

Francisco J. Barba

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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	Novel Approaches for the Recovery of Natural Pigments with Potential Health Effects.. <i>Journal of Agricultural and Food Chemistry</i> , 2022 ,	5.7	4
538	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
537	Extraction of lipids from microalgae using classical and innovative approaches.. <i>Food Chemistry</i> , 2022 , 384, 132236	8.5	4
536	Sustainable Extractions for Maximizing Content of Antioxidant Phytochemicals from Black and Red Currants.. <i>Foods</i> , 2022 , 11,	4.9	2
535	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
534	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
533	Marine resources and cancer therapy: from current evidence to challenges for functional foods development. <i>Current Opinion in Food Science</i> , 2022 , 44, 100805	9.8	1
532	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
531	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
530	Changes in the polyphenolic profile and oxidoreductases activity under static and multi-pulsed high pressure processing of cloudy apple juice.. <i>Food Chemistry</i> , 2022 , 384, 132439	8.5	0
529	The fourth industrial revolution in the food industry-Part I: Industry 4.0 technologies.. <i>Critical Reviews in Food Science and Nutrition</i> , 2022 , 1-17	11.5	12
528	Functional implications of bound phenolic compounds and phenolics-food interaction: A review.. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022 ,	16.4	10
527	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
526	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	8.5	9
525	Multiple reaction monitoring for identification and quantification of oligosaccharides in legumes using a triple quadrupole mass spectrometer. <i>Food Chemistry</i> , 2022 , 368, 130761	8.5	1
524	Plant cell cultures of Nordic berry species: Phenolic and carotenoid profiling and biological assessments. <i>Food Chemistry</i> , 2022 , 366, 130571	8.5	2
523	Dietary oxidized lipids 2022 , 349-380		

522	In Vitro and In Vivo Regulation of mRNA Expression of Supercritical Carbon Dioxide Extract from Willd. Root as Anti-Sebum and Pore-Minimizing Active Ingredients.. <i>Molecules</i> , 2022 , 27,	4.8	2
521	Chemometric Valorization of Strawberry (Duch.) cv. 'Albion' for the Production of Functional Juice: The Impact of Physicochemical, Toxicological, Sensory, and Bioactive Value.. <i>Foods</i> , 2022 , 11,	4.9	2
520	A molecular insight into the lipid changes of pig Longissimus thoracis muscle following dietary supplementation with functional ingredients.. <i>PLoS ONE</i> , 2022 , 17, e0264953	3.7	1
519	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> , 2022 , 1-18	11.5	0
518	The Hierarchical Contribution of Organic vs. Conventional Farming, Cultivar, and Terroir on Untargeted Metabolomics Phytochemical Profile and Functional Traits of Tomato Fruits.. <i>Frontiers in Plant Science</i> , 2022 , 13, 856513	6.2	0
517	: A phytochemical perspective and current applications facing its industrial exploitation.. <i>Food Chemistry: X</i> , 2022 , 13, 100258	4.7	0
516	Preservation of high pressure pasteurised milk by hyperbaric storage at room temperature versus refrigeration on inoculated microorganisms, fatty acids, volatile compounds and lipid oxidation.. <i>Food Chemistry</i> , 2022 , 387, 132887	8.5	0
515	Almond hull biomass: Preliminary characterization and development of two alternative valorization routes by applying innovative and sustainable technologies. <i>Industrial Crops and Products</i> , 2022 , 179, 114697	5.9	2
514	Pulsed electric fields (PEF), pressurized liquid extraction (PLE) and combined PEF+PLE process evaluation: Effects on Spirulina microstructure, biomolecules recovery and Triple TOF-LC-MS-MS polyphenol composition. <i>Innovative Food Science and Emerging Technologies</i> , 2022 , 77, 102989	6.8	0
513	Potentials of orally supplemented selenium-enriched Lactocaseibacillus rhamnosus to mitigate the lead induced liver and intestinal tract injury.. <i>Environmental Pollution</i> , 2022 , 119062	9.3	3
512	Nutritional and bioactive oils from salmon (<i>Salmo salar</i>) side streams obtained by Soxhlet and optimized microwave-assisted extraction.. <i>Food Chemistry</i> , 2022 , 386, 132778	8.5	2
511	Application of omics in food color. <i>Current Opinion in Food Science</i> , 2022 , 46, 100848	9.8	0
510	Application of metabolomics to decipher the role of bioactive compounds in plant and animal foods. <i>Current Opinion in Food Science</i> , 2022 , 46, 100851	9.8	0
509	Table Olive Wastewater as a Potential Source of Biophenols for Valorization: A Mini Review. <i>Fermentation</i> , 2022 , 8, 215	4.7	1
508	Electronic Sensor Technologies in Monitoring Quality of Tea: A Review. <i>Biosensors</i> , 2022 , 12, 356	5.9	4
507	Comparing the LC-MS Phenolic Acids Profiles of Seven Different Varieties of Brown Rice (<i>Oryza sativa</i> L.). <i>Foods</i> , 2022 , 11, 1552	4.9	2
506	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
505	Characterisation of changes in physicochemical, textural and microbiological properties of sausage during ripening. <i>Journal of Food Science and Technology</i> , 2021 , 58, 3993-4001	3.3	1

504	High Efficiency In Vitro Wound Healing of Extracts via Anti-Inflammatory and Collagen Stimulating (MMP-2 Inhibition) Mechanisms.. <i>Journal of Fungi (Basel, Switzerland)</i> , 2021 , 7,	5.6	6
503	The Antiviral Activity of Bacterial, Fungal, and Algal Polysaccharides as Bioactive Ingredients: Potential Uses for Enhancing Immune Systems and Preventing Viruses. <i>Frontiers in Nutrition</i> , 2021 , 8, 772033	6.2	9
502	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
501	Antioxidant Properties of Bee Products Derived from Medicinal Plants as Beekeeping Sources. <i>Agriculture (Switzerland)</i> , 2021 , 11, 1136	3	7
500	Metabolomic insights into the phytochemical profile of cooked pigmented rice varieties following in vitro gastrointestinal digestion. <i>Journal of Food Composition and Analysis</i> , 2021 , 106, 104293	4.1	1
499	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
498	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
497	Role of Extracts Obtained from Rainbow Trout and Sole Side Streams by Accelerated Solvent Extraction and Pulsed Electric Fields on Modulating Bacterial and Anti-Inflammatory Activities. <i>Separations</i> , 2021 , 8, 187	3.1	0
496	Sulphation and Hydrolysis Improvements of Bioactivities, and Immuno-Modulatory Properties of Edible Subspecies (Corner and Bas) Mucilage Polysaccharide as a Potential in Personalized Functional Foods. <i>Journal of Fungi (Basel, Switzerland)</i> , 2021 , 7,	5.6	1
495	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
494	The Perspective of Croatian Old Apple Cultivars in Extensive Farming for the Production of Functional Foods. <i>Foods</i> , 2021 , 10,	4.9	5
493	Ultrasound as a Promising Tool for the Green Extraction of Specialized Metabolites from Some Culinary Spices. <i>Molecules</i> , 2021 , 26,	4.8	3
492	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
491	Sea Bass Side Streams Valorization Assisted by Ultrasound. LC-MS/MS-IT Determination of Mycotoxins and Evaluation of Protein Yield, Molecular Size Distribution and Antioxidant Recovery. <i>Applied Sciences (Switzerland)</i> , 2021 , 11, 2160	2.6	3
490	An Integrated Approach for the Valorization of Sea Bass () Side Streams: Evaluation of Contaminants and Development of Antioxidant Protein Extracts by Pressurized Liquid Extraction. <i>Foods</i> , 2021 , 10,	4.9	9
489	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
488	An Integrated Approach for the Valorization of Cheese Whey. <i>Foods</i> , 2021 , 10,	4.9	8
487	Phytochemicals from Plant Foods as Potential Source of Antiviral Agents: An Overview. <i>Pharmaceuticals</i> , 2021 , 14,	5.2	12

486	Development of Antioxidant Protein Extracts from Gilthead Sea Bream () Side Streams Assisted by Pressurized Liquid Extraction (PLE). <i>Marine Drugs</i> , 2021 , 19,	6	6
485	Accelerated Solvent Extraction and Pulsed Electric Fields for Valorization of Rainbow Trout () and Sole () By-Products: Protein Content, Molecular Weight Distribution and Antioxidant Potential of the Extracts. <i>Marine Drugs</i> , 2021 , 19,	6	11
484	Role of food nutrients and supplementation in fighting against viral infections and boosting immunity: A review. <i>Trends in Food Science and Technology</i> , 2021 , 110, 66-77	15.3	23
483	Impact of hurdle technologies and low temperatures during ripening on the production of nitrate-free pork salami: A microbiological and metabolomic comparison. <i>LWT - Food Science and Technology</i> , 2021 , 141, 110939	5.4	6
482	Optimization Model of Phenolics Encapsulation Conditions for Biofortification in Fatty Acids of Animal Food Products. <i>Foods</i> , 2021 , 10,	4.9	2
481	International Scientific Collaboration Is Needed to Bridge Science to Society: USERN2020 Consensus Statement. <i>SN Comprehensive Clinical Medicine</i> , 2021 , 3, 1-5	2.7	0
480	The metabolomics reveals intraspecies variability of bioactive compounds in elicited suspension cell cultures of three Bryophyllum species. <i>Industrial Crops and Products</i> , 2021 , 163, 113322	5.9	8
479	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
478	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
477	High Pressure Processing Impact on Alternariol and Aflatoxins of Grape Juice and Fruit Juice-Milk Based Beverages. <i>Molecules</i> , 2021 , 26,	4.8	8
476	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
475	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
474	Experimental and theoretical investigations of lignin-urea-formaldehyde wood adhesive: Density functional theory analysis. <i>International Journal of Adhesion and Adhesives</i> , 2021 , 104, 102737	3.4	11
473	Evaluation of fermentation assisted by <i>Lactobacillus brevis</i> POM, and <i>Lactobacillus plantarum</i> (TR-7, TR-71, TR-14) on antioxidant compounds and organic acids of an orange juice-milk based beverage. <i>Food Chemistry</i> , 2021 , 343, 128414	8.5	12
472	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
471	Influence of High-Pressure Processing on the Nutritional Changes of Treated Foods 2021 , 74-86		1
470	Ultrasound Processing: A Sustainable Alternative 2021 , 155-164		0
469	Protective Effects of (var. Ginpent) against Lipopolysaccharide-Induced Inflammation and Motor Alteration in Mice. <i>Molecules</i> , 2021 , 26,	4.8	26

468 Sonocrystallization **2021**, 299-316

467 Drying Processes Assisted by PEF for Plant-Based Materials **2021**, 271-280

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466 Ultrasound as a preservation technique **2021**, 39-54

465 Emerging extraction **2021**, 219-240

464 Natural colorants improved the physicochemical and sensorial properties of frozen Brazilian sausage (linguiça) with reduced nitrite. *Scientia Agricola*, **2021**, 78,

2.5 4

463 Functional and Bioactive Properties of Peptides Derived from Marine Side Streams. *Marine Drugs*, **2021**, 19,

6 25

462 Patented and commercialized applications **2021**, 295-311

461 Effect of Selected Drying Methods and Emerging Drying Intensification Technologies on the Quality of Dried Fruit: A Review. *Processes*, **2021**, 9, 132

2.9 9

460 Extraction of bioactive compounds and essential oils from herbs using green technologies **2021**, 233-262

2

459 Current Developments in Industrial Fermentation Processes **2021**, 23-96

458 Biomass Fractionation Using Emerging Technologies **2021**, 145-169

457 Ultrasound Extraction Mediated Recovery of Nutrients and Antioxidant Bioactive Compounds from *Phaeodactylum tricornutum* Microalgae. *Applied Sciences (Switzerland)*, **2021**, 11, 1701

2.6 11

456 Culture Condition Changes for Enhancing Fermentation Processes **2021**, 97-116

1

455 Enhancing Microbial Growth Using Emerging Technologies **2021**, 171-193

454 Emerging Technologies and Their Mechanism of Action on Fermentation **2021**, 117-144

453 Introduction to Conventional Fermentation Processes **2021**, 1-21

452 Gas exchange, vine performance and modulation of secondary metabolism in *Vitis vinifera* L. cv Barbera following long-term nitrogen deficit. *Planta*, **2021**, 253, 73

4.7 0

451 The Application of Supercritical Fluids Technology to Recover Healthy Valuable Compounds from Marine and Agricultural Food Processing By-Products: A Review. *Processes*, **2021**, 9, 357

2.9 12

450	Application of Fermentation to Recover High-Added Value Compounds from Food By-Products 2021 , 195-219		2
449	The Combination of Mild Salinity Conditions and Exogenously Applied Phenolics Modulates Functional Traits in Lettuce. <i>Plants</i> , 2021 , 10,	4.5	3
448	Obtaining Antioxidants and Natural Preservatives from Food By-Products through Fermentation: A Review. <i>Fermentation</i> , 2021 , 7, 106	4.7	7
447	Color assessment of the eggs using computer vision system and Minolta colorimeter. <i>Journal of Food Measurement and Characterization</i> , 2021 , 15, 5097	2.8	1
446	Assessment of Human Exposure to Deoxynivalenol, Ochratoxin A, Zearalenone and Their Metabolites Biomarker in Urine Samples Using LC-ESI-qTOF. <i>Toxins</i> , 2021 , 13,	4.9	2
445	Refractance window (RW) concentration of milk-Part II: Computer vision approach for optimizing microbial and sensory qualities. <i>Journal of Food Processing and Preservation</i> , 2021 , 45, e15702	2.1	0
444	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
443	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
442	Revalorization of Almond By-Products for the Design of Novel Functional Foods: An Updated Review. <i>Foods</i> , 2021 , 10,	4.9	8
441	Extraction of Antioxidant Compounds and Pigments from Spirulina (<i>Arthrospira platensis</i>) Assisted by Pulsed Electric Fields and the Binary Mixture of Organic Solvents and Water. <i>Applied Sciences (Switzerland)</i> , 2021 , 11, 7629	2.6	6
440	Role of Food Antioxidants in Modulating Gut Microbial Communities: Novel Understandings in Intestinal Oxidative Stress Damage and Their Impact on Host Health. <i>Antioxidants</i> , 2021 , 10,	7.1	6
439	Colour assessment of milk and milk products using computer vision system and colorimeter. <i>International Dairy Journal</i> , 2021 , 120, 105084	3.5	10
438	Non-thermal plasma technique for preservation of raw or fresh foods: A review. <i>Food Control</i> , 2021 , 108560	5.6	5
437	Impact of Pressurized Liquid Extraction and pH on Protein Yield, Changes in Molecular Size Distribution and Antioxidant Compounds Recovery from Spirulina. <i>Foods</i> , 2021 , 10,	4.9	2
436	L. Active Constituents, Biological Effects and Extraction Methods. An Updated Review. <i>Molecules</i> , 2021 , 26,	4.8	2
435	Changes in the chemical and sensory profile of ripened Italian salami following the addition of different microbial starters. <i>Meat Science</i> , 2021 , 180, 108584	6.4	10
434	Current perspectives in cell-based approaches towards the definition of the antioxidant activity in food. <i>Trends in Food Science and Technology</i> , 2021 , 116, 232-243	15.3	6
433	3D printing as novel tool for fruit-based functional food production. <i>Current Opinion in Food Science</i> , 2021 , 41, 138-145	9.8	23

432	The potential of <i>Moringa oleifera</i> in food formulation: a promising source of functional compounds with health-promoting properties. <i>Current Opinion in Food Science</i> , 2021 , 42, 257-269	9.8	7
431	Emerging macroscopic pretreatment 2021 , 173-193		
430	Mind the gap in the knowledge of the potential food applications of ultrasound based on its mechanism of action 2021 , 1-13		
429	Bioethanol Production from Date Seed Cellulosic Fraction Using <i>Saccharomyces cerevisiae</i> . <i>Separations</i> , 2020 , 7, 67	3.1	8
428	as a Technique for Preparing Healthy and High-Quality Vegetable and Seafood Products. <i>Foods</i> , 2020 , 9,	4.9	19
427	Potential of Propolis Extract as a Natural Antioxidant and Antimicrobial in Gelatin Films Applied to Rainbow Trout () Fillets. <i>Foods</i> , 2020 , 9,	4.9	9
426	Legal regulations and consumer attitudes regarding the use of products obtained from aquaculture. <i>Advances in Food and Nutrition Research</i> , 2020 , 92, 225-245	6	0
425	Effect of L. Leaf Powder Addition on the Phenolic Bioaccessibility and on In Vitro Starch Digestibility of Durum Wheat Fresh Pasta. <i>Foods</i> , 2020 , 9,	4.9	10
424	Water-Soluble Polysaccharides from Stems: Structural Characterization, Functional Properties, and Antioxidant Activity. <i>Molecules</i> , 2020 , 25,	4.8	6
423	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
422	Supercritical extracts of wild thyme (<i>Thymus serpyllum</i> L.) by-product as natural antioxidants in ground pork patties. <i>LWT - Food Science and Technology</i> , 2020 , 130, 109661	5.4	20
421	Effect of pulsed electric field on Maillard reaction and hydroxymethylfurfural production 2020 , 129-140		2
420	The potential of pulsed electric fields to reduce pesticides and toxins 2020 , 141-152		2
419	Pulsed electric field applications for the extraction of compounds and fractions (fruit juices, winery, oils, by-products, etc.) 2020 , 227-246		2
418	<i>Opuntia Ficus Indica</i> Edible Parts: A Food and Nutritional Security Perspective. <i>Food Reviews International</i> , 2020 , 1-23	5.5	21
417	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
416	Health promoting benefits of PEF: bioprotective capacity against the oxidative stress and its impact on nutrient and bioactive compound bioaccessibility 2020 , 51-64		1
415	Pulsed electric field (PEF) as an efficient technology for food additives and nutraceuticals development 2020 , 65-99		1

414	Innovative Hurdle Technologies for the Preservation of Functional Fruit Juices. <i>Foods</i> , 2020 , 9,	4.9	21
413	Determination of Polyphenols Using Liquid Chromatography-Tandem Mass Spectrometry Technique (LC-MS/MS): A Review. <i>Antioxidants</i> , 2020 , 9,	7.1	38
412	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
411	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
410	Application of porcini mushroom (<i>Boletus edulis</i>) to improve the quality of frankfurters. <i>Journal of Food Processing and Preservation</i> , 2020 , 44, e14556	2.1	6
409	Impact of Fermentation on the Recovery of Antioxidant Bioactive Compounds from Sea Bass Byproducts. <i>Antioxidants</i> , 2020 , 9,	7.1	7
408	Effect of Breed and Diet Type on the Freshness and Quality of the Eggs: A Comparison between Mos (Indigenous Galician Breed) and Isa Brown Hens. <i>Foods</i> , 2020 , 9,	4.9	12
407	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
406	Composition, Antifungal, Phytotoxic, and Insecticidal Activities of Essential Oil. <i>Molecules</i> , 2020 , 25,	4.8	14
405	Strategies to achieve a healthy and balanced diet: fruits and vegetables as a natural source of bioactive compounds 2020 , 51-88		3
404	Strategies to reduce lipid consumption 2020 , 91-102		
403	Current and future strategies to reduce salt consumption 2020 , 155-175		1
402	Valorization of waste and by-products from food industries through the use of innovative technologies 2020 , 249-266		9
401	Microencapsulation of healthier oils to enhance the physicochemical and nutritional properties of deer p _{ff} . <i>LWT - Food Science and Technology</i> , 2020 , 125, 109223	5.4	48
400	Nutrition, public health politics and dietary tools 2020 , 235-246		
399	The impact of fermentation processes on the production, retention and bioavailability of carotenoids: An overview. <i>Trends in Food Science and Technology</i> , 2020 , 99, 389-401	15.3	33
398	A review of sustainable and intensified techniques for extraction of food and natural products. <i>Green Chemistry</i> , 2020 , 22, 2325-2353	10	230
397	Non-conventional osmotic solutes (honey and glycerol) improve mass transfer and extend shelf life of hot-air dried red carrots: Kinetics, quality, bioactivity, microstructure, and storage stability. <i>LWT - Food Science and Technology</i> , 2020 , 131, 109764	5.4	12

396	Innovative and Conventional Valorizations of Grape Seeds from Winery By-Products as Sustainable Source of Lipophilic Antioxidants. <i>Antioxidants</i> , 2020 , 9,	7.1	26
395	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
394	Aquaculture and its by-products as a source of nutrients and bioactive compounds. <i>Advances in Food and Nutrition Research</i> , 2020 , 92, 1-33	6	14
393	Nutritional Characterization of Sea Bass Processing By-Products. <i>Biomolecules</i> , 2020 , 10,	5.9	22
392	Nutritional Profiling and the Value of Processing By-Products from Gilthead Sea Bream (). <i>Marine Drugs</i> , 2020 , 18,	6	34
391	Use of Tiger Nut (L.) Oil Emulsion as Animal Fat Replacement in Beef Burgers. <i>Foods</i> , 2020 , 9,	4.9	49
390	Effect of Different Green Extraction Methods and Solvents on Bioactive Components of Chamomile (L.) Flowers. <i>Molecules</i> , 2020 , 25,	4.8	17
389	Effects of high-pressure processing on fungi spores: Factors affecting spore germination and inactivation and impact on ultrastructure. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020 , 19, 553-573	16.4	21
388	Evaluation of the protein and bioactive compound bioaccessibility/bioavailability and cytotoxicity of the extracts obtained from aquaculture and fisheries by-products. <i>Advances in Food and Nutrition Research</i> , 2020 , 92, 97-125	6	8
387	The concentration and non-carcinogenic risk assessment of aluminium in fruits, soil, and water collected from Iran. <i>International Journal of Environmental Analytical Chemistry</i> , 2020 , 1-16	1.8	7
386	Nutritional characterization of Butternut squash (<i>Cucurbita moschata</i> D.): Effect of variety (Ariel vs. Pluto) and farming type (conventional vs. organic). <i>Food Research International</i> , 2020 , 132, 109052	7	19
385	Consumer Acceptance and Quality Parameters of the Commercial Olive Oils Manufactured with Cultivars Grown in Galicia (NW Spain). <i>Foods</i> , 2020 , 9,	4.9	10
384	Physicochemical Characterization, Antioxidant Activity, and Phenolic Compounds of Hawthorn (spp.) Fruits Species for Potential Use in Food Applications. <i>Foods</i> , 2020 , 9,	4.9	28
383	Nutrition, public health, and sustainability: an overview of current challenges and future perspectives 2020 , 3-50		
382	Sugar reduction: Stevia rebaudiana Bertoni as a natural sweetener 2020 , 123-152		4
381	Nutrigenomics and public health 2020 , 219-233		0
380	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
379	Exposure of the Croatian adult population to acrylamide through bread and bakery products. <i>Food Chemistry</i> , 2020 , 322, 126771	8.5	13

378	Electron spin resonance as a tool to monitor the influence of novel processing technologies on food properties. <i>Trends in Food Science and Technology</i> , 2020 , 100, 77-87	15.3	16
377	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
376	Polyphenols and Sesquiterpene Lactones from Artichoke Heads: Modulation of Starch Digestion, Gut Bioaccessibility, and Bioavailability following In Vitro Digestion and Large Intestine Fermentation. <i>Antioxidants</i> , 2020 , 9,	7.1	6
375	Non-Thermal Ultrasonic Extraction of Polyphenolic Compounds from Red Wine Lees. <i>Foods</i> , 2020 , 9,	4.9	5
374	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
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270	Lipids and fatty acids 2019 , 107-137		2
269	Bioavailability and food production of organosulfur compounds from edible <i>Allium</i> species 2019 , 293-308		3
268	Polyphenols: Bioaccessibility and bioavailability of bioactive components 2019 , 309-332		12
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213	Pulsed Electric Field Processing of Fruit Juices 2018 , 437-449		11
212	Hyperbaric Storage of Fruit Juice and Impact on Composition 2018 , 607-619		1
211	New Trends in Molecular Techniques to Identify Microorganisms in Dairy Products 2018 , 309-322		1
210	Current and New Insights on Molecular Methods to Identify Microbial Growth in Fruit Juices 2018 , 145-159		
209	Recent advancements in lactic acid production - a review. <i>Food Research International</i> , 2018 , 107, 763-770		98
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123	Extraction Methods of Essential Oils From Herbs and Spices 2017 , 21-55		9
122	Interaction of Compounds 2017 , 335-354		1
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98	Selective Extraction of Biocompounds from <i>Stevia rebaudiana</i> Bertoni Leaves Using Electrotechnologies 2017 , 2751-2761		1
97	Impact of Pulsed Electric Fields on Enzymes 2017 , 2369-2389		5
96	Application of Pulsed Electric Field Treatment for Food Waste Recovery Operations 2017 , 2573-2590		4
95	Effect of Pulsed Electric Fields on Food Constituents 2017 , 2115-2133		2
94	Pulsed Electric Fields and High-Voltage Electrical Discharges-Assisted Extraction of Valuable Biocompounds and Biopolymers from Rapeseed By-Products 2017 , 2883-2898		
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73	Application of Pulsed Electric Field Treatment for Food Waste Recovery Operations 2016 , 1-18		3

72	Effect of Pulsed Electric Fields on Food Constituents 2016 , 1-19		1
71	Selective Extraction of Biocompounds from Stevia rebaudiana Bertoni Leaves Using Electrotechnologies 2016 , 1-11		
70	Implementation of Emerging Technologies 2016 , 117-148		8
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