

Guillermo Rodrguez Gutierrez

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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.

86 papers	2,409 citations	27 h-index	45 g-index
92 ext. papers	2,903 ext. citations	6 avg, IF	5.24 L-index

#	Paper	IF	Citations
86	Extraction of phenolic compounds from virgin olive oil by deep eutectic solvents (DESS). <i>Food Chemistry</i> , 2016 , 197, 554-61	8.5	247
85	Olive stone an attractive source of bioactive and valuable compounds. <i>Bioresource Technology</i> , 2008 , 99, 5261-9	11	218
84	Effect of extraction method on chemical composition and functional characteristics of high dietary fibre powders obtained from asparagus by-products. <i>Food Chemistry</i> , 2009 , 113, 665-671	8.5	100
83	Valuable Compound Extraction, Anaerobic Digestion, and Composting: A Leading Biorefinery Approach for Agricultural Wastes. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 8451-8468	5.7	77
82	Hydroxytyrosol and Derivatives: Isolation, Synthesis, and Biological Properties. <i>Current Organic Chemistry</i> , 2008 , 12, 442-463	1.7	73
81	New phenolic compounds hydrothermally extracted from the olive oil byproduct alperujo and their antioxidative activities. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 1175-86	5.7	68
80	Pectin extracted from thermally treated olive oil by-products: Characterization, physico-chemical properties, in vitro bile acid and glucose binding. <i>Food Hydrocolloids</i> , 2015 , 43, 311-321	10.6	59
79	Production, characterization and isolation of neutral and pectic oligosaccharides with low molecular weights from olive by-products thermally treated. <i>Food Hydrocolloids</i> , 2012 , 28, 92-104	10.6	59
78	Effect of edible pectin-fish gelatin films containing the olive antioxidants hydroxytyrosol and 3,4-dihydroxyphenylglycol on beef meat during refrigerated storage. <i>Meat Science</i> , 2019 , 148, 213-218	6.4	57
77	Effect of the extraction method on phytochemical composition and antioxidant activity of high dietary fibre powders obtained from asparagus by-products. <i>Food Chemistry</i> , 2009 , 116, 484-490	8.5	54
76	Obtaining sugars and natural antioxidants from olive leaves by steam-explosion. <i>Food Chemistry</i> , 2016 , 210, 457-65	8.5	52
75	Virgin olive oil polyphenol hydroxytyrosol acetate inhibits in vitro platelet aggregation in human whole blood: comparison with hydroxytyrosol and acetylsalicylic acid. <i>British Journal of Nutrition</i> , 2009 , 101, 1157-64	3.6	50
74	Properties of lignin, cellulose, and hemicelluloses isolated from olive cake and olive stones: binding of water, oil, bile acids, and glucose. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 8973-81	5.7	47
73	Flavonoid profile of green asparagus genotypes. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 6977-84	5.7	46
72	Antioxidant activity of effluents during the purification of hydroxytyrosol and 3,4-dihydroxyphenyl glycol from olive oil waste. <i>European Food Research and Technology</i> , 2007 , 224, 733-741	3.4	46
71	Olive mill solid waste biorefinery: High-temperature thermal pre-treatment for phenol recovery and biomethanization. <i>Journal of Cleaner Production</i> , 2017 , 148, 314-323	10.3	45
70	Preparation of bioactive extracts from asparagus by-product. <i>Food and Bioproducts Processing</i> , 2013 , 91, 74-82	4.9	45

69	Synthesis of hydroxytyrosyl alkyl ethers from olive oil waste waters. <i>Molecules</i> , 2009 , 14, 1762-72	4.8	44
68	Physical and functional properties of pectin-fish gelatin films containing the olive phenols hydroxytyrosol and 3,4-dihydroxyphenylglycol. <i>Carbohydrate Polymers</i> , 2017 , 178, 368-377	10.3	41
67	Anti-platelet effects of olive oil extract: in vitro functional and proteomic studies. <i>European Journal of Nutrition</i> , 2011 , 50, 553-62	5.2	39
66	Novel pectin present in new olive mill wastewater with similar emulsifying and better biological properties than citrus pectin. <i>Food Hydrocolloids</i> , 2015 , 50, 237-246	10.6	38
65	Strawberry dietary fiber functionalized with phenolic antioxidants from olives. Interactions between polysaccharides and phenolic compounds. <i>Food Chemistry</i> , 2019 , 280, 310-320	8.5	38
64	Bioactive compounds in Mexican genotypes of cocoa cotyledon and husk. <i>Food Chemistry</i> , 2018 , 240, 831-839	8.5	35
63	Biodiesel production from olive pomace oil of steam-treated alperujo. <i>Biomass and Bioenergy</i> , 2014 , 67, 443-450	5.3	29
62	Cocoa bean husk: industrial source of antioxidant phenolic extract. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 325-333	4.3	27
61	Isolation and identification of phenolic glucosides from thermally treated olive oil byproducts. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 1235-48	5.7	27
60	Effect of steam treatment of alperujo on the composition, enzymatic saccharification, and in vitro digestibility of alperujo. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 136-42	5.7	27
59	Alperujo extract, hydroxytyrosol, and 3,4-dihydroxyphenylglycol are bioavailable and have antioxidant properties in vitamin E-deficient rats—a proteomics and network analysis approach. <i>Molecular Nutrition and Food Research</i> , 2012 , 56, 1137-47	5.9	26
58	Isolation of a powerful antioxidant from <i>Olea europaea</i> fruit-mill waste: 3,4-Dihydroxyphenylglycol. <i>LWT - Food Science and Technology</i> , 2009 , 42, 483-490	5.4	25
57	Utilization of strawberry and raspberry waste for the extraction of bioactive compounds by deep eutectic solvents. <i>LWT - Food Science and Technology</i> , 2020 , 130, 109645	5.4	25
56	Effect of subcritical water and steam explosion pretreatments on the recovery of sterols, phenols and oil from olive pomace. <i>Food Chemistry</i> , 2018 , 265, 298-307	8.5	25
55	Antioxidant phenolic extracts obtained from secondary Tunisian date varieties (<i>Phoenix dactylifera</i> L.) by hydrothermal treatments. <i>Food Chemistry</i> , 2016 , 196, 917-24	8.5	24
54	Valorization of Tunisian secondary date varieties (<i>Phoenix dactylifera</i> L.) by hydrothermal treatments: New fiber concentrates with antioxidant properties. <i>LWT - Food Science and Technology</i> , 2015 , 60, 518-524	5.4	22
53	3,4-Dihydroxyphenylglycol (DHPG): an important phenolic compound present in natural table olives. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 6298-304	5.7	22
52	Enzymatic conversion of date fruit fiber concentrates into a new product enriched in antioxidant soluble fiber. <i>LWT - Food Science and Technology</i> , 2017 , 75, 727-734	5.4	22

51	Inhibitory and synergistic effects of natural olive phenols on human platelet aggregation and lipid peroxidation of microsomes from vitamin E-deficient rats. <i>European Journal of Nutrition</i> , 2015 , 54, 1287-95	5.2	21
50	Influence of a steam-explosion pre-treatment on the methane yield and kinetics of anaerobic digestion of two-phase olive mil solid waste or alperujo. <i>Chemical Engineering Research and Design</i> , 2016 , 102, 361-369	5.5	21
49	Biomethanization of olive mill solid waste after phenols recovery through low-temperature thermal pre-treatment. <i>Waste Management</i> , 2017 , 61, 229-235	8.6	20
48	Complexation of hydroxytyrosol and 3,4-dihydroxyphenylglycol with pectin and their potential use for colon targeting. <i>Carbohydrate Polymers</i> , 2017 , 163, 292-300	10.3	20
47	Molecular interactions between 3,4-dihydroxyphenylglycol and pectin and antioxidant capacity of this complex in vitro. <i>Carbohydrate Polymers</i> , 2018 , 197, 260-268	10.3	20
46	Isolation and identification of minor secoiridoids and phenolic components from thermally treated olive oil by-products. <i>Food Chemistry</i> , 2015 , 187, 166-73	8.5	19
45	Thermally-treated strawberry extrudate: A rich source of antioxidant phenols and sugars. <i>Innovative Food Science and Emerging Technologies</i> , 2019 , 51, 186-193	6.8	19
44	Phenolic extract obtained from steam-treated olive oil waste: Characterization and antioxidant activity. <i>LWT - Food Science and Technology</i> , 2013 , 54, 114-124	5.4	19
43	A study of the precursors of the natural antioxidant phenol 3,4-dihydroxyphenylglycol in olive oil waste. <i>Food Chemistry</i> , 2013 , 140, 154-60	8.5	19
42	The accumulation of volatile fatty acids and phenols through a pH-controlled fermentation of olive mill solid waste. <i>Science of the Total Environment</i> , 2019 , 657, 1501-1507	10.2	19
41	Chemical characterization and properties of a polymeric phenolic fraction obtained from olive oil waste. <i>Food Research International</i> , 2013 , 54, 2122-2129	7	18
40	New hydrothermal treatment of alperujo enhances the content of bioactive minor components in crude pomace olive oil. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 1115-23	5.7	18
39	Quality Characteristics and Antioxidant Properties of Muffins Enriched with Date Fruit (<i>Phoenix Dactylifera</i> L.) Fiber Concentrates. <i>Journal of Food Quality</i> , 2016 , 39, 237-244	2.7	17
38	Phenols recovery after steam explosion of Olive Mill Solid Waste and its influence on a subsequent biomethanization process. <i>Bioresource Technology</i> , 2017 , 243, 169-178	11	17
37	Neuroprotective Effect of Hydroxytyrosol in Experimental Diabetes Mellitus. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 4378-4383	5.7	16
36	Extraction of phenolic compounds and production of biomethane from strawberry and raspberry extrudates. <i>Biochemical Engineering Journal</i> , 2019 , 147, 11-19	4.2	14
35	Effects of hydroxytyrosol on cardiovascular biomarkers in experimental diabetes mellitus. <i>Journal of Nutritional Biochemistry</i> , 2016 , 37, 94-100	6.3	14
34	Performance evaluation of mesophilic semi-continuous anaerobic digestion of high-temperature thermally pre-treated olive mill solid waste. <i>Waste Management</i> , 2019 , 87, 250-257	8.6	13

33	Polyphenols associated to pectic polysaccharides account for most of the antiproliferative and antioxidant activities in olive extracts. <i>Journal of Functional Foods</i> , 2019 , 62, 103530	5.1	12
32	Influence of pH on the antioxidant phenols solubilised from hydrothermally treated olive oil by-product (alperujo). <i>Food Chemistry</i> , 2017 , 219, 339-345	8.5	12
31	Determination of 3,4-dihydroxyphenylglycol, hydroxytyrosol and tyrosol purified from olive oil by-products with HPLC in animal plasma and tissues. <i>Food Chemistry</i> , 2011 , 126, 1948-52	8.5	12
30	The use of industrial thermal techniques to improve the bioactive compounds extraction and the olive oil solid waste utilization. <i>Innovative Food Science and Emerging Technologies</i> , 2019 , 55, 11-17	6.8	11
29	Environmental Assessment of Olive Mill Solid Waste Valorization via Anaerobic Digestion Versus Olive Pomace Oil Extraction. <i>Processes</i> , 2020 , 8, 626	2.9	10
28	Influence of phenols and furans released during thermal pretreatment of olive mill solid waste on its anaerobic digestion. <i>Waste Management</i> , 2021 , 120, 202-208	8.6	10
27	Phenolic extracts obtained from thermally treated secondary varieties of dates: Antimicrobial and antioxidant properties. <i>LWT - Food Science and Technology</i> , 2017 , 79, 416-422	5.4	9
26	Date Palm Fruits as a Potential Source of Functional Dietary Fiber: A Review. <i>Food Science and Technology Research</i> , 2019 , 25, 1-10	0.8	9
25	Anti-Inflammatory Local Effect of Hydroxytyrosol Combined with Pectin-Alginate and Olive Oil on Trinitrobenzene Sulfonic Acid-Induced Colitis in Wistar Rats. <i>Journal of Investigative Surgery</i> , 2020 , 33, 8-14	1.2	9
24	Extra virgin olive oil jam enriched with cocoa bean husk extract rich in theobromine and phenols.. <i>LWT - Food Science and Technology</i> , 2019 , 111, 278-283	5.4	8
23	Neuroprotective Effect of Hydroxytyrosol in Experimental Diabetic Retinopathy: Relationship with Cardiovascular Biomarkers. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 637-644	5.7	8
22	Selenium and sulphur derivatives of hydroxytyrosol: inhibition of lipid peroxidation in liver microsomes of vitamin E-deficient rats. <i>European Journal of Nutrition</i> , 2019 , 58, 1847-1851	5.2	8
21	Long-Term Evaluation of Mesophilic Semi-Continuous Anaerobic Digestion of Olive Mill Solid Waste Pretreated with Steam-Explosion. <i>Energies</i> , 2019 , 12, 2222	3.1	8
20	Effect of a new thermal treatment in combination with saprobic fungal incubation on the phytotoxicity level of alperujo. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 3239-45	5.7	8
19	Confirmation by solid-state NMR spectroscopy of a strong complex phenol-dietary fiber with retention of antioxidant activity in vitro. <i>Food Hydrocolloids</i> , 2020 , 102, 105584	10.6	8
18	Pectin-rich extracts from olives inhibit proliferation of Caco-2 and THP-1 cells. <i>Food and Function</i> , 2019 , 10, 4844-4853	6.1	7
17	High-Value-Added Compound Recovery with High-Temperature Hydrothermal Treatment and Steam Explosion, and Subsequent Biomethanization of Residual Strawberry Extrudate. <i>Foods</i> , 2020 , 9,	4.9	7
16	Deep eutectic solvents improve the biorefinery of alperujo by extraction of bioactive molecules in combination with industrial thermal treatments. <i>Food and Bioproducts Processing</i> , 2020 , 121, 131-142	4.9	6

15	Isolation and Characterization of a Secoiridoid Derivative from Two-Phase Olive Waste (Alperujo). <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 1151-1159	5.7	5
14	Characterization of asparagus lignin by HPLC. <i>Journal of Food Science</i> , 2008 , 73, C526-32	3.4	5
13	Antiproliferative Activity of Olive Extract Rich in Polyphenols and Modified Pectin on Bladder Cancer Cells. <i>Journal of Medicinal Food</i> , 2020 , 23, 719-727	2.8	4
12	Two phase olive mill waste valorization. Hydrochar production and phenols extraction by hydrothermal carbonization. <i>Biomass and Bioenergy</i> , 2020 , 143, 105875	5.3	4
11	Viability of near infrared spectroscopy for a rapid analysis of the bioactive compounds in intact cocoa bean husk. <i>Food Control</i> , 2021 , 120, 107526	6.2	4
10	Anti-Inflammatory and Antioxidant Activity of Hydroxytyrosol and 3,4-Dihydroxyphenylglycol Purified from Table Olive Effluents. <i>Foods</i> , 2021 , 10,	4.9	4
9	Synergistic effect of 3,4-dihydroxyphenylglycol with hydroxytyrosol and Tocopherol on the Rancimat oxidative stability of vegetable oils. <i>Innovative Food Science and Emerging Technologies</i> , 2019 , 51, 100-106	6.8	3
8	Solubilization of Phenols and Sugars from Raspberry Extrudate by Hydrothermal Treatments. <i>Processes</i> , 2020 , 8, 842	2.9	3
7	Biogas Potential of the Side Streams Obtained in a Novel Phenolic Extraction System from Olive Mill Solid Waste. <i>Molecules</i> , 2020 , 25,	4.8	2
6	New Liquid Source of Antioxidant Phenolic Compounds in the Olive Oil Industry: Alperujo Water. <i>Foods</i> , 2020 , 9,	4.9	2
5	Mesophilic Semi-Continuous Anaerobic Digestion of Strawberry Extrudate Pretreated with Steam Explosion. <i>Foods</i> , 2020 , 9,	4.9	2
4	Antioxidant Capacity and Phenolic and Sugar Profiles of Date Fruits Extracts from Six Different Algerian Cultivars as Influenced by Ripening Stages and Extraction Systems. <i>Foods</i> , 2021 , 10,	4.9	2
3	Valorization of date palm biodiversity: physico-chemical composition, phenolic profile, antioxidant activity, and sensory evaluation of date pastes. <i>Journal of Food Measurement and Characterization</i> , 2021 , 15, 2601-2612	2.8	1
2	Rapid screening of unground cocoa beans based on their content of bioactive compounds by NIR spectroscopy. <i>Food Control</i> , 2022 , 131, 108347	6.2	0
1	Antimicrobial effects of treated olive mill waste on foodborne pathogens. <i>LWT - Food Science and Technology</i> , 2022 , 113628	5.4	0