## Esther Trigueros-Andrés

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/7995212/publications.pdf

Version: 2024-02-01

1307594 1588992 8 237 7 8 citations h-index g-index papers 8 8 8 236 docs citations times ranked citing authors all docs

#	Article	lF	CITATIONS
1	Water Ultrasound-Assisted Extraction of Polyphenol Compounds from Brewer's Spent Grain: Kinetic Study, Extract Characterization, and Concentration. Antioxidants, 2020, 9, 265.	5.1	52
2	Recovery of the protein fraction with high antioxidant activity from red seaweed industrial solid residue after agar extraction by subcritical water treatment. Journal of Applied Phycology, 2021, 33, 1181-1194.	2.8	44
3	Supercritical CO2 and subcritical water technologies for the production of bioactive extracts from sardine (Sardina pilchardus) waste. Journal of Supercritical Fluids, 2020, 164, 104943.	3.2	41
4	Effect of high pressure carbon dioxide on tomato juice: Inactivation kinetics of pectin methylesterase and polygalacturonase and determination of other quality parameters. Journal of Food Engineering, 2018, 239, 64-71.	5.2	33
5	Subcritical water as hydrolytic medium to recover and fractionate the protein fraction and phenolic compounds from craft brewer's spent grain. Food Chemistry, 2021, 351, 129264.	8.2	27
6	Enzymatic hydrolysis of the industrial solid residue of red seaweed after agar extraction: Extracts characterization and modelling. Food and Bioproducts Processing, 2021, 126, 356-366.	3.6	21
7	Kinetic study of the semi-continuous extraction/hydrolysis of the protein and polysaccharide fraction of the industrial solid residue from red macroalgae by subcritical water. Journal of Environmental Chemical Engineering, 2021, 9, 106768.	6.7	15
8	Pressurized hot water-assisted recovery of crude residual agar from a never-dried algae industry waste stream: A Box-Behnken design approach. Food Hydrocolloids, 2022, 129, 107664.	10.7	4