

Sagrario Beltrán

List of Publications by Year in descending order

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100
papers

4,338
citations

101384

36
h-index

118652

62
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101
all docs

101
docs citations

101
times ranked

4234
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.	1.9	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.	3.3	25
3	Pressurized hot water-assisted recovery of crude residual agar from a never-dried algae industry waste stream: A Box-Behnken design approach. <i>Food Hydrocolloids</i> , 2022, 129, 107664.	5.6	4
4	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.	1.9	3
5	Supercritical CO ₂ processing of omega-3 polyunsaturated fatty acids – Towards a biorefinery for fish waste valorization. <i>Journal of Supercritical Fluids</i> , 2021, 169, 105121.	1.6	25
6	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.	1.8	21
7	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.	4.2	27
8	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.	4.6	23
9	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.	1.8	9
10	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.	1.8	12
11	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.	1.5	44
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.	3.3	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.	2.2	16
14	Freeze dried extract from olive leaves: Valorisation, extraction kinetics and extract characterization. <i>Food and Bioproducts Processing</i> , 2020, 124, 196-207.	1.8	29
15	Foaming behavior of 1-vinyl-2-pyrrolidone-methyl methacrylate copolymers under ScCO ₂ . <i>Frontiers in Forests and Global Change</i> , 2020, 39, 203-219.	0.6	1
16	Subcritical Water Extraction of Phenolic Compounds from Onion Skin Wastes (<i>Allium cepa</i> cv.) <i>Trends in Food Science and Technology</i> , 2020, 100, 1028-1035.	2.2	48
17	Bioactive Compounds of a Wheat Bran Oily Extract Obtained with Supercritical Carbon Dioxide. <i>Foods</i> , 2020, 9, 625.	1.9	8
18	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.	0.9	5

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19	Microencapsulation of rice bran oil using pea protein and maltodextrin mixtures as wall material. <i>Heliyon</i> , 2020, 6, e03615.	1.4	10
20	Water Ultrasound-Assisted Extraction of Polyphenol Compounds from Brewer's Spent Grain: Kinetic Study, Extract Characterization, and Concentration. <i>Antioxidants</i> , 2020, 9, 265.	2.2	52
21	High pressure CO ₂ solubility in food model solutions and fruit juices. <i>Journal of Supercritical Fluids</i> , 2019, 143, 120-125.	1.6	16
22	Studies of polyphenol oxidase inactivation by means of high pressure carbon dioxide (HPCD). <i>Journal of Supercritical Fluids</i> , 2019, 147, 310-321.	1.6	10
23	Omega-3 encapsulation by PGSS-drying and conventional drying methods. Particle characterization and oxidative stability. <i>Food Chemistry</i> , 2019, 270, 138-148.	4.2	38
24	Characterization of Quinoa Defatted by Supercritical Carbon Dioxide. Starch Enzymatic Susceptibility and Structural, Pasting and Thermal Properties. <i>Food and Bioprocess Technology</i> , 2019, 12, 1593-1602.	2.6	11
25	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.	1.6	7
26	Fabrication of microporous PMMA using ionic liquids: An improved route to classical ScCO ₂ foaming process. <i>Polymer</i> , 2019, 183, 121867.	1.8	11
27	Valorization of rice bran: Modified supercritical CO ₂ extraction of bioactive compounds. <i>Journal of Industrial and Engineering Chemistry</i> , 2019, 80, 273-282.	2.9	27
28	Effect of High Pressure Carbon Dioxide on polyphenoloxidase from <i>Litopenaeus vannamei</i> . <i>LWT - Food Science and Technology</i> , 2019, 109, 359-365.	2.5	10
29	A comparative <i>in vitro</i> study of standard facemask jet nebulization and high-flow nebulization in bronchiolitis. <i>Experimental Lung Research</i> , 2019, 45, 13-21.	0.5	1
30	Supercritical CO ₂ assisted synthesis and concentration of monoacylglycerides rich in omega-3 polyunsaturated fatty acids. <i>Journal of CO₂ Utilization</i> , 2019, 31, 65-74.	3.3	22
31	Pectin methylesterase inactivation by High Pressure Carbon Dioxide (HPCD). <i>Journal of Supercritical Fluids</i> , 2019, 145, 111-121.	1.6	17
32	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.	2.7	47
33	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.	2.7	39
34	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.	2.5	6
35	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.	1.6	59
36	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.	2.7	33

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37	Microcellular polymer films based on cross-linked 1-vinyl-2-pyrrolidone and methyl methacrylate. <i>Journal of Supercritical Fluids</i> , 2018, 140, 270-278.	1.6	6
38	Supercritical carbon dioxide as solvent in the lipase-catalyzed ethanolsis of fish oil: Kinetic study. <i>Journal of CO2 Utilization</i> , 2017, 17, 170-179.	3.3	34
39	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.	2.9	13
40	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.	1.0	5
41	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.	6.9	18
42	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.	2.5	53
43	Solubilization of Span 80 Niosomes by Sodium Dodecyl Sulfate. <i>ACS Sustainable Chemistry and Engineering</i> , 2016, 4, 1862-1869.	3.2	10
44	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.	1.6	13
45	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.	4.2	95
46	Kinetic Study for the Ethanolsis of Fish Oil Catalyzed by Lipozyme [®] 435 in Different Reaction Media. <i>Journal of Oleo Science</i> , 2015, 64, 431-441.	0.6	10
47	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.	1.6	44
48	Formulation and characterisation of wheat bran oil-in-water nanoemulsions. <i>Food Chemistry</i> , 2015, 167, 16-23.	4.2	84
49	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.	0.3	4
50	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.	1.0	13
51	Pervaporation investigation of recovery of volatile compounds from brown crab boiling juice. <i>Food Science and Technology International</i> , 2014, 20, 511-526.	1.1	9
52	Characterization of Triacylglycerol Composition of Fish Oils by Using Chromatographic Techniques. <i>Journal of Oleo Science</i> , 2014, 63, 449-460.	0.6	27
53	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.	4.1	22
54	Extraction of alkylresorcinols from wheat bran with supercritical CO ₂ . <i>Journal of Food Engineering</i> , 2013, 119, 814-821.	2.7	27

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55	Liquid-liquid equilibria for systems glycerol+sardine oil+tert-alcohols. <i>Fluid Phase Equilibria</i> , 2013, 356, 284-290.	1.4	6
56	Liquid-Liquid Equilibrium for Ethanolysis Systems of Fish Oil. <i>Journal of Chemical & Engineering Data</i> , 2013, 58, 3118-3124.	1.0	7
57	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.	1.0	11
58	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.	1.6	49
59	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.	2.7	213
60	Concentration by pervaporation of representative brown crab volatile compounds from dilute model solutions. <i>Journal of Food Engineering</i> , 2011, 105, 98-104.	2.7	20
61	Ethyl lactate production via esterification of lactic acid with ethanol combined with pervaporation. <i>Chemical Engineering Journal</i> , 2010, 165, 693-700.	6.6	87
62	Production of omega-3 polyunsaturated fatty acid concentrates: A review. <i>Innovative Food Science and Emerging Technologies</i> , 2010, 11, 1-12.	2.7	368
63	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.	1.6	52
64	Pervaporation of the quaternary mixture present during the esterification of lactic acid with ethanol. <i>Journal of Membrane Science</i> , 2009, 332, 113-120.	4.1	33
65	Pervaporation study for different binary mixtures in the esterification system of lactic acid with ethanol. <i>Separation and Purification Technology</i> , 2008, 64, 78-87.	3.9	38
66	Supercritical fluid extraction of the omega-3 rich oil contained in hake (<i>Merluccius</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 307 Td (capens extraction yield and oil quality. <i>Journal of Supercritical Fluids</i> , 2008, 47, 215-226.	1.6	119
67	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.	1.4	33
68	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.	6.6	134
69	Extraction of fat from pigskin with supercritical carbon dioxide. <i>Journal of Supercritical Fluids</i> , 2006, 37, 142-150.	1.6	33
70	Defatted milled grape seed protects adriamycin-treated hepatocytes against oxidative damage. <i>European Journal of Nutrition</i> , 2006, 45, 251-258.	1.8	13
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.	1.4	50
72	Solubility of Syringic and Vanillic Acids in Supercritical Carbon Dioxide. <i>Journal of Chemical & Engineering Data</i> , 2004, 49, 779-782.	1.0	44

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73	Kinetic Study for the Reactive System of Lactic Acid Esterification with Methanol: Methyl Lactate Hydrolysis Reaction. <i>Industrial & Engineering Chemistry Research</i> , 2004, 43, 2049-2053.	1.8	84
74	Solubility of three hydroxycinnamic acids in supercritical carbon dioxide. <i>Journal of Supercritical Fluids</i> , 2003, 27, 239-245.	1.6	80
75	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.	1.0	28
76	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.	1.0	13
77	Vapor-Liquid Equilibria of the Ternary System Benzene +n-Heptane +N-Methylpyrrolidone (NMP) at 101.33 kPa. <i>Journal of Chemical & Engineering Data</i> , 2002, 47, 1167-1170.	1.0	15
78	Autocatalyzed and Ion-Exchange-Resin-Catalyzed Esterification Kinetics of Lactic Acid with Methanol. <i>Industrial & Engineering Chemistry Research</i> , 2002, 41, 512-517.	1.8	142
79	Solubility of some phenolic compounds contained in grape seeds, in supercritical carbon dioxide. <i>Journal of Supercritical Fluids</i> , 2002, 23, 113-121.	1.6	100
80	Mechanism of protection by epicatechin against tert-butylhydroperoxide induced oxidative cell injury in isolated rat hepatocytes and calf thymus DNA. <i>Process Biochemistry</i> , 2002, 37, 659-664.	1.8	10
81	Membrane sequences for fractionation of polyphenolic extracts from defatted milled grape seeds. <i>Desalination</i> , 2002, 148, 103-109.	4.0	57
82	Aroma composition of wine studied by different extraction methods. <i>Analytica Chimica Acta</i> , 2002, 458, 85-93.	2.6	117
83	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.	1.0	36
84	Reaction Kinetics of Lactic Acid Esterification with Methanol Noncatalyzed and Catalyzed by Ion-Exchange Resins. <i>Chemie-Ingenieur-Technik</i> , 2001, 73, 662-662.	0.4	0
85	Anaerobic pre-treatment of slaughterhouse wastewater using fixed-film reactors. <i>Bioresource Technology</i> , 2000, 71, 143-149.	4.8	61
86	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.	1.4	34
87	Extraction of Natural Complex Phenols and Tannins from Grape Seeds by Using Supercritical Mixtures of Carbon Dioxide and Alcohol. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 3408-3412.	2.4	191
88	Various applications of liquid chromatography-mass spectrometry to the analysis of phenolic compounds. <i>Journal of Chromatography A</i> , 1999, 847, 75-81.	1.8	121
89	Identification of anthocyanin derivatives in grape skin extracts and red wines by liquid chromatography with diode array and mass spectrometric detection. <i>Journal of Chromatography A</i> , 1999, 847, 83-90.	1.8	154
90	Phase Equilibria of Binary Systems Formed by Hydrocarbons from Petroleum Fractions and the Solvents N-Methylpyrrolidone and N,N-Dimethylformamide. 1. Isobaric Vapor-Liquid Equilibria. <i>Journal of Chemical & Engineering Data</i> , 1997, 42, 938-942.	1.0	64

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91	Vapor-liquid equilibria of coal-derived liquids. 3. Binary systems with tetralin at 200 mm mercury. Journal of Chemical & Engineering Data, 1994, 39, 23-26.	1.0	17
92	Monte Carlo simulations of hydrophobic weak polyelectrolytes: Titration properties and pH-induced structural transitions for polymers containing weak electrolytes. Journal of Chemical Physics, 1992, 97, 8767-8774.	1.2	44
93	Swelling equilibria for weakly ionizable, temperature-sensitive hydrogels. Macromolecules, 1991, 24, 549-551.	2.2	193
94	Isobaric vapor-liquid equilibrium data for the binary systems 1,2-dimethoxyethane + alcohols. Journal of Chemical & Engineering Data, 1991, 36, 184-188.	1.0	27
95	Monte Carlo study of polyelectrolyte adsorption: isolated chains on a planar charged surface. Macromolecules, 1991, 24, 3178-3184.	2.2	36
96	Isobaric vapor-liquid equilibrium data for furfural with chlorinated hydrocarbons. Fluid Phase Equilibria, 1991, 62, 163-172.	1.4	10
97	Swelling equilibria for ionized temperature-sensitive gels in water and in aqueous salt solutions. Journal of Chemical Physics, 1990, 92, 2061-2066.	1.2	98
98	Vapor-liquid equilibria of coal-derived liquids. 2. Binary systems with o-toluidine at 200 mmHg. Journal of Chemical & Engineering Data, 1990, 35, 392-395.	1.0	8
99	Vapor-liquid equilibria of coal-derived liquids. 1. Binary systems with tetraline at 200 mmHg. Journal of Chemical & Engineering Data, 1990, 35, 389-392.	1.0	24
100	Monte Carlo simulations of hydrophobic polyelectrolytes. Evidence for a structural transition in response to increasing chain ionization. Journal of Chemical Physics, 1990, 93, 2715-2723.	1.2	32