Herminia Dominguez Gonzlez

List of Publications by Citations

249 papers	11,919 citations	56 h-index	103 g-index
261 ext. papers	13,234 ext. citations	5.8 avg, IF	6.63 L-index

#	Paper	IF	Citations
249	Natural antioxidants from residual sources. *Food Chemistry*, **2001**, 72, 145-171	8.5	1122
248	Hydrothermal processing of lignocellulosic materials. *European Journal of Wood and Wood Products*, **1999**, 57, 191-202	2.1	604
247	Xylooligosaccharides: manufacture and applications. *Trends in Food Science and Technology*, **2000**, 11, 387-393	15.3	465
246	Advances in the manufacture, purification and applications of xylo-oligosaccharides as food additives and nutraceuticals. *Process Biochemistry*, **2006**, 41, 1913-1923	4.8	393
245	Functionality of oilseed protein products: A review. *Food Research International*, **2006**, 39, 945-963	7	351
244	Recovery, concentration and purification of phenolic compounds by adsorption: A review. *Journal of Food Engineering*, **2011**, 105, 1-27	6	321
243	Antioxidant properties of ultrafiltration-recovered soy protein fractions from industrial effluents and their hydrolysates. *Process Biochemistry*, **2006**, 41, 447-456	4.8	300
242	Mild autohydrolysis: an environmentally friendly technology for xylooligosaccharide production from wood **1999**, 74, 1101-1109		291
241	In vitro antioxidant properties of crude extracts and compounds from brown algae. *Food Chemistry*, **2013**, 138, 1764-85	8.5	276
240	Antimicrobial Action of Compounds from Marine Seaweed. *Marine Drugs*, **2016**, 14,	6	243
239	Supercritical CO2 extraction and purification of compounds with antioxidant activity. *Journal of Agricultural and Food Chemistry*, **2006**, 54, 2441-69	5.7	218
238	Autohydrolysis of corncob: study of non-isothermal operation for xylooligosaccharide production. *Journal of Food Engineering*, **2002**, 52, 211-218	6	209
237	Biotechnological production of xylitol. Part 3: Operation in culture media made from lignocellulose hydrolysates. *Bioresource Technology*, **1998**, 66, 25-40	11	197
236	Biotechnological production of xylitol. Part 1: Interest of xylitol and fundamentals of its biosynthesis. *Bioresource Technology*, **1998**, 65, 191-201	11	184
235	Kinetic modelling of corncob autohydrolysis. *Process Biochemistry*, **2001**, 36, 571-578	4.8	170
234	Production of xylooligosaccharides by autohydrolysis of lignocellulosic materials. *Trends in Food Science and Technology*, **2004**, 15, 115-120	15.3	161
233	Evaluation of extracts from Gevuina avellana hulls as antioxidants. *Journal of Agricultural and Food Chemistry*, **2000**, 48, 3890-7	5.7	144

232	Enzymatic pretreatment to enhance oil extraction from fruits and oilseeds: a review. *Food Chemistry*, **1994**, 49, 271-286	8.5	144
231	Study on the deacetylation of hemicelluloses during the hydrothermal processing of Eucalyptus wood. *European Journal of Wood and Wood Products*, **2001**, 59, 53-59	2.1	122
230	Fractional characterisation of jatropha, neem, moringa, trisperma, castor and candlenut seeds as potential feedstocks for biodiesel production in Cuba. *Biomass and Bioenergy*, **2010**, 34, 533-538	5.3	119
229	Generation of xylose solutions from Eucalyptus globulus wood by autohydrolysis-posthydrolysis processes: posthydrolysis kinetics. *Bioresource Technology*, **2001**, 79, 155-64	11	113
228	Improved xylitol production with Debaryomyces hansenii Y-7426 from raw or detoxified wood hydrolysates. *Enzyme and Microbial Technology*, **1997**, 21, 18-24	3.8	106
227	Microwave assisted water extraction of plant compounds. *Journal of Chemical Technology and Biotechnology*, **2015**, 90, 590-607	3.5	105
226	Assessment on the fermentability of xylooligosaccharides from rice husks by probiotic bacteria. *Journal of Agricultural and Food Chemistry*, **2008**, 56, 7482-7	5.7	103
225	Antioxidant and antimicrobial effects of extracts from hydrolysates of lignocellulosic materials. *Journal of Agricultural and Food Chemistry*, **2001**, 49, 2459-64	5.7	100
224	Ultra- and nanofiltration of aqueous extracts from distilled fermented grape pomace. *Journal of Food Engineering*, **2009**, 91, 587-593	6	99
223	Relevance of Natural Phenolics from Grape and Derivative Products in the Formulation of Cosmetics. *Cosmetics*, **2015**, 2, 259-276	2.7	97
222	Refining of autohydrolysis liquors for manufacturing xylooligosaccharides: evaluation of operational strategies. *Bioresource Technology*, **2005**, 96, 889-96	11	97
221	Autohydrolysis of agricultural residues: study of reaction byproducts. *Bioresource Technology*, **2007**, 98, 1951-7	11	96
220	Antioxidant activity of the phenolic compounds released by hydrothermal treatments of olive tree pruning. *Food Chemistry*, **2009**, 114, 806-812	8.5	95
219	Solvent extraction of hemicellulosic wood hydrolysates: a procedure useful for obtaining both detoxified fermentation media and polyphenols with antioxidant activity. *Food Chemistry*, **1999**, 67, 147-153	8.5	92
218	Antioxidant activity of byproducts from the hydrolytic processing of selected lignocellulosic materials. *Trends in Food Science and Technology*, **2004**, 15, 191-200	15.3	90
217	Bioconversion of posthydrolysed autohydrolysis liquors: an alternative for xylitol production from corn cobs. *Enzyme and Microbial Technology*, **2002**, 31, 431-438	3.8	89
216	Charcoal adsorption of wood hydrolysates for improving their fermentability: Influence of the operational conditions. *Bioresource Technology*, **1996**, 57, 179-185	11	84
215	Interpretation of deacetylation and hemicellulose hydrolysis during hydrothermal treatments on the basis of the severity factor. *Process Biochemistry*, **2002**, 37, 1067-1073	4.8	81

214	Simultaneous extraction and depolymerization of fucoidan from Sargassum muticum in aqueous media. *Marine Drugs*, **2013**, 11, 4612-27	6	74
213	Processing of rice husk autohydrolysis liquors for obtaining food ingredients. *Journal of Agricultural and Food Chemistry*, **2004**, 52, 7311-7	5.7	73
212	Recent developments on the extraction and application of ursolic acid. A review. *Food Research International*, **2018**, 103, 130-149	7	72
211	Extraction of antioxidants from several berries pressing wastes using conventional and supercritical solvents. *European Food Research and Technology*, **2010**, 231, 669-677	3.4	69
210	Production of Substituted Oligosaccharides by Hydrolytic Processing of Barley Husks. *Industrial & Engineering Chemistry Research*, **2004**, 43, 1608-1614	3.9	69
209	Biotechnological production of xylitol. Part 2: Operation in culture media made with commercial sugars. *Bioresource Technology*, **1998**, 65, 203-212	11	65
208	Manufacture and Refining of Oligosaccharides from Industrial Solid Wastes. *Industrial & Engineering Chemistry Research*, **2005**, 44, 614-620	3.9	65
207	Integral Utilization of Red Seaweed for Bioactive Production. *Marine Drugs*, **2019**, 17,	6	64
206	Valorization of Sargassum muticum Biomass According to the Biorefinery Concept. *Marine Drugs*, **2015**, 13, 3745-60	6	64
205	Production of antioxidants by non-isothermal autohydrolysis of lignocellulosic wastes. *LWT - Food Science and Technology*, **2011**, 44, 436-442	5.4	64
204	Production of antioxidants from Eucalyptus globulus wood by solvent extraction of hemicellulose hydrolysates. *Food Chemistry*, **2004**, 84, 243-251	8.5	64
203	Antioxidant activity of extracts from Gevuina avellana and Rosa rubiginosa defatted seeds. *Food Research International*, **2001**, 34, 103-109	7	64
202	Enzyme-assisted hexane extraction of soya bean oil. *Food Chemistry*, **1995**, 54, 223-231	8.5	64
201	Seaweed biorefinery. *Reviews in Environmental Science and Biotechnology*, **2019**, 18, 335-388	13.9	63
200	Supercritical CO2 extraction of fatty acids, phenolics and fucoxanthin from freeze-dried Sargassum muticum. *Journal of Applied Phycology*, **2015**, 27, 957-964	3.2	63
199	Membrane-assisted processing of xylooligosaccharide-containing liquors. *Journal of Agricultural and Food Chemistry*, **2006**, 54, 5430-6	5.7	61
198	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. *Food Research International*, **2018**, 112, 263-273	7	61
197	Potential of antioxidant extracts produced by aqueous processing of renewable resources for the formulation of cosmetics. *Industrial Crops and Products*, **2014**, 58, 104-110	5.9	59

196	Hydrothermal fractionation of Sargassum muticum biomass. *Journal of Applied Phycology*, **2012**, 24, 1569-1578	3.1	59
195	Valorisation of waste fractions from autohydrolysis of selected lignocellulosic materials. *Journal of Chemical Technology and Biotechnology*, **2003**, 78, 392-398	3.5	57
194	Microwave hydrodiffusion and gravity processing of Sargassum muticum. *Process Biochemistry*, **2014**, 49, 981-988	4.8	56
193	Effects of Eucalyptus globulus wood autohydrolysis conditions on the reaction products. *Journal of Agricultural and Food Chemistry*, **2007**, 55, 9006-13	5.7	55
192	Production of xylitol from concentrated wood hydrolysates by Debaryomyces hansenii: Effect of the initial cell concentration. *Biotechnology Letters*, **1996**, 18, 593-598	3	55
191	Preparation of fermentation media from agricultural wastes and their bioconversion into xylitol. *Food Biotechnology*, **2000**, 14, 79-97	2.2	54
190	A green approach for alginate extraction from Sargassum muticum brown seaweed using ultrasound-assisted technique. *International Journal of Biological Macromolecules*, **2019**, 124, 451-459	7.9	54
189	Evaluation of ultra- and nanofiltration for refining soluble products from rice husk xylan. *Bioresource Technology*, **2008**, 99, 5341-51	11	52
188	Enzymatic saccharification of alkali-treated sunflower hulls. *Bioresource Technology*, **1994**, 49, 53-59	11	52
187	Ultrasound-assisted extraction of fucoidan from Sargassum muticum. *Journal of Applied Phycology*, **2017**, 29, 1553-1561	3.2	51
186	Assessment of the production of antioxidants from winemaking waste solids. *Journal of Agricultural and Food Chemistry*, **2004**, 52, 5612-20	5.7	50
185	Optimization of the enzymatic treatment during aqueous oil extraction from sunflower seeds. *Food Chemistry*, **1998**, 61, 467-474	8.5	49
184	Non-isothermal autohydrolysis of barley husks: Product distribution and antioxidant activity of ethyl acetate soluble fractions. *Journal of Food Engineering*, **2008**, 84, 544-552	6	48
183	Aqueous processing of sunflower kernels with enzymatic technology. *Food Chemistry*, **1995**, 53, 427-434	8.5	48
182	Potential of intensification techniques for the extraction and depolymerization of fucoidan. *Algal Research*, **2018**, 30, 128-148	5	45
181	Comparative environmental assessment of valorization strategies of the invasive macroalgae Sargassum muticum. *Bioresource Technology*, **2014**, 161, 137-48	11	44
180	Recovery of antioxidants from industrial waste liquors using membranes and polymeric resins. *Journal of Food Engineering*, **2010**, 96, 127-133	6	44
179	Characterization, refining and antioxidant activity of saccharides derived from hemicelluloses of wood and rice husks. *Food Chemistry*, **2013**, 141, 495-502	8.5	43

178	Membrane concentration of antioxidants from Castanea sativa leaves aqueous extracts. *Chemical Engineering Journal*, **2011**, 175, 95-102	14.7	43
177	Fractionation of antioxidants from autohydrolysis of barley husks. *Journal of Agricultural and Food Chemistry*, **2008**, 56, 10651-9	5.7	41
176	Membrane processing of liquors from Eucalyptus globulus autohydrolysis. *Journal of Food Engineering*, **2008**, 87, 257-265	6	41
175	, A Source of Troubles and Potential Riches. *Marine Drugs*, **2019**, 17,	6	40
174	Enhancing the potential of oligosaccharides from corncob autohydrolysis as prebiotic food ingredients. *Industrial Crops and Products*, **2006**, 24, 152-159	5.9	40
173	Manufacture of xylose-based fermentation media from corncobs by posthydrolysis of autohydrolysis liquors. *Applied Biochemistry and Biotechnology*, **2001**, 95, 195-207	3.2	40
172	Xylitol production from Eucalyptus wood hydrolysates extracted with organic solvents. *Process Biochemistry*, **1997**, 32, 599-604	4.8	39
171	Fractionation and enzymatic hydrolysis of soluble protein present in waste liquors from soy processing. *Journal of Agricultural and Food Chemistry*, **2005**, 53, 7600-8	5.7	38
170	Oil extractability from enzymatically treated soybean and sunflower: range of operational variables. *Food Chemistry*, **1993**, 46, 277-284	8.5	37
169	Recovery and concentration of antioxidants from winery wastes. *Molecules*, **2012**, 17, 3008-24	4.8	36
168	Recovery of bioactive and gelling extracts from edible brown seaweed Laminaria ochroleuca by non-isothermal autohydrolysis. *Food Chemistry*, **2019**, 277, 353-361	8.5	35
167	Batch and fixed bed column studies on phenolic adsorption from wine vinasses by polymeric resins. *Journal of Food Engineering*, **2017**, 209, 52-60	6	34
166	Anti-oxidant activity of isolates from acid hydrolysates of Eucalyptus globulus wood. *Food Chemistry*, **2005**, 90, 503-511	8.5	34
165	Antioxidant activity of extracts produced by solvent extraction of almond shells acid hydrolysates. *Food Chemistry*, **2007**, 101, 193-201	8.5	33
164	ENZYMATIC PROCESSING OF CRUDE XYLOOLIGOMER SOLUTIONS OBTAINED BY AUTOHYDROLYSIS OF EUCALYPTUS WOOD. *Food Biotechnology*, **2002**, 16, 91-105	2.2	33
163	Study of the seasonal variation on proximate composition of oven-dried Sargassum muticum biomass collected in Vigo Ria, Spain. *Journal of Applied Phycology*, **2016**, 28, 1943-1953	3.2	32
162	Charcoal adsorption of phenolic compounds present in distilled grape pomace. *Journal of Food Engineering*, **2008**, 84, 156-163	6	32
161	Production of xylose-containing fermentation media by enzymatic post-hydrolysis of oligomers produced by corn cob autohydrolysis. *World Journal of Microbiology and Biotechnology*, **2001**, 17, 817-822	4.4	32

160	Xylitol production from barley bran hydrolysates by continuous fermentation with Debaryomyces hansenii. *Biotechnology Letters*, **2000**, 22, 1895-1898	3	32
159	Antioxidant activity of liquors from steam explosion of Olea europea wood. *Wood Science and Technology*, **2008**, 42, 579-592	2.5	31
158	Hydrolytic Processing of Rice Husks in Aqueous Media: A Kinetic Assessment. *Collection of Czechoslovak Chemical Communications*, **2002**, 67, 509-530		31
157	Extraction of low-molar-mass phenolics and lipophilic compounds from Pinus pinaster wood with compressed CO2. *Journal of Supercritical Fluids*, **2013**, 81, 193-199	4.2	30
156	Optimization of antioxidants Extraction from Castanea sativa leaves. *Chemical Engineering Journal* , **2012**, 203, 101-109	14.7	29
155	Purified phenolics from hydrothermal treatments of biomass: ability to protect sunflower bulk oil and model food emulsions from oxidation. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 9158-65	5.7	29
154	Successful Approaches for a Red Seaweed Biorefinery. *Marine Drugs*, **2019**, 17,	6	28
153	Thermal stability of antioxidants obtained from wood and industrial wastes. *Food Chemistry*, **2007**, 100, 1059-1064	8.5	28
152	Microwave hydrodiffusion and gravity (MHG) processing of Laminaria ochroleuca brown seaweed. *Journal of Cleaner Production*, **2018**, 197, 1108-1116	10.3	26
151	Xylitol production from wood hydrolyzates by entrapped Debaryomyces hansenii and Candida guilliermondii cells. *Applied Biochemistry and Biotechnology*, **1999**, 81, 119-30	3.2	25
150	NH4OH-Based pretreatment for improving the nutritional quality of single-cell protein (SCP). *Applied Biochemistry and Biotechnology*, **1995**, 55, 133-149	3.2	25
149	Functional ingredients from algae for foods and nutraceuticals **2013**,		25
148	Algae PolysaccharidesV Chemical Characterization and their Role in the Inflammatory Process. *Current Medicinal Chemistry*, **2017**, 24, 149-175	4.3	25
147	In vitro bioactive properties of phlorotannins recovered from hydrothermal treatment of Sargassum muticum. *Separation and Purification Technology*, **2016**, 167, 117-126	8.3	25
146	Influence of molecular weight on the properties of Sargassum muticum fucoidan. *Algal Research*, **2019**, 38, 101393	5	25
145	Extraction and functionality of membrane-concentrated protein from defatted Rosa rubiginosa seeds. *Food Chemistry*, **2001**, 74, 327-339	8.5	24
144	Characterisation of protein concentrates from pressed cakes of Guevina avellana (Chilean hazelnut). *Food Chemistry*, **2002**, 78, 179-186	8.5	23
143	Enzymatic treatment of sunflower kernels before oil extraction. *Food Research International*, **1995**, 28, 537-545	7	23

142	Prehydrolysis ofEucalyptus wood with dilute sulphuric acid: operation in autoclave. *European Journal of Wood and Wood Products*, **1994**, 52, 102-108	2.1	23
141	Bioactive Properties of Marine Phenolics. *Marine Drugs*, **2020**, 18,	6	23
140	Prehydrolysis ofEucalyptus wood with dilute sulphuric acid: operation at atmospheric pressure. *European Journal of Wood and Wood Products*, **1993**, 51, 357-363	2.1	22
139	Flowers of Ulex europaeus L. Comparing two extraction techniques (MHG and distillation). *Comptes Rendus Chimie*, **2016**, 19, 718-725	2.7	21
138	Recovery of bioactive compounds from Pinus pinaster wood by consecutive extraction stages. *Wood Science and Technology*, **2014**, 48, 311-323	2.5	21
137	Inhibition of cellulase activity by sun_ower polyphenols. *Biotechnology Letters*, **1997**, 19, 521-524	3	21
136	Ethanol extraction of polyphenols in an immersion extractor. Effect of pulsing flow. *JAOCS, Journal of the American Oil ChemistshSociety*, **1996**, 73, 1121-1125	1.8	21
135	What is new on the hop extraction?. *Trends in Food Science and Technology*, **2019**, 93, 12-22	15.3	20
134	A membrane process for the recovery of a concentrated phenolic product from white vinasses. *Chemical Engineering Journal*, **2017**, 327, 210-217	14.7	20
133	Purification of oligosaccharides from rice husk autohydrolysis liquors by ultra- and nano-filtration. *Desalination*, **2006**, 199, 541-543	10.3	20
132	Antioxidant activity of liquors from aqueous treatments of Pinus radiata wood. *Wood Science and Technology*, **2005**, 39, 129-139	2.5	20
131	Biorefinery concept for discarded potatoes: Recovery of starch and bioactive compounds. *Journal of Food Engineering*, **2020**, 275, 109886	6	20
130	Production of nutraceutics from chestnut burs by hydrolytic treatment. *Food Research International* , **2014**, 65, 359-366	7	19
129	Valorization of chestnut husks by non-isothermal hydrolysis. *Industrial Crops and Products*, **2012**, 36, 172-176	5.6	19
128	Biorefinery processes for the integral valorization of agroindustrial and forestal wastes Procesos de biorrefiner para la valorizaci integral de residuos agroindustriales y forestales. *CYTA - Journal of Food*, **2011**, 9, 282-289	2.3	19
127	The microwave assisted extraction sway on the features of antioxidant compounds and gelling biopolymers from Mastocarpus stellatus. *Algal Research*, **2020**, 51, 102081	5	19
126	Sequential extraction of Hericium erinaceus using green solvents. *LWT - Food Science and Technology*, **2015**, 64, 397-404	5.4	18
125	Photodamage attenuation effect by a tetraprenyltoluquinol chromane meroterpenoid isolated from Sargassum muticum. *Journal of Photochemistry and Photobiology B: Biology*, **2015**, 148, 51-58	6.7	18

124	Cosmetics from Marine Sources **2015**, 1015-1042		18
123	Potential use of Cytisus scoparius extracts in topical applications for skin protection against oxidative damage. *Journal of Photochemistry and Photobiology B: Biology*, **2013**, 125, 83-9	6.7	17
122	Feasibility of posthydrolysis processing of hydrothermal extracts from Sargassum muticum. *Algal Research*, **2017**, 27, 73-81	5	17
121	Ethanolic extraction of sunflower oil in a pulsing extractor. *JAOCS, Journal of the American Oil ChemistshSociety*, **1998**, 75, 753-754	1.8	17
120	Alternative environmental friendly process for dehydration of edible Undaria pinnatifida brown seaweed by microwave hydrodiffusion and gravity. *Journal of Food Engineering*, **2019**, 261, 15-25	6	16
119	Microstructural features of enzymatically treated oilseeds **1998**, 78, 491-497		16
118	Xylitol from wood: study of some operational strategies. *Food Chemistry*, **1996**, 57, 531-535	8.5	16
117	Retrieving of high-value biomolecules from edible Himanthalia elongata brown seaweed using hydrothermal processing. *Food and Bioproducts Processing*, **2019**, 117, 275-286	4.9	15
116	Fractionation of industrial solids containing barley husks in aqueous media. *Food and Bioproducts Processing*, **2009**, 87, 208-214	4.9	15
115	Ultrafiltration of industrial waste liquors from the manufacture of soy protein concentrates. *Journal of Chemical Technology and Biotechnology*, **2006**, 81, 1252-1258	3.5	15
114	Ecofriendly extraction of bioactive fractions from Sargassum muticum. *Process Biochemistry*, **2019**, 79, 166-173	4.8	15
113	Personal-Care Products Formulated with Natural Antioxidant Extracts. *Cosmetics*, **2018**, 5, 13	2.7	14
112	Non-isothermal autohydrolysis of nixtamalized maize pericarp: Production of nutraceutical extracts. *LWT - Food Science and Technology*, **2014**, 58, 550-556	5.4	14
111	Protective effect against oxygen reactive species and skin fibroblast stimulation of Couroupita guianensis leaf extracts. *Natural Product Research*, **2012**, 26, 314-22	2.3	14
110	Water-Soluble Components of Pinus pinaster Wood. *BioResources*, **2013**, 8,	1.3	14
109	Protein concentrates from yeast cultured in wood hydrolysates. *Food Chemistry*, **1995**, 53, 157-163	8.5	14
108	Tailoring hybrid carrageenans from Mastocarpus stellatus red seaweed using microwave hydrodiffusion and gravity. *Carbohydrate Polymers*, **2020**, 248, 116830	10.3	14
107	Valuable Polyphenolic Antioxidants from Wine Vinasses. *Food and Bioprocess Technology*, **2012**, 5, 2708-2716	5.1	13

106	Effects of caffeic acid and bovine serum albumin in reducing the rate of development of rancidity in oil-in-water and water-in-oil emulsions. *Food Chemistry*, **2011**, 129, 1652-1659	8.5	13
105	Manufacture of Prebiotics from Biomass Sources **2009**, 535-589		13
104	Depolymerization of xylan-derived products in an enzymatic membrane reactor. *Journal of Membrane Science*, **2008**, 320, 224-231	9.6	13
103	Aqueous Extraction and Membrane Isolation of Protein from Defatted Gevuina avellana. *Journal of Food Science*, **2002**, 67, 688-696	3.4	13
102	Dimorphic behaviour of Debaryomyces hansenii grown on barley bran acid hydrolyzates. *Biotechnology Letters*, **2000**, 22, 605-610	3	13
101	Recovery of aqueous phase of broccoli obtained by MHG technique for development of hydrogels with antioxidant properties. *LWT - Food Science and Technology*, **2019**, 107, 98-106	5.4	12
100	Enzymatic Processing of Rice Husk Autohydrolysis Products for Obtaining Low Molecular Weight Oligosaccharides. *Food Biotechnology*, **2008**, 22, 31-46	2.2	12
99	Fucoidans: The importance of processing on their anti-tumoral properties. *Algal Research*, **2020**, 45, 101748	5	12
98	Potential of Paulownia sp. for biorefinery. *Industrial Crops and Products*, **2020**, 155, 112739	5.9	12
97	Edible Brown Seaweed in Gluten-Free Pasta: Technological and Nutritional Evaluation. *Foods*, **2019**, 8,	4.9	12
96	Trends in kiwifruit and byproducts valorization. *Trends in Food Science and Technology*, **2021**, 107, 401-414	15.3	12
95	Recovery of phenols from autohydrolysis liquors of barley husks: Kinetic and equilibrium studies. *Industrial Crops and Products*, **2017**, 103, 175-184	5.9	11
94	Valorisation of edible brown seaweeds by the recovery of bioactive compounds from aqueous phase using MHG to develop innovative hydrogels. *Process Biochemistry*, **2019**, 78, 100-107	4.8	11
93	Clean technologies applied to the recovery of bioactive extracts from Camellia sinensis leaves agricultural wastes. *Food and Bioproducts Processing*, **2020**, 122, 214-221	4.9	11
92	Advances in the biorefinery of Sargassum muticum: Valorisation of the alginate fractions. *Industrial Crops and Products*, **2019**, 138, 111483	5.9	11
91	Supercritical extraction of borage seed oil coupled to conventional solvent extraction of antioxidants. *European Journal of Lipid Science and Technology*, **2008**, 110, 1035-1044	3	11
90	Green technologies for cascade extraction of Sargassum muticum bioactives. *Journal of Applied Phycology*, **2019**, 31, 2481-2495	3.2	11
89	Phenolics production from alkaline hydrolysis of autohydrolysis liquors. *CYTA - Journal of Food*, **2016**, 14, 255-265	2.3	10

88	Enzyme-aided alternative processes for the extraction of oil from Rosa rubiginosa. *JAOCS, Journal of the American Oil ChemistshSociety*, **2001**, 78, 437-439	1.8	10
87	Continuous fermentation of d-xylose by immobilizedpichia stipitis comparison between cstr and cpfr. *Applied Biochemistry and Biotechnology*, **1991**, 28-29, 731-739	3.2	10
86	Subcritical Water for the Extraction and Hydrolysis of Protein and Other Fractions in Biorefineries from Agro-food Wastes and Algae: a Review. *Food and Bioprocess Technology*, **2021**, 14, 373-387	5.1	10
85	An approach to assess the synergistic effect of natural antioxidants on the performance of the polypropylene stabilizing systems. *Journal of Applied Polymer Science*, **2012**, 126, 1852-1858	2.9	9
84	Algae as a source of biologically active ingredients for the formulation of functional foods and nutraceuticals **2013**, 1-19		9
83	Production and Refining of Soluble Products from Eucalyptus globulus Glucuronoxylan. *Collection of Czechoslovak Chemical Communications*, **2007**, 72, 307-320		9
82	Innovative technologies for the extraction of saccharidic and phenolic fractions from Pleurotus eryngii. *LWT - Food Science and Technology*, **2019**, 101, 774-782	5.4	9
81	Bioactive properties of Acacia dealbata flowers extracts. *Waste and Biomass Valorization*, **2020**, 11, 2549-2557	3.2	9
80	Preparation of Hydrogels Composed of Bioactive Compounds from Aqueous Phase of Artichoke Obtained by MHG Technique. *Food and Bioprocess Technology*, **2019**, 12, 1304-1315	5.1	8
79	Pressurized hot water extraction of β-glucans from Cantharellus tubaeformis. *Electrophoresis*, **2018**, 39, 1892	3.6	8
78	Impact of counterions on the thermo-rheological features of hybrid carrageenan systems isolated from red seaweed Gigartina skottsbergii. *Food Hydrocolloids*, **2018**, 84, 321-329	10.6	8
77	Lactic acid from apple pomace: a laboratory experiment for teaching valorisation of wastes. *CYTA - Journal of Food*, **2009**, 7, 83-88	2.3	8
76	Simulation of multistage extraction of antioxidants from Chilean hazelnut (Gevuina avellana) hulls. *JAOCS, Journal of the American Oil ChemistshSociety*, **2003**, 80, 389-396	1.8	8
75	Hydrolysis of microcrystalline cellulose by cellulolytic complex of Trichoderma reesei in low-moisture media. *Enzyme and Microbial Technology*, **1995**, 17, 809-815	3.8	8
74	Improving the nutritional performance of gluten-free pasta with potato peel autohydrolysis extract. *Innovative Food Science and Emerging Technologies*, **2020**, 63, 102374	6.8	8
73	Antioxidant capacity of the extracts from flowers of Erica australis L.: Comparison between microwave hydrodiffusion and gravity (MHG) and distillation extraction techniques - Formulation of sunscreen creams. *Industrial Crops and Products*, **2020**, 145, 112079	5.9	8
72	Applying Seaweed Compounds in Cosmetics, Cosmeceuticals and Nutricosmetics. *Marine Drugs*, **2021**, 19,	6	8
71	Microwave hydrogravity pretreatment of Sargassum muticum before solvent extraction of antioxidant and antiobesity compounds. *Journal of Chemical Technology and Biotechnology*, **2019**, 94, 256-264	3.5	7

70	Sensory Evaluation and Oxidative Stability of a Suncream Formulated with Thermal Spring Waters from Ourense (NW Spain) and Sargassum muticum Extracts. *Cosmetics*, **2017**, 4, 19	2.7	7
69	Study of fucoidans as natural biomolecules for therapeutical applications in osteoarthritis. *Carbohydrate Polymers*, **2021**, 258, 117692	10.3	7
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