

Zlatina Asenova Genisheva

List of Publications by Year in descending order

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39
papers

1,486
citations

279778

23
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330122

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39
docs citations

39
times ranked

1875
citing authors

#	ARTICLE	IF	CITATIONS
1	Correlation between volatile composition and sensory properties in Spanish Albariño wines. <i>Microchemical Journal</i> , 2010, 95, 240-246.	4.5	129
2	Electric field-based technologies for valorization of bioresources. <i>Bioresource Technology</i> , 2018, 254, 325-339.	9.6	108
3	Effects of ohmic heating on extraction of food-grade phytochemicals from colored potato. <i>LWT - Food Science and Technology</i> , 2016, 74, 493-503.	5.2	93
4	Green and Sustainable Valorization of Bioactive Phenolic Compounds from Pinus By-Products. <i>Molecules</i> , 2020, 25, 2931.	3.8	88
5	New PLS analysis approach to wine volatile compounds characterization by near infrared spectroscopy (NIR). <i>Food Chemistry</i> , 2018, 246, 172-178.	8.2	80
6	Integral valorization of vine pruning residue by sequential autohydrolysis stages. <i>Journal of Cleaner Production</i> , 2017, 168, 74-86.	9.3	72
7	Changes in free and bound fractions of aroma compounds of four <i>Vitis vinifera</i> cultivars at the last ripening stages. <i>Phytochemistry</i> , 2012, 74, 196-205.	2.9	66
8	Bioactive compounds recovery optimization from vine pruning residues using conventional heating and microwave-assisted extraction methods. <i>Industrial Crops and Products</i> , 2019, 132, 99-110.	5.2	59
9	Ohmic heating polyphenolic extracts from vine pruning residue with enhanced biological activity. <i>Food Chemistry</i> , 2020, 316, 126298.	8.2	53
10	Unravelling the Biological Potential of Pinus pinaster Bark Extracts. <i>Antioxidants</i> , 2020, 9, 334.	5.1	52
11	Moderate Electric Fields as a Potential Tool for Sustainable Recovery of Phenolic Compounds from Pinus pinaster Bark. <i>ACS Sustainable Chemistry and Engineering</i> , 2019, 7, 8816-8826.	6.7	49
12	Malolactic fermentation of wines with immobilised lactic acid bacteria – Influence of concentration, type of support material and storage conditions. <i>Food Chemistry</i> , 2013, 138, 1510-1514.	8.2	42
13	Evaluating the potential of wine-making residues and corn cobs as support materials for cell immobilization for ethanol production. <i>Industrial Crops and Products</i> , 2011, 34, 979-985.	5.2	40
14	Effect of antioxidant-rich propolis and bee pollen extracts against D-glucose induced type 2 diabetes in rats. <i>Food Research International</i> , 2020, 138, 109802.	6.2	39
15	Advances in Extraction Methods to Recover Added-Value Compounds from Seaweeds: Sustainability and Functionality. <i>Foods</i> , 2021, 10, 516.	4.3	39
16	Yeasts from Canastra cheese production process: Isolation and evaluation of their potential for cheese whey fermentation. <i>Food Research International</i> , 2017, 91, 72-79.	6.2	38
17	Early leaf removal impact on volatile composition of Tempranillo wines. <i>Journal of the Science of Food and Agriculture</i> , 2012, 92, 935-942.	3.5	37
18	Ellagic acid production using polyphenols from orange peel waste by submerged fermentation. <i>Electronic Journal of Biotechnology</i> , 2020, 43, 1-7.	2.2	36

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19	Using Ohmic Heating effect on grape skins as a pretreatment for anthocyanins extraction. <i>Food and Bioproducts Processing</i> , 2020, 124, 320-328.	3.6	36
20	Volatile composition of wines from cvs. Blanco lexÃtimo, Agudelo and Serradelo (<i>Vitis vinifera</i>) grown in Betanzos (NW Spain). <i>Journal of the Institute of Brewing</i> , 2009, 115, 35-40.	2.3	35
21	Systematic approach for the development of fruit wines from industrially processed fruit concentrates, including optimization of fermentation parameters, chemical characterization and sensory evaluation. <i>LWT - Food Science and Technology</i> , 2015, 62, 1043-1052.	5.2	35
22	Immobilized cell systems for batch and continuous winemaking. <i>Trends in Food Science and Technology</i> , 2014, 40, 33-47.	15.1	33
23	Vinegar production from fruit concentrates: effect on volatile composition and antioxidant activity. <i>Journal of Food Science and Technology</i> , 2017, 54, 4112-4122.	2.8	29
24	Production of white wine by <i>Saccharomyces cerevisiae</i> immobilized on grape pomace. <i>Journal of the Institute of Brewing</i> , 2012, 118, 163-173.	2.3	23
25	Unraveling the chemical composition, antioxidant, $\hat{\pm}$ -amylase and $\hat{\pm}$ -glucosidase inhibition of Moroccan propolis. <i>Food Bioscience</i> , 2021, 42, 101160.	4.4	22
26	Protective Effect of Honey and Propolis against Gentamicin-Induced Oxidative Stress and Hepatorenal Damages. <i>Oxidative Medicine and Cellular Longevity</i> , 2021, 2021, 1-19.	4.0	22
27	Validation of a LLME/GC-MS Methodology for Quantification of Volatile Compounds in Fermented Beverages. <i>Molecules</i> , 2020, 25, 621.	3.8	19
28	Monoterpenic Characterization of White Cultivars from Vinhos Verdes Appellation of Origin (North) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	2.3	18
29	Integrated continuous winemaking process involving sequential alcoholic and malolactic fermentations with immobilized cells. <i>Process Biochemistry</i> , 2014, 49, 1-9.	3.7	18
30	Edible Films Based on Black Chia (<i>Salvia hispanica</i> L.) Seed Mucilage Containing <i>Rhus microphylla</i> Fruit Phenolic Extract. <i>Coatings</i> , 2020, 10, 326.	2.6	15
31	In vitro gastrointestinal evaluation of a juÃsara-based smoothie: effect of processing on phenolic compounds bioaccessibility. <i>Journal of Food Science and Technology</i> , 2019, 56, 5017-5026.	2.8	14
32	Consecutive alcoholic fermentations of white grape musts with yeasts immobilized on grape skins â€œ Effect of biocatalyst storage and SO2 concentration on wine characteristics. <i>LWT - Food Science and Technology</i> , 2014, 59, 1114-1122.	5.2	12
33	Rootstock Effect on Volatile Composition of AlbariÃ±o Wines. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 2135.	2.5	8
34	Effect of Vertical Shoot-Positioned, Scott-Henry, Geneva Double-Curtain, Arch-Cane, and Parral Training Systems on the Volatile Composition of AlbariÃ±o Wines. <i>Molecules</i> , 2017, 22, 1500.	3.8	7
35	Production and Characterization of a New Sweet Sorghum Distilled Beverage. <i>Sugar Tech</i> , 2019, 21, 966-975.	1.8	6
36	Extracts From Red Eggplant: Impact of Ohmic Heating and Different Extraction Solvents on the Chemical Profile and Bioactivity. <i>Frontiers in Sustainable Food Systems</i> , 2021, 5, .	3.9	5

#	ARTICLE	IF	CITATIONS
37	Valorization of Natural Antioxidants for Nutritional and Health Applications. , 0, , .		4
38	Phenolic Composition and Biological Properties of Rhus microphylla and Myrtillocactus geometrizans Fruit Extracts. Plants, 2021, 10, 2010.	3.5	3
39	Ohmic heating for preservation, transformation, and extraction. , 2019, , 159-191.		2