

MarÃ-a Teresa Sanz

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8042485/publications.pdf>

Version: 2024-02-01

82
papers

3,203
citations

147801

31
h-index

168389

53
g-index

82
all docs

82
docs citations

82
times ranked

3140
citing authors

#	ARTICLE	IF	CITATIONS
1	Production of omega-3 polyunsaturated fatty acid concentrates: A review. <i>Innovative Food Science and Emerging Technologies</i> , 2010, 11, 1-12.	5.6	368
2	Supercritical fluid extraction of fish oil from fish by-products: A comparison with other extraction methods. <i>Journal of Food Engineering</i> , 2012, 109, 238-248.	5.2	213
3	Autocatalyzed and Ion-Exchange-Resin-Catalyzed Esterification Kinetics of Lactic Acid with Methanol. <i>Industrial & Engineering Chemistry Research</i> , 2002, 41, 512-517.	3.7	142
4	Kinetic study for esterification of lactic acid with ethanol and hydrolysis of ethyl lactate using an ion-exchange resin catalyst. <i>Chemical Engineering Journal</i> , 2007, 126, 111-118.	12.7	134
5	Supercritical fluid extraction of the omega-3 rich oil contained in hake (<i>Merluccius</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 587 extraction yield and oil quality. <i>Journal of Supercritical Fluids</i> , 2008, 47, 215-226.	3.2	119
6	Solubility of some phenolic compounds contained in grape seeds, in supercritical carbon dioxide. <i>Journal of Supercritical Fluids</i> , 2002, 23, 113-121.	3.2	100
7	Production and concentration of monoacylglycerols rich in omega-3 polyunsaturated fatty acids by enzymatic glycerolysis and molecular distillation. <i>Food Chemistry</i> , 2016, 190, 960-967.	8.2	95
8	Ethyl lactate production via esterification of lactic acid with ethanol combined with pervaporation. <i>Chemical Engineering Journal</i> , 2010, 165, 693-700.	12.7	87
9	Kinetic Study for the Reactive System of Lactic Acid Esterification with Methanol:Â Methyl Lactate Hydrolysis Reaction. <i>Industrial & Engineering Chemistry Research</i> , 2004, 43, 2049-2053.	3.7	84
10	Formulation and characterisation of wheat bran oil-in-water nanoemulsions. <i>Food Chemistry</i> , 2015, 167, 16-23.	8.2	84
11	Solubility of three hydroxycinnamic acids in supercritical carbon dioxide. <i>Journal of Supercritical Fluids</i> , 2003, 27, 239-245.	3.2	80
12	Supercritical carbon dioxide extraction of quinoa oil: Study of the influence of process parameters on the extraction yield and oil quality. <i>Journal of Supercritical Fluids</i> , 2018, 139, 62-71.	3.2	59
13	Effect of high pressure carbon dioxide processing on pectin methylesterase activity and other orange juice properties. <i>LWT - Food Science and Technology</i> , 2016, 74, 411-419.	5.2	53
14	Separation by pervaporation of ethanol from aqueous solutions and effect of other components present in fermentation broths. <i>Journal of Chemical Technology and Biotechnology</i> , 2009, 84, 1873-1882.	3.2	52
15	Effect of cold plasma on polyphenol oxidase inactivation in cloudy apple juice and on the quality parameters of the juice during storage. <i>Food Chemistry: X</i> , 2019, 3, 100049.	4.3	52
16	Water Ultrasound-Assisted Extraction of Polyphenol Compounds from Brewerâ€™s Spent Grain: Kinetic Study, Extract Characterization, and Concentration. <i>Antioxidants</i> , 2020, 9, 265.	5.1	52
17	Vaporâ€™liquid equilibria and excess volumes of the binary systems ethanol+ethyl lactate, isopropanol+isopropyl lactate and n-butanol+n-butyl lactate at 101.325kPa. <i>Fluid Phase Equilibria</i> , 2005, 230, 197-203.	2.5	50
18	Esterification of acetic acid with isopropanol coupled with pervaporation. <i>Chemical Engineering Journal</i> , 2006, 123, 9-14.	12.7	50

#	ARTICLE	IF	CITATIONS
19	Supercritical fluid extraction of corn germ oil: Study of the influence of process parameters on the extraction yield and oil quality. <i>Journal of Supercritical Fluids</i> , 2012, 72, 270-277.	3.2	49
20	Subcritical Water Extraction of Phenolic Compounds from Onion Skin Wastes (<i>Allium cepa</i> cv.) <i>Trends in Food Science and Technology</i> , 2019, 10, 50-57.	5.1	48
21	Effect of thermosonication batch treatment on enzyme inactivation kinetics and other quality parameters of cloudy apple juice. <i>Innovative Food Science and Emerging Technologies</i> , 2018, 47, 71-80.	5.6	47
22	Solubility of Syringic and Vanillic Acids in Supercritical Carbon Dioxide. <i>Journal of Chemical & Engineering Data</i> , 2004, 49, 779-782.	1.9	44
23	Enzymatic activity and conformational and morphological studies of four commercial lipases treated with supercritical carbon dioxide. <i>Journal of Supercritical Fluids</i> , 2015, 97, 51-62.	3.2	44
24	Recovery of the protein fraction with high antioxidant activity from red seaweed industrial solid residue after agar extraction by subcritical water treatment. <i>Journal of Applied Phycology</i> , 2021, 33, 1181-1194.	2.8	44
25	Supercritical CO ₂ and subcritical water technologies for the production of bioactive extracts from sardine (<i>Sardina pilchardus</i>) waste. <i>Journal of Supercritical Fluids</i> , 2020, 164, 104943.	3.2	41
26	Evaluation of HPCD batch treatments on enzyme inactivation kinetics and selected quality characteristics of cloudy juice from Golden delicious apples. <i>Journal of Food Engineering</i> , 2018, 221, 141-150.	5.2	39
27	Omega-3 encapsulation by PGSS-drying and conventional drying methods. Particle characterization and oxidative stability. <i>Food Chemistry</i> , 2019, 270, 138-148.	8.2	38
28	Vapor Liquid Equilibria of Binary and Ternary Systems with Water, 1,3-Propanediol, and Glycerol. <i>Journal of Chemical & Engineering Data</i> , 2001, 46, 635-639.	1.9	36
29	Vapor-liquid equilibria for the ternary system benzene+n-heptane+N,N-dimethylformamide at 101.33 kPa. <i>Fluid Phase Equilibria</i> , 2000, 175, 117-124.	2.5	34
30	Supercritical carbon dioxide as solvent in the lipase-catalyzed ethanolysis of fish oil: Kinetic study. <i>Journal of CO₂ Utilization</i> , 2017, 17, 170-179.	6.8	34
31	Extraction of fat from pigskin with supercritical carbon dioxide. <i>Journal of Supercritical Fluids</i> , 2006, 37, 142-150.	3.2	33
32	Isobaric vapor-liquid equilibria for the quaternary reactive system: Ethanol+water+ethyl lactate+lactic acid at 101.33kPa. <i>Fluid Phase Equilibria</i> , 2007, 255, 17-23.	2.5	33
33	Pervaporation of the quaternary mixture present during the esterification of lactic acid with ethanol. <i>Journal of Membrane Science</i> , 2009, 332, 113-120.	8.2	33
34	Effect of high pressure carbon dioxide on tomato juice: Inactivation kinetics of pectin methylesterase and polygalacturonase and determination of other quality parameters. <i>Journal of Food Engineering</i> , 2018, 239, 64-71.	5.2	33
35	Freeze dried extract from olive leaves: Valorisation, extraction kinetics and extract characterization. <i>Food and Bioproducts Processing</i> , 2020, 124, 196-207.	3.6	29
36	Vapor Liquid Equilibria of the Mixtures Involved in the Esterification of Lactic Acid with Methanol. <i>Journal of Chemical & Engineering Data</i> , 2003, 48, 1446-1452.	1.9	28

#	ARTICLE	IF	CITATIONS
37	Extraction of alkylresorcinols from wheat bran with supercritical CO ₂ . Journal of Food Engineering, 2013, 119, 814-821.	5.2	27
38	Characterization of Triacylglycerol Composition of Fish Oils by Using Chromatographic Techniques. Journal of Oleo Science, 2014, 63, 449-460.	1.4	27
39	Valorization of rice bran: Modified supercritical CO ₂ extraction of bioactive compounds. Journal of Industrial and Engineering Chemistry, 2019, 80, 273-282.	5.8	27
40	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
41	Supercritical CO ₂ processing of omega-3 polyunsaturated fatty acids – Towards a biorefinery for fish waste valorization. Journal of Supercritical Fluids, 2021, 169, 105121.	3.2	25
42	Semi-continuous hydrolysis of onion skin wastes with subcritical water: Pectin recovery and oligomers identification. Journal of Environmental Chemical Engineering, 2022, 10, 107439.	6.7	25
43	A Biologically Inspired Hydrophobic Membrane for Application in Pervaporation. Langmuir, 2013, 29, 1510-1516.	3.5	23
44	Valorization of olive mill solid residue through ultrasound-assisted extraction and phenolics recovery by adsorption process. Journal of Cleaner Production, 2021, 316, 128340.	9.3	23
45	Concentration by pervaporation of brown crab volatile compounds from dilute model solutions: Evaluation of PDMS membrane. Journal of Membrane Science, 2013, 428, 371-379.	8.2	22
46	Supercritical CO ₂ assisted synthesis and concentration of monoacylglycerides rich in omega-3 polyunsaturated fatty acids. Journal of CO ₂ Utilization, 2019, 31, 65-74.	6.8	22
47	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
48	Concentration by pervaporation of representative brown crab volatile compounds from dilute model solutions. Journal of Food Engineering, 2011, 105, 98-104.	5.2	20
49	Microcellular foamed aromatic polyamides (aramids). Structure, thermal and mechanical properties. European Polymer Journal, 2019, 110, 9-13.	5.4	19
50	Kinetic study and kinetic parameters of lipase-catalyzed glycerolysis of sardine oil in a homogeneous medium. Chinese Journal of Catalysis, 2016, 37, 596-606.	14.0	18
51	Pectin methylesterase inactivation by High Pressure Carbon Dioxide (HPCD). Journal of Supercritical Fluids, 2019, 145, 111-121.	3.2	17
52	High pressure CO ₂ solubility in food model solutions and fruit juices. Journal of Supercritical Fluids, 2019, 143, 120-125.	3.2	16
53	Polyphenol oxidase (PPO) and pectin methylesterase (PME) inactivation by high pressure carbon dioxide (HPCD) and its applicability to liquid and solid natural products. Catalysis Today, 2020, 346, 112-120.	4.4	16
54	Vapor-Liquid Equilibria of the Ternary System Benzene +n-Heptane +N-Methylpyrrolidone (NMP) at 101.33 kPa. Journal of Chemical & Engineering Data, 2002, 47, 1167-1170.	1.9	15

#	ARTICLE	IF	CITATIONS
55	Isothermal vapor-liquid equilibria for different binary mixtures involved in the alcoholic distillation. <i>Fluid Phase Equilibria</i> , 2008, 267, 158-162.	2.5	15
56	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. <i>Journal of Environmental Chemical Engineering</i> , 2021, 9, 106768.	6.7	15
57	Vapor-Liquid Equilibria at (33.33, 66.66, and 101.33) kPa and Densities at 298.15 K for the System Methanol + Methyl Lactate. <i>Journal of Chemical & Engineering Data</i> , 2002, 47, 1003-1006.	1.9	13
58	Supercritical fluid extraction of wheat bran oil: Study of extraction yield and oil quality. <i>European Journal of Lipid Science and Technology</i> , 2014, 116, 319-327.	1.5	13
59	Study of the influence of process parameters on liquid and supercritical CO ₂ extraction of oil from rendered materials: Fish meal and oil characterization. <i>Journal of Supercritical Fluids</i> , 2016, 107, 270-277.	3.2	13
60	Substrates emulsification process to improve lipase-catalyzed sardine oil glycerolysis in different systems. Evaluation of lipid oxidation of the reaction products. <i>Food Research International</i> , 2017, 100, 572-578.	6.2	13
61	Study of the Dehydration of Isopropanol by a Pervaporation-Based Hybrid Process. <i>Chemical Engineering and Technology</i> , 2006, 29, 473-480.	1.5	12
62	Freeze-dried extract from onion (<i>Allium cepa</i> cv. Horcal) skin wastes: Extraction intensification and flavonoids identification. <i>Food and Bioproducts Processing</i> , 2021, 130, 92-105.	3.6	12
63	Activity Coefficients at Infinite Dilution of Volatile Compounds in Water: Effect of Temperature and Salt Concentration. <i>Journal of Chemical & Engineering Data</i> , 2012, 57, 1480-1485.	1.9	11
64	Preparation of Water-in-Oil Nanoemulsions Loaded with Phenolic-Rich Olive Cake Extract Using Response Surface Methodology Approach. <i>Foods</i> , 2022, 11, 279.	4.3	11
65	Isothermal Vapor-Liquid Equilibrium, Excess Enthalpy Data, and Activity Coefficients at Infinite Dilution for the Binary System Water + Methyl Lactate. <i>Journal of Chemical & Engineering Data</i> , 2005, 50, 85-88.	1.9	10
66	Kinetic Study for the Ethanolysis of Fish Oil Catalyzed by Lipozyme [®] 435 in Different Reaction Media. <i>Journal of Oleo Science</i> , 2015, 64, 431-441.	1.4	10
67	Solubilization of Span 80 Niosomes by Sodium Dodecyl Sulfate. <i>ACS Sustainable Chemistry and Engineering</i> , 2016, 4, 1862-1869.	6.7	10
68	Studies of polyphenol oxidase inactivation by means of high pressure carbon dioxide (HPCD). <i>Journal of Supercritical Fluids</i> , 2019, 147, 310-321.	3.2	10
69	Effect of High Pressure Carbon Dioxide on polyphenoloxidase from <i>Litopenaeus vannamei</i> . <i>LWT - Food Science and Technology</i> , 2019, 109, 359-365.	5.2	10
70	Pervaporation investigation of recovery of volatile compounds from brown crab boiling juice. <i>Food Science and Technology International</i> , 2014, 20, 511-526.	2.2	9
71	Maximizing the freeze-dried extract yield by considering the solvent retention index: Extraction kinetics and characterization of <i>Moringa oleifera</i> leaves extracts. <i>Food and Bioproducts Processing</i> , 2021, 130, 132-142.	3.6	9
72	Bioactive Compounds of a Wheat Bran Oily Extract Obtained with Supercritical Carbon Dioxide. <i>Foods</i> , 2020, 9, 625.	4.3	8

#	ARTICLE	IF	CITATIONS
73	Liquid-Liquid Equilibrium for Ethanolysis Systems of Fish Oil. <i>Journal of Chemical & Engineering Data</i> , 2013, 58, 3118-3124.	1.9	7
74	Structural changes of a protein extract from apple with polyphenoloxidase activity obtained by cationic reversed micellar extraction induced by high-pressure carbon dioxide and thermosonication. <i>Scientific Reports</i> , 2019, 9, 13749.	3.3	7
75	Liquid-liquid equilibria for systems glycerol+sardine oil+tert-alcohols. <i>Fluid Phase Equilibria</i> , 2013, 356, 284-290.	2.5	6
76	Oxidation kinetics of sardine oil in the presence of commercial immobilized lipases commonly used as biocatalyst. <i>LWT - Food Science and Technology</i> , 2018, 96, 228-235.	5.2	6
77	Phase behaviour of the pseudo-ternary system carbon dioxide + ethanol + fish oil at high pressures. <i>Journal of Chemical Thermodynamics</i> , 2017, 115, 106-113.	2.0	5
78	Enzyme inactivation and changes in the properties of cloudy apple juice after high-pressure carbon dioxide and thermosonication treatments and during refrigerated storage. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14521.	2.0	5
79	Glycerolysis of sardine oil catalyzed by a water dependent lipase in different tert-alcohols as reaction medium. <i>Grasas Y Aceites</i> , 2015, 66, e102.	0.9	4
80	Extraction Optimization and Valorization of the Cornelian Cherry Fruits Extracts: Evidence on Antioxidant Activity and Food Applications. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 10729.	2.5	3
81	Adjustable Gel Texture of Recovered Crude Agar Induced by Pressurized Hot Water Treatment of <i>Gelidium sesquipedale</i> Industry Waste Stream: An RSM Analysis. <i>Foods</i> , 2022, 11, 2081.	4.3	3
82	Sensory Polymeric Foams as a Tool for Improving Sensing Performance of Sensory Polymers. <i>Sensors</i> , 2018, 18, 4378.	3.8	2