

Juan Fernandez-Bolaos

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

118 papers	3,986 citations	35 h-index	58 g-index
122 ext. papers	4,527 ext. citations	5.9 avg, IF	5.38 L-index

#	Paper	IF	Citations
118	Dietary fibre from vegetable products as source of functional ingredients. <i>Trends in Food Science and Technology</i> , 2006 , 17, 3-15	15.3	320
117	Extraction of phenolic compounds from virgin olive oil by deep eutectic solvents (DESs). <i>Food Chemistry</i> , 2016 , 197, 554-61	8.5	247
116	Olive stone an attractive source of bioactive and valuable compounds. <i>Bioresource Technology</i> , 2008 , 99, 5261-9	11	218
115	Production in large quantities of highly purified hydroxytyrosol from liquid-solid waste of two-phase olive oil processing or "Alperujo". <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 6804-11	5.7	147
114	Steam-explosion of olive stones: hemicellulose solubilization and enhancement of enzymatic hydrolysis of cellulose. <i>Bioresource Technology</i> , 2001 , 79, 53-61	11	122
113	Characterization of the lignin obtained by alkaline delignification and of the cellulose residue from steam-exploded olive stones. <i>Bioresource Technology</i> , 1999 , 68, 121-132	11	108
112	Effect of extraction method on chemical composition and functional characteristics of high dietary fibre powders obtained from asparagus by-products. <i>Food Chemistry</i> , 2009 , 113, 665-671	8.5	100
111	Valuable Compound Extraction, Anaerobic Digestion, and Composting: A Leading Biorefinery Approach for Agricultural Wastes. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 8451-8468	5.7	77
110	Antioxidant activity of ethanolic extracts from several asparagus cultivars. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 5212-7	5.7	77
109	Extraction of interesting organic compounds from olive oil waste. <i>Grasas Y Aceites</i> , 2006 , 57,	1.3	75
108	Hydroxytyrosol and Derivatives: Isolation, Synthesis, and Biological Properties. <i>Current Organic Chemistry</i> , 2008 , 12, 442-463	1.7	73
107	New phenolic compounds hydrothermally extracted from the olive oil byproduct alperujo and their antioxidative activities. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 1175-86	5.7	68
106	Hydroxytyrosol administration enhances atherosclerotic lesion development in apo E deficient mice. <i>Journal of Biochemistry</i> , 2006 , 140, 383-91	3.1	66
105	Total recovery of the waste of two-phase olive oil processing: isolation of added-value compounds. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 5849-55	5.7	60
104	Pectin extracted from thermally treated olive oil by-products: Characterization, physico-chemical properties, in vitro bile acid and glucose binding. <i>Food Hydrocolloids</i> , 2015 , 43, 311-321	10.6	59
103	Production, characterization and isolation of neutral and pectic oligosaccharides with low molecular weights from olive by-products thermally treated. <i>Food Hydrocolloids</i> , 2012 , 28, 92-104	10.6	59
102	Effect of edible pectin-fish gelatin films containing the olive antioxidants hydroxytyrosol and 3,4-dihydroxyphenylglycol on beef meat during refrigerated storage. <i>Meat Science</i> , 2019 , 148, 213-218	6.4	57

101	Physicochemical properties of natural phenolics from grapes and olive oil byproducts and their antioxidant activity in frozen horse mackerel fillets. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 366-73	5.7	55
100	Effect of the extraction method on phytochemical composition and antioxidant activity of high dietary fibre powders obtained from asparagus by-products. <i>Food Chemistry</i> , 2009 , 116, 484-490	8.5	54
99	Obtaining sugars and natural antioxidants from olive leaves by steam-explosion. <i>Food Chemistry</i> , 2016 , 210, 457-65	8.5	52
98	Hydroxytyrosol and tyrosol as the main compounds found in the phenolic fraction of steam-exploded olive stones. <i>JAOCs, Journal of the American Oil Chemists Society</i> , 1998 , 75, 1643-1649	1.8	51
97	Properties of lignin, cellulose, and hemicelluloses isolated from olive cake and olive stones: binding of water, oil, bile acids, and glucose. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 8973-81	5.7	47
96	Effects of hydroxytyrosol and hydroxytyrosol acetate administration to rats on platelet function compared to acetylsalicylic acid. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 7872-6	5.7	47
95	Flavonoid profile of green asparagus genotypes. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 6977-84	5.7	46
94	Antioxidant activity of effluents during the purification of hydroxytyrosol and 3,4-dihydroxyphenyl glycol from olive oil waste. <i>European Food Research and Technology</i> , 2007 , 224, 733-741	3.4	46
93	Olive mill solid waste biorefinery: High-temperature thermal pre-treatment for phenol recovery and biomethanization. <i>Journal of Cleaner Production</i> , 2017 , 148, 314-323	10.3	45
92	Preparation of bioactive extracts from asparagus by-product. <i>Food and Bioproducts Processing</i> , 2013 , 91, 74-82	4.9	45
91	Olive fruit cell wall: degradation of pectic polysaccharides during ripening. <i>Journal of Agricultural and Food Chemistry</i> , 2001 , 49, 409-15	5.7	45
90	Synthesis of hydroxytyrosyl alkyl ethers from olive oil waste waters. <i>Molecules</i> , 2009 , 14, 1762-72	4.8	44
89	Changes in Texture and Cell Wall Polysaccharides of Olive Fruit during "Spanish Green Olive" Processing. <i>Journal of Agricultural and Food Chemistry</i> , 1995 , 43, 2240-2246	5.7	43
88	Steam-explosion pretreatment of olive cake. <i>JAOCs, Journal of the American Oil Chemists Society</i> , 2000 , 77, 15-22	1.8	42
87	Physical and functional properties of pectin-fish gelatin films containing the olive phenols hydroxytyrosol and 3,4-dihydroxyphenylglycol. <i>Carbohydrate Polymers</i> , 2017 , 178, 368-377	10.3	41
86	Novel pectin present in new olive mill wastewater with similar emulsifying and better biological properties than citrus pectin. <i>Food Hydrocolloids</i> , 2015 , 50, 237-246	10.6	38
85	Strawberry dietary fiber functionalized with phenolic antioxidants from olives. Interactions between polysaccharides and phenolic compounds. <i>Food Chemistry</i> , 2019 , 280, 310-320	8.5	38
84	Dietary fibre content of table olives processed under different European styles: study of physico-chemical characteristics. <i>Journal of the Science of Food and Agriculture</i> , 2000 , 80, 1903-1908	4.3	36

83	Bioactive compounds in Mexican genotypes of cocoa cotyledon and husk. <i>Food Chemistry</i> , 2018 , 240, 831-839	8.5	35
82	Effects of storage conditions on the accumulation of ferulic acid derivatives in white asparagus cell walls. <i>Journal of the Science of Food and Agriculture</i> , 2007 , 87, 286-296	4.3	33
81	Mechanical properties of white and green asparagus: changes related to modifications of cell wall components. <i>Journal of the Science of Food and Agriculture</i> , 2004 , 84, 1478-1486	4.3	33
80	Olive stones as a source of fermentable sugars. <i>Bioresource Technology</i> , 1987 , 14, 143-148		32
79	Correlation between Soaking Conditions, Cation Content of Cell Wall, and Olive Firmness during Spanish Green Olive Processing. <i>Journal of Agricultural and Food Chemistry</i> , 1997 , 45, 1653-1658	5.7	30
78	Cell Wall Composition of Olives. <i>Journal of Food Science</i> , 1994 , 59, 1192-1196	3.4	30
77	Fibre fraction carbohydrates in <i>Olea europaea</i> (Gordal and Manzanilla var.). <i>Food Chemistry</i> , 1992 , 44, 173-178	8.5	30
76	Biodiesel production from olive pomace oil of steam-treated alperujo. <i>Biomass and Bioenergy</i> , 2014 , 67, 443-450	5.3	29
75	Identification of flavonoid diglycosides in several genotypes of asparagus from the Huérfano-Tijera population variety. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 10028-35	5.7	29
74	Activity of cell wall-associated enzymes in ripening olive fruit. <i>Physiologia Plantarum</i> , 1995 , 93, 651-658	4.6	28
73	Activity of cell wall-associated enzymes in ripening olive fruit. <i>Physiologia Plantarum</i> , 1995 , 93, 651-658	4.6	28
72	Activity of glycosidases during development and ripening of olive fruit. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , 1993 , 196, 147-151		28
71	Cocoa bean husk: industrial source of antioxidant phenolic extract. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 325-333	4.3	27
70	Isolation and identification of phenolic glucosides from thermally treated olive oil byproducts. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 1235-48	5.7	27
69	Effect of steam treatment of alperujo on the composition, enzymatic saccharification, and in vitro digestibility of alperujo. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 136-42	5.7	27
68	Postharvest changes in white asparagus cell wall during refrigerated storage. <i>Journal of Agricultural and Food Chemistry</i> , 1999 , 47, 3551-7	5.7	27
67	Isolation of a powerful antioxidant from <i>Olea europaea</i> fruit-mill waste: 3,4-Dihydroxyphenylglycol. <i>LWT - Food Science and Technology</i> , 2009 , 42, 483-490	5.4	25
66	Utilization of strawberry and raspberry waste for the extraction of bioactive compounds by deep eutectic solvents. <i>LWT - Food Science and Technology</i> , 2020 , 130, 109645	5.4	25

65	Effect of subcritical water and steam explosion pretreatments on the recovery of sterols, phenols and oil from olive pomace. <i>Food Chemistry</i> , 2018 , 265, 298-307	8.5	25
64	Antioxidant phenolic extracts obtained from secondary Tunisian date varieties (<i>Phoenix dactylifera</i> L.) by hydrothermal treatments. <i>Food Chemistry</i> , 2016 , 196, 917-24	8.5	24
63	3,4-Dihydroxyphenylglycol (DHPG): an important phenolic compound present in natural table olives. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 6298-304	5.7	22
62	Cell wall phenolics of white and green asparagus. <i>Journal of the Science of Food and Agriculture</i> , 2005 , 85, 971-978	4.3	22
61	Inhibitory and synergistic effects of natural olive phenols on human platelet aggregation and lipid peroxidation of microsomes from vitamin E-deficient rats. <i>European Journal of Nutrition</i> , 2015 , 54, 1287-95	5.2	21
60	Influence of a steam-explosion pre-treatment on the methane yield and kinetics of anaerobic digestion of two-phase olive mil solid waste or alperujo. <i>Chemical Engineering Research and Design</i> , 2016 , 102, 361-369	5.5	21
59	Biomethanization of olive mill solid waste after phenols recovery through low-temperature thermal pre-treatment. <i>Waste Management</i> , 2017 , 61, 229-235	8.6	20
58	Complexation of hydroxytyrosol and 3,4-dihydroxyphenylglycol with pectin and their potential use for colon targeting. <i>Carbohydrate Polymers</i> , 2017 , 163, 292-300	10.3	20
57	Molecular interactions between 3,4-dihydroxyphenylglycol and pectin and antioxidant capacity of this complex in vitro. <i>Carbohydrate Polymers</i> , 2018 , 197, 260-268	10.3	20
56	Isolation and identification of minor secoiridoids and phenolic components from thermally treated olive oil by-products. <i>Food Chemistry</i> , 2015 , 187, 166-73	8.5	19
55	Thermally-treated strawberry extrudate: A rich source of antioxidant phenols and sugars. <i>Innovative Food Science and Emerging Technologies</i> , 2019 , 51, 186-193	6.8	19
54	Phenolic extract obtained from steam-treated olive oil waste: Characterization and antioxidant activity. <i>LWT - Food Science and Technology</i> , 2013 , 54, 114-124	5.4	19
53	A study of the precursors of the natural antioxidant phenol 3,4-dihydroxyphenylglycol in olive oil waste. <i>Food Chemistry</i> , 2013 , 140, 154-60	8.5	19
52	ANTIOXIDANTS FROM ASPARAGUS SPEARS: PHENOLICS. <i>Acta Horticulturae</i> , 2008 , 247-254	0.3	19
51	Chemical characterization and properties of a polymeric phenolic fraction obtained from olive oil waste. <i>Food Research International</i> , 2013 , 54, 2122-2129	7	18
50	New hydrothermal treatment of alperujo enhances the content of bioactive minor components in crude pomace olive oil. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 1115-23	5.7	18
49	Phenols recovery after steam explosion of Olive Mill Solid Waste and its influence on a subsequent biomethanization process. <i>Bioresource Technology</i> , 2017 , 243, 169-178	11	17
48	Olive fruit cell wall: degradation of cellulosic and hemicellulosic polysaccharides during ripening. <i>Journal of Agricultural and Food Chemistry</i> , 2001 , 49, 2008-13	5.7	17

47	Neuroprotective Effect of Hydroxytyrosol in Experimental Diabetes Mellitus. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 4378-4383	5.7	16
46	Molecular Weight and Ionic Characteristics of Olive Cell Wall Polysaccharides during Processing. <i>Journal of Agricultural and Food Chemistry</i> , 1996 , 44, 913-918	5.7	16
45	Effects of hydroxytyrosol on cardiovascular biomarkers in experimental diabetes mellitus. <i>Journal of Nutritional Biochemistry</i> , 2016 , 37, 94-100	6.3	14
44	Performance evaluation of mesophilic semi-continuous anaerobic digestion of high-temperature thermally pre-treated olive mill solid waste. <i>Waste Management</i> , 2019 , 87, 250-257	8.6	13
43	Factors Affecting the Spanish Green Olive Process: Their Influence on Final Texture and Industrial Losses. <i>Journal of Agricultural and Food Chemistry</i> , 1997 , 45, 4065-4070	5.7	13
42	Factors affecting the changes in texture of dressed ("aliñadas") olives. <i>European Food Research and Technology</i> , 2002 , 214, 237-241	3.4	13
41	Polyphenols associated to pectic polysaccharides account for most of the antiproliferative and antioxidant activities in olive extracts. <i>Journal of Functional Foods</i> , 2019 , 62, 103530	5.1	12
40	Influence of pH on the antioxidant phenols solubilised from hydrothermally treated olive oil by-product (alperujo). <i>Food Chemistry</i> , 2017 , 219, 339-345	8.5	12
39	Degradation of hemicellulosic and cellulosic polysaccharides in pickled green olives. <i>Journal of Food Protection</i> , 1998 , 61, 87-93	2.5	12
38	Turnover of white asparagus cell wall polysaccharides during postharvest storage. <i>Journal of Agricultural and Food Chemistry</i> , 1999 , 47, 4525-31	5.7	12
37	Cellulase inhibition by polyphenols in olive fruits. <i>Food Chemistry</i> , 1990 , 38, 69-73	8.5	12
36	The use of industrial thermal techniques to improve the bioactive compounds extraction and the olive oil solid waste utilization. <i>Innovative Food Science and Emerging Technologies</i> , 2019 , 55, 11-17	6.8	11
35	Solubilization of Cell Wall Polysaccharides from Olive Fruits into Treatment Liquids during Spanish Green Olive Processing. <i>Journal of Agricultural and Food Chemistry</i> , 1998 , 46, 4376-4381	5.7	11
34	Degradation of pectic polysaccharides in pickled green olives. <i>Journal of Food Protection</i> , 1998 , 61, 78-86	6.5	11
33	Phenolic extracts obtained from thermally treated secondary varieties of dates: Antimicrobial and antioxidant properties. <i>LWT - Food Science and Technology</i> , 2017 , 79, 416-422	5.4	9
32	790. The synthesis of 4,5-bis(trifluoromethyl)benzimidazole. <i>Journal of the Chemical Society</i> , 1960 , 4003-4010		9
31	Anti-Inflammatory Local Effect of Hydroxytyrosol Combined with Pectin-Alginate and Olive Oil on Trinitrobenzene Sulfonic Acid-Induced Colitis in Wistar Rats. <i>Journal of Investigative Surgery</i> , 2020 , 33, 8-14	1.2	9
30	Extra virgin olive oil jam enriched with cocoa bean husk extract rich in theobromine and phenols.. <i>LWT - Food Science and Technology</i> , 2019 , 111, 278-283	5.4	8

29	Neuroprotective Effect of Hydroxytyrosol in Experimental Diabetic Retinopathy: Relationship with Cardiovascular Biomarkers. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 637-644	5.7	8
28	Selenium and sulphur derivatives of hydroxytyrosol: inhibition of lipid peroxidation in liver microsomes of vitamin E-deficient rats. <i>European Journal of Nutrition</i> , 2019 , 58, 1847-1851	5.2	8
27	Long-Term Evaluation of Mesophilic Semi-Continuous Anaerobic Digestion of Olive Mill Solid Waste Pretreated with Steam-Explosion. <i>Energies</i> , 2019 , 12, 2222	3.1	8
26	Effect of a new thermal treatment in combination with saprobic fungal incubation on the phytotoxicity level of alperujo. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 3239-45	5.7	8
25	Changes in cell-wall-degrading enzyme activities in stored olives in relation to respiration and ethylene production Influence of exogenous ethylene. <i>European Food Research and Technology</i> , 1997 , 204, 293-299		8
24	Inhibitors of cellulolytic activity in olive fruits (<i>Olea europaea</i> , Hojiblanca var.). <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , 1989 , 189, 216-218		8
23	Confirmation by solid-state NMR spectroscopy of a strong complex phenol-dietary fiber with retention of antioxidant activity in vitro. <i>Food Hydrocolloids</i> , 2020 , 102, 105584	10.6	8
22	Pectin-rich extracts from olives inhibit proliferation of Caco-2 and THP-1 cells. <i>Food and Function</i> , 2019 , 10, 4844-4853	6.1	7
21	Effect of dressings "(ali)s" on olive texture: cellulase, polygalacturonase and glycosidase activities of garlic and lemon present in brines. <i>European Food Research and Technology</i> , 2001 , 212, 465-468	2.4	7
20	Phenolic compounds from virgin olive oil obtained by natural deep eutectic solvent (NADES): effect of the extraction and recovery conditions. <i>Journal of Food Science and Technology</i> , 2021 , 58, 552-561	3.3	7
19	Deep eutectic solvents improve the biorefinery of alperujo by extraction of bioactive molecules in combination with industrial thermal treatments. <i>Food and Bioproducts Processing</i> , 2020 , 121, 131-142	4.9	6
18	Olive fruit glycosidases: factors affecting their extraction. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , 1992 , 194, 561-565		6
17	Evoluci3n de componentes de aceituna (variedad Hojiblanca) durante la maduraci3n. <i>Grasas Y Aceites</i> , 1993 , 44, 201-203	1.3	6
16	Isolation and Characterization of a Secoiridoid Derivative from Two-Phase Olive Waste (Alperujo). <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 1151-1159	5.7	5
15	Characterization of asparagus lignin by HPLC. <i>Journal of Food Science</i> , 2008 , 73, C526-32	3.4	5
14	Apparent digestibility of dietary fibre and other components in table olives. <i>Molecular Nutrition and Food Research</i> , 1993 , 37, 226-33		5
13	Antiproliferative Activity of Olive Extract Rich in Polyphenols and Modified Pectin on Bladder Cancer Cells. <i>Journal of Medicinal Food</i> , 2020 , 23, 719-727	2.8	4
12	Anti-Inflammatory and Antioxidant Activity of Hydroxytyrosol and 3,4-Dihydroxyphenylglycol Purified from Table Olive Effluents. <i>Foods</i> , 2021 , 10,	4.9	4

11	Synergistic effect of 3,4-dihydroxyphenylglycol with hydroxytyrosol and tocopherol on the Rancimat oxidative stability of vegetable oils. <i>Innovative Food Science and Emerging Technologies</i> , 2019 , 51, 100-106	6.8	3
10	Cell wall polysaccharides implied in green olive behaviour during the pitting process. <i>European Food Research and Technology</i> , 2000 , 211, 181-184	3.4	3
9	POSTHARVEST CHANGES ON CELL WALL AND PEROXIDASES OF WHITE ASPARAGUS (ASPARAGUS OFFICINALIS L.). <i>Acta Horticulturae</i> , 1999 , 477-482	0.3	3
8	Changes in pectic polysaccharides during elaboration of table olives. <i>Progress in Biotechnology</i> , 1996 , 569-576		3
7	New Liquid Source of Antioxidant Phenolic Compounds in the Olive Oil Industry: Alperujo Water. <i>Foods</i> , 2020 , 9,	4.9	2
6	Antioxidant Capacity and Phenolic and Sugar Profiles of Date Fruits Extracts From Six Different Algerian Cultivars as Influenced by Ripening Stages and Extraction Systems. <i>Foods</i> , 2021 , 10,	4.9	2
5	Effect of the temperature of extraction on the composition of cell wall polysaccharides in olives. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , 1996 , 202, 228-232		1
4	Study of the autohydrolysis of Rubus fruticosus cells cultured in suspension. <i>Food Hydrocolloids</i> , 1991 , 5, 173-176	10.6	1
3	Evolution of endoglucanase activity in olives during ripening and storage and its relationship with cellulolytic microorganisms. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , 1992 , 195, 451-454		1
2	Strawberry Puree Functionalized with Natural Hydroxytyrosol: Effects on Vitamin C and Antioxidant Activity. <i>Molecules</i> , 2020 , 25,	4.8	1
1	Inhibitory Effect of Olive Phenolic Compounds Isolated from Olive Oil By-Product on Melanosis of Shrimps. <i>Antioxidants</i> , 2021 , 10,	7.1	1