Zlatina Asenova Genisheva

List of Publications by Year
in descending order

39 papers	1,486 citations	318942 23 h-index	371746 37 g-index
39 all docs	39 docs citations	39 times ranked	2007 citing authors

#	Article	IF	Citations
1	Rootstock Effect on Volatile Composition of AlbariÃ±o Wines. Applied Sciences (Switzerland), 2021, 11, 2135.	1.3	8
2	Advances in Extraction Methods to Recover Added-Value Compounds from Seaweeds: Sustainability and Functionality. Foods, 2021, 10, 516.	1.9	39
3	Unraveling the chemical composition, antioxidant, Î±-amylase and Î±-glucosidase inhibition of Moroccan propolis. Food Bioscience, 2021, 42, 101160.	2.0	22
4	Protective Effect of Honey and Propolis against Gentamicin-Induced Oxidative Stress and Hepatorenal Damages. Oxidative Medicine and Cellular Longevity, 2021, 2021, 1-19.	1.9	22
5	Phenolic Composition and Biological Properties of Rhus microphylla and Myrtillocactus geometrizans Fruit Extracts. Plants, 2021, 10, 2010.	1.6	3
6	Extracts From Red Eggplant: Impact of Ohmic Heating and Different Extraction Solvents on the Chemical Profile and Bioactivity. Frontiers in Sustainable Food Systems, 2021, 5, .	1.8	5
7	Ellagic acid production using polyphenols from orange peel waste by submerged fermentation. Electronic Journal of Biotechnology, 2020, 43, 1-7.	1.2	36
8	Using Ohmic Heating effect on grape skins as a pretreatment for anthocyanins extraction. Food and Bioproducts Processing, 2020, 124, 320-328.	1.8	36
9	Effect of antioxidant-rich propolis and bee pollen extracts against D-glucose induced type 2 diabetes in rats. Food Research International, 2020, 138, 109802.	2.9	39
10	Green and Sustainable Valorization of Bioactive Phenolic Compounds from Pinus By-Products. Molecules, 2020, 25, 2931.	1.7	88
11	Ohmic heating polyphenolic extracts from vine pruning residue with enhanced biological activity. Food Chemistry, 2020, 316, 126298.	4.2	53
12	Validation of a LLME/GC-MS Methodology for Quantification of Volatile Compounds in Fermented Beverages. Molecules, 2020, 25, 621.	1.7	19
13	Unravelling the Biological Potential of Pinus pinaster Bark Extracts. Antioxidants, 2020, 9, 334.	2.2	52
14	Edible Films Based on Black Chia (Salvia hispanica L.) Seed Mucilage Containing Rhus microphylla Fruit Phenolic Extract. Coatings, 2020, 10, 326.	1.2	15
15	In vitro gastrointestinal evaluation of a juÃ§ara-based smoothie: effect of processing on phenolic compounds bioaccessibility. Journal of Food Science and Technology, 2019, 56, 5017-5026.	1.4	14
16	Production and Characterization of a New Sweet Sorghum Distilled Beverage. Sugar Tech, 2019, 21, 966-975.	0.9	6
17	Moderate Electric Fields as a Potential Tool for Sustainable Recovery of Phenolic Compounds from Pinus pinaster Bark. ACS Sustainable Chemistry and Engineering, 2019, 7, 8816-8826.	3.2	49
18	Bioactive compounds recovery optimization from vine pruning residues using conventional heating and microwave-assisted extraction methods. Industrial Crops and Products, 2019, 132, 99-110.	2.5	59

#	Article	IF	Citations
19	Ohmic heating for preservation, transformation, and extraction. , 2019, , 159-191.		2
20	Electric field-based technologies for valorization of bioresources. Bioresource Technology, 2018, 254, 325-339.	4.8	108
21	New PLS analysis approach to wine volatile compounds characterization by near infrared spectroscopy (NIR). Food Chemistry, 2018, 246, 172-178.	4.2	80
22	Yeasts from Canastra cheese production process: Isolation and evaluation of their potential for cheese whey fermentation. Food Research International, 2017, 91, 72-79.	2.9	38
23	Vinegar production from fruit concentrates: effect on volatile composition and antioxidant activity. Journal of Food Science and Technology, 2017, 54, 4112-4122.	1.4	29
24	Integral valorization of vine pruning residue by sequential autohydrolysis stages. Journal of Cleaner Production, 2017, 168, 74-86.	4.6	72
25	Effect of Vertical Shoot-Positioned, Scott-Henry, Geneva Double-Curtain, Arch-Cane, and Parral Training Systems on the Volatile Composition of AlbariÃ±o Wines. Molecules, 2017, 22, 1500.	1.7	7
26	Effects of ohmic heating on extraction of food-grade phytochemicals from colored potato. LWT - Food Science and Technology, 2016, 74, 493-503.	2.5	93
27	Systematic approach for the development of fruit wines from industrially processed fruit concentrates, including optimization of fermentation parameters, chemical characterization and sensory evaluation. LWT - Food Science and Technology, 2015, 62, 1043-1052.	2.5	35
28	Integrated continuous winemaking process involving sequential alcoholic and malolactic fermentations with immobilized cells. Process Biochemistry, 2014, 49, 1-9.	1.8	18
29	Consecutive alcoholic fermentations of white grape musts with yeasts immobilized on grape skins â€“ Effect of biocatalyst storage and SO2 concentration on wine characteristics. LWT - Food Science and Technology, 2014, 59, 1114-1122.	2.5	12
30	Immobilized cell systems for batch and continuous winemaking. Trends in Food Science and Technology, 2014, 40, 33-47.	7.8	33
31	Malolactic fermentation of wines with immobilised lactic acid bacteria â€“ Influence of concentration, type of support material and storage conditions. Food Chemistry, 2013, 138, 1510-1514.	4.2	42
32	Production of white wine by Saccharomyces cerevisiae immobilized on grape pomace. Journal of the Institute of Brewing, 2012, 118, 163-173.	0.8	23
33	Changes in free and bound fractions of aroma compounds of four Vitis vinifera cultivars at the last ripening stages. Phytochemistry, 2012, 74, 196-205.	1.4	66
34	Early leaf removal impact on volatile composition of Tempranillo wines. Journal of the Science of Food and Agriculture, 2012, 92, 935-942.	1.7	37
35	Evaluating the potential of wine-making residues and corn cobs as support materials for cell immobilization for ethanol production. Industrial Crops and Products, 2011, 34, 979-985.	2.5	40
36	Correlation between volatile composition and sensory properties in Spanish AlbariÃ±o wines. Microchemical Journal, 2010, 95, 240-246.	2.3	129

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37	Volatile composition of wines from cvs. Blanco lexÃtimo, Agudelo and Serradelo (Vitis vinifera) grown in Betanzos (NW Spain). Journal of the Institute of Brewing, 2009, 115, 35-40.	0.8	35
38	Monoterpenic Characterization of White Cultivars from Vinhos Verdes Appellation of Origin (North) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	0.8	18
39	Valorization of Natural Antioxidants for Nutritional and Health Applications. , 0, , .		4