Farid Chemat

List of Publications by Year
in descending order

266 papers	22,942 citations	7568 77 h-index	9589 142 g-index
287 all docs	287 docs citations	287 times ranked	15304 citing authors

#	Article	IF	Citations
1	Applications of ultrasound in food technology: Processing, preservation and extraction. Ultrasonics Sonochemistry, 2011, 18, 813-835.	8.2	1,930
2	Ultrasound assisted extraction of food and natural products. Mechanisms, techniques, combinations, protocols and applications. A review. Ultrasonics Sonochemistry, 2017, 34, 540-560.	8.2	1,818
3	Green Extraction of Natural Products: Concept and Principles. International Journal of Molecular Sciences, 2012, 13, 8615-8627.	4.1	1,205
4	Review of Green Food Processing techniques. Preservation, transformation, and extraction. Innovative Food Science and Emerging Technologies, 2017, 41, 357-377.	5.6	585
5	Ultrasound-assisted extraction of polyphenols (flavanone glycosides) from orange (Citrus sinensis) Tj ETQq1 1 0.784314 rgBT /Overlo	8.2	556
6	Solvent-free microwave extraction of essential oil from aromatic herbs: comparison with conventional hydro-distillation. Journal of Chromatography A, 2004, 1043, 323-327.	3.7	509
7	A review of sustainable and intensified techniques for extraction of food and natural products. Green Chemistry, 2020, 22, 2325-2353.	9.0	396
8	Green extraction of natural products. Origins, current status, and future challenges. TrAC - Trends in Analytical Chemistry, 2019, 118, 248-263.	11.4	336
9	An improved microwave Clevenger apparatus for distillation of essential oils from orange peel. Journal of Chromatography A, 2006, 1112, 121-126.	3.7	332
10	Degradation during application of ultrasound in food processing: AÂreview. Food Control, 2013, 31, 593-606.	5.5	332
11	Review of Alternative Solvents for Green Extraction of Food and Natural Products: Panorama, Principles, Applications and Prospects. Molecules, 2019, 24, 3007.	3.8	300
12	Bio-refinery of orange peels waste: A new concept based on integrated green and solvent free extraction processes using ultrasound and microwave techniques to obtain essential oil, polyphenols and pectin. Ultrasonics Sonochemistry, 2015, 24, 72-79.	8.2	288
13	Green extraction processes of natural products as tools for biorefinery. Biofuels, Bioproducts and Biorefining, 2014, 8, 530-544.	3.7	277
14	â€œSolvent-freeâ€•ultrasound-assisted extraction of lipids from fresh microalgae cells: A green, clean and scalable process. Bioresource Technology, 2012, 114, 457-465.	9.6	271
15	Lab and pilot-scale ultrasound-assisted water extraction of polyphenols from apple pomace. Journal of Food Engineering, 2012, 111, 73-81.	5.2	262
16	Comparison of two isolation methods for essential oil from rosemary leaves: Hydrodistillation and microwave hydrodiffusion and gravity. Food Chemistry, 2009, 114, 355-362.	8.2	246
17	Solvent-free microwave extraction of essential oil from aromatic herbs: From laboratory to pilot and industrial scale. Food Chemistry, 2014, 150, 193-198.	8.2	242
18	The Extraction of Natural Products using Ultrasound or Microwaves. Current Organic Chemistry, 2011, 15, 237-247.	1.6	225

#	Article	IF	Citations
19	Comparison of different isolation methods of essential oil from Citrus fruits: cold pressing, hydrodistillation and microwave â€˜dryâ€™ distillation. Flavour and Fragrance Journal, 2007, 22, 494-504.	2.6	208
20	Microwave hydrodiffusion and gravity, a new technique for extraction of essential oils. Journal of Chromatography A, 2008, 1190, 14-17.	3.7	207
21	Microwave steam diffusion for extraction of essential oil from orange peel: Kinetic data, extractâ€™s global yield and mechanism. Food Chemistry, 2011, 125, 255-261.	8.2	206
22	Green ultrasound-assisted extraction of carotenoids based on the bio-refinery concept using sunflower oil as an alternative solvent. Ultrasonics Sonochemistry, 2013, 20, 12-18.	8.2	201
23	â€œBligh and Dyerâ€•and Folch Methods for Solidâ€“Liquidâ€“Liquid Extraction of Lipids from Microorganisms. Comprehension of Solvatation Mechanisms and towards Substitution with Alternative Solvents. International Journal of Molecular Sciences, 2017, 18, 708.	4.1	200
24	Extraction of bioactive compounds and essential oils from mediterranean herbs by conventional and green innovative techniques: A review. Food Research International, 2018, 113, 245-262.	6.2	198
25	Solvent-free microwave extraction of bioactive compounds provides a tool for green analytical chemistry. TrAC - Trends in Analytical Chemistry, 2013, 47, 1-11.	11.4	195
26	Microwave accelerated steam distillation of essential oil from lavender: A rapid, clean and environmentally friendly approach. Analytica Chimica Acta, 2006, 555, 157-160.	5.4	189
27	Towards the industrial production of antioxidants from food processing by-products with ultrasound-assisted extraction. Ultrasonics Sonochemistry, 2010, 17, 1066-1074.	8.2	187
28	Solvent free microwave extraction of Elletaria cardamomum L.: A multivariate study of a new technique for the extraction of essential oil. Journal of Food Engineering, 2007, 79, 1079-1086.	5.2	185
29	A new process for extraction of essential oil from Citrus peels: Microwave hydrodiffusion and gravity. Journal of Food Engineering, 2009, 90, 409-413.	5.2	182
30	Comparison of conventional and ultrasound-assisted extraction of carvone and limonene from caraway seeds. Flavour and Fragrance Journal, 2004, 19, 188-195.	2.6	175
31	Solvent Free Microwave-Assisted Extraction of Antioxidants from Sea Buckthorn (Hippophae) Tj ETQq1 1 0.784314 rgBT /Overlock 10	4.7	173
32	High power ultrasound effects on lipid oxidation of refined sunflower oil. Ultrasonics Sonochemistry, 2004, 11, 281-285.	8.2	166
33	Solvent-Free Microwave-Assisted Extraction of Polyphenols from Olive Tree Leaves: Antioxidant and Antimicrobial Properties. Molecules, 2017, 22, 1056.	3.8	166
34	An original solvent free microwave extraction of essential oils from spices. Flavour and Fragrance Journal, 2004, 19, 134-138.	2.6	161
35	Chemical Composition, Antibacterial and Antioxidant Activities of Six Essentials Oils from the Alliaceae Family. Molecules, 2014, 19, 20034-20053.	3.8	157
36	Solvent-free extraction of food and natural products. TrAC - Trends in Analytical Chemistry, 2015, 71, 157-168.	11.4	143

#	Article	IF	Citations
37	Ultrasound induced green solvent extraction of oil from oleaginous seeds. Ultrasonics Sonochemistry, 2016, 31, 319-329.	8.2	140
38	A comparison of essential oils obtained from lavandin via different extraction processes: Ultrasound, microwave, turbohydrodistillation, steam and hydrodistillation. Journal of Chromatography A, 2013, 1305, 41-47.	3.7	139
39	Microwave, ultrasound, thermal treatments, and bead milling as intensification techniques for extraction of lipids from oleaginous Yarrowia lipolytica yeast for a biojetfuel application. Bioresource Technology, 2016, 211, 190-199.	9.6	138
40	Is it possible to substitute hexane with green solvents for extraction of carotenoids? A theoretical versus experimental solubility study. RSC Advances, 2016, 6, 27750-27759.	3.6	132
41	Direct enrichment of olive oil in oleuropein by ultrasound-assisted maceration at laboratory and pilot plant scale. Ultrasonics Sonochemistry, 2012, 19, 777-786.	8.2	129
42	Alternative Bio-Based Solvents for Extraction of Fat and Oils: Solubility Prediction, Global Yield, Extraction Kinetics, Chemical Composition and Cost of Manufacturing. International Journal of Molecular Sciences, 2015, 16, 8430-8453.	4.1	129
43	New microwave-integrated Soxhlet extraction. Journal of Chromatography A, 2007, 1174, 138-144.	3.7	125
44	New procedure for extraction of algal lipids from wet biomass: A green clean and scalable process. Bioresource Technology, 2013, 134, 271-275.	9.6	125
45	Water as a green solvent combined with different techniques for extraction of essential oil from lavender flowers. Comptes Rendus Chimie, 2016, 19, 707-717.	0.5	124
46	Towards a â€œdryâ€•bio-refinery without solvents or added water using microwaves and ultrasound for total valorization of fruit and vegetable by-products. Green Chemistry, 2016, 18, 3106-3115.	9.0	124
47	Deterioration of edible oils during food processing by ultrasound. Ultrasonics Sonochemistry, 2004, 11, 13-15.	8.2	121
48	Histo-cytochemistry and scanning electron microscopy for studying spatial and temporal extraction of metabolites induced by ultrasound. Towards chain detexturation mechanism. Ultrasonics Sonochemistry, 2018, 42, 482-492.	8.2	120
49	Terpenes as Green Solvents for Extraction of Oil from Microalgae. Molecules, 2012, 17, 8196-8205.	3.8	117
50	Extraction of polyphenols from black tea â€“ Conventional and ultrasound assisted extraction. Ultrasonics Sonochemistry, 2014, 21, 1030-1034.	8.2	115
51	Vegetable Oils as Alternative Solvents for Green Oleo-Extraction, Purification and Formulation of Food and Natural Products. Molecules, 2017, 22, 1474.	3.8	114
52	Improved microwave steam distillation apparatus for isolation of essential oils. Journal of Chromatography A, 2008, 1210, 229-233.	3.7	112
53	Chemical composition of seed essential oils from AlgerianNigella sativa extracted by microwave and hydrodistillation. Flavour and Fragrance Journal, 2007, 22, 148-153.	2.6	108
54	Green procedure with a green solvent for fats and oilsâ€™ determination. Journal of Chromatography A, 2008, 1196-1197, 147-152.	3.7	108

#	Article	IF	Citations
55	Microwaveâ€assisted water extraction of green tea polyphenols. Phytochemical Analysis, 2009, 20, 408-415.	2.4	106
56	Bio-Based Solvents for Green Extraction of Lipids from Oleaginous Yeast Biomass for Sustainable Aviation Biofuel. Molecules, 2016, 21, 196.	3.8	105
57	Application of ultrasound for green extraction of proteins from spirulina. Mechanism, optimization, modeling, and industrial prospects. Ultrasonics Sonochemistry, 2019, 54, 48-60.	8.2	105
58	Recent advances in scaling-up of non-conventional extraction techniques: Learning from successes and failures. TrAC - Trends in Analytical Chemistry, 2020, 127, 115895.	11.4	104
59	Eco-friendly and cleaner process for isolation of essential oil using microwave energy. Journal of Chromatography A, 2009, 1216, 5077-5085.	3.7	103
60	Ultrasound versus microwave as green processes for extraction of rosmarinic, carnosic and ursolic acids from rosemary. Ultrasonics Sonochemistry, 2015, 27, 102-109.	8.2	103
61	Thermodynamics, transport phenomena, and electrochemistry of external field-assisted nonthermal food technologies. Critical Reviews in Food Science and Nutrition, 2018, 58, 1832-1863.	10.3	101
62	Review of ultrasound combinations with hybrid and innovative techniques for extraction and processing of food and natural products. Ultrasonics Sonochemistry, 2021, 76, 105625.	8.2	101
63	Rapid Extraction of Volatile Compounds Using a New Simultaneous Microwave Distillation: Solvent Extraction Device. Chromatographia, 2007, 65, 217-222.	1.3	100
64	Clean recovery of antioxidant flavonoids from onions: Optimising solvent free microwave extraction method. Journal of Chromatography A, 2009, 1216, 7700-7707.	3.7	100
65	Instant controlled pressure drop technology and ultrasound assisted extraction for sequential extraction of essential oil and antioxidants. Ultrasonics Sonochemistry, 2013, 20, 239-246.	8.2	99
66	A remarkable influence of microwave extraction: Enhancement of antioxidant activity of extracted onion varieties. Food Chemistry, 2011, 127, 1472-1480.	8.2	98
67	Comparative Study of Essential Oils Extracted from Algerian Myrtus communis L. Leaves Using Microwaves and Hydrodistillation. International Journal of Molecular Sciences, 2012, 13, 4673-4695.	4.1	98
68	Valorization of citrus by-products using Microwave Steam Distillation (MSD). Innovative Food Science and Emerging Technologies, 2011, 12, 163-170.	5.6	97
69	Microwave-integrated extraction of total fats and oils. Journal of Chromatography A, 2008, 1196-1197, 57-64.	3.7	95
70	Microwave Super-Heated Boiling of Organic Liquids: Origin, Effect and Application. Chemical Engineering and Technology, 2001, 24, 735-744.	1.5	94
71	Degradation of Edible Oil during Food Processing by Ultrasound: Electron Paramagnetic Resonance, Physicochemical, and Sensory Appreciation. Journal of Agricultural and Food Chemistry, 2012, 60, 7761-7768.	5.2	93
72	Ultrasound induced intensification and selective extraction of essential oil from Carum carvi L. seeds. Chemical Engineering and Processing: Process Intensification, 2012, 62, 99-105.	3.6	90

#	Article	IF	Citations
73	Identification and quantification of flavonols, anthocyanins and lutein diesters in tepals of Crocus sativus by ultra performance liquid chromatography coupled to diode array and ion trap mass spectrometry detections. Industrial Crops and Products, 2013, 44, 496-510.	5.2	90
74	Ultrasound assisted maceration: An original procedure for direct aromatisation of olive oil with basil. Food Chemistry, 2010, 123, 905-911.	8.2	87
75	Comparative Study of Essential Oils Extracted from Egyptian Basil Leaves (Ocimum basilicum L.) Using Hydro-Distillation and Solvent-Free Microwave Extraction. Molecules, 2016, 21, 113.	3.8	87
76	Cocoa bean shell waste valorisation; extraction from lab to pilot-scale cavitational reactors. Food Research International, 2019, 115, 200-208.	6.2	87
77	Impact of ultrasound on solidâ€“liquid extraction of phenolic compounds from maritime pine sawdust waste. Kinetics, optimization and large scale experiments. Ultrasonics Sonochemistry, 2016, 28, 230-239.	8.2	86
78	Total Lipid Extraction of Food Using d-Limonene as an Alternative to n-Hexane. Chromatographia, 2008, 68, 311-313.	1.3	79
79	Combined Extraction Processes of Lipid from Chlorella vulgaris Microalgae: Microwave Prior to Supercritical Carbon Dioxide Extraction. International Journal of Molecular Sciences, 2011, 12, 9332-9341.	4.1	79
80	Limonene as an agro-chemical building block for the synthesis and extraction of bioactive compounds. Comptes Rendus Chimie, 2017, 20, 346-358.	0.5	78
81	Evaluation of alternative solvents for improvement of oil extraction from rapeseeds. Comptes Rendus Chimie, 2014, 17, 242-251.	0.5	74
82	Larvae Mediated Valorization of Industrial, Agriculture and Food Wastes: Biorefinery Concept through Bioconversion, Processes, Procedures, and Products. Processes, 2020, 8, 857.	2.8	74
83	Batch and Continuous Ultrasound Assisted Extraction of Boldo Leaves (Peumus boldus Mol.). International Journal of Molecular Sciences, 2013, 14, 5750-5764.	4.1	72
84	A surprising method for green extraction of essential oil from dry spices: Microwave dry-diffusion and gravity. Journal of Chromatography A, 2010, 1217, 7345-7350.	3.7	71
85	Green solvents for sample preparation in analytical chemistry. Current Opinion in Green and Sustainable Chemistry, 2017, 5, 44-48.	5.9	70
86	Ultrasound-assisted extraction of clove buds using batch- and flow-reactors: A comparative study on a pilot scale. Innovative Food Science and Emerging Technologies, 2013, 20, 167-172.	5.6	68
87	Green Extraction of Essential Oils, Polyphenols, and Pectins from Orange Peel Employing Solar Energy: Toward a Zero-Waste Biorefinery. ACS Sustainable Chemistry and Engineering, 2019, 7, 11815-11822.	6.7	65
88	Laboratory to pilot scale: Microwave extraction for polyphenols lettuce. Food Chemistry, 2016, 204, 108-114.	8.2	64
89	A green analytical chemistry approach for lipid extraction: computation methods in the selection of green solvents as alternative to hexane. Analytical and Bioanalytical Chemistry, 2017, 409, 3527-3539.	3.7	64
90	Internet of Nonthermal Food Processing Technologies (IoNTP): Food Industry 4.0 and Sustainability. Applied Sciences (Switzerland), 2021, 11, 686.	2.5	63

#	Article	IF	Citations
91	Simultaneous Microwave Extraction and Separation of Volatile and Non-Volatile Organic Compounds of Boldo Leaves. From Lab to Industrial Scale. International Journal of Molecular Sciences, 2014, 15, 7183-7198.	4.1	62
92	A multivariate study of the performance of an ultrasound-assisted madder dyes extraction and characterization by liquid chromatography-photodiode array detection. Ultrasonics Sonochemistry, 2009, 16, 75-82.	8.2	61
93	A novel idea in food extraction field: Study of vacuum microwave hydrodiffusion technique for by-products extraction. Journal of Food Engineering, 2011, 105, 351-360.	5.2	60
94	An innovative grape juice enriched in polyphenols by microwave-assisted extraction. Food Chemistry, 2013, 141, 3268-3272.	8.2	57
95	Insight into mass transfer during ultrasound-enhanced adsorption/desorption of blueberry anthocyanins on macroporous resins by numerical simulation considering ultrasonic influence on resin properties. Chemical Engineering Journal, 2020, 380, 122530.	12.7	57
96	Green extraction procedures of lipids from Tunisian date palm seeds. Industrial Crops and Products, 2017, 108, 520-525.	5.2	55
97	Carotenoid Extraction from Tomato Using a Green Solvent Resulting from Orange Processing Waste. Journal of Essential Oil-bearing Plants: JEOP, 2010, 13, 139-147.	1.9	54
98	An Improved Ultrasound Clevenger for Extraction of Essential Oils. Food Analytical Methods, 2014, 7, 9-12.	2.6	54
99	Optimization of anthocyanin, flavonol and phenolic acid extractions from Delonix regia tree flowers using ultrasound-assisted water extraction. Industrial Crops and Products, 2010, 32, 439-444.	5.2	53
100	Atmospheric Pressure Microwave Assisted Heterogeneous Catalytic Reactions. Molecules, 2007, 12, 1399-1409.	3.8	52
101	Biorefining of Bilberry (Vaccinium myrtillus L.) Pomace Using Microwave Hydrodiffusion and Gravity, Ultrasound-Assisted, and Bead-Milling Extraction. ACS Sustainable Chemistry and Engineering, 2018, 6, 4185-4193.	6.7	52
102	Alternative solvents for lipid extraction and their effect on protein quality in black soldier fly (Hermetia illucens) larvae. Journal of Cleaner Production, 2019, 238, 117861.	9.3	52
103	Comparison between Pressurized Liquid Extraction and Conventional Soxhlet Extraction for Rosemary Antioxidants, Yield, Composition, and Environmental Footprint. Foods, 2020, 9, 584.	4.3	52
104	The Role of Selective Heating in the Microwave Activation of Heterogeneous Catmnsis Reactions Using a Continuous Microwave Reactor. Journal of Microwave Power and Electromagnetic Energy, 1998, 33, 88-94.	0.8	51
105	Sono-oxidation treatment of humic substances in drinking water. Ultrasonics Sonochemistry, 2001, 8, 247-250.	8.2	51
106	Ultrasound assisted microwave digestion. Ultrasonics Sonochemistry, 2004, 11, 5-8.	8.2	49
107	What is the best ethanolâ€water ratio for the extraction of antioxidants from rosemary? Impact of the solvent on yield, composition, and activity of the extracts. Electrophoresis, 2018, 39, 1946-1956.	2.4	49
108	Direct green extraction of volatile aroma compounds using vegetable oils as solvents: Theoretical and experimental solubility study. LWT - Food Science and Technology, 2014, 59, 724-731.	5.2	48

#	Article	IF	Citations
109	Ultrasound and Microwave as Green Tools for Solid-Liquid Extraction. , 2020, , 355-374.		47
110	Extraction of kiwi seed oil: Soxhlet versus four different non-conventional techniques. Natural Product Research, 2011, 25, 974-981.	1.8	46
111	Ultrasound-Assisted Extraction in Food Analysis. , 2008, , .		45
112	Microwave â€˜dryâ€™ distillation as an useful tool for extraction of edible essential oils. The International Journal of Essential Oil Therapeutics: Exploring the Bioactivity of Aromatic Plants, 2006, 16, 141-147.	0.7	43
113	Thermal and mechanical intensification of essential oil extraction from orange peel via instant autovaporization. Chemical Engineering and Processing: Process Intensification, 2013, 72, 24-30.	3.6	43
114	Extraction of aroma compounds in blackcurrant buds by alternative solvents: Theoretical and experimental solubility study. Comptes Rendus Chimie, 2014, 17, 1268-1275.	0.5	42
115	Solvent from forestry biomass. Pinane a stable terpene derived from pine tree byproducts to substitute n-hexane for the extraction of bioactive compounds. Green Chemistry, 2016, 18, 6596-6608.	9.0	42
116	Oil extraction from enriched Spirulina platensis microalgae using supercritical carbon dioxide. Journal of Supercritical Fluids, 2017, 119, 289-296.	3.2	42
117	Extraction of Natural Fragrance Ingredients: History Overview and Future Trends. Chemistry and Biodiversity, 2019, 16, e1900424.	2.1	42
118	Pilot Scale Continuous Microwave Dry-Media Reactor - Part 1: Design and Modeling. Chemical Engineering and Technology, 2000, 23, 279-283.	1.5	41
119	Extraction of Î±-mangostin from Garcinia mangostana L. using alternative solvents: Computational predictive and experimental studies. LWT - Food Science and Technology, 2016, 65, 297-303.	5.2	41
120	Development of a green procedure of citrus fruits waste processing to recover carotenoids. Resource-efficient Technologies, 2017, 3, 252-262.	0.1	41
121	Histo-cytochemistry and scanning electron microscopy of lavender glandular trichomes following conventional and microwave-assisted hydrodistillation of essential oils: a comparative study. Flavour and Fragrance Journal, 2006, 21, 704-712.	2.6	40
122	Essential Oils as Reagents in Green Chemistry. Springer Briefs in Molecular Science, 2014, , .	0.1	39
123	Operational efficiencies of six microwave based extraction methods for orange peel oil. Journal of Food Engineering, 2019, 241, 26-32.	5.2	39
124	Relative characterization of rosemary samples according to their geographical origins using microwave-accelerated distillation, solid-phase microextraction and Kohonen self-organizing maps. Analytical and Bioanalytical Chemistry, 2007, 389, 631-641.	3.7	38
125	Green procedure using limonene in the Deanâ€“Stark apparatus for moisture determination in food products. Analytica Chimica Acta, 2010, 674, 49-52.	5.4	38
126	Hydrodistillation and in situ microwaveâ€generated hydrodistillation of fresh and dried mint leaves: a comparison study. Journal of the Science of Food and Agriculture, 2012, 92, 3085-3090.	3.5	38

#	Article	IF	Citations
127	Effect of microwaves on the in situ hydrodistillation of four different Lamiaceae. Comptes Rendus Chimie, 2014, 17, 181-186.	0.5	38
128	Alternative solvents for extraction of food aromas. Experimental and COSMO-RS study. LWT - Food Science and Technology, 2015, 61, 33-40.	5.2	37
129	Determination of fatty acids and lipid classes in salmon oil by near infrared spectroscopy. Food Chemistry, 2018, 239, 865-871.	8.2	37
130	Microwave-assisted synthesis of calix[4]resorcinarenes. Tetrahedron, 2006, 62, 5652-5655.	1.9	36
131	Ultrasound-Assisted Aromatisation with Condiments as an Enabling Technique for Olive Oil Flavouring and Shelf Life Enhancement. Food Analytical Methods, 2016, 9, 982-990.	2.6	36
132	A Comparative Study of Solvent-Free and Highly Efficient Pinene Hydrogenation over Pd on Carbon, Alumina, and Silica Supports. Organic Process Research and Development, 2017, 21, 60-64.	2.7	35
133	Contribution of microwave accelerated distillation in the extraction of the essential oil of Zygophyllum album L.. Phytochemical Analysis, 2011, 22, 1-9.	2.4	34
134	Microwave - ultrasound combined reactor suitable for atmospheric sample preparation procedure of biological and chemical products. Analusis - European Journal of Analytical Chemistry, 1999, 27, 452-457.	0.4	33
135	First approach on moisture determination in food products using alpha-pinene as an alternative solvent for Deanâ€“Stark distillation. Food Chemistry, 2012, 134, 602-605.	8.2	33
136	Deodorization by instant controlled pressure drop autovaporization of rosemary leaves prior to solvent extraction of antioxidants. LWT - Food Science and Technology, 2013, 51, 111-119.	5.2	33
137	An original approach for lipophilic natural products extraction: Use of liquefied n-butane as alternative solvent to n-hexane. LWT - Food Science and Technology, 2017, 85, 524-533.	5.2	33
138	Portability in analytical chemistry: a green and democratic way for sustainability. Current Opinion in Green and Sustainable Chemistry, 2019, 19, 94-98.	5.9	33
139	Chemical changes in virgin olive oils as a function of crushing systems: Stone mill and hammer crusher. Comptes Rendus Chimie, 2009, 12, 895-904.	0.5	32
140	Efficient green extraction of polyphenols from post-harvested agro-industry vegetal sources in Piedmont. Comptes Rendus Chimie, 2014, 17, 212-217.	0.5	32
141	Solvent free microwave extraction followed by encapsulation of O.Âbasilicum L. essential oil for insecticide purpose. Journal of Stored Products Research, 2020, 86, 101575.	2.6	32
142	Microwave assisted pyrolysis of urea supported on graphite under solvent-free conditions. Tetrahedron Letters, 2001, 42, 3693-3695.	1.4	31
143	Ultrasound and deep eutectic solvents: An efficient combination to tune the mechanism of steviol glycosides extraction. Ultrasonics Sonochemistry, 2020, 69, 105255.	8.2	30
144	2-methyloxolane as alternative solvent for lipid extraction and its effect on the cactus (Opuntia) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	1.4	30

#	Article	IF	Citations
145	Citrus aurantium L. Active Constituents, Biological Effects and Extraction Methods. An Updated Review. Molecules, 2021, 26, 5832.	3.8	30
146	Experimental approachversusCOSMO-RS assisted solvent screening for predicting the solubility of rapeseed oil. OCL - Oilseeds and Fats, Crops and Lipids, 2015, 22, D404.	1.4	29
147	Solar radiation as a prospective energy source for green and economic processes in the food industry: From waste biomass valorization to dehydration, cooking, and baking. Journal of Cleaner Production, 2019, 220, 1121-1130.	9.3	29
148	New and rapid analytical procedure for water content determination: Microwave accelerated Deanâ€“Stark. Analytica Chimica Acta, 2009, 632, 203-207.	5.4	28
149	First approach on edible oil determination in oilseeds products using alpha-pinene. Journal of Essential Oil Research, 2013, 25, 439-443.	2.7	28
150	Green Ultrasound-Assisted Extraction of Antioxidant Phenolic Compounds Determined by High Performance Liquid Chromatography from Bilberry (Vaccinium Myrtillus L.) Juice By-products. Waste and Biomass Valorization, 2019, 10, 1945-1955.	3.4	28
151	Effect of devitalization techniques on the lipid, protein, antioxidant, and chitin fractions of black soldier fly (Hermetia illucens) larvae. European Food Research and Technology, 2020, 246, 2549-2568.	3.3	27
152	High-Voltage Electrical Discharges in Green Extractions of Bioactives from Oregano Leaves (Origanum vulgare L.) Using Water and Ethanol as Green Solvents Assessed by Theoretical and Experimental Procedures. Food Engineering Reviews, 2021, 13, 161-174.	5.9	27
153	Essential Oils: From Conventional to Green Extraction. Springer Briefs in Molecular Science, 2014, , 9-20.	0.1	27
154	Effects of high power ultrasound on all-E-Î²-carotene, newly formed compounds analysis by ultra-high-performance liquid chromatographyâ€“tandem mass spectrometry. Ultrasonics Sonochemistry, 2015, 26, 200-209.	8.2	26
155	Comprehension of direct extraction of hydrophilic antioxidants using vegetable oils by polar paradox theory and small angle X-ray scattering analysis. Food Chemistry, 2015, 173, 873-880.	8.2	26
156	2-Methyloxolane (2-MeOx) as Sustainable Lipophilic Solvent to Substitute Hexane for Green Extraction of Natural Products. Properties, Applications, and Perspectives. Molecules, 2020, 25, 3417.	3.8	26
157	Alternative and sustainable solvents for green analytical chemistry. Current Opinion in Green and Sustainable Chemistry, 2021, 31, 100510.	5.9	26
158	An innovative process for extraction of fruit juice using microwave heating. LWT - Food Science and Technology, 2011, 44, 1035-1041.	5.2	25
159	Green process intensification techniques for bio-refinery. Current Opinion in Food Science, 2019, 25, 8-13.	8.0	25
160	Dry and Aqueous 2-Methyloxolane as Green Solvents for Simultaneous Production of Soybean Oil and Defatted Meal. ACS Sustainable Chemistry and Engineering, 2021, 9, 7211-7223.	6.7	25
161	Ultrasound as a preservation technology. , 2003, , 303-337.		24
162	Microwave turbo hydrodistillation for rapid extraction of the essential oil from Schinus terebinthifolius Raddi Berries. Chromatographia, 2010, 72, 347-350.	1.3	24

#	Article	IF	Citations
163	Instant Controlled Pressure Drop Combined to Ultrasounds as Innovative Extraction Process Combination: Fundamental Aspects. Procedia Engineering, 2012, 42, 1061-1078.	1.2	24
164	Manothermosonication as a useful tool for lipid extraction from oleaginous microorganisms. Ultrasonics Sonochemistry, 2017, 37, 216-221.	8.2	24
165	Influence of Roasting on Sensory, Antioxidant, Aromas, and Physicochemical Properties of Carob Pod Powder (Ceratonia siliquaL.). Journal of Food Quality, 2017, 2017, 1-10.	2.6	24
166	Omega-3 Extraction from Anchovy Fillet Leftovers with Limonene: Chemical, Economic, and Technical Aspects. ACS Omega, 2019, 4, 15359-15363.	3.5	24
167	Hazard analysis and critical control point (HACCP) for an ultrasound food processing operation. Ultrasonics Sonochemistry, 2004, 11, 257-260.	8.2	23
168	Geographical Differentiation of Rosemary Based on GC/MS and Fast HPLC Analyses. Food Analytical Methods, 2013, 6, 282-288.	2.6	23
169	First Investigation on Ultrasoundâ€Assisted Preparation of Food Products: Sensory and Physicochemical Characteristics. Journal of Food Science, 2011, 76, C287-92.	3.1	22
170	Sonoâ€“Soxhlet: In Situ Ultrasound-Assisted Extraction of Food Products. Food Analytical Methods, 2013, 6, 1229-1233.	2.6	22
171	Antioxidant Activity and Total Phenolic Content of Oils Extracted from Pinus pinaster Sawdust Waste. Screening of Different Innovative Isolation Techniques. Waste and Biomass Valorization, 2014, 5, 283-292.	3.4	22
172	Limonene as Green Solvent for Extraction of Natural Products. , 2012, , 175-186.		21
173	Potentialities of using liquefied gases as alternative solvents to substitute hexane for the extraction of aromas from fresh and dry natural products. Comptes Rendus Chimie, 2018, 21, 590-605.	0.5	21
174	Towards a Zero-Waste Biorefinery Using Edible Oils as Solvents for the Green Extraction of Volatile and Non-Volatile Bioactive Compounds from Rosemary. Antioxidants, 2019, 8, 140.	5.1	21
175	Guayule (Parthenium argentatum A. Gray), a Renewable Resource for Natural Polyisoprene and Resin: Composition, Processes and Applications. Molecules, 2021, 26, 664.	3.8	21
176	TowardÂpetroleum-free with plant-based chemistry. Current Opinion in Green and Sustainable Chemistry, 2021, 28, 100450.	5.9	21
177	Comparison between microwave hydrodiffusion and pressing for plum juice extraction. LWT - Food Science and Technology, 2012, 49, 229-237.	5.2	20
178	Power ultrasonics for food processing. , 2015, , 815-843.		20
179	Selecting a Green Strategy on Extraction of Birch Bark and Isolation of Pure Betulin Using Monoterpenes. ACS Sustainable Chemistry and Engineering, 2018, 6, 6281-6288.	6.7	20
180	â€˜Dryâ€™ hydrolysis of nitriles effected by microwave heating. Journal of the Chemical Society Perkin Transactions II, 1994, , 2597-2602.	0.9	19

#	Article	IF	Citations
181	Oleaster Oil Positively Modulates Plasma Lipids in Humans. Journal of Agricultural and Food Chemistry, 2011, 59, 8667-8669.	5.2	19
182	Rapid and Green Analytical Method for the Determination of Quinoline Alkaloids from Cinchona succirubra Based on Microwave-Integrated Extraction and Leaching (MIEL) Prior to High Performance Liquid Chromatography. International Journal of Molecular Sciences, 2011, 12, 7846-7860.	4.1	19
183	Enrichment of edible oil with sea buckthorn byâ€products using ultrasoundâ€assisted extraction. European Journal of Lipid Science and Technology, 2012, 114, 453-460.	1.5	19
184	Les agro-solvants pour lâ€™extraction des huiles vÃ©gÃ©tales issues de graines olÃ©agineuses. OCL - Oilseeds and Fats, Crops and Lipids, 2013, 20, A502.	1.4	19
185	Extraction by solvent using microwave and ultrasound-assisted techniques followed by HPLC analysis of Harpagoside from Harpagophytum procumbens and comparison with conventional solvent extraction methods. Comptes Rendus Chimie, 2016, 19, 692-698.	0.5	19
186	Extraction of green absolute from thyme using ultrasound and sunflower oil. Resource-efficient Technologies, 2017, 3, 12-21.	0.1	19
187	Analytical dataset of Ecuadorian cocoa shells and beans. Data in Brief, 2019, 22, 56-64.	1.0	19
188	High Voltage Electrical Discharges as an Alternative Extraction Process of Phenolic and Volatile Compounds from Wild Thyme (Thymus serpyllum L.): In Silico and Experimental Approaches for Solubility Assessment. Molecules, 2020, 25, 4131.	3.8	19
189	Solvent-Free Microwave Extraction: An Innovative Tool for Rapid Extraction of Essential Oil from Aromatic Herbs and Spices. Journal of Microwave Power and Electromagnetic Energy, 2004, 39, 135-139.	0.8	18
190	The Potential of High Voltage Discharges for Green Solvent Extraction of Bioactive Compounds and Aromas from Rosemary (Rosmarinus officinalis L.)â€”Computational Simulation and Experimental Methods. Molecules, 2020, 25, 3711.	3.8	18
191	Solubility study and intensification of extraction of phenolic and anthocyanin compounds from Oryza sativa L. â€˜Violet Noriâ€™. Ultrasonics Sonochemistry, 2020, 68, 105231.	8.2	18
192	Development of a green innovative semi-industrial scale pilot combined microwave heating and centrifugal force to extract essential oils and phenolic compounds from orange peels. Innovative Food Science and Emerging Technologies, 2020, 61, 102338.	5.6	18
193	2-Methyltetrahydrofuran: Main Properties, Production Processes, and Application in Extraction of Natural Products. Green Chemistry and Sustainable Technology, 2014, , 253-268.	0.7	17
194	Extraction // Steam Distillationâ˜†. , 2015, , .		17
195	Antifungal power of citrus essential oils against potato late blight causative agent. Journal of Essential Oil Research, 2015, 27, 169-176.	2.7	17
196	Preface: Ultrasound in the processing of liquid foods, beverages and alcoholic drinks. Ultrasonics Sonochemistry, 2017, 38, 753.	8.2	17
197	Alternative process for strawberry juice processing: Microwave hydrodiffusion and gravity. LWT - Food Science and Technology, 2017, 84, 626-633.	5.2	17
198	Development of microwave-assisted dynamic extraction by combination with centrifugal force for polyphenols extraction from lettuce. LWT - Food Science and Technology, 2018, 98, 283-290.	5.2	17

#	Article	IF	Citations
199	Algerian carob (Ceratonia siliqua L.) populations. Morphological and chemical variability of their fruits and seeds. Scientia Horticulturae, 2019, 256, 108537.	3.6	17
200	Argan oil improves surrogate markers of CVD in humans. British Journal of Nutrition, 2012, 107, 1800-1805.	2.3	16
201	Kinetic Investigation of Rosemary Essential Oil by Two Methods: Solvent-Free Microwave Extraction and Hydrodistillation. Food Analytical Methods, 2012, 5, 596-603.	2.6	16
202	Downscaling of Industrial Turbo-Distillation to Laboratory Turbo-Clevenger for Extraction of Essential Oils. Application of Concepts of Green Analytical Chemistry. Molecules, 2019, 24, 2734.	3.8	16
203	Microscopic imaging as a tool to target spatial and temporal extraction of bioactive compounds through ultrasound intensification. Ultrasonics Sonochemistry, 2019, 53, 214-225.	8.2	16
204	Solvent-Free Microwave Extraction of Thymus mastichina Essential Oil: Influence on Their Chemical Composition and on the Antioxidant and Antimicrobial Activities. Pharmaceuticals, 2021, 14, 709.	3.8	16
205	Portable microwave assisted extraction: An original concept for green analytical chemistry. Journal of Chromatography A, 2013, 1315, 200-203.	3.7	15
206	Simultaneous Extraction of Essential Oils and Flavonoids from Onions Using Turbo Extraction-Distillation. Food Analytical Methods, 2015, 8, 586-595.	2.6	15
207	High Yields of Shrimp Oil Rich in Omega-3 and Natural Astaxanthin from Shrimp Waste. ACS Omega, 2020, 5, 17500-17505.	3.5	15
208	Microwave-Assisted Hydrodistillation of Hop (Humulus lupulus L.) Terpenes: A Pilot-Scale Study. Foods, 2021, 10, 2726.	4.3	15
209	Pistacia lentiscusL. edible oil: green extraction with bio-based solvents, metabolite profiling andin vitroanti-inflammatory activity. OCL - Oilseeds and Fats, Crops and Lipids, 2019, 26, 25.	1.4	14
210	Water-Based Extraction of Bioactive Principles from Blackcurrant Leaves and Chrysanthellum americanum: A Comparative Study. Foods, 2020, 9, 1478.	4.3	14
211	Towards the rehabilitation of the Mathewsâ€™ â€˜dryâ€™ hydrolysis reaction using microwave technology. Tetrahedron Letters, 2002, 43, 5555-5557.	1.4	13
212	Analysis by gas chromatographyâ€“mass spectrometry of the essential oil of Zygophyllum album L., an aromatic and medicinal plant growing in Algeria. The International Journal of Essential Oil Therapeutics: Exploring the Bioactivity of Aromatic Plants, 2006, 16, 187-191.	0.7	13
213	Impact of instant controlled pressure drop pre-treatment on solvent extraction of edible oil from rapeseed seeds. OCL - Oilseeds and Fats, Crops and Lipids, 2014, 21, A301.	1.4	13
214	Deodorization by Solar Steam Distillation of Rosemary Leaves Prior to Solvent Extraction of Rosmarinic, Carnosic, and Ursolic Acids. ACS Sustainable Chemistry and Engineering, 2018, 6, 10969-10979.	6.7	13
215	Extraction of aromas fromPistacia lentiscusL. leaves using alternative solvents: COSMO-RS-assisted solvent screening and GC-MS metabolites profiling. Separation Science and Technology, 2020, 55, 716-727.	2.5	13
216	A One-Pot Ultrasound-Assisted Almond Skin Separation/Polyphenols Extraction and its Effects on Structure, Polyphenols, Lipids, and Proteins Quality. Applied Sciences (Switzerland), 2020, 10, 3628.	2.5	13

#	Article	IF	Citations
217	â€œIn situâ€•extraction of essential oils by use of Deanâ€“Stark glassware and a Vigreux column inside a microwave oven: a procedure for teaching green analytical chemistry. Analytical and Bioanalytical Chemistry, 2012, 404, 679-682.	3.7	12
218	Isolation of volatils from maritime pine sawdust waste by different processes: Ultrasound, microwave, turbohydrodistillation, and hydrodistillation. Wood Material Science and Engineering, 2014, 9, 76-83.	2.3	12
219	para-Menthane as a Stable Terpene Derived from Orange By-Products as a Novel Solvent for Green Extraction and Solubilization of Natural Substances. Molecules, 2019, 24, 2170.	3.8	12
220	Optimizing Water-Based Extraction of Bioactive Principles of Hawthorn: From Experimental Laboratory Research to Homemade Preparations. Molecules, 2019, 24, 4420.	3.8	12
221	Parameter optimization in microwave-assisted distillation of frankincense essential oil. Comptes Rendus Chimie, 2018, 21, 622-627.	0.5	11
222	Highly selective solvent-free hydrogenation of pinenes to added-value cis-pinane. Comptes Rendus Chimie, 2018, 21, 1035-1042.	0.5	11
223	Bioactive Compounds from Cocoa Husk: Extraction, Analysis and Applications in Food Production Chain. Foods, 2022, 11, 798.	4.3	11
224	Microwave-Assisted Extraction of Essential Oils and Aromas. Food Engineering Series, 2012, , 53-68.	0.7	10
225	Feasibility of using liquefied gas HFO-1234ze (trans-1,3,3,3-tetrafluoroprop-1-ene) as an alternative to conventional solvents for solidâ€“liquid extraction of food ingredients and natural products. LWT - Food Science and Technology, 2017, 83, 225-234.	5.2	10
226	Green food processing: concepts, strategies, and tools. , 2019, , 1-21.		10
227	Ultrasound technology for food processing, preservation, and extraction. , 2019, , 23-56.		10
228	Physical and Chemical Influences of Different Extraction Techniques for Essential Oil Recovery from Citrus sinensis Peels. Journal of Essential Oil-bearing Plants: JEOP, 2021, 24, 290-303.	1.9	10
229	Terpenes as Green Solvents for Natural Products Extraction. Green Chemistry and Sustainable Technology, 2014, , 205-219.	0.7	10
230	Modification of Olive Leavesâ€™ Surface by Ultrasound Cavitation. Correlation with Polyphenol Extraction Enhancement. Applied Sciences (Switzerland), 2021, 11, 232.	2.5	10
231	A mild and convenient â€˜dryâ€™ hydrolysis of amides to carboxylic acids. Tetrahedron Letters, 2000, 41, 3855-3857.	1.4	9
232	Different compounds are extracted with different time courses from fruits during microwave hydrodiffusion: Examples and possible causes. Food Chemistry, 2014, 154, 179-186.	8.2	9
233	Green Sonoextraction of Protein from Oleaginous Press Rapeseed Cake. Molecules, 2017, 22, 80.	3.8	9
234	Solar energyâ€based extraction of essential oils from cloves, cinnamon, orange, lemon, eucalyptus, and cardamom: A clean energy technology for green extraction. Journal of Food Process Engineering, 2022, 45, .	2.9	9

#	Article	IF	Citations
235	Optimization of Procedures for In-Line Extraction of Lipids and Polyphenols from Grape Seeds. Food Analytical Methods, 2014, 7, 459-464.	2.6	8
236	Higher Yield and Polyphenol Content in Olive Pomace Extracts Using 2-Methyloxolane as Bio-Based Solvent. Foods, 2022, 11, 1357.	4.3	8
237	â€˜Dryâ€™ hydrolysis of nitriles by sodium perborate and copper salts in heterogeneous media. Journal of the Chemical Society Perkin Transactions II, 1996, , 1781-1784.	0.9	7
238	Analysis by Gas Chromatography-Mass Spectrometry of the Essential Oil ofRhamnus AlaternusL. (Rhamnaceae), an Aromatic and Medicinal Plant Growing in Algeria. Journal of Essential Oil-bearing Plants: JEOP, 2008, 11, 563-570.	1.9	7
239	Microwave-Assisted Extraction of Antioxidants and Food Colors. Food Engineering Series, 2012, , 103-125.	0.7	7
240	The deep impacting microwave irradiation on the quality and antioxidant capacity of rosemary essential oils obtained by solvent-free microwave extraction. Journal of Essential Oil Research, 2022, 34, 12-20.	2.7	7
241	Ultrasonic Food Processing. RSC Green Chemistry, 2010, , 387-414.	0.1	6
242	Application of Low and High Power Ultrasound in Food Analysis. Analytical Chemistry Letters, 2011, 1, 103-114.	1.0	6
243	Accelerated Methods for Sample Preparation in Food. , 2012, , 441-455.		6
244	Solvent-Free Extraction. Comprehensive Analytical Chemistry, 2017, , 225-254.	1.3	6
245	Partial and Total Solvent-Free Limoneneâ€™s Hydrogenation: Metals, Supports, Pressure, and Water Effects. Journal of Chemistry, 2020, 2020, 1-11.	1.9	6
246	Microwave-assisted Extraction of Essential Oils. , 0, , 959-985.		6
247	Novel Insights on the Sustainable Wet Mode Fractionation of Black Soldier Fly Larvae (Hermetia) Tj ETQq1 1 0.784314 rgBT /Overlock	2.8	5
248	Thymol-enriched extract from Thymus vulgaris L leaves: Green extraction processes and antiaggregant effects on human platelets. Bioorganic Chemistry, 2022, 125, 105858.	4.1	5
249	Natural Terpenes as Building Blocks for Green Chemistry. Green Chemistry and Sustainable Technology, 2019, , 171-195.	0.7	4
250	From Petroleum to Bio-Based Solvents: From Academia to Industry. Green Chemistry and Sustainable Technology, 2019, , 51-87.	0.7	4
251	Combined Extraction Techniques. Contemporary Food Engineering, 2011, , 173-194.	0.2	3
252	Principles of physically assisted extractions and applications in the food, beverage and nutraceutical industries. , 2013, , 71-108.		3

#	Article	IF	Citations
253	HACCP and HAZOP in Ultrasound Food Processing. , 2016, , 1335-1353.		3
254	Coupling DIC and Ultrasound in Solvent Extraction Processes. Food Engineering Series, 2014, , 151-161.	0.7	3
255	Solvent-Free Extraction: Myth or Reality?. Green Chemistry and Sustainable Technology, 2014, , 25-38.	0.7	3
256	Extraction by Steam Distillation ofArtemisia herba-albsEssential Oil from Algeria: Kinetic Study and Optimization of the Operating Conditions. Journal of Essential Oil-bearing Plants: JEOP, 2009, 12, 640-650.	1.9	2
257	Techniques conventionelles et innovantes, et solvants alternatifs pour lâ€™extraction des lipides de micro-organismes. OCL - Oilseeds and Fats, Crops and Lipids, 2013, 20, D607.	1.4	2
258	Chloropinane and Chloromenthene as Novel Solvents for Solubilisation of Natural Substances. MolBank, 2021, 2021, M1205.	0.5	2
259	Essential Oils as Green Solvents. Springer Briefs in Molecular Science, 2014, , 55-61.	0.1	2
260	HACCP and HAZOP in Ultrasound Food Processing. , 2015, , 1-19.		2
261	Green extraction of natural products (GENP2013). Comptes Rendus Chimie, 2014, 17, 179-180.	0.5	1
262	Green Solvents and Sustainable Processes. , 2017, , .		1
263	Innovative Techniques and Alternative Solvents for Green Extraction of Proteins from Pulses and Oleaginous Meals as Industrial Sources for Food and Feed. Green Chemistry and Sustainable Technology, 2019, , 237-256.	0.7	1
264	16. Microwave extraction of natural products in the teaching laboratory: fundamentals of essential oils green extraction. , 2017, , 293-301.		0
265	Ultrasound to obtain aromatized vegetable oils. , 2021, , 169-188.		0
266	Microwave Processing: Methods and Procedures Related to Process Parameters. , 2022, , 195-203.		0