Juan Fernandez-Bolaos

List of Publications by Year in Descending Order

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	Inhibitory Effect of Olive Phenolic Compounds Isolated from Olive Oil By-Product on Melanosis of Shrimps. *Antioxidants*, **2021**, 10,	7.1	1
117	Phenolic compounds from virgin olive oil obtained by natural deep eutectic solvent (NADES): effect of the extraction and recovery conditions. *Journal of Food Science and Technology*, **2021**, 58, 552-561	3.3	7
116	Anti-Inflammatory and Antioxidant Activity of Hydroxytyrosol and 3,4-Dihydroxyphenyglycol Purified from Table Olive Effluents. *Foods*, **2021**, 10,	4.9	4
115	Antioxidant Capacity and Phenolic and Sugar Profiles of Date Fruits Extracts from Six Different Algerian Cultivars as Influenced by Ripening Stages and Extraction Systems. *Foods*, **2021**, 10,	4.9	2
114	Deep eutectic solvents improve the biorefinery of alperujo by extraction of bioactive molecules in combination with industrial thermal treatments. *Food and Bioproducts Processing*, **2020**, 121, 131-142	4.9	6
113	Antiproliferative Activity of Olive Extract Rich in Polyphenols and Modified Pectin on Bladder Cancer Cells. *Journal of Medicinal Food*, **2020**, 23, 719-727	2.8	4
112	Utilization of strawberry and raspberry waste for the extraction of bioactive compounds by deep eutectic solvents. *LWT - Food Science and Technology*, **2020**, 130, 109645	5.4	25
111	Confirmation by solid-state NMR spectroscopy of a strong complex phenol-dietary fiber with retention of antioxidant activity in vitro. *Food Hydrocolloids*, **2020**, 102, 105584	10.6	8
110	New Liquid Source of Antioxidant Phenolic Compounds in the Olive Oil Industry: Alperujo Water. *Foods*, **2020**, 9,	4.9	2
109	Strawberry Puree Functionalized with Natural Hydroxytyrosol: Effects on Vitamin C and Antioxidant Activity. *Molecules*, **2020**, 25,	4.8	1
108	Anti-Inflammatory Local Effect of Hydroxytyrosol Combined with Pectin-Alginate and Olive Oil on Trinitrobenzene Sulfonic Acid-Induced Colitis in Wistar Rats. *Journal of Investigative Surgery*, **2020**, 33, 8-14	1.2	9
107	Polyphenols associated to pectic polysaccharides account for most of the antiproliferative and antioxidant activities in olive extracts. *Journal of Functional Foods*, **2019**, 62, 103530	5.1	12
106	The use of industrial thermal techniques to improve the bioactive compounds extraction and the olive oil solid waste utilization. *Innovative Food Science and Emerging Technologies*, **2019**, 55, 11-17	6.8	11
105	Extra virgin olive oil jam enriched with cocoa bean husk extract rich in theobromine and phenols.. *LWT - Food Science and Technology*, **2019**, 111, 278-283	5.4	8
104	Performance evaluation of mesophilic semi-continuous anaerobic digestion of high-temperature thermally pre-treated olive mill solid waste. *Waste Management*, **2019**, 87, 250-257	8.6	13
103	Cocoa bean husk: industrial source of antioxidant phenolic extract. *Journal of the Science of Food and Agriculture*, **2019**, 99, 325-333	4.3	27
102	Synergistic effect of 3,4-dihydroxyphenylglycol with hydroxytyrosol and □-tocopherol on the Rancimat oxidative stability of vegetable oils. *Innovative Food Science and Emerging Technologies*, **2019**, 51, 100-106	6.8	3

101	Thermally-treated strawberry extrudate: A rich source of antioxidant phenols and sugars. *Innovative Food Science and Emerging Technologies*, **2019**, 51, 186-193	6.8	19
100	Selenium and sulphur derivatives of hydroxytyrosol: inhibition of lipid peroxidation in liver microsomes of vitamin E-deficient rats. *European Journal of Nutrition*, **2019**, 58, 1847-1851	5.2	8
99	Effect of edible pectin-fish gelatin films containing the olive antioxidants hydroxytyrosol and 3,4-dihydroxyphenylglycol on beef meat during refrigerated storage. *Meat Science*, **2019**, 148, 213-218	6.4	57
98	Long-Term Evaluation of Mesophilic Semi-Continuous Anaerobic Digestion of Olive Mill Solid Waste Pretreated with Steam-Explosion. *Energies*, **2019**, 12, 2222	3.1	8
97	Pectin-rich extracts from olives inhibit proliferation of Caco-2 and THP-1 cells. *Food and Function*, **2019**, 10, 4844-4853	6.1	7
96	Strawberry dietary fiber functionalized with phenolic antioxidants from olives. Interactions between polysaccharides and phenolic compounds. *Food Chemistry*, **2019**, 280, 310-320	8.5	38
95	Neuroprotective Effect of Hydroxytyrosol in Experimental Diabetic Retinopathy: Relationship with Cardiovascular Biomarkers. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 637-644	5.7	8
94	Valuable Compound Extraction, Anaerobic Digestion, and Composting: A Leading Biorefinery Approach for Agricultural Wastes. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 8451-8468	5.7	77
93	Molecular interactions between 3,4-dihydroxyphenylglycol and pectin and antioxidant capacity of this complex in vitro. *Carbohydrate Polymers*, **2018**, 197, 260-268	10.3	20
92	Bioactive compounds in Mexican genotypes of cocoa cotyledon and husk. *Food Chemistry*, **2018**, 240, 831-839	8.5	35
91	Effect of subcritical water and steam explosion pretreatments on the recovery of sterols, phenols and oil from olive pomace. *Food Chemistry*, **2018**, 265, 298-307	8.5	25
90	Olive mill solid waste biorefinery: High-temperature thermal pre-treatment for phenol recovery and biomethanization. *Journal of Cleaner Production*, **2017**, 148, 314-323	10.3	45
89	Biomethanization of olive mill solid waste after phenols recovery through low-temperature thermal pre-treatment. *Waste Management*, **2017**, 61, 229-235	8.6	20
88	Phenolic extracts obtained from thermally treated secondary varieties of dates: Antimicrobial and antioxidant properties. *LWT - Food Science and Technology*, **2017**, 79, 416-422	5.4	9
87	Complexation of hydroxytyrosol and 3,4-dihydroxyphenylglycol with pectin and their potential use for colon targeting. *Carbohydrate Polymers*, **2017**, 163, 292-300	10.3	20
86	Physical and functional properties of pectin-fish gelatin films containing the olive phenols hydroxytyrosol and 3,4-dihydroxyphenylglycol. *Carbohydrate Polymers*, **2017**, 178, 368-377	10.3	41
85	Phenols recovery after steam explosion of Olive Mill Solid Waste and its influence on a subsequent biomethanization process. *Bioresource Technology*, **2017**, 243, 169-178	11	17
84	Neuroprotective Effect of Hydroxytyrosol in Experimental Diabetes Mellitus. *Journal of Agricultural and Food Chemistry*, **2017**, 65, 4378-4383	5.7	16

83	Influence of pH on the antioxidant phenols solubilised from hydrothermally treated olive oil by-product (alperujo). *Food Chemistry*, **2017**, 219, 339-345	8.5	12
82	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. *Chemical Engineering Research and Design*, **2016**, 102, 361-369	5.5	21
81	Extraction of phenolic compounds from virgin olive oil by deep eutectic solvents (DESs). *Food Chemistry*, **2016**, 197, 554-61	8.5	247
80	Antioxidant phenolic extracts obtained from secondary Tunisian date varieties (Phoenix dactylifera L.) by hydrothermal treatments. *Food Chemistry*, **2016**, 196, 917-24	8.5	24
79	Obtaining sugars and natural antioxidants from olive leaves by steam-explosion. *Food Chemistry*, **2016**, 210, 457-65	8.5	52
78	Effects of hydroxytyrosol on cardiovascular biomarkers in experimental diabetes mellitus. *Journal of Nutritional Biochemistry*, **2016**, 37, 94-100	6.3	14
77	Inhibitory and synergistic effects of natural olive phenols on human platelet aggregation and lipid peroxidation of microsomes from vitamin E-deficient rats. *European Journal of Nutrition*, **2015**, 54, 1287-95	5.2	21
76	Isolation and identification of minor secoiridoids and phenolic components from thermally treated olive oil by-products. *Food Chemistry*, **2015**, 187, 166-73	8.5	19
75	Novel pectin present in new olive mill wastewater with similar emulsifying and better biological properties than citrus pectin. *Food Hydrocolloids*, **2015**, 50, 237-246	10.6	38
74	Pectin extracted from thermally treated olive oil by-products: Characterization, physico-chemical properties, in´vitro bile acid and´glucose binding. *Food Hydrocolloids*, **2015**, 43, 311-321	10.6	59
73	Isolation and Characterization of a Secoiridoid Derivative from Two-Phase Olive Waste (Alperujo). *Journal of Agricultural and Food Chemistry*, **2015**, 63, 1151-1159	5.7	5
72	Biodiesel production from olive pomace oil of steam-treated alperujo. *Biomass and Bioenergy*, **2014**, 67, 443-450	5.3	29
71	Properties of lignin, cellulose, and hemicelluloses isolated from olive cake and olive stones: binding of water, oil, bile acids, and glucose. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 8973-81	5.7	47
70	Chemical characterization and properties of a polymeric phenolic fraction obtained from olive oil waste. *Food Research International*, **2013**, 54, 2122-2129	7	18
69	Phenolic extract obtained from steam-treated olive oil waste: Characterization and antioxidant activity. *LWT - Food Science and Technology*, **2013**, 54, 114-124	5.4	19
68	Preparation of bioactive extracts from asparagus by-product. *Food and Bioproducts Processing*, **2013**, 91, 74-82	4.9	45
67	Isolation and identification of phenolic glucosides from thermally treated olive oil byproducts. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 1235-48	5.7	27
66	A study of the precursors of the natural antioxidant phenol 3,4-dihydroxyphenylglycol in olive oil waste. *Food Chemistry*, **2013**, 140, 154-60	8.5	19

65	New phenolic compounds hydrothermally extracted from the olive oil byproduct alperujo and their antioxidative activities. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 1175-86	5.7	68
64	Production, characterization and isolation of neutral and pectic oligosaccharides with low molecular weights from olive by-products thermally treated. *Food Hydrocolloids*, **2012**, 28, 92-104	10.6	59
63	New hydrothermal treatment of alperujo enhances the content of bioactive minor components in crude pomace olive oil. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 1115-23	5.7	18
62	Effect of a new thermal treatment in combination with saprobic fungal incubation on the phytotoxicity level of alperujo. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 3239-45	5.7	8
61	Synthesis of hydroxytyrosyl alkyl ethers from olive oil waste waters. *Molecules*, **2009**, 14, 1762-72	4.8	44
60	Effect of extraction method on chemical composition and functional characteristics of high dietary fibre powders obtained from asparagus by-products. *Food Chemistry*, **2009**, 113, 665-671	8.5	100
59	Effect of the extraction method on phytochemical composition and antioxidant activity of high dietary fibre powders obtained from asparagus by-products. *Food Chemistry*, **2009**, 116, 484-490	8.5	54
58	Isolation of a powerful antioxidant from Olea europaea fruit-mill waste: 3,4-Dihydroxyphenylglycol. *LWT - Food Science and Technology*, **2009**, 42, 483-490	5.4	25
57	3,4-Dihydroxyphenylglycol (DHPG): an important phenolic compound present in natural table olives. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 6298-304	5.7	22
56	Characterization of asparagus lignin by HPLC. *Journal of Food Science*, **2008**, 73, C526-32	3.4	5
55	Effects of hydroxytyrosol and hydroxytyrosol acetate administration to rats on platelet function compared to acetylsalicylic acid. *Journal of Agricultural and Food Chemistry*, **2008**, 56, 7872-6	5.7	47
54	Flavonoid profile of green asparagus genotypes. *Journal of Agricultural and Food Chemistry*, **2008**, 56, 6977-84	5.7	46
53	ANTIOXIDANTS FROM ASPARAGUS SPEARS: PHENOLICS. *Acta Horticulturae*, **2008**, 247-254	0.3	19
52	Hydroxytyrosol and Derivatives: Isolation, Synthesis, and Biological Properties. *Current Organic Chemistry*, **2008**, 12, 442-463	1.7	73
51	Olive stone an attractive source of bioactive and valuable compounds. *Bioresource Technology*, **2008**, 99, 5261-9	11	218
50	Effect of steam treatment of alperujo on the composition, enzymatic saccharification, and in vitro digestibility of alperujo. *Journal of Agricultural and Food Chemistry*, **2007**, 55, 136-42	5.7	27
49	Identification of flavonoid diglycosides in several genotypes of asparagus from the Huétor-Tájar population variety. *Journal of Agricultural and Food Chemistry*, **2007**, 55, 10028-35	5.7	29
48	Effects of storage conditions on the accumulation of ferulic acid derivatives in white asparagus cell walls. *Journal of the Science of Food and Agriculture*, **2007**, 87, 286-296	4.3	33

47	Antioxidant activity of effluents during the purification of hydroxytyrosol and 3,4-dihydroxyphenyl glycol from olive oil waste. *European Food Research and Technology*, **2007**, 224, 733-741	3.4	46
46	Hydroxytyrosol administration enhances atherosclerotic lesion development in apo E deficient mice. *Journal of Biochemistry*, **2006**, 140, 383-91	3.1	66
45	Physicochemical properties of natural phenolics from grapes and olive oil byproducts and their antioxidant activity in frozen horse mackerel fillets. *Journal of Agricultural and Food Chemistry*, **2006**, 54, 366-73	5.7	55
44	Dietary fibre from vegetable products as source of functional ingredients. *Trends in Food Science and Technology*, **2006**, 17, 3-15	15.3	320
43	Extraction of interesting organic compounds from olive oil waste. *Grasas Y Aceites*, **2006**, 57,	1.3	75
42	Antioxidant activity of ethanolic extracts from several asparagus cultivars. *Journal of Agricultural and Food Chemistry*, **2005**, 53, 5212-7	5.7	77
41	Cell wall phenolics of white and green asparagus. *Journal of the Science of Food and Agriculture*, **2005**, 85, 971-978	4.3	22
40	Mechanical properties of white and green asparagus: changes related to modifications of cell wall components. *Journal of the Science of Food and Agriculture*, **2004**, 84, 1478-1486	4.3	33
39	Total recovery of the waste of two-phase olive oil processing: isolation of added-value compounds. *Journal of Agricultural and Food Chemistry*, **2004**, 52, 5849-55	5.7	60
38	Factors affecting the changes in texture of dressed ("aliñadas") olives. *European Food Research and Technology*, **2002**, 214, 237-241	3.4	13
37	Production in large quantities of highly purified hydroxytyrosol from liquid-solid waste of two-phase olive oil processing or "Alperujo". *Journal of Agricultural and Food Chemistry*, **2002**, 50, 6804-11	5.7	147
36	Effect of dressings "(aliños)" on olive texture: cellulase, polygalacturonase and glycosidase activities of garlic and lemon present in brines. *European Food Research and Technology*, **2001**, 212, 465-468	3.4	7
35	Steam-explosion of olive stones: hemicellulose solubilization and enhancement of enzymatic hydrolysis of cellulose. *Bioresource Technology*, **2001**, 79, 53-61	11	122
34	Olive fruit cell wall: degradation of pectic polysaccharides during ripening. *Journal of Agricultural and Food Chemistry*, **2001**, 49, 409-15	5.7	45
33	Olive fruit cell wall: degradation of cellulosic and hemicellulosic polysaccharides during ripening. *Journal of Agricultural and Food Chemistry*, **2001**, 49, 2008-13	5.7	17
32	Dietary fibre content of table olives processed under different European styles: study of physico-chemical characteristics. *Journal of the Science of Food and Agriculture*, **2000**, 80, 1903-1908	4.3	36
31	Steam-explosion pretreatment of olive cake. *JAOCS, Journal of the American Oil ChemistsoSociety*, **2000**, 77, 15-22	1.8	42
30	Cell wall polysaccharides implied in green olive behaviour during the pitting process. *European Food Research and Technology*, **2000**, 211, 181-184	3.4	3

29	Characterization of the lignin obtained by alkaline delignification and of the cellulose residue from steam-exploded olive stones. *Bioresource Technology*, **1999**, 68, 121-132	11	108
28	Postharvest changes in white asparagus cell wall during refrigerated storage. *Journal of Agricultural and Food Chemistry*, **1999**, 47, 3551-7	5.7	27
27	Turnover of white asparagus cell wall polysaccharides during postharvest storage. *Journal of Agricultural and Food Chemistry*, **1999**, 47, 4525-31	5.7	12
26	POSTHARVEST CHANGES ON CELL WALL AND PEROXIDASES OF WHITE ASPARAGUS (ASPARAGUS OFFICINALIS L.). *Acta Horticulturae*, **1999**, 477-482	0.3	3
25	Hydroxytyrosol and tyrosol as the main compounds found in the phenolic fraction of steam-exploded olive stones. *JAOCS, Journal of the American Oil ChemistsoSociety*, **1998**, 75, 1643-1649	1.8	51
24	Solubilization of Cell Wall Polysaccharides from Olive Fruits into Treatment Liquids during Spanish Green Olive Processing. *Journal of Agricultural and Food Chemistry*, **1998**, 46, 4376-4381	5.7	11
23	Degradation of pectic polysaccharides in pickled green olives. *Journal of Food Protection*, **1998**, 61, 78-86	2.5	11
22	Degradation of hemicellulosic and cellulosic polysaccharides in pickled green olives. *Journal of Food Protection*, **1998**, 61, 87-93	2.5	12
21	Correlation between Soaking Conditions, Cation Content of Cell Wall, and Olive Firmness during Spanish Green Olive Processing. *Journal of Agricultural and Food Chemistry*, **1997**, 45, 1653-1658	5.7	30
20	Factors Affecting the Spanish Green Olive Process: Their Influence on Final Texture and Industrial Losses. *Journal of Agricultural and Food Chemistry*, **1997**, 45, 4065-4070	5.7	13
19	Changes in cell-wall-degrading enzyme activities in stored olives in relation to respiration and ethylene production Influence of exogenous ethylene. *European Food Research and Technology*, **1997**, 204, 293-299		8
18	Molecular Weight and Ionic Characteristics of Olive Cell Wall Polysaccharides during Processing. *Journal of Agricultural and Food Chemistry*, **1996**, 44, 913-918	5.7	16
17	Effect of the temperature of extraction on the composition of cell wall polysaccharides in olives. *Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung*, **1996**, 202, 228-232		1
16	Changes in pectic polysaccharides during elaboration of table olives. *Progress in Biotechnology*, **1996**, 569-576		3
15	Activity of cell wall-associated enzymes in ripening olive fruit. *Physiologia Plantarum*, **1995**, 93, 651-658	4.6	28
14	Activity of cell wall-associated enzymes in ripening olive fruit. *Physiologia Plantarum*, **1995**, 93, 651-658	4.6	28
13	Changes in Texture and Cell Wall Polysaccharides of Olive Fruit during "Spanish Green Olive" Processing. *Journal of Agricultural and Food Chemistry*, **1995**, 43, 2240-2246	5.7	43
12	Cell Wall Composition of Olives. *Journal of Food Science*, **1994**, 59, 1192-1196	3.4	30

11	Apparent digestibility of dietary fibre and other components in table olives. *Molecular Nutrition and Food Research*, **1993**, 37, 226-33		5
10	Activity of glycosidases during development and ripening of olive fruit. *Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung*, **1993**, 196, 147-151		28
9	Evolución de componentes de aceituna (variedad Hojiblanca) durante la maduración. *Grasas Y Aceites*, **1993**, 44, 201-203	1.3	6
8	Fibre fraction carbohydrates in Olea europaea (Gordal and Manzanilla var.). *Food Chemistry*, **1992**, 44, 173-178	8.5	30
7	Olive fruit glycosidases: factors affecting their extraction. *Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung*, **1992**, 194, 561-565		6
6	Evolution of endoglucanase activity in olives during ripening and storage and its relationship with cellulolytic microorganisms. *Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung*, **1992**, 195, 451-454		1
5	Study of the autohydrolysis of Rubus fruticosus cells cultured in suspension. *Food Hydrocolloids*, **1991**, 5, 173-176	10.6	1
4	Cellulase inhibition by polyphenols in olive fruits. *Food Chemistry*, **1990**, 38, 69-73	8.5	12
3	Inhibitors of cellulolytic activity in olive fruits (Olea europaea, Hojiblanca var.). *Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung*, **1989**, 189, 216-218		8
2	Olive stones as a source of fermentable sugars. *Bioresource Technology*, **1987**, 14, 143-148		32
1	790. The synthesis of 4,5-bistrifluoromethylbenzimidazole. *Journal of the Chemical Society*, **1960**, 4003-4010		9