

# MarÃ-a Teresa Sanz

## List of Publications by Year in descending order

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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	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
2	Semi-continuous hydrolysis of onion skin wastes with subcritical water: Pectin recovery and oligomers identification. <i>Journal of Environmental Chemical Engineering</i> , 2022, 10, 107439.	6.7	25
3	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
4	Supercritical CO <sub>2</sub> processing of omega-3 polyunsaturated fatty acids “ Towards a biorefinery for fish waste valorization. <i>Journal of Supercritical Fluids</i> , 2021, 169, 105121.	3.2	25
5	Enzymatic hydrolysis of the industrial solid residue of red seaweed after agar extraction: Extracts characterization and modelling. <i>Food and Bioproducts Processing</i> , 2021, 126, 356-366.	3.6	21
6	Subcritical water as hydrolytic medium to recover and fractionate the protein fraction and phenolic compounds from craft brewer’s spent grain. <i>Food Chemistry</i> , 2021, 351, 129264.	8.2	27
7	Valorization of olive mill solid residue through ultrasound-assisted extraction and phenolics recovery by adsorption process. <i>Journal of Cleaner Production</i> , 2021, 316, 128340.	9.3	23
8	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
9	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
10	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
11	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
12	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
13	Polyphenol oxidase (PPO) and pectin methylesterase (PME) inactivation by high pressure carbon dioxide (HPCD) and its applicability to liquid and solid natural products. <i>Catalysis Today</i> , 2020, 346, 112-120.	4.4	16
14	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
15	Subcritical Water Extraction of Phenolic Compounds from Onion Skin Wastes ( <i>Allium cepa</i> cv.) <i>Tj ETQq1 1 0.784314 rgBT / Overlock 10</i>	5.1	48
16	Bioactive Compounds of a Wheat Bran Oily Extract Obtained with Supercritical Carbon Dioxide. <i>Foods</i> , 2020, 9, 625.	4.3	8
17	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
18	Supercritical CO <sub>2</sub> 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

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19	Water Ultrasound-Assisted Extraction of Polyphenol Compounds from Brewer's Spent Grain: Kinetic Study, Extract Characterization, and Concentration. <i>Antioxidants</i> , 2020, 9, 265.	5.1	52
20	High pressure CO <sub>2</sub> solubility in food model solutions and fruit juices. <i>Journal of Supercritical Fluids</i> , 2019, 143, 120-125.	3.2	16
21	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
22	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
23	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
24	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
25	Valorization of rice bran: Modified supercritical CO <sub>2</sub> extraction of bioactive compounds. <i>Journal of Industrial and Engineering Chemistry</i> , 2019, 80, 273-282.	5.8	27
26	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
27	Supercritical CO <sub>2</sub> assisted synthesis and concentration of monoacylglycerides rich in omega-3 polyunsaturated fatty acids. <i>Journal of CO<sub>2</sub> Utilization</i> , 2019, 31, 65-74.	6.8	22
28	Pectin methylesterase inactivation by High Pressure Carbon Dioxide (HPCD). <i>Journal of Supercritical Fluids</i> , 2019, 145, 111-121.	3.2	17
29	Microcellular foamed aromatic polyamides (aramids). Structure, thermal and mechanical properties. <i>European Polymer Journal</i> , 2019, 110, 9-13.	5.4	19
30	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
31	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
32	Sensory Polymeric Foams as a Tool for Improving Sensing Performance of Sensory Polymers. <i>Sensors</i> , 2018, 18, 4378.	3.8	2
33	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
34	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
35	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
36	Supercritical carbon dioxide as solvent in the lipase-catalyzed ethanolysis of fish oil: Kinetic study. <i>Journal of CO<sub>2</sub> Utilization</i> , 2017, 17, 170-179.	6.8	34

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37	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
38	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
39	Kinetic study and kinetic parameters of lipase-catalyzed glycerolysis of sardine oil in a homogeneous medium. <i>Chinese Journal of Catalysis</i> , 2016, 37, 596-606.	14.0	18
40	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
41	Solubilization of Span 80 Niosomes by Sodium Dodecyl Sulfate. <i>ACS Sustainable Chemistry and Engineering</i> , 2016, 4, 1862-1869.	6.7	10
42	Study of the influence of process parameters on liquid and supercritical CO <sub>2</sub> extraction of oil from rendered materials: Fish meal and oil characterization. <i>Journal of Supercritical Fluids</i> , 2016, 107, 270-277.	3.2	13
43	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
44	Kinetic Study for the Ethanolysis of Fish Oil Catalyzed by Lipozyme <sup>®</sup> 435 in Different Reaction Media. <i>Journal of Oleo Science</i> , 2015, 64, 431-441.	1.4	10
45	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
46	Formulation and characterisation of wheat bran oil-in-water nanoemulsions. <i>Food Chemistry</i> , 2015, 167, 16-23.	8.2	84
47	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
48	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
49	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
50	Characterization of Triacylglycerol Composition of Fish Oils by Using Chromatographic Techniques. <i>Journal of Oleo Science</i> , 2014, 63, 449-460.	1.4	27
51	Concentration by pervaporation of brown crab volatile compounds from dilute model solutions: Evaluation of PDMS membrane. <i>Journal of Membrane Science</i> , 2013, 428, 371-379.	8.2	22
52	Extraction of alkylresorcinols from wheat bran with supercritical CO <sub>2</sub> . <i>Journal of Food Engineering</i> , 2013, 119, 814-821.	5.2	27
53	Liquid-liquid equilibria for systems glycerol+sardine oil+tert-alcohols. <i>Fluid Phase Equilibria</i> , 2013, 356, 284-290.	2.5	6
54	A Biologically Inspired Hydrophobic Membrane for Application in Pervaporation. <i>Langmuir</i> , 2013, 29, 1510-1516.	3.5	23

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55	Liquid-Liquid Equilibrium for Ethanolysis Systems of Fish Oil. <i>Journal of Chemical &amp; Engineering Data</i> , 2013, 58, 3118-3124.	1.9	7
56	Activity Coefficients at Infinite Dilution of Volatile Compounds in Water: Effect of Temperature and Salt Concentration. <i>Journal of Chemical &amp; Engineering Data</i> , 2012, 57, 1480-1485.	1.9	11
57	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
58	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
59	Concentration by pervaporation of representative brown crab volatile compounds from dilute model solutions. <i>Journal of Food Engineering</i> , 2011, 105, 98-104.	5.2	20
60	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
61	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
62	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
63	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
64	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
65	Supercritical fluid extraction of the omega-3 rich oil contained in hake ( <i>Merluccius</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 347 extraction yield and oil quality. <i>Journal of Supercritical Fluids</i> , 2008, 47, 215-226.	3.2	119
66	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
67	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
68	Esterification of acetic acid with isopropanol coupled with pervaporation. <i>Chemical Engineering Journal</i> , 2006, 123, 9-14.	12.7	50
69	Extraction of fat from pigskin with supercritical carbon dioxide. <i>Journal of Supercritical Fluids</i> , 2006, 37, 142-150.	3.2	33
70	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
71	Vapor-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
72	Isothermal Vapor-Liquid Equilibrium, Excess Enthalpy Data, and Activity Coefficients at Infinite Dilution for the Binary System Water + Methyl Lactate. <i>Journal of Chemical &amp; Engineering Data</i> , 2005, 50, 85-88.	1.9	10

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73	Solubility of Syringic and Vanillic Acids in Supercritical Carbon Dioxide. <i>Journal of Chemical &amp; Engineering Data</i> , 2004, 49, 779-782.	1.9	44
74	Kinetic Study for the Reactive System of Lactic Acid Esterification with Methanol: Methyl Lactate Hydrolysis Reaction. <i>Industrial &amp; Engineering Chemistry Research</i> , 2004, 43, 2049-2053.	3.7	84
75	Solubility of three hydroxycinnamic acids in supercritical carbon dioxide. <i>Journal of Supercritical Fluids</i> , 2003, 27, 239-245.	3.2	80
76	Vapor Liquid Equilibria of the Mixtures Involved in the Esterification of Lactic Acid with Methanol. <i>Journal of Chemical &amp; Engineering Data</i> , 2003, 48, 1446-1452.	1.9	28
77	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 &amp; Engineering Data</i> , 2002, 47, 1003-1006.	1.9	13
78	Vapor-Liquid Equilibria of the Ternary System Benzene +n-Heptane +N-Methylpyrrolidone (NMP) at 101.33 kPa. <i>Journal of Chemical &amp; Engineering Data</i> , 2002, 47, 1167-1170.	1.9	15
79	Autocatalyzed and Ion-Exchange-Resin-Catalyzed Esterification Kinetics of Lactic Acid with Methanol. <i>Industrial &amp; Engineering Chemistry Research</i> , 2002, 41, 512-517.	3.7	142
80	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
81	Vapor Liquid Equilibria of Binary and Ternary Systems with Water, 1,3-Propanediol, and Glycerol. <i>Journal of Chemical &amp; Engineering Data</i> , 2001, 46, 635-639.	1.9	36
82	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