

Herminia Dominguez Gonzlez

List of Publications by Year in Descending Order

Source: <https://exaly.com/author-pdf/5494643/herminia-dominguez-gonzalez-publications-by-year.pdf>

Version: 2024-04-09

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.

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

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	Antifibrotic effect of brown algae-derived fucoidans on osteoarthritic fibroblast-like synoviocytes.. <i>Carbohydrate Polymers</i> , 2022 , 282, 119134	10.3	1
248	Challenges in the extraction of antiinflammatory and antioxidant compounds from new plant sources 2022 , 427-446		
247	Equipment and recent advances in microwave processing 2022 , 333-360		
246	Hydrothermal systems to obtain high value-added compounds from macroalgae for bioeconomy and biorefineries. <i>Bioresource Technology</i> , 2022 , 343, 126017	11	4
245	Valorisation of the industrial hybrid carrageenan extraction wastes using eco-friendly treatments. <i>Food Hydrocolloids</i> , 2022 , 122, 107070	10.6	5
244	Sargassum Species: Its Use in Food and Health Implications 2022 , 109-133		
243	Efficient extraction of carrageenans from <i>Chondrus crispus</i> for the green synthesis of gold nanoparticles and formulation of printable hydrogels.. <i>International Journal of Biological Macromolecules</i> , 2022 , 206, 553-553	7.9	2
242	Towards greener approaches in the extraction of bioactives from lichens. <i>Reviews in Environmental Science and Biotechnology</i> , 2021 , 20, 917-942	13.9	
241	Study of fucoidans as natural biomolecules for therapeutical applications in osteoarthritis. <i>Carbohydrate Polymers</i> , 2021 , 258, 117692	10.3	7
240	Ultrasound-Assisted Water Extraction of Carrageenan with Adequate Mechanical and Antiproliferative Properties. <i>Marine Drugs</i> , 2021 , 19,	6	1
239	Antiviral Activity of Carrageenans and Processing Implications. <i>Marine Drugs</i> , 2021 , 19,	6	7
238	Eco-friendly extraction of <i>Mastocarpus stellatus</i> carrageenan for the synthesis of gold nanoparticles with improved biological activity. <i>International Journal of Biological Macromolecules</i> , 2021 , 183, 1436-1449	7.9	6
237	Formulation of bio-hydrogels from <i>Herichium erinaceus</i> in <i>Paulownia elongata</i> x <i>fortunei</i> autohydrolysis aqueous extracts. <i>Food and Bioproducts Processing</i> , 2021 , 128, 12-20	4.9	1
236	Acetone Precipitation of Heterofucoidans from <i>Sargassum muticum</i> Autohydrolysis Extracts. <i>Waste and Biomass Valorization</i> , 2021 , 12, 867-877	3.2	1
235	Integrated valorization of <i>Sargassum muticum</i> in biorefineries. <i>Chemical Engineering Journal</i> , 2021 , 404, 125635	14.7	6
234	Subcritical Water for the Extraction and Hydrolysis of Protein and Other Fractions in Biorefineries from Agro-food Wastes and Algae: a Review. <i>Food and Bioprocess Technology</i> , 2021 , 14, 373-387	5.1	10
233	Trends in kiwifruit and byproducts valorization. <i>Trends in Food Science and Technology</i> , 2021 , 107, 401-414	15.3	12

232	Monitoring of the ultrasound assisted depolymerisation kinetics of fucoidans from <i>Sargassum muticum</i> depending on the rheology of the corresponding gels. <i>Journal of Food Engineering</i> , 2021 , 294, 110404	6	1
231	Evaluation of sustainable technologies for the processing of <i>Sargassum muticum</i> : cascade biorefinery schemes. <i>Green Chemistry</i> , 2021 , 23, 7001-7015	10	3
230	Formulation and Thermomechanical Characterization of Functional Hydrogels Based on Gluten Free Matrices Enriched with Antioxidant Compounds. <i>Applied Sciences (Switzerland)</i> , 2021 , 11, 1962	2.6	0
229	Supercritical CO ₂ extracts from <i>Acacia dealbata</i> flowers. <i>Journal of Supercritical Fluids</i> , 2021 , 173, 105223	3.2	1
228	Valorization of Artichoke Industrial By-Products Using Green Extraction Technologies: Formulation of Hydrogels in Combination with Paulownia Extracts. <i>Molecules</i> , 2021 , 26,	4.8	2
227	Extraction of Fatty Acids and Phenolics from Using Pressurized Green Solvents. <i>Marine Drugs</i> , 2021 , 19,	6	2
226	The key role of thermal waters in the development of innovative gelled starch-based matrices. <i>Food Hydrocolloids</i> , 2021 , 117, 106697	10.6	2
225	Multi-response optimal hot pressurized liquid recovery of extractable polyphenols from leaves of maqui (<i>Aristotelia chilensis</i> [Mol.] Stuntz). <i>Food Chemistry</i> , 2021 , 357, 129729	8.5	1
224	Applying Seaweed Compounds in Cosmetics, Cosmeceuticals and Nutricosmetics. <i>Marine Drugs</i> , 2021 , 19,	6	8
223	Tools for a multiproduct biorefinery of <i>Acacia dealbata</i> biomass. <i>Industrial Crops and Products</i> , 2021 , 169, 113655	5.9	2
222	Synthesis, process optimization and characterization of gold nanoparticles using crude fucoidan from the invasive brown seaweed <i>Sargassum muticum</i> . <i>Algal Research</i> , 2021 , 58, 102377	5	2
221	<i>Chondrus crispus</i> treated with ultrasound as a polysaccharides source with improved antitumoral potential. <i>Carbohydrate Polymers</i> , 2021 , 273, 118588	10.3	3
220	Microwave hydrothermal processing of <i>Undaria pinnatifida</i> for bioactive peptides. <i>Bioresource Technology</i> , 2021 , 342, 125882	11	2
219	Conventional purification and isolation 2021 , 129-153		
218	Clean technologies applied to the recovery of bioactive extracts from <i>Camellia sinensis</i> leaves agricultural wastes. <i>Food and Bioproducts Processing</i> , 2020 , 122, 214-221	4.9	11
217	Hydrothermal Processing of for the Production of Crude Extracts Used to Formulate Polymeric Nanoparticles. <i>Marine Drugs</i> , 2020 , 18,	6	2
216	Environmentally friendly processing of <i>Laminaria ochroleuca</i> for soft food applications with bioactive properties. <i>Journal of Applied Phycology</i> , 2020 , 32, 1455-1465	3.2	5
215	Autohydrolysis of for Obtaining Extracts with Antiradical Properties. <i>Foods</i> , 2020 , 9,	4.9	4

214	Improving the nutritional performance of gluten-free pasta with potato peel autohydrolysis extract. <i>Innovative Food Science and Emerging Technologies</i> , 2020 , 63, 102374	6.8	8
213	Biorefinery concept for discarded potatoes: Recovery of starch and bioactive compounds. <i>Journal of Food Engineering</i> , 2020 , 275, 109886	6	20
212	Fucoidans: The importance of processing on their anti-tumoral properties. <i>Algal Research</i> , 2020 , 45, 101748	4.8	12
211	Valorisation of branches as a raw product with green technology extraction methods. <i>Current Research in Food Science</i> , 2020 , 2, 20-24	5.6	4
210	Antioxidant capacity of the extracts from flowers of <i>Erica australis</i> L.: Comparison between microwave hydrodiffusion and gravity (MHG) and distillation extraction techniques - Formulation of sunscreen creams. <i>Industrial Crops and Products</i> , 2020 , 145, 112079	5.9	8
209	Bioactive Properties of Marine Phenolics. <i>Marine Drugs</i> , 2020 , 18,	6	23
208	The microwave assisted extraction sway on the features of antioxidant compounds and gelling biopolymers from <i>Mastocarpus stellatus</i> . <i>Algal Research</i> , 2020 , 51, 102081	5	19
207	Tailoring hybrid carrageenans from <i>Mastocarpus stellatus</i> red seaweed using microwave hydrodiffusion and gravity. <i>Carbohydrate Polymers</i> , 2020 , 248, 116830	10.3	14
206	Microwave hydrodiffusion and gravity versus conventional distillation for <i>Acacia dealbata</i> flowers. Recovery of bioactive extracts for cosmetic purposes. <i>Journal of Cleaner Production</i> , 2020 , 274, 123143	10.3	2
205	Hydrothermal Extraction of Valuable Components from Leaves and Petioles from <i>Paulownia elongata</i> x <i>fortunei</i> . <i>Waste and Biomass Valorization</i> , 2020 , 12, 4525	3.2	2
204	Potential of <i>Paulownia</i> sp. for biorefinery. <i>Industrial Crops and Products</i> , 2020 , 155, 112739	5.9	12
203	ETHANOL-MODIFIED SUPERCRITICAL CO ₂ EXTRACTION OF CHESTNUT BURS ANTIOXIDANTS. <i>Chemical Engineering and Processing: Process Intensification</i> , 2020 , 156, 108092	3.7	3
202	Supercritical CO ₂ extraction of antioxidants from <i>Paulownia elongata</i> x <i>fortunei</i> leaves. <i>Biomass Conversion and Biorefinery</i> , 2020 , 1	2.3	0
201	Extraction and Purification of Fucoidan from Marine Sources 2020 , 1093-1125		2
200	Mechanical Characterization of Biopolymer-Based Hydrogels Enriched with <i>Paulownia</i> Extracts Recovered Using a Green Technique. <i>Applied Sciences (Switzerland)</i> , 2020 , 10, 8439	2.6	2
199	Antioxidant and Antitumoral Properties of Aqueous Fractions from Frozen <i>Sargassum muticum</i> . <i>Waste and Biomass Valorization</i> , 2020 , 11, 1261-1269	3.2	2
198	Valorisation of potato wastes. <i>International Journal of Food Science and Technology</i> , 2020 , 55, 2296-2304	3.8	7
197	Bioactive properties of <i>Acacia dealbata</i> flowers extracts. <i>Waste and Biomass Valorization</i> , 2020 , 11, 2549-2557	3.2	9

196	Potential of Chestnut Wastes for Cosmetics and Pharmaceutical Applications. <i>Waste and Biomass Valorization</i> , 2020 , 11, 4721-4730	3.2	4
195	Bioactive extracts from edible nettle leaves using microwave hydrodiffusion and gravity and distillation extraction techniques. <i>Process Biochemistry</i> , 2020 , 94, 66-78	4.8	5
194	Valorisation of edible brown seaweeds by the recovery of bioactive compounds from aqueous phase using MHG to develop innovative hydrogels. <i>Process Biochemistry</i> , 2019 , 78, 100-107	4.8	11
193	Preparation of Hydrogels Composed of Bioactive Compounds from Aqueous Phase of Artichoke Obtained by MHG Technique. <i>Food and Bioprocess Technology</i> , 2019 , 12, 1304-1315	5.1	8
192	Integral Utilization of Red Seaweed for Bioactive Production. <i>Marine Drugs</i> , 2019 , 17,	6	64
191	, A Source of Troubles and Potential Riches. <i>Marine Drugs</i> , 2019 , 17,	6	40
190	Alternative environmental friendly process for dehydration of edible Undaria pinnatifida brown seaweed by microwave hydrodiffusion and gravity. <i>Journal of Food Engineering</i> , 2019 , 261, 15-25	6	16
189	Seaweed biorefinery. <i>Reviews in Environmental Science and Biotechnology</i> , 2019 , 18, 335-388	13.9	63
188	Recovery of aqueous phase of broccoli obtained by MHG technique for development of hydrogels with antioxidant properties. <i>LWT - Food Science and Technology</i> , 2019 , 107, 98-106	5.4	12
187	Microwave hydrogravity pretreatment of Sargassum muticum before solvent extraction of antioxidant and antiobesity compounds. <i>Journal of Chemical Technology and Biotechnology</i> , 2019 , 94, 256-264	3.5	7
186	Retrieving of high-value biomolecules from edible Himanthalia elongata brown seaweed using hydrothermal processing. <i>Food and Bioprocess Technology</i> , 2019 , 117, 275-286	4.9	15
185	Sargassum muticum Hydrothermal Extract: Effects on Serum Parameters and Antioxidant Activity in Rats. <i>Applied Sciences (Switzerland)</i> , 2019 , 9, 2570	2.6	5
184	Advances in the biorefinery of Sargassum muticum: Valorisation of the alginate fractions. <i>Industrial Crops and Products</i> , 2019 , 138, 111483	5.9	11
183	What is new on the hop extraction?. <i>Trends in Food Science and Technology</i> , 2019 , 93, 12-22	15.3	20
182	Successful Approaches for a Red Seaweed Biorefinery. <i>Marine Drugs</i> , 2019 , 17,	6	28
181	Psyllium and Laminaria Partnership—An Overview of Possible Food Gel Applications. <i>Applied Sciences (Switzerland)</i> , 2019 , 9, 4356	2.6	1
180	Microwave Hydrodiffusion and Gravity (MHG) Extraction from Different Raw Materials with Cosmetic Applications. <i>Molecules</i> , 2019 , 25,	4.8	3
179	Edible Brown Seaweed in Gluten-Free Pasta: Technological and Nutritional Evaluation. <i>Foods</i> , 2019 , 8,	4.9	12

178	Influence of molecular weight on the properties of Sargassum muticum fucoidan. <i>Algal Research</i> , 2019 , 38, 101393	5	25
177	Recovery of phytochemical compounds from natural and blanched green broccoli using non-isothermal autohydrolysis. <i>International Journal of Food Science and Technology</i> , 2019 , 54, 1276-1282	3.8	3
176	Ecofriendly extraction of bioactive fractions from Sargassum muticum. <i>Process Biochemistry</i> , 2019 , 79, 166-173	4.8	15
175	Green technologies for cascade extraction of Sargassum muticum bioactives. <i>Journal of Applied Phycology</i> , 2019 , 31, 2481-2495	3.2	11
174	Recovery of bioactive and gelling extracts from edible brown seaweed Laminaria ochroleuca by non-isothermal autohydrolysis. <i>Food Chemistry</i> , 2019 , 277, 353-361	8.5	35
173	Innovative technologies for the extraction of saccharidic and phenolic fractions from Pleurotus eryngii. <i>LWT - Food Science and Technology</i> , 2019 , 101, 774-782	5.4	9
172	A green approach for alginate extraction from Sargassum muticum brown seaweed using ultrasound-assisted technique. <i>International Journal of Biological Macromolecules</i> , 2019 , 124, 451-459	7.9	54
171	Pressurized hot water extraction of Eglucans from Cantharellus tubaeformis. <i>Electrophoresis</i> , 2018 , 39, 1892	3.6	8
170	Potential of intensification techniques for the extraction and depolymerization of fucoidan. <i>Algal Research</i> , 2018 , 30, 128-148	5	45
169	Adsorption technologies to recover and concentrate food polyphenols. <i>Current Opinion in Food Science</i> , 2018 , 23, 165-172	9.8	5
168	Recent developments on the extraction and application of ursolic acid. A review. <i>Food Research International</i> , 2018 , 103, 130-149	7	72
167	Personal-Care Products Formulated with Natural Antioxidant Extracts. <i>Cosmetics</i> , 2018 , 5, 13	2.7	14
166	Impact of counterions on the thermo-rheological features of hybrid carrageenan systems isolated from red seaweed Gigartina skottsbergii. <i>Food Hydrocolloids</i> , 2018 , 84, 321-329	10.6	8
165	Microwave hydrodiffusion and gravity (MHG) processing of Laminaria ochroleuca brown seaweed. <i>Journal of Cleaner Production</i> , 2018 , 197, 1108-1116	10.3	26
164	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
163	Ultrasound-assisted extraction of fucoidan from Sargassum muticum. <i>Journal of Applied Phycology</i> , 2017 , 29, 1553-1561	3.2	51
162	Extraction of phenolics from broom branches using green technologies. <i>Journal of Chemical Technology and Biotechnology</i> , 2017 , 92, 1345-1352	3.5	5
161	Batch and fixed bed column studies on phenolic adsorption from wine vinasses by polymeric resins. <i>Journal of Food Engineering</i> , 2017 , 209, 52-60	6	34

160	Recovery of phenols from autohydrolysis liquors of barley husks: Kinetic and equilibrium studies. <i>Industrial Crops and Products</i> , 2017 , 103, 175-184	5.9	11
159	Feasibility of posthydrolysis processing of hydrothermal extracts from <i>Sargassum muticum</i> . <i>Algal Research</i> , 2017 , 27, 73-81	5	17
158	A membrane process for the recovery of a concentrated phenolic product from white vinasses. <i>Chemical Engineering Journal</i> , 2017 , 327, 210-217	14.7	20
157	Microwave-Assisted Water Extraction 2017 , 163-198		6
156	Enzyme-Assisted Aqueous Extraction Processes 2017 , 333-368		3
155	Combination of Water-Based Extraction Technologies 2017 , 421-449		2
154	Sensory Evaluation and Oxidative Stability of a Suncream Formulated with Thermal Spring Waters from Ourense (NW Spain) and <i>Sargassum muticum</i> Extracts. <i>Cosmetics</i> , 2017 , 4, 19	2.7	7
153	Algae Polysaccharides\Chemical Characterization and their Role in the Inflammatory Process. <i>Current Medicinal Chemistry</i> , 2017 , 24, 149-175	4.3	25
152	Effect of Hydrothermal Pretreatment on Lignin and Antioxidant Activity 2017 , 5-43		2
151	Grape polyphenol-rich products with antioxidant and anti-inflammatory properties 2016 , 389-402		4
150	Flowers of <i>Ulex europaeus</i> L. Comparing two extraction techniques (MHG and distillation). <i>Comptes Rendus Chimie</i> , 2016 , 19, 718-725	2.7	21
149	Study of the seasonal variation on proximate composition of oven-dried <i>Sargassum muticum</i> biomass collected in Vigo Ria, Spain. <i>Journal of Applied Phycology</i> , 2016 , 28, 1943-1953	3.2	32
148	Phenolics production from alkaline hydrolysis of autohydrolysis liquors. <i>CYTA - Journal of Food</i> , 2016 , 14, 255-265	2.3	10
147	Stability of Sun Creams Formulated with Thermal Spring Waters from Ourense, Northwest Spain. <i>Cosmetics</i> , 2016 , 3, 42	2.7	4
146	Antimicrobial Action of Compounds from Marine Seaweed. <i>Marine Drugs</i> , 2016 , 14,	6	243
145	In vitro bioactive properties of phlorotannins recovered from hydrothermal treatment of <i>Sargassum muticum</i> . <i>Separation and Purification Technology</i> , 2016 , 167, 117-126	8.3	25
144	Sequential extraction of <i>Herichium erinaceus</i> using green solvents. <i>LWT - Food Science and Technology</i> , 2015 , 64, 397-404	5.4	18
143	Microwave assisted water extraction of plant compounds. <i>Journal of Chemical Technology and Biotechnology</i> , 2015 , 90, 590-607	3.5	105

142	Supercritical CO ₂ extraction of fatty acids, phenolics and fucoxanthin from freeze-dried <i>Sargassum muticum</i> . <i>Journal of Applied Phycology</i> , 2015 , 27, 957-964	3.2	63
141	Relevance of Natural Phenolics from Grape and Derivative Products in the Formulation of Cosmetics. <i>Cosmetics</i> , 2015 , 2, 259-276	2.7	97
140	Valorization of <i>Sargassum muticum</i> Biomass According to the Biorefinery Concept. <i>Marine Drugs</i> , 2015 , 13, 3745-60	6	64
139	Conventional purification and isolation 2015 , 149-172		2
138	Photodamage attenuation effect by a tetraprenyltoluquinol chromane meroterpenoid isolated from <i>Sargassum muticum</i> . <i>Journal of Photochemistry and Photobiology B: Biology</i> , 2015 , 148, 51-58	6.7	18
137	Cosmetics from Marine Sources 2015 , 1015-1042		18
136	Recovery of bioactive compounds from <i>Pinus pinaster</i> wood by consecutive extraction stages. <i>Wood Science and Technology</i> , 2014 , 48, 311-323	2.5	21
135	Comparative environmental assessment of valorization strategies of the invasive macroalgae <i>Sargassum muticum</i> . <i>Bioresource Technology</i> , 2014 , 161, 137-48	11	44
134	Potential of antioxidant extracts produced by aqueous processing of renewable resources for the formulation of cosmetics. <i>Industrial Crops and Products</i> , 2014 , 58, 104-110	5.9	59
133	Production of nutraceuticals from chestnut burs by hydrolytic treatment. <i>Food Research International</i> , 2014 , 65, 359-366	7	19
132	Non-isothermal autohydrolysis of nixtamalized maize pericarp: Production of nutraceutical extracts. <i>LWT - Food Science and Technology</i> , 2014 , 58, 550-556	5.4	14
131	Microwave hydrodiffusion and gravity processing of <i>Sargassum muticum</i> . <i>Process Biochemistry</i> , 2014 , 49, 981-988	4.8	56
130	Potential use of <i>Cytisus scoparius</i> extracts in topical applications for skin protection against oxidative damage. <i>Journal of Photochemistry and Photobiology B: Biology</i> , 2013 , 125, 83-9	6.7	17
129	In vitro antioxidant properties of crude extracts and compounds from brown algae. <i>Food Chemistry</i> , 2013 , 138, 1764-85	8.5	276
128	Characterization, refining and antioxidant activity of saccharides derived from hemicelluloses of wood and rice husks. <i>Food Chemistry</i> , 2013 , 141, 495-502	8.5	43
127	Extraction of low-molar-mass phenolics and lipophilic compounds from <i>Pinus pinaster</i> wood with compressed CO ₂ . <i>Journal of Supercritical Fluids</i> , 2013 , 81, 193-199	4.2	30
126	Algae as a source of biologically active ingredients for the formulation of functional foods and nutraceuticals 2013 , 1-19		9
125	Extraction of natural antioxidants from plant foods 2013 , 506-594		0

124	Water-Soluble Components of Pinus pinaster Wood. <i>BioResources</i> , 2013 , 8,	1.3	14
123	Simultaneous extraction and depolymerization of fucoidan from Sargassum muticum in aqueous media. <i>Marine Drugs</i> , 2013 , 11, 4612-27	6	74
122	Functional ingredients from algae for foods and nutraceuticals 2013 ,		25
121	Valorization of chestnut husks by non-isothermal hydrolysis. <i>Industrial Crops and Products</i> , 2012 , 36, 172-176	3.6	19
120	Hydrothermal fractionation of Sargassum muticum biomass. <i>Journal of Applied Phycology</i> , 2012 , 24, 1569-1578	5.9	59
119	Protective effect against oxygen reactive species and skin fibroblast stimulation of Couroupita guianensis leaf extracts. <i>Natural Product Research</i> , 2012 , 26, 314-22	2.3	14
118	Optimization of antioxidants Extraction from Castanea sativa leaves. <i>Chemical Engineering Journal</i> , 2012 , 203, 101-109	14.7	29
117	Valuable Polyphenolic Antioxidants from Wine Vinasses. <i>Food and Bioprocess Technology</i> , 2012 , 5, 2708-2716	3.16	13
116	An approach to assess the synergistic effect of natural antioxidants on the performance of the polypropylene stabilizing systems. <i>Journal of Applied Polymer Science</i> , 2012 , 126, 1852-1858	2.9	9
115	Recovery and concentration of antioxidants from winery wastes. <i>Molecules</i> , 2012 , 17, 3008-24	4.8	36
114	Production of antioxidants by non-isothermal autohydrolysis of lignocellulosic wastes. <i>LWT - Food Science and Technology</i> , 2011 , 44, 436-442	5.4	64
113	Membrane concentration of antioxidants from Castanea sativa leaves aqueous extracts. <i>Chemical Engineering Journal</i> , 2011 , 175, 95-102	14.7	43
112	Biorefinery processes for the integral valorization of agroindustrial and forestal wastes Procesos de biorrefinería para la valorización integral de residuos agroindustriales y forestales. <i>CYTA - Journal of Food</i> , 2011 , 9, 282-289	2.3	19
111	Purified phenolics from hydrothermal treatments of biomass: ability to protect sunflower bulk oil and model food emulsions from oxidation. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 9158-65	5.7	29
110	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. <i>Food Chemistry</i> , 2011 , 129, 1652-1659	8.5	13
109	Recovery, concentration and purification of phenolic compounds by adsorption: A review. <i>Journal of Food Engineering</i> , 2011 , 105, 1-27	6	321
108	Extraction of antioxidants from several berries pressing wastes using conventional and supercritical solvents. <i>European Food Research and Technology</i> , 2010 , 231, 669-677	3.4	69
107	Recovery of antioxidants from industrial waste liquors using membranes and polymeric resins. <i>Journal of Food Engineering</i> , 2010 , 96, 127-133	6	44

106	Fractional characterisation of jatropha, neem, moringa, trisperma, castor and candlenut seeds as potential feedstocks for biodiesel production in Cuba. <i>Biomass and Bioenergy</i> , 2010 , 34, 533-538	5.3	119
105	The Impact of Supercritical Extraction and Fractionation Technology on the Functional Food and Nutraceutical Industry 2010 , 407-446		
104	Fractionation of industrial solids containing barley husks in aqueous media. <i>Food and Bioproducts Processing</i> , 2009 , 87, 208-214	4.9	15
103	Ultra- and nanofiltration of aqueous extracts from distilled fermented grape pomace. <i>Journal of Food Engineering</i> , 2009 , 91, 587-593	6	99
102	Antioxidant activity of the phenolic compounds released by hydrothermal treatments of olive tree pruning. <i>Food Chemistry</i> , 2009 , 114, 806-812	8.5	95
101	Manufacture of Prebiotics from Biomass Sources 2009 , 535-589		13
100	Lactic acid from apple pomace: a laboratory experiment for teaching valorisation of wastes. <i>CYTA - Journal of Food</i> , 2009 , 7, 83-88	2.3	8
99	Teaching Sustainable Development Concepts in the Laboratory: A Solid-Liquid Extraction Experiment. <i>Journal of Chemical Education</i> , 2008 , 85, 972	2.4	1
98	Enzymatic Processing of Rice Husk Autohydrolysis Products for Obtaining Low Molecular Weight Oligosaccharides. <i>Food Biotechnology</i> , 2008 , 22, 31-46	2.2	12
97	Fractionation of antioxidants from autohydrolysis of barley husks. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 10651-9	5.7	41
96	Assessment on the fermentability of xylooligosaccharides from rice husks by probiotic bacteria. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 7482-7	5.7	103
95	Charcoal adsorption of phenolic compounds present in distilled grape pomace. <i>Journal of Food Engineering</i> , 2008 , 84, 156-163	6	32
94	Depolymerization of xylan-derived products in an enzymatic membrane reactor. <i>Journal of Membrane Science</i> , 2008 , 320, 224-231	9.6	13
93	Antioxidant activity of liquors from steam explosion of <i>Olea europea</i> wood. <i>Wood Science and Technology</i> , 2008 , 42, 579-592	2.5	31
92	Supercritical extraction of borage seed oil coupled to conventional solvent extraction of antioxidants. <i>European Journal of Lipid Science and Technology</i> , 2008 , 110, 1035-1044	3	11
91	Non-isothermal autohydrolysis of barley husks: Product distribution and antioxidant activity of ethyl acetate soluble fractions. <i>Journal of Food Engineering</i> , 2008 , 84, 544-552	6	48
90	Membrane processing of liquors from <i>Eucalyptus globulus</i> autohydrolysis. <i>Journal of Food Engineering</i> , 2008 , 87, 257-265	6	41
89	Evaluation of ultra- and nanofiltration for refining soluble products from rice husk xylan. <i>Bioresource Technology</i> , 2008 , 99, 5341-51	11	52

88	ANTIOXIDANT ACTIVITY OF FRACTIONS FROM ACID HYDROLYSATES OF ALMOND SHELLS. <i>Journal of Food Process Engineering</i> , 2008 , 31, 817-832	2.4	6
87	Effects of Eucalyptus globulus wood autohydrolysis conditions on the reaction products. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 9006-13	5.7	55
86	Autohydrolysis of agricultural residues: study of reaction byproducts. <i>Bioresource Technology</i> , 2007 , 98, 1951-7	11	96
85	Thermal stability of antioxidants obtained from wood and industrial wastes. <i>Food Chemistry</i> , 2007 , 100, 1059-1064	8.5	28
84	Antioxidant activity of extracts produced by solvent extraction of almond shells acid hydrolysates. <i>Food Chemistry</i> , 2007 , 101, 193-201	8.5	33
83	Production and Refining of Soluble Products from Eucalyptus globulus Glucuronoxylan. <i>Collection of Czechoslovak Chemical Communications</i> , 2007 , 72, 307-320		9
82	Antioxidant Extraction by Supercritical Fluids 2007 , 275-303		5
81	Advances in the manufacture, purification and applications of xylo-oligosaccharides as food additives and nutraceuticals. <i>Process Biochemistry</i> , 2006 , 41, 1913-1923	4.8	393
80	Enhancing the potential of oligosaccharides from corncob autohydrolysis as prebiotic food ingredients. <i>Industrial Crops and Products</i> , 2006 , 24, 152-159	5.9	40
79	Ultrafiltration of industrial waste liquors from the manufacture of soy protein concentrates. <i>Journal of Chemical Technology and Biotechnology</i> , 2006 , 81, 1252-1258	3.5	15
78	Supercritical CO ₂ extraction and purification of compounds with antioxidant activity. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 2441-69	5.7	218
77	Membrane-assisted processing of xylooligosaccharide-containing liquors. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 5430-6	5.7	61
76	Functionality of oilseed protein products: A review. <i>Food Research International</i> , 2006 , 39, 945-963	7	351
75	Purification of oligosaccharides from rice husk autohydrolysis liquors by ultra- and nano-filtration. <i>Desalination</i> , 2006 , 199, 541-543	10.3	20
74	Antioxidant properties of ultrafiltration-recovered soy protein fractions from industrial effluents and their hydrolysates. <i>Process Biochemistry</i> , 2006 , 41, 447-456	4.8	300
73	Fractionation and enzymatic hydrolysis of soluble protein present in waste liquors from soy processing. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 7600-8	5.7	38
72	Manufacture and Refining of Oligosaccharides from Industrial Solid Wastes. <i>Industrial & Engineering Chemistry Research</i> , 2005 , 44, 614-620	3.9	65
71	Anti-oxidant activity of isolates from acid hydrolysates of Eucalyptus globulus wood. <i>Food Chemistry</i> , 2005 , 90, 503-511	8.5	34

70	Refining of autohydrolysis liquors for manufacturing xylooligosaccharides: evaluation of operational strategies. <i>Bioresource Technology</i> , 2005 , 96, 889-96	11	97
69	Antioxidant activity of liquors from aqueous treatments of <i>Pinus radiata</i> wood. <i>Wood Science and Technology</i> , 2005 , 39, 129-139	2.5	20
68	Fractionation and characterization of proteins from <i>Gevuina avellana</i> and <i>Rosa rubiginosa</i> seeds. <i>JAOCs, Journal of the American Oil Chemists Society</i> , 2005 , 82, 169-173	1.8	0
67	Production of antioxidants from <i>Eucalyptus globulus</i> wood by solvent extraction of hemicellulose hydrolysates. <i>Food Chemistry</i> , 2004 , 84, 243-251	8.5	64
66	Physicochemical, functional and structural characterization of fibre from defatted <i>Rosa rubiginosa</i> and <i>Gevuina avellana</i> seeds. <i>Journal of the Science of Food and Agriculture</i> , 2004 , 84, 1951-1959	4.3	4
65	Production of Substituted Oligosaccharides by Hydrolytic Processing of Barley Husks. <i>Industrial & Engineering Chemistry Research</i> , 2004 , 43, 1608-1614	3.9	69
64	A Laboratory Experiment for Measuring Solid-Liquid Mass Transfer Parameters. <i>Journal of Chemical Education</i> , 2004 , 81, 1502	2.4	0
63	Assessment of the production of antioxidants from winemaking waste solids. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 5612-20	5.7	50
62	Processing of rice husk autohydrolysis liquors for obtaining food ingredients. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 7311-7	5.7	73
61	Production of xylooligosaccharides by autohydrolysis of lignocellulosic materials. <i>Trends in Food Science and Technology</i> , 2004 , 15, 115-120	15.3	161
60	Antioxidant activity of byproducts from the hydrolytic processing of selected lignocellulosic materials. <i>Trends in Food Science and Technology</i> , 2004 , 15, 191-200	15.3	90
59	Simulation of multistage extraction of antioxidants from Chilean hazelnut (<i>Gevuina avellana</i>) hulls. <i>JAOCs, Journal of the American Oil Chemists Society</i> , 2003 , 80, 389-396	1.8	8
58	Valorisation of waste fractions from autohydrolysis of selected lignocellulosic materials. <i>Journal of Chemical Technology and Biotechnology</i> , 2003 , 78, 392-398	3.5	57
57	Characterisation of protein concentrates from pressed cakes of <i>Gevuina avellana</i> (Chilean hazelnut). <i>Food Chemistry</i> , 2002 , 78, 179-186	8.5	23
56	Autohydrolysis of corncob: study of non-isothermal operation for xylooligosaccharide production. <i>Journal of Food Engineering</i> , 2002 , 52, 211-218	6	209
55	Interpretation of deacetylation and hemicellulose hydrolysis during hydrothermal treatments on the basis of the severity factor. <i>Process Biochemistry</i> , 2002 , 37, 1067-1073	4.8	81
54	Bioconversion of posthydrolysed autohydrolysis liquors: an alternative for xylitol production from corn cobs. <i>Enzyme and Microbial Technology</i> , 2002 , 31, 431-438	3.8	89
53	Aqueous Extraction and Membrane Isolation of Protein from Defatted <i>Gevuina avellana</i> . <i>Journal of Food Science</i> , 2002 , 67, 688-696	3.4	13

52	Hydrolytic Processing of Rice Husks in Aqueous Media: A Kinetic Assessment. <i>Collection of Czechoslovak Chemical Communications</i> , 2002 , 67, 509-530		31
51	ENZYMATIC PROCESSING OF CRUDE XYLOOLIGOMER SOLUTIONS OBTAINED BY AUTOHYDROLYSIS OF EUCALYPTUS WOOD. <i>Food Biotechnology</i> , 2002 , 16, 91-105	2.2	33
50	Study on the deacetylation of hemicelluloses during the hydrothermal processing of Eucalyptus wood. <i>European Journal of Wood and Wood Products</i> , 2001 , 59, 53-59	2.1	122
49	Enzyme-aided alternative processes for the extraction of oil from Rosa rubiginosa. <i>JAOCS, Journal of the American Oil ChemistshSociety</i> , 2001 , 78, 437-439	1.8	10
48	Extraction and functionality of membrane-concentrated protein from defatted Rosa rubiginosa seeds. <i>Food Chemistry</i> , 2001 , 74, 327-339	8.5	24
47	Kinetic modelling of corncob autohydrolysis. <i>Process Biochemistry</i> , 2001 , 36, 571-578	4.8	170
46	Generation of xylose solutions from Eucalyptus globulus wood by autohydrolysis-posthydrolysis processes: posthydrolysis kinetics. <i>Bioresource Technology</i> , 2001 , 79, 155-64	11	113
45	Production of xylose-containing fermentation media by enzymatic post-hydrolysis of oligomers produced by corn cob autohydrolysis. <i>World Journal of Microbiology and Biotechnology</i> , 2001 , 17, 817-822	4.4	32
44	Manufacture of xylose-based fermentation media from corncobs by posthydrolysis of autohydrolysis liquors. <i>Applied Biochemistry and Biotechnology</i> , 2001 , 95, 195-207	3.2	40
43	Natural antioxidants from residual sources. <i>Food Chemistry</i> , 2001 , 72, 145-171	8.5	1122
42	Antioxidant and antimicrobial effects of extracts from hydrolysates of lignocellulosic materials. <i>Journal of Agricultural and Food Chemistry</i> , 2001 , 49, 2459-64	5.7	100
41	Antioxidant activity of extracts from Gevuina avellana and Rosa rubiginosa defatted seeds. <i>Food Research International</i> , 2001 , 34, 103-109	7	64
40	Dimorphic behaviour of Debaryomyces hansenii grown on barley bran acid hydrolyzates. <i>Biotechnology Letters</i> , 2000 , 22, 605-610	3	13
39	Xylitol production from barley bran hydrolysates by continuous fermentation with Debaryomyces hansenii. <i>Biotechnology Letters</i> , 2000 , 22, 1895-1898	3	32
38	Xylooligosaccharides: manufacture and applications. <i>Trends in Food Science and Technology</i> , 2000 , 11, 387-393	15.3	465
37	Evaluation of extracts from Gevuina avellana hulls as antioxidants. <i>Journal of Agricultural and Food Chemistry</i> , 2000 , 48, 3890-7	5.7	144
36	Preparation of fermentation media from agricultural wastes and their bioconversion into xylitol. <i>Food Biotechnology</i> , 2000 , 14, 79-97	2.2	54
35	Solvent extraction of hemicellulosic wood hydrolysates: a procedure useful for obtaining both detoxified fermentation media and polyphenols with antioxidant activity. <i>Food Chemistry</i> , 1999 , 67, 147-153	8.5	92

34	Xylitol production from wood hydrolyzates by entrapped <i>Debaryomyces hansenii</i> and <i>Candida guilliermondii</i> cells. <i>Applied Biochemistry and Biotechnology</i> , 1999 , 81, 119-30	3.2	25
33	Hydrothermal processing of lignocellulosic materials. <i>European Journal of Wood and Wood Products</i> , 1999 , 57, 191-202	2.1	604
32	Mild autohydrolysis: an environmentally friendly technology for xylooligosaccharide production from wood 1999 , 74, 1101-1109		291
31	Microstructural features of enzymatically treated oilseeds 1998 , 78, 491-497		16
30	Ethanol extraction of sunflower oil in a pulsing extractor. <i>JAOCs, Journal of the American Oil Chemists Society</i> , 1998 , 75, 753-754	1.8	17
29	Biotechnological production of xylitol. Part 2: Operation in culture media made with commercial sugars. <i>Bioresource Technology</i> , 1998 , 65, 203-212	11	65
28	Biotechnological production of xylitol. Part 3: Operation in culture media made from lignocellulose hydrolysates. <i>Bioresource Technology</i> , 1998 , 66, 25-40	11	197
27	Biotechnological production of xylitol. Part 1: Interest of xylitol and fundamentals of its biosynthesis. <i>Bioresource Technology</i> , 1998 , 65, 191-201	11	184
26	Optimization of the enzymatic treatment during aqueous oil extraction from sunflower seeds. <i>Food Chemistry</i> , 1998 , 61, 467-474	8.5	49
25	Influencia del tratamiento enzimático en la calidad de aceites vegetales. <i>Grasas Y Aceites</i> , 1998 , 49, 191-202	3	4
24	Xylitol production from Eucalyptus wood hydrolysates extracted with organic solvents. <i>Process Biochemistry</i> , 1997 , 32, 599-604	4.8	39
23	Inhibition of cellulase activity by sunflower polyphenols. <i>Biotechnology Letters</i> , 1997 , 19, 521-524	3	21
22	Improved xylitol production with <i>Debaryomyces hansenii</i> Y-7426 from raw or detoxified wood hydrolysates. <i>Enzyme and Microbial Technology</i> , 1997 , 21, 18-24	3.8	106
21	Ethanol extraction of polyphenols in an immersion extractor. Effect of pulsing flow. <i>JAOCs, Journal of the American Oil Chemists Society</i> , 1996 , 73, 1121-1125	1.8	21
20	Charcoal adsorption of wood hydrolysates for improving their fermentability: Influence of the operational conditions. <i>Bioresource Technology</i> , 1996 , 57, 179-185	11	84
19	Xylitol from wood: study of some operational strategies. <i>Food Chemistry</i> , 1996 , 57, 531-535	8.5	16
18	Production of xylitol from concentrated wood hydrolysates by <i>Debaryomyces hansenii</i> : Effect of the initial cell concentration. <i>Biotechnology Letters</i> , 1996 , 18, 593-598	3	55
17	Enzyme-assisted hexane extraction of soya bean oil. <i>Food Chemistry</i> , 1995 , 54, 223-231	8.5	64

16	Protein concentrates from yeast cultured in wood hydrolysates. <i>Food Chemistry</i> , 1995 , 53, 157-163	8.5	14
15	Aqueous processing of sunflower kernels with enzymatic technology. <i>Food Chemistry</i> , 1995 , 53, 427-434	8.5	48
14	Hydrolysis of microcrystalline cellulose by cellulolytic complex of <i>Trichoderma reesei</i> in low-moisture media. <i>Enzyme and Microbial Technology</i> , 1995 , 17, 809-815	3.8	8
13	NH ₄ OH-Based pretreatment for improving the nutritional quality of single-cell protein (SCP). <i>Applied Biochemistry and Biotechnology</i> , 1995 , 55, 133-149	3.2	25
12	Enzymatic treatment of sunflower kernels before oil extraction. <i>Food Research International</i> , 1995 , 28, 537-545	7	23
11	Procesado acuoso de soja con tecnologí enzimática: extracció de aceite y producció de aislados. <i>Grasas Y Aceites</i> , 1995 , 46, 11-20	1.3	3
10	Enzymatic saccharification of alkali-treated sunflower hulls. <i>Bioresource Technology</i> , 1994 , 49, 53-59	11	52
9	Prehydrolysis of Eucalyptus wood with dilute sulphuric acid: operation in autoclave. <i>European Journal of Wood and Wood Products</i> , 1994 , 52, 102-108	2.1	23
8	Enzymatic pretreatment to enhance oil extraction from fruits and oilseeds: a review. <i>Food Chemistry</i> , 1994 , 49, 271-286	8.5	144
7	Oil extractability from enzymatically treated soybean and sunflower: range of operational variables. <i>Food Chemistry</i> , 1993 , 46, 277-284	8.5	37
6	Prehydrolysis of Eucalyptus wood with dilute sulphuric acid: operation at atmospheric pressure. <i>European Journal of Wood and Wood Products</i> , 1993 , 51, 357-363	2.1	22
5	Eliminació de óido clorogénico durante el procesado acuoso de las almendras de girasol. <i>Grasas Y Aceites</i> , 1993 , 44, 235-242	1.3	5
4	Continuous fermentation of d-xylose by immobilized <i>Pichia stipitis</i> : comparison between cstr and cptr. <i>Applied Biochemistry and Biotechnology</i> , 1991 , 28-29, 731-739	3.2	10
3	Intensification Strategies for the Extraction of Polyunsaturated Fatty Acids and Other Lipophilic Fractions From Seaweeds. <i>Food and Bioprocess Technology</i> , 1	5.1	0
2	Update on potential of edible mushrooms: high-value compounds, extraction strategies and bioactive properties. <i>International Journal of Food Science and Technology</i> ,	3.8	3
1	Preliminary evaluation of pressurized hot water extraction for the solubilization of valuable components from hospital kitchen wastes. <i>Biomass Conversion and Biorefinery</i> , 1	2.3	0