## Esperanza M Garcia-Castello

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/6793874/publications.pdf

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21 papers

1,202 citations

623188 14 h-index 18 g-index

21 all docs

21 docs citations

times ranked

21

1627 citing authors

#	Article	IF	CITATIONS
1	Recovery and concentration of polyphenols from olive mill wastewaters by integrated membrane system. Water Research, 2010, 44, 3883-3892.	5.3	256
2	Performance evaluation of sucrose concentration using forward osmosis. Journal of Membrane Science, 2009, 338, 61-66.	4.1	185
3	Optimization of conventional and ultrasound assisted extraction ofÂflavonoids from grapefruit (Citrus paradisi L.) solid wastes. LWT - Food Science and Technology, 2015, 64, 1114-1122.	2.5	168
4	Dewatering press liquor derived from orange production by forward osmosis. Journal of Membrane Science, 2011, 372, 97-101.	4.1	104
5	Bioactive characterization of Persea americana Mill. by-products: A rich source of inherent antioxidants. Industrial Crops and Products, 2018, 111, 212-218.	2.5	96
6	By-product recovery of Opuntia spp. peels: Betalainic and phenolic profiles and bioactive properties. Industrial Crops and Products, 2017, 107, 353-359.	2.5	80
7	Valorization of artichoke wastewaters by integrated membrane process. Water Research, 2014, 48, 363-374.	5.3	77
8	Purification of artichoke polyphenols by using membrane filtration and polymeric resins. Separation and Purification Technology, 2015, 144, 153-161.	3.9	62
9	Reverse osmosis concentration of press liquid from orange juice solid wastes: Flux decline mechanisms. Journal of Food Engineering, 2011, 106, 199-205.	2.7	37
10	Ultrasound and Microwave Assisted Extraction of Opuntia Fruit Peels Biocompounds: Optimization and Comparison Using RSM-CCD. Molecules, 2019, 24, 3618.	1.7	36
11	Extensive profiling of three varieties of Opuntia spp. fruit for innovative food ingredients. Food Research International, 2017, 101, 259-265.	2.9	34
12	Polyphenol extraction from grape wastes: Solvent and pH effect. Agricultural Sciences, 2013, 04, 56-62.	0.2	22
13	Use of reverse osmosis as a preconcentration system of waste leaching liquid from the citric juice production industry. Desalination, 2002, 148, 137-142.	4.0	15
14	Energetic comparison for leaching waste liquid from citric juice production using both reverse osmosis and multiple-effect evaporation. Desalination, 2006, 191, 178-185.	4.0	15
15	Characterization of lonic Exchange and Macroporous Resins for Their Application on the Separation and Recovery of Chlorogenic Acid from the Wastewater of Artichoke Blanching. Sustainability, 2021, 13, 8928.	1.6	6
16	Fabrication and Performance of Low-Fouling UF Membranes for the Treatment of Isolated Soy Protein Solutions. Sustainability, 2021, 13, 13682.	1.6	5
17	Designing a desalination plant for a tourist city located in the Mediterranean Spanish coast. Desalination, 2007, 203, 189-198.	4.0	1
18	Food industry by-products valorization and new ingredients. , 2020, , 71-99.		1

#	Article	IF	CITATIONS
19	Discoloration on Methylene Blue Solutions by Direct and Catalytic Ozonation. Journal of Materials Science and Chemical Engineering, 2013, 01, 33-38.	0.2	1
20	Pectinmethylesterase extraction from orange solid wastes: Optimization and comparison between conventional and ultrasound-assisted treatments. Agricultural Sciences, 2013, 04, 45-50.	0.2	1
21	The water problem in a tourist emplacement in the Mediterranean Spanish coast. Water consumption overview and selection of an alternative supply. Desalination, 2006, 200, 349-350.	4.0	O