Adane Tilahun Getachew

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/7783999/publications.pdf

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34 papers 1,061 citations

377584 21 h-index 32 g-index

34 all docs 34 docs citations

times ranked

34

1396 citing authors

#	Article	IF	CITATIONS
1	Anticancer and Apoptotic Activity in Cervical Adenocarcinoma HeLa Using Crude Extract of Ganoderma applanatum. Current Issues in Molecular Biology, 2022, 44, 1012-1026.	1.0	5
2	Effect of Extraction Temperature on Pressurized Liquid Extraction of Bioactive Compounds from Fucus vesiculosus. Marine Drugs, 2022, 20, 263.	2.2	13
3	Extraction of astaxanthin using ultrasound-assisted natural deep eutectic solvents from shrimp wastes and its application in bioactive films. Journal of Cleaner Production, 2021, 284, 125417.	4.6	46
4	Pressurized hot water crosslinking of gelatin-alginate for the enhancement of spent coffee oil emulsion stability. Journal of Supercritical Fluids, 2021, 169, 105120.	1.6	5
5	Optimization of phenolic antioxidants extraction from Fucus vesiculosus by pressurized liquid extraction. Journal of Applied Phycology, 2021, 33, 1195-1207.	1.5	25
6	Fish skin gelatin based packaging films functionalized by subcritical water extract from spent coffee ground. Food Packaging and Shelf Life, 2021, 29, 100735.	3.3	15
7	Biofunctional properties of bacterial collagenolytic protease-extracted collagen hydrolysates obtained using catalysts-assisted subcritical water hydrolysis. Journal of Industrial and Engineering Chemistry, 2020, 81, 332-339.	2.9	13
8	Characterization of pepsin-solubilised collagen recovered from mackerel (Scomber japonicus) bone and skin using subcritical water hydrolysis. International Journal of Biological Macromolecules, 2020, 148, 1290-1297.	3.6	33
9	Characterization and in vitro cytotoxicity of phytochemicals from Aspilia africana obtained using green extraction techniques. South African Journal of Botany, 2020, 128, 231-238.	1.2	14
10	Emerging Technologies for the Extraction of Marine Phenolics: Opportunities and Challenges. Marine Drugs, 2020, 18, 389.	2.2	54
11	Influence of temperature on decomposition reaction of compressed hot water to valorize Achatina fulica as a functional material. Food and Bioproducts Processing, 2020, 122, 89-97.	1.8	8
12	Green extraction of polyphenolic-polysaccharide conjugates from Pseuderanthemum palatiferum (Nees) Radlk.: Chemical profile and anticoagulant activity. International Journal of Biological Macromolecules, 2020, 157, 484-493.	3.6	14
13	Recovery and bio-potentialities of astaxanthin-rich oil from shrimp (Penaeus monodon) waste and mackerel (Scomberomous niphonius) skin using concurrent supercritical CO2 extraction. Journal of Supercritical Fluids, 2020, 159, 104773.	1.6	35
14	Characteristics of Functional Materials Recovered from Indonesian Mangroves (Sonneratia alba and) Tj ETQq0 0 03013.	0 rgBT /O [.] 0.2	verlock 10 Tf 5 2
15	Coffee Flavor. , 2019, , 48-53.		2
16	Characterization of functional materials derived from tropical red seaweed Hypnea musciformis produced by subcritical water extraction systems. Journal of Applied Phycology, 2019, 31, 2517-2528.	1.5	36
17	Optimization and characterization of polysaccharides extraction from Giant African snail (Achatina) Tj ETQq1 1 C).784314 1.5	rgBT /Overl <mark>oc</mark> i 31
18	Optimization of polysaccharides extraction from Pacific oyster (Crassostrea gigas) using subcritical water: Structural characterization and biological activities. International Journal of Biological Macromolecules, 2019, 121, 852-861.	3.6	64

#	Article	IF	CITATIONS
19	Physicochemical characterization and deodorant activity of essential oil recovered from Asiasarum heterotropoides using supercritical carbon dioxide and organic solvents. Journal of Industrial and Engineering Chemistry, 2019, 69, 217-224.	2.9	16
20	Effect of pretreatments on isolation of bioactive polysaccharides from spent coffee grounds using subcritical water. International Journal of Biological Macromolecules, 2018, 109, 711-719.	3.6	54
21	Concurrent extraction of oil from roasted coffee (Coffea arabica) and fucoxanthin from brown seaweed (Saccharina japonica) using supercritical carbon dioxide. Journal of CO2 Utilization, 2018, 25, 137-146.	3.3	31
22	Application of bacterial collagenolytic proteases for the extraction of type I collagen from the skin of bigeye tuna (Thunnus obesus). LWT - Food Science and Technology, 2018, 89, 44-51.	2.5	33
23	Subcritical water extraction of fucoidan from Saccharina japonica: optimization, characterization and biological studies. Journal of Applied Phycology, 2018, 30, 579-590.	1.5	67
24	Influence of co-solvents on fucoxanthin and phlorotannin recovery from brown seaweed using supercritical CO 2. Journal of Supercritical Fluids, 2017, 120, 295-303.	1.6	85
25	Characteristics of functional materials recovered from Solomon Islands red seaweed (Kappaphycus) Tj ETQq $1\ 1$	0.784314 1.5	rgBT/Overloc
26	Molecular modification of native coffee polysaccharide using subcritical water treatment: Structural characterization, antioxidant, and DNA protecting activities. International Journal of Biological Macromolecules, 2017, 99, 555-562.	3.6	39
27	Effects of process parameters on EPA and DHA concentrate production from Atlantic salmon by-product oil: Optimization and characterization. Korean Journal of Chemical Engineering, 2017, 34, 2255-2264.	1.2	9
28	Influence of pretreatment and modifiers on subcritical water liquefaction of spent coffee grounds: A green waste valorization approach. Journal of Cleaner Production, 2017, 142, 3719-3727.	4.6	102
29	Green synthesis of silver nanoparticles from deoiled brown algal extract via Box-Behnken based design and their antimicrobial and sensing properties. Green Processing and Synthesis, 2017, 6, 147-160.	1.3	23
30	Comparison of Characteristics of Oils Extracted from a Mixture of Citrus Seeds and Peels Using Hexane and Supercritical Carbon Dioxide. Waste and Biomass Valorization, 2017, 8, 1205-1217.	1.8	23
31	Influence of hydrothermal process on bioactive compounds extraction from green coffee bean. Innovative Food Science and Emerging Technologies, 2016, 38, 24-31.	2.7	30
32	Composition of Asarum heterotropoides var. mandshuricum radix oil from different extraction methods and activities against human body odor-producing bacteria. Journal of Food and Drug Analysis, 2016, 24, 813-821.	0.9	24
33	Optimization of phytochemicals production from the ginseng by-products using pressurized hot water: Experimental and dynamic modelling. Biochemical Engineering Journal, 2016, 113, 141-151.	1.8	34
34	Optimization of coffee oil flavor encapsulation using response surface methodology. LWT - Food Science and Technology, 2016, 70, 126-134.	2.5	45