

Herminia Dominguez González

List of Publications by Year in descending order

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Version: 2024-02-01

255
papers

14,984
citations

19657

61
h-index

22166

113
g-index

261
all docs

261
docs citations

261
times ranked

13047
citing authors

#	ARTICLE	IF	CITATIONS
1	Preliminary evaluation of pressurized hot water extraction for the solubilization of valuable components from hospital kitchen wastes. <i>Biomass Conversion and Biorefinery</i> , 2024, 14, 4621-4633.	4.6	4
2	Hydrothermal systems to obtain high value-added compounds from macroalgae for bioeconomy and biorefineries. <i>Bioresource Technology</i> , 2022, 343, 126017.	9.6	19
3	Valorisation of the industrial hybrid carrageenan extraction wastes using eco-friendly treatments. <i>Food Hydrocolloids</i> , 2022, 122, 107070.	10.7	11
4	Antiradical and functional properties of subcritical water extracts from edible mushrooms and from commercial counterparts. <i>International Journal of Food Science and Technology</i> , 2022, 57, 1420-1428.	2.7	8
5	Challenges in the extraction of antiinflammatory and antioxidant compounds from new plant sources. , 2022, , 427-446.		0
6	Equipment and recent advances in microwave processing. , 2022, , 333-360.		0
7	Update on potential of edible mushrooms: high-value compounds, extraction strategies and bioactive properties. <i>International Journal of Food Science and Technology</i> , 2022, 57, 1378-1385.	2.7	11
8	Green Extraction of Carrageenans from <i>Mastocarpus stellatus</i> . <i>Polymers</i> , 2022, 14, 554.	4.5	7
9	Edible mushroom bioactives in traditional and in novel foods. <i>International Journal of Food Science and Technology</i> , 2022, 57, 1351-1352.	2.7	0
10	Antifibrotic effect of brown algae-derived fucoidans on osteoarthritic fibroblast-like synoviocytes. <i>Carbohydrate Polymers</i> , 2022, 282, 119134.	10.2	8
11	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, 553-566.	7.5	14
12	Pressurized Solvent Extraction of Paulownia Bark Phenolics. <i>Molecules</i> , 2022, 27, 254.	3.8	3
13	Supercritical fluid extraction as a suitable technology to recover bioactive compounds from flowers. <i>Journal of Supercritical Fluids</i> , 2022, 188, 105652.	3.2	23
14	Acetone Precipitation of Heterofucoidans from <i>Sargassum muticum</i> Autohydrolysis Extracts. <i>Waste and Biomass Valorization</i> , 2021, 12, 867-877.	3.4	2
15	Integrated valorization of <i>Sargassum muticum</i> in biorefineries. <i>Chemical Engineering Journal</i> , 2021, 404, 125635.	12.7	21
16	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.	4.7	37
17	Trends in kiwifruit and byproducts valorization. <i>Trends in Food Science and Technology</i> , 2021, 107, 401-414.	15.1	35
18	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.	5.2	6

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19	Evaluation of sustainable technologies for the processing of <i>Sargassum muticum</i> : cascade biorefinery schemes. <i>Green Chemistry</i> , 2021, 23, 7001-7015.	9.0	6
20	Formulation and Thermomechanical Characterization of Functional Hydrogels Based on Gluten Free Matrices Enriched with Antioxidant Compounds. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 1962.	2.5	3
21	Study of fucoidans as natural biomolecules for therapeutical applications in osteoarthritis. <i>Carbohydrate Polymers</i> , 2021, 258, 117692.	10.2	15
22	Ultrasound-Assisted Water Extraction of <i>Mastocarpus stellatus</i> Carrageenan with Adequate Mechanical and Antiproliferative Properties. <i>Marine Drugs</i> , 2021, 19, 280.	4.6	8
23	Antiviral Activity of Carrageenans and Processing Implications. <i>Marine Drugs</i> , 2021, 19, 437.	4.6	37
24	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.	7.5	17
25	Formulation of bio-hydrogels from <i>Hericium erinaceus</i> in <i>Paulownia elongata</i> x <i>fortunei</i> autohydrolysis aqueous extracts. <i>Food and Bioproducts Processing</i> , 2021, 128, 12-20.	3.6	3
26	Supercritical CO ₂ extracts from <i>Acacia dealbata</i> flowers. <i>Journal of Supercritical Fluids</i> , 2021, 173, 105223.	3.2	9
27	Valorization of Artichoke Industrial By-Products Using Green Extraction Technologies: Formulation of Hydrogels in Combination with <i>Paulownia</i> Extracts. <i>Molecules</i> , 2021, 26, 4386.	3.8	12
28	Extraction of Fatty Acids and Phenolics from <i>Mastocarpus stellatus</i> Using Pressurized Green Solvents. <i>Marine Drugs</i> , 2021, 19, 453.	4.6	7
29	The key role of thermal waters in the development of innovative gelled starch-based matrices. <i>Food Hydrocolloids</i> , 2021, 117, 106697.	10.7	3
30	Functional Features of Alginates Recovered from <i>Himantalia elongata</i> Using Subcritical Water Extraction. <i>Molecules</i> , 2021, 26, 4726.	3.8	5
31	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.	8.2	11
32	Applying Seaweed Compounds in Cosmetics, Cosmeceuticals and Nutricosmetics. <i>Marine Drugs</i> , 2021, 19, 552.	4.6	38
33	Valorization of <i>Arnica montana</i> Wastes after Extraction of the Ethanol Tincture: Application in Polymer-Based Matrices. <i>Polymers</i> , 2021, 13, 3121.	4.5	6
34	Tools for a multiproduct biorefinery of <i>Acacia dealbata</i> biomass. <i>Industrial Crops and Products</i> , 2021, 169, 113655.	5.2	14
35	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.	4.6	10
36	<i>Chondrus crispus</i> treated with ultrasound as a polysaccharides source with improved antitumoral potential. <i>Carbohydrate Polymers</i> , 2021, 273, 118588.	10.2	17

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37	Microwave hydrothermal processing of <i>Undaria pinnatifida</i> for bioactive peptides. <i>Bioresource Technology</i> , 2021, 342, 125882.	9.6	16
38	Conventional purification and isolation. , 2021, , 129-153.		0
39	Pressurized Hot Water Extraction and Bio-Hydrogels Formulation with <i>Aristotelia chilensis</i> [Mol.] Stuntz Leaves. <i>Molecules</i> , 2021, 26, 6402.	3.8	1
40	Towards greener approaches in the extraction of bioactives from lichens. <i>Reviews in Environmental Science and Biotechnology</i> , 2021, 20, 917-942.	8.1	2
41	Antioxidant and Antitumoral Properties of Aqueous Fractions from Frozen <i>Sargassum muticum</i> . <i>Waste and Biomass Valorization</i> , 2020, 11, 1261-1269.	3.4	6
42	Valorisation of potato wastes. <i>International Journal of Food Science and Technology</i> , 2020, 55, 2296-2304.	2.7	22
43	Bioactive properties of <i>Acacia dealbata</i> flowers extracts. <i>Waste and Biomass Valorization</i> , 2020, 11, 2549-2557.	3.4	14
44	Potential of Chestnut Wastes for Cosmetics and Pharmaceutical Applications. <i>Waste and Biomass Valorization</i> , 2020, 11, 4721-4730.	3.4	5
45	Microwave Hydrodiffusion and Gravity (MHG) Extraction from Different Raw Materials with Cosmetic Applications. <i>Molecules</i> , 2020, 25, 92.	3.8	8
46	Biorefinery concept for discarded potatoes: Recovery of starch and bioactive compounds. <i>Journal of Food Engineering</i> , 2020, 275, 109886.	5.2	30
47	Fucoidans: The importance of processing on their anti-tumoral properties. <i>Algal Research</i> , 2020, 45, 101748.	4.6	25
48	Valorisation of <i>Camellia sinensis</i> branches as a raw product with green technology extraction methods. <i>Current Research in Food Science</i> , 2020, 2, 20-24.	5.8	10
49	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.	5.2	10
50	Bioactive Properties of Marine Phenolics. <i>Marine Drugs</i> , 2020, 18, 501.	4.6	56
51	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.	4.6	37
52	Tailoring hybrid carrageenans from <i>Mastocarpus stellatus</i> red seaweed using microwave hydrodiffusion and gravity. <i>Carbohydrate Polymers</i> , 2020, 248, 116830.	10.2	21
53	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.	9.3	12
54	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.	3.4	5

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55	Potential of Paulownia sp. for biorefinery. <i>Industrial Crops and Products</i> , 2020, 155, 112739.	5.2	23
56	ETHANOL-MODIFIED SUPERCRITICAL CO ₂ EXTRACTION OF CHESTNUT BURS ANTIOXIDANTS. <i>Chemical Engineering and Processing: Process Intensification</i> , 2020, 156, 108092.	3.6	9
57	Supercritical CO ₂ extraction of antioxidants from Paulownia elongata x fortunei leaves. <i>Biomass Conversion and Biorefinery</i> , 2020, , 1.	4.6	1
58	Mechanical Characterization of Biopolymer-Based Hydrogels Enriched with Paulownia Extracts Recovered Using a Green Technique. <i>Applied Sciences (Switzerland)</i> , 2020, 10, 8439.	2.5	7
59	Clean technologies applied to the recovery of bioactive extracts from Camellia sinensis leaves agricultural wastes. <i>Food and Bioproducts Processing</i> , 2020, 122, 214-221.	3.6	22
60	Hydrothermal Processing of Laminaria ochroleuca for the Production of Crude Extracts Used to Formulate Polymeric Nanoparticles. <i>Marine Drugs</i> , 2020, 18, 336.	4.6	3
61	Environmentally friendly processing of Laminaria ochroleuca for soft food applications with bioactive properties. <i>Journal of Applied Phycology</i> , 2020, 32, 1455-1465.	2.8	8
62	Autohydrolysis of Lentinus edodes for Obtaining Extracts with Antiradical Properties. <i>Foods</i> , 2020, 9, 74.	4.3	10
63	Bioactive extracts from edible nettle leaves using microwave hydrodiffusion and gravity and distillation extraction techniques. <i>Process Biochemistry</i> , 2020, 94, 66-78.	3.7	10
64	Improving the nutritional performance of gluten-free pasta with potato peel autohydrolysis extract. <i>Innovative Food Science and Emerging Technologies</i> , 2020, 63, 102374.	5.6	17
65	Advances in recovery bioactive compounds from potato wastes: processing technologies and applications. <i>International Journal of Food Science and Technology</i> , 2020, 55, 2271-2272.	2.7	1
66	Microwave hydrogravity pretreatment of <i>Sargassum muticum</i> before solvent extraction of antioxidant and antiobesity compounds. <i>Journal of Chemical Technology and Biotechnology</i> , 2019, 94, 256-264.	3.2	8
67	Retrieving of high-value biomolecules from edible Himanthalia elongata brown seaweed using hydrothermal processing. <i>Food and Bioproducts Processing</i> , 2019, 117, 275-286.	3.6	25
68	Sargassum muticum Hydrothermal Extract: Effects on Serum Parameters and Antioxidant Activity in Rats. <i>Applied Sciences (Switzerland)</i> , 2019, 9, 2570.	2.5	6
69	Advances in the biorefinery of Sargassum muticum: Valorisation of the alginate fractions. <i>Industrial Crops and Products</i> , 2019, 138, 111483.	5.2	17
70	What is new on the hop extraction?. <i>Trends in Food Science and Technology</i> , 2019, 93, 12-22.	15.1	37
71	Successful Approaches for a Red Seaweed Biorefinery. <i>Marine Drugs</i> , 2019, 17, 620.	4.6	54
72	Psyllium and Laminaria Partnership – An Overview of Possible Food Gel Applications. <i>Applied Sciences (Switzerland)</i> , 2019, 9, 4356.	2.5	3

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73	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.	3.7	20
74	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.	4.7	9
75	Integral Utilization of Red Seaweed for Bioactive Production. <i>Marine Drugs</i> , 2019, 17, 314.	4.6	117
76	<i>Ulva lactuca</i> , A Source of Troubles and Potential Riches. <i>Marine Drugs</i> , 2019, 17, 357.	4.6	85
77	Alternative environmental friendly process for dehydration of edible <i>Undaria pinnatifida</i> brown seaweed by microwave hydrodiffusion and gravity. <i>Journal of Food Engineering</i> , 2019, 261, 15-25.	5.2	22
78	Seaweed biorefinery. <i>Reviews in Environmental Science and Biotechnology</i> , 2019, 18, 335-388.	8.1	109
79	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.	5.2	14
80	Edible Brown Seaweed in Gluten-Free Pasta: Technological and Nutritional Evaluation. <i>Foods</i> , 2019, 8, 622.	4.3	28
81	Influence of molecular weight on the properties of <i>Sargassum muticum</i> fucoidan. <i>Algal Research</i> , 2019, 38, 101393.	4.6	36
82	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.	2.7	3
83	Ecofriendly extraction of bioactive fractions from <i>Sargassum muticum</i> . <i>Process Biochemistry</i> , 2019, 79, 166-173.	3.7	21
84	Green technologies for cascade extraction of <i>Sargassum muticum</i> bioactives. <i>Journal of Applied Phycology</i> , 2019, 31, 2481-2495.	2.8	17
85	Recovery of bioactive and gelling extracts from edible brown seaweed <i>Laminaria ochroleuca</i> by non-isothermal autohydrolysis. <i>Food Chemistry</i> , 2019, 277, 353-361.	8.2	57
86	Innovative technologies for the extraction of saccharidic and phenolic fractions from <i>Pleurotus eryngii</i> . <i>LWT - Food Science and Technology</i> , 2019, 101, 774-782.	5.2	14
87	A green approach for alginate extraction from <i>Sargassum muticum</i> brown seaweed using ultrasound-assisted technique. <i>International Journal of Biological Macromolecules</i> , 2019, 124, 451-459.	7.5	101
88	Pressurized hot water extraction of β -glucans from <i>Cantharellus tubaeformis</i> . <i>Electrophoresis</i> , 2018, 39, 1892-1898.	2.4	10
89	Potential of intensification techniques for the extraction and depolymerization of fucoidan. <i>Algal Research</i> , 2018, 30, 128-148.	4.6	69
90	Adsorption technologies to recover and concentrate food polyphenols. <i>Current Opinion in Food Science</i> , 2018, 23, 165-172.	8.0	22

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91	Recent developments on the extraction and application of ursolic acid. A review. Food Research International, 2018, 103, 130-149.	6.2	113
92	Microwave hydrodiffusion and gravity (MHG) processing of Laminaria ochroleuca brown seaweed. Journal of Cleaner Production, 2018, 197, 1108-1116.	9.3	38
93	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.	6.2	86
94	Personal-Care Products Formulated with Natural Antioxidant Extracts. Cosmetics, 2018, 5, 13.	3.3	22
95	Impact of counterions on the thermo-rheological features of hybrid carrageenan systems isolated from red seaweed Gigartina skottsbergii. Food Hydrocolloids, 2018, 84, 321-329.	10.7	12
96	Ultrasound-assisted extraction of fucoidan from Sargassum muticum. Journal of Applied Phycology, 2017, 29, 1553-1561.	2.8	72
97	Extraction of phenolics from broom branches using green technologies. Journal of Chemical Technology and Biotechnology, 2017, 92, 1345-1352.	3.2	8
98	Batch and fixed bed column studies on phenolic adsorption from wine vinasses by polymeric resins. Journal of Food Engineering, 2017, 209, 52-60.	5.2	45
99	Recovery of phenols from autohydrolysis liquors of barley husks: Kinetic and equilibrium studies. Industrial Crops and Products, 2017, 103, 175-184.	5.2	13
100	Feasibility of posthydrolysis processing of hydrothermal extracts from Sargassum muticum. Algal Research, 2017, 27, 73-81.	4.6	20
101	A membrane process for the recovery of a concentrated phenolic product from white vinasses. Chemical Engineering Journal, 2017, 327, 210-217.	12.7	30
102	Microwave-Assisted Water Extraction. , 2017, , 163-198.		14
103	Enzyme-Assisted Aqueous Extraction Processes. , 2017, , 333-368.		6
104	Combination of Water-Based Extraction Technologies. , 2017, , 421-449.		2
105	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.	3.3	12
106	Effect of Hydrothermal Pretreatment on Lignin and Antioxidant Activity. , 2017, , 5-43.		3
107	Algae Polysaccharides™ Chemical Characterization and their Role in the Inflammatory Process. Current Medicinal Chemistry, 2017, 24, 149-175.	2.4	35
108	Stability of Sun Creams Formulated with Thermal Spring Waters from Ourense, Northwest Spain. Cosmetics, 2016, 3, 42.	3.3	5

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109	Antimicrobial Action of Compounds from Marine Seaweed. <i>Marine Drugs</i> , 2016, 14, 52.	4.6	381
110	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.	7.9	30
111	Flowers of <i>Ulex europaeus</i> L. "Comparing two extraction techniques (MHG and distillation). <i>Comptes Rendus Chimie</i> , 2016, 19, 718-725.	0.5	26
112	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.	2.8	42
113	Phenolics production from alkaline hydrolysis of autohydrolysis liquors. <i>CYTA - Journal of Food</i> , 2016, 14, 255-265.	1.9	14
114	Relevance of Natural Phenolics from Grape and Derivative Products in the Formulation of Cosmetics. <i>Cosmetics</i> , 2015, 2, 259-276.	3.3	130
115	Valorization of <i>Sargassum muticum</i> Biomass According to the Biorefinery Concept. <i>Marine Drugs</i> , 2015, 13, 3745-3760.	4.6	77
116	Conventional purification and isolation. , 2015, , 149-172.		3
117	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.	3.8	24
118	Cosmetics from Marine Sources. , 2015, , 1015-1042.		25
119	Sequential extraction of <i>Herichium erinaceus</i> using green solvents. <i>LWT - Food Science and Technology</i> , 2015, 64, 397-404.	5.2	21
120	Microwave assisted water extraction of plant compounds. <i>Journal of Chemical Technology and Biotechnology</i> , 2015, 90, 590-607.	3.2	166
121	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.	2.8	77
122	Microwave hydrodiffusion and gravity processing of <i>Sargassum muticum</i> . <i>Process Biochemistry</i> , 2014, 49, 981-988.	3.7	65
123	Recovery of bioactive compounds from <i>Pinus pinaster</i> wood by consecutive extraction stages. <i>Wood Science and Technology</i> , 2014, 48, 311-323.	3.2	23
124	Comparative environmental assessment of valorization strategies of the invasive macroalgae <i>Sargassum muticum</i> . <i>Bioresource Technology</i> , 2014, 161, 137-148.	9.6	52
125	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.	5.2	74
126	Production of nutraceuticals from chestnut burs by hydrolytic treatment. <i>Food Research International</i> , 2014, 65, 359-366.	6.2	22

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127	Non-isothermal autohydrolysis of nixtamalized maize pericarp: Production of nutraceutical extracts. <i>LWT - Food Science and Technology</i> , 2014, 58, 550-556.	5.2	16
128	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, 83-89.	3.8	24
129	In vitro antioxidant properties of crude extracts and compounds from brown algae. <i>Food Chemistry</i> , 2013, 138, 1764-1785.	8.2	333
130	Characterization, refining and antioxidant activity of saccharides derived from hemicelluloses of wood and rice husks. <i>Food Chemistry</i> , 2013, 141, 495-502.	8.2	51
131	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.	3.2	32
132	Algae as a source of biologically active ingredients for the formulation of functional foods and nutraceuticals. , 2013, , 1-19.		19
133	Extraction of natural antioxidants from plant foods. , 2013, , 506-594.		4
134	Water-Soluble Components of <i>Pinus pinaster</i> Wood. <i>BioResources</i> , 2013, 8, .	1.0	18
135	Simultaneous Extraction and Depolymerization of Fucoidan from <i>Sargassum muticum</i> in Aqueous Media. <i>Marine Drugs</i> , 2013, 11, 4612-4627.	4.6	91
136	Functional ingredients from algae for foods and nutraceuticals. , 2013, , .		55
137	Recovery and Concentration of Antioxidants from Winery Wastes. <i>Molecules</i> , 2012, 17, 3008-3024.	3.8	47
138	Hydrothermal fractionation of <i>Sargassum muticum</i> biomass. <i>Journal of Applied Phycology</i> , 2012, 24, 1569-1578.	2.8	72
139	Protective effect against oxygen reactive species and skin fibroblast stimulation of <i>Couroupita guianensis</i> leaf extracts. <i>Natural Product Research</i> , 2012, 26, 314-322.	1.8	16
140	Optimization of antioxidants " Extraction from <i>Castanea sativa</i> leaves. <i>Chemical Engineering Journal</i> , 2012, 203, 101-109.	12.7	32
141	Valuable Polyphenolic Antioxidants from Wine Vinasses. <i>Food and Bioprocess Technology</i> , 2012, 5, 2708-2716.	4.7	16
142	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.	2.6	11
143	Valorization of chestnut husks by non-isothermal hydrolysis. <i>Industrial Crops and Products</i> , 2012, 36, 172-176.	5.2	24
144	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.	1.9	21

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145	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, 9158-9165.	5.2	29
146	Production of antioxidants by non-isothermal autohydrolysis of lignocellulosic wastes. <i>LWT - Food Science and Technology</i> , 2011, 44, 436-442.	5.2	71
147	Membrane concentration of antioxidants from <i>Castanea sativa</i> leaves aqueous extracts. <i>Chemical Engineering Journal</i> , 2011, 175, 95-102.	12.7	64
148	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.	8.2	17
149	Recovery, concentration and purification of phenolic compounds by adsorption: A review. <i>Journal of Food Engineering</i> , 2011, 105, 1-27.	5.2	391
150	Extraction of antioxidants from several berries pressing wastes using conventional and supercritical solvents. <i>European Food Research and Technology</i> , 2010, 231, 669-677.	3.3	84
151	Recovery of antioxidants from industrial waste liquors using membranes and polymeric resins. <i>Journal of Food Engineering</i> , 2010, 96, 127-133.	5.2	48
152	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.	5.7	150
153	The Impact of Supercritical Extraction and Fractionation Technology on the Functional Food and Nutraceutical Industry. , 2010, , 407-446.		0
154	Fractionation of industrial solids containing barley husks in aqueous media. <i>Food and Bioproducts Processing</i> , 2009, 87, 208-214.	3.6	16
155	Ultra- and nanofiltration of aqueous extracts from distilled fermented grape pomace. <i>Journal of Food Engineering</i> , 2009, 91, 587-593.	5.2	115
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