 291-298	7	49
423	Emerging technologies for the recovery of isothiocyanates, protein and phenolic compounds from rapeseed and rapeseed press-cake: Effect of high voltage electrical discharges. <i>Innovative Food Science and Emerging Technologies</i> , 2015 , 31, 67-72	6.8	48
422	Microencapsulation of healthier oils to enhance the physicochemical and nutritional properties of deer p _{EF} . <i>LWT - Food Science and Technology</i> , 2020 , 125, 109223	5.4	48
421	Discrimination of Tunisian and Italian extra-virgin olive oils according to their phenolic and sterolic fingerprints. <i>Food Research International</i> , 2018 , 106, 920-927	7	48
420	Fruit Seeds as Sources of Bioactive Compounds: Sustainable Production of High Value-Added Ingredients from By-Products within Circular Economy. <i>Molecules</i> , 2019 , 24,	4.8	48
419	Combining reformulation, active packaging and non-thermal post-packaging decontamination technologies to increase the microbiological quality and safety of cooked ready-to-eat meat products. <i>Trends in Food Science and Technology</i> , 2018 , 72, 45-61	15.3	48
418	Effect of drying method on oleuropein, total phenolic content, flavonoid content, and antioxidant activity of olive (<i>Olea europaea</i>) leaf. <i>Journal of Food Processing and Preservation</i> , 2018 , 42, e13604	2.1	47
417	Gluten-free flours from cereals, pseudocereals and legumes: Phenolic fingerprints and in vitro antioxidant properties. <i>Food Chemistry</i> , 2019 , 271, 157-164	8.5	47
416	High pressure processing of carrot juice: Effect of static and multi-pulsed pressure on the polyphenolic profile, oxidoreductases activity and colour. <i>Food Chemistry</i> , 2020 , 307, 125549	8.5	47
415	Bioactive profile of pumpkin: an overview on terpenoids and their health-promoting properties. <i>Current Opinion in Food Science</i> , 2018 , 22, 81-87	9.8	46

414	Effects of ultrasound and high pressure on physicochemical properties and HMF Formation in Turkish honey types. <i>Journal of Food Engineering</i> , 2018 , 219, 129-136	6	46
413	Effect of Microwave-Assisted Extraction on the Phenolic Compounds and Antioxidant Capacity of Blackthorn Flowers. <i>Food Technology and Biotechnology</i> , 2017 , 55, 243-250	2.1	45
412	Understanding the potential benefits of thyme and its derived products for food industry and consumer health: From extraction of value-added compounds to the evaluation of bioaccessibility, bioavailability, anti-inflammatory, and antimicrobial activities. <i>Critical Reviews in Food Science and Nutrition</i> , 2019 , 59, 2879-2895	11.5	45
411	Enzymatic, physicochemical, nutritional and phytochemical profile changes of apple (Golden Delicious L.) juice under supercritical carbon dioxide and long-term cold storage. <i>Food Chemistry</i> , 2018 , 268, 279-286	8.5	45
410	Advances in plant materials, food by-products, and algae conversion into biofuels: use of environmentally friendly technologies. <i>Green Chemistry</i> , 2019 , 21, 3213-3231	10	44
409	Risk assessment of benzene in food samples of Iran's market. <i>Food and Chemical Toxicology</i> , 2018 , 114, 278-284	4.7	44
408	A Comparative Study of the Analysis of Antioxidant Activities of Liquid Foods Employing Spectrophotometric, Fluorometric, and Chemiluminescent Methods. <i>Food Analytical Methods</i> , 2013 , 6, 317-327	3.4	44
407	Bioactive Components from Leaf Vegetable Products. <i>Studies in Natural Products Chemistry</i> , 2014 , 321-346	16	44
406	Fermentation in fish and by-products processing: an overview of current research and future prospects. <i>Current Opinion in Food Science</i> , 2020 , 31, 9-16	9.8	44
405	Phenolic profile and fermentation patterns of different commercial gluten-free pasta during in vitro large intestine fermentation. <i>Food Research International</i> , 2017 , 97, 78-86	7	43
404	The application of the CRISPR-Cas9 genome editing machinery in food and agricultural science: Current status, future perspectives, and associated challenges. <i>Biotechnology Advances</i> , 2019 , 37, 410-427	17.8	43
403	Bioaccessibility of phenolic compounds following in vitro large intestine fermentation of nuts for human consumption. <i>Food Chemistry</i> , 2018 , 245, 633-640	8.5	43
402	Gas assisted mechanical expression (GAME) as a promising technology for oil and phenolic compound recovery from tiger nuts. <i>Innovative Food Science and Emerging Technologies</i> , 2015 , 32, 172-180	6.8	42
401	Innovative food processing technologies on the transglutaminase functionality in protein-based food products: Trends, opportunities and drawbacks. <i>Trends in Food Science and Technology</i> , 2018 , 75, 194-205	15.3	42
400	Phenolic and Antioxidant Analysis of Olive Leaves Extracts (L.) Obtained by High Voltage Electrical Discharges (HVED). <i>Foods</i> , 2019 , 8,	4.9	42
399	From extraction of valuable compounds to health promoting benefits of olive leaves through bioaccessibility, bioavailability and impact on gut microbiota. <i>Trends in Food Science and Technology</i> , 2019 , 83, 63-77	15.3	42
398	Electrotechnologies, microwaves, and ultrasounds combined with binary mixtures of ethanol and water to extract steviol glycosides and antioxidant compounds from <i>Stevia rebaudiana</i> leaves. <i>Journal of Food Processing and Preservation</i> , 2017 , 41, e13179	2.1	41
397	Recent advances in the application of microbial transglutaminase crosslinking in cheese and ice cream products: A review. <i>International Journal of Biological Macromolecules</i> , 2018 , 107, 2364-2374	7.9	41

396	Effect of high-pressure processing on carotenoids profile, colour, microbial and enzymatic stability of cloudy carrot juice. <i>Food Chemistry</i> , 2019 , 299, 125112	8.5	40
395	Influence of Innovative Processing on γ -Aminobutyric Acid (GABA) Contents in Plant Food Materials. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2017 , 16, 895-905	16.4	40
394	Nanoencapsulation of Promising Bioactive Compounds to Improve Their Absorption, Stability, Functionality and the Appearance of the Final Food Products. <i>Molecules</i> , 2021 , 26,	4.8	40
393	New strategies for the development of innovative fermented meat products: a review regarding the incorporation of probiotics and dietary fibers. <i>Food Reviews International</i> , 2019 , 35, 467-484	5.5	39
392	Identification of phenolic markers for saffron authenticity and origin: An untargeted metabolomics approach. <i>Food Research International</i> , 2019 , 126, 108584	7	39
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246	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	2.9	12
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226	The Addition of Cyclodextrin and Cyclodextrin Affect Quality of Dough and Prebaked Bread During Frozen Storage. <i>Foods</i> , 2019 , 8,	4.9	9
225	Replacement of meat by spinach on physicochemical and nutritional properties of chicken burgers. <i>Journal of Food Processing and Preservation</i> , 2019 , 43, e13935	2.1	9
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222	Development of a Combined Trifluoroacetic Acid Hydrolysis and HPLC-ELSD Method to Identify and Quantify Inulin Recovered from Jerusalem artichoke Assisted by Ultrasound Extraction. <i>Applied Sciences (Switzerland)</i> , 2018 , 8, 710	2.6	9
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170	Effect of partial replacement of meat by carrot on physicochemical properties and fatty acid profile of fresh turkey sausages: a chemometric approach. <i>Journal of the Science of Food and Agriculture</i> , 2020 , 100, 4968-4977	4.3	5
169	Non-Thermal Ultrasonic Extraction of Polyphenolic Compounds from Red Wine Lees. <i>Foods</i> , 2020 , 9,	4.9	5
168	Preparation of Highly Clarified Anthocyanin-Enriched Purple Sweet Potato Juices by Membrane Filtration and Optimization of Their Sensorial Properties. <i>Journal of Food Processing and Preservation</i> , 2017 , 41, e12929	2.1	5
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166	Lactic acid fermentation as a useful strategy to recover antimicrobial and antioxidant compounds from food and by-products. <i>Current Opinion in Food Science</i> , 2022 , 43, 189-198	9.8	5
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163	Toxic activity of <i>Prunus spinosa</i> L. flower extract in hepatocarcinoma cells. <i>Arhiv Za Higijenu Rada I Toksikologiju</i> , 2019 , 70, 303-309	1.7	5

162	Impact of Pulsed Electric Fields on Enzymes 2017 , 2369-2389		5
161	Scaling-up processes: Patents and commercial applications. <i>Advances in Food and Nutrition Research</i> , 2020 , 92, 187-223	6	5
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159	The Perspective of Croatian Old Apple Cultivars in Extensive Farming for the Production of Functional Foods. <i>Foods</i> , 2021 , 10,	4.9	5
158	Biomonitoring of Multiple Mycotoxins in Urine by GC-MS/MS: A Pilot Study on Patients with Esophageal Cancer in Golestan Province, Northeastern Iran. <i>Toxins</i> , 2021 , 13,	4.9	5
157	Characteristics of cellulose fibers from <i>Opuntia ficus indica</i> cladodes and its use as reinforcement for PET based composites. <i>Journal of Natural Fibers</i> , 1-17	1.8	5
156	Design and characterisation of jet cold atmospheric pressure plasma and its effect on <i>Escherichia coli</i> , colour, pH, and bioactive compounds of sour cherry juice. <i>International Journal of Food Science and Technology</i> ,	3.8	5
155	Green food processing: concepts, strategies, and tools 2019 , 1-21		5
154	Silymarin compounds: Chemistry, innovative extraction techniques and synthesis. <i>Studies in Natural Products Chemistry</i> , 2020 , 111-130	1.5	5
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150	Optimization of Spray-Drying Process of Extract for Inulin Production. <i>Molecules</i> , 2019 , 24,	4.8	4
149	Sugar reduction: <i>Stevia rebaudiana</i> Bertoni as a natural sweetener 2020 , 123-152		4
148	Green technologies for food processing: Principal considerations 2019 , 55-103		4
147	Optimizing the use of spineless cactus in the finishing diet of lambs: physicochemical properties and sensory characteristics of meat. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 6241-6247	4.3	4
146	Patented and commercialized applications 2015 , 337-360		4
145	Novel Approaches for the Recovery of Natural Pigments with Potential Health Effects.. <i>Journal of Agricultural and Food Chemistry</i> , 2022 ,	5.7	4

144	Antioxidation, Anti-Inflammation, and Regulation of Gene Expression of cv. Bue Bang 3 CMU Husk and Bran Extracts as Androgenetic Alopecia Molecular Treatment Substances.. <i>Plants</i> , 2022 , 11,	4.5	4
143	Extraction of lipids from microalgae using classical and innovative approaches.. <i>Food Chemistry</i> , 2022 , 384, 132236	8.5	4
142	Application of Pulsed Electric Field Treatment for Food Waste Recovery Operations 2017 , 2573-2590		4
141	Chemometric Comparison of High-Pressure Processing and Thermal Pasteurization: The Nutritive, Sensory, and Microbial Quality of Smoothies. <i>Foods</i> , 2021 , 10,	4.9	4
140	Salmon () Side Streams as a Bioresource to Obtain Potential Antioxidant Peptides after Applying Pressurized Liquid Extraction (PLE). <i>Marine Drugs</i> , 2021 , 19,	6	4
139	Effect of organic acids on the quality of sheep âuchadaâFrom food safety to physicochemical, nutritional, and sensorial evaluation. <i>Journal of Food Processing and Preservation</i> , 2019 , 43, e13877	2.1	4
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137	Lipids and Food Quality. <i>Journal of Food Quality</i> , 2018 , 2018, 1-2	2.7	4
136	Electronic Sensor Technologies in Monitoring Quality of Tea: A Review. <i>Biosensors</i> , 2022 , 12, 356	5.9	4
135	Strategies to achieve a healthy and balanced diet: fruits and vegetables as a natural source of bioactive compounds 2020 , 51-88		3
134	Pulsed Electric Fields Assisted Extraction from Exotic Fruit Residues 2016 , 1-18		3
133	Electro-biorefinery as a Potential Tool for Valorization of Mango and Papaya By-products. <i>IFMBE Proceedings</i> , 2016 , 418-421	0.2	3
132	Physicochemical properties of novel non-meat sausages containing natural colorants and preservatives. <i>Journal of Food Processing and Preservation</i> , 2018 , 42, e13660	2.1	3
131	Bioavailability and food production of organosulfur compounds from edible Allium species 2019 , 293-308		3
130	Extraction of Valuable Compounds from Meat By-Products 2019 , 55-90		3
129	Application of Pulsed Electric Field Treatment for Food Waste Recovery Operations 2016 , 1-18		3
128	Potential of TiO with Various Au Nanoparticles for Catalyzing Mesotrione Removal from Wastewaters under Sunlight. <i>Nanomaterials</i> , 2020 , 10,	5.4	3
127	Ultrasound as a Promising Tool for the Green Extraction of Specialized Metabolites from Some Culinary Spices. <i>Molecules</i> , 2021 , 26,	4.8	3

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125	Potential benefits of high-added-value compounds from aquaculture and fish side streams on human gut microbiota. <i>Trends in Food Science and Technology</i> , 2021 , 112, 484-494	15.3	3
124	Cytoprotective Effects of Fish Protein Hydrolysates against HO-Induced Oxidative Stress and Mycotoxins in Caco-2/TC7 Cells. <i>Antioxidants</i> , 2021 , 10,	7.1	3
123	Novel Thermal Technologies and Fermentation. <i>Food Engineering Series</i> , 2016 , 155-163	0.5	3
122	Utilizing Impedance for Quality Assessment of European Squid () during Chilled Storage. <i>Foods</i> , 2019 , 8,	4.9	3
121	Evaluation of the Antioxidant Capacity of a Guarana Seed Extract on Canola Oil Lipid Stability Using Accelerated Storage. <i>European Journal of Lipid Science and Technology</i> , 2018 , 120,	3	3
120	The Combination of Mild Salinity Conditions and Exogenously Applied Phenolics Modulates Functional Traits in Lettuce. <i>Plants</i> , 2021 , 10,	4.5	3
119	Extraction, Structural Characterisation, and Immunomodulatory Properties of Edible subspecies (Corner and Bas) Mucilage Polysaccharide as a Potential of Functional Food. <i>Journal of Fungi (Basel, Switzerland)</i> , 2021 , 7,	5.6	3
118	Innovative Non-Thermal Technologies for Recovery and Valorization of Value-Added Products from Crustacean Processing By-Products-An Opportunity for a Circular Economy Approach. <i>Foods</i> , 2021 , 10,	4.9	3
117	Physiological and Biochemical Effects of an Aqueous Extract of Lemna minor L. as a Potential Biostimulant for Maize. <i>Journal of Plant Growth Regulation</i> ,1	4.7	3
116	Potentials of orally supplemented selenium-enriched Lacticaseibacillus rhamnosus to mitigate the lead induced liver and intestinal tract injury.. <i>Environmental Pollution</i> , 2022 , 119062	9.3	3
115	Phytochemical Constitution, Anti-Inflammation, Anti-Androgen, and Hair Growth-Promoting Potential of Shallot (<i>Allium ascalonicum</i> L.) Extract. <i>Plants</i> , 2022 , 11, 1499	4.5	3
114	Isolation, Identification and Investigation of Fermentative Bacteria from Sea Bass (): Evaluation of Antifungal Activity of Fermented Fish Meat and By-Products Broths. <i>Foods</i> , 2020 , 9,	4.9	2
113	Effect of pulsed electric field on Maillard reaction and hydroxymethylfurfural production 2020 , 129-140		2
112	The potential of pulsed electric fields to reduce pesticides and toxins 2020 , 141-152		2
111	Pulsed electric field applications for the extraction of compounds and fractions (fruit juices, winery, oils, by-products, etc.) 2020 , 227-246		2
110	Ultrasonically-Assisted and Conventional Extraction from Roots Using Ethanol:Water Mixtures: Phenolic Characterization, Antioxidant, and Anti-Inflammatory Activities. <i>Molecules</i> , 2020 , 25,	4.8	2
109	An integrated strategy between gastronomic science, food science and technology, and nutrition in the development of healthy food products 2019 , 3-21		2

108	Lipids and fatty acids 2019 , 107-137		2
107	Innovative technologies for fruit extracts: Value-added opportunities in the meat industry. <i>IOP Conference Series: Earth and Environmental Science</i> , 2019 , 333, 012017	0.3	2
106	The feasibility of pulsed light processing in the meat industry. <i>IOP Conference Series: Earth and Environmental Science</i> , 2019 , 333, 012034	0.3	2
105	Pros and cons of using a computer vision system for color evaluation of meat and meat products. <i>IOP Conference Series: Earth and Environmental Science</i> , 2019 , 333, 012008	0.3	2
104	Effects of almond gum as texture and sensory quality improver in wheat bread. <i>International Journal of Food Science and Technology</i> , 2017 , 52, 205-213	3.8	2
103	Biosynthesis of Oligomeric Anthocyanins from Grape Skin Extracts. <i>Molecules</i> , 2017 , 22,	4.8	2
102	Emerging macroscopic pretreatment 2015 , 197-225		2
101	Sustainable Extractions for Maximizing Content of Antioxidant Phytochemicals from Black and Red Currants.. <i>Foods</i> , 2022 , 11,	4.9	2
100	Aquaculture and agriculture-by products as sustainable sources of omega-3 fatty acids in the food industry. <i>EFood</i> , 2022 , 2, 209-233	1.9	2
99	Current emerging trends in antitumor activities of polysaccharides extracted by microwave- and ultrasound-assisted methods.. <i>International Journal of Biological Macromolecules</i> , 2022 ,	7.9	2
98	Effect of Cyclodextrins on the physical properties and anti-staling mechanisms of corn starch gels during storage.. <i>Carbohydrate Polymers</i> , 2022 , 284, 119187	10.3	2
97	Oleuropein from olive leaf extracts and extra-virgin olive oil provides distinctive phenolic profiles and modulation of microbiota in the large intestine.. <i>Food Chemistry</i> , 2022 , 380, 132187	8.5	2
96	The Combination of Untargeted Metabolomics and Machine Learning Predicts the Biosynthesis of Phenolic Compounds in Medicinal Plants (Genus). <i>Plants</i> , 2021 , 10,	4.5	2
95	Techno-functional properties and immunomodulatory potential of exopolysaccharide from <i>Lactiplantibacillus plantarum</i> MM89 isolated from human breast milk.. <i>Food Chemistry</i> , 2021 , 377, 131954	8.5	2
94	Valorization of Wastewater from Table Olives: NMR Identification of Antioxidant Phenolic Fraction and Microwave Single-Phase Reaction of Sugary Fraction. <i>Antioxidants</i> , 2021 , 10,	7.1	2
93	Drying of sliced tomato (<i>Lycopersicon esculentum</i> L.) by a novel halogen dryer: Effects of drying temperature on physical properties, drying kinetics, and energy consumption. <i>Journal of Food Process Engineering</i> , 2021 , 44, e13624	2.4	2
92	Effect of Pulsed Electric Fields on Food Constituents 2017 , 2115-2133		2
91	Effects of electrotechnologies on enzymes in foods and food model systems. <i>Current Opinion in Food Science</i> , 2020 , 31, 47-56	9.8	2

90	Bacterial growth and biological properties of <i>Cymbopogon schoenanthus</i> and <i>Ziziphus lotus</i> are modulated by extraction conditions. <i>Food Research International</i> , 2020 , 136, 109534	7	2
89	Optimization of Fermentation Process for Selenium Enrichment as Organic Selenium Source. <i>Frontiers in Nutrition</i> , 2020 , 7, 543873	6.2	2
88	Optimization Model of Phenolics Encapsulation Conditions for Biofortification in Fatty Acids of Animal Food Products. <i>Foods</i> , 2021 , 10,	4.9	2
87	The impact of pulsed electric fields on quality parameters of freeze-dried red beets and pineapples. <i>International Journal of Food Science and Technology</i> , 2021 , 56, 1777-1787	3.8	2
86	Extraction of bioactive compounds and essential oils from herbs using green technologies 2021 , 233-262		2
85	Application of Fermentation to Recover High-Added Value Compounds from Food By-Products 2021 , 195-219		2
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