

Farid Chemat

List of Publications by Citations

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275
papers

17,185
citations

69
h-index

124
g-index

287
ext. papers

19,811
ext. citations

5.1
avg, IF

7.16
L-index

#	Paper	IF	Citations
275	Applications of ultrasound in food technology: Processing, preservation and extraction. <i>Ultrasonics Sonochemistry</i> , 2011 , 18, 813-35	8.9	1557
274	Ultrasound assisted extraction of food and natural products. Mechanisms, techniques, combinations, protocols and applications. A review. <i>Ultrasonics Sonochemistry</i> , 2017 , 34, 540-560	8.9	1210
273	Green extraction of natural products: concept and principles. <i>International Journal of Molecular Sciences</i> , 2012 , 13, 8615-27	6.3	922
272	Ultrasound-assisted extraction of polyphenols (flavanone glycosides) from orange (<i>Citrus sinensis</i> L.) peel. <i>Food Chemistry</i> , 2010 , 119, 851-858	8.5	461
271	Review of Green Food Processing techniques. Preservation, transformation, and extraction. <i>Innovative Food Science and Emerging Technologies</i> , 2017 , 41, 357-377	6.8	431
270	Solvent-free microwave extraction of essential oil from aromatic herbs: comparison with conventional hydro-distillation. <i>Journal of Chromatography A</i> , 2004 , 1043, 323-7	4.5	428
269	An improved microwave Clevenger apparatus for distillation of essential oils from orange peel. <i>Journal of Chromatography A</i> , 2006 , 1112, 121-6	4.5	275
268	Degradation during application of ultrasound in food processing: A review. <i>Food Control</i> , 2013 , 31, 593-606	6.6	268
267	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. <i>Ultrasonics Sonochemistry</i> , 2015 , 24, 72-9	8.9	241
266	Green extraction processes of natural products as tools for biorefinery. <i>Biofuels, Bioproducts and Biorefining</i> , 2014 , 8, 530-544	5.3	235
265	A review of sustainable and intensified techniques for extraction of food and natural products. <i>Green Chemistry</i> , 2020 , 22, 2325-2353	10	230
264	"Solvent-free" ultrasound-assisted extraction of lipids from fresh microalgae cells: a green, clean and scalable process. <i>Bioresource Technology</i> , 2012 , 114, 457-65	11	228
263	Lab and pilot-scale ultrasound-assisted water extraction of polyphenols from apple pomace. <i>Journal of Food Engineering</i> , 2012 , 111, 73-81	6	217
262	Comparison of two isolation methods for essential oil from rosemary leaves: Hydrodistillation and microwave hydrodiffusion and gravity. <i>Food Chemistry</i> , 2009 , 114, 355-362	8.5	203
261	Solvent-free microwave extraction of essential oil from aromatic herbs: from laboratory to pilot and industrial scale. <i>Food Chemistry</i> , 2014 , 150, 193-8	8.5	194
260	Green extraction of natural products. Origins, current status, and future challenges. <i>TrAC - Trends in Analytical Chemistry</i> , 2019 , 118, 248-263	14.6	192
259	The Extraction of Natural Products using Ultrasound or Microwaves. <i>Current Organic Chemistry</i> , 2011 , 15, 237-247	1.7	191

258	Microwave hydrodiffusion and gravity, a new technique for extraction of essential oils. <i>Journal of Chromatography A</i> , 2008 , 1190, 14-7	4.5	176
257	Microwave steam diffusion for extraction of essential oil from orange peel: Kinetic data, extract global yield and mechanism. <i>Food Chemistry</i> , 2011 , 125, 255-261	8.5	171
256	Solvent free microwave extraction of <i>Elletaria cardamomum</i> L.: A multivariate study of a new technique for the extraction of essential oil. <i>Journal of Food Engineering</i> , 2007 , 79, 1079-1086	6	162
255	Towards the industrial production of antioxidants from food processing by-products with ultrasound-assisted extraction. <i>Ultrasonics Sonochemistry</i> , 2010 , 17, 1066-74	8.9	160
254	Comparison of different isolation methods of essential oil from Citrus fruits: cold pressing, hydrodistillation and microwave dry distillation. <i>Flavour and Fragrance Journal</i> , 2007 , 22, 494-504	2.5	160
253	Green ultrasound-assisted extraction of carotenoids based on the bio-refinery concept using sunflower oil as an alternative solvent. <i>Ultrasonics Sonochemistry</i> , 2013 , 20, 12-8	8.9	159
252	Solvent-free microwave extraction of bioactive compounds provides a tool for green analytical chemistry. <i>TrAC - Trends in Analytical Chemistry</i> , 2013 , 47, 1-11	14.6	156
251	A new process for extraction of essential oil from Citrus peels: Microwave hydrodiffusion and gravity. <i>Journal of Food Engineering</i> , 2009 , 90, 409-413	6	152
250	Microwave accelerated steam distillation of essential oil from lavender: A rapid, clean and environmentally friendly approach. <i>Analytica Chimica Acta</i> , 2006 , 555, 157-160	6.6	148
249	Solvent Free Microwave-Assisted Extraction of Antioxidants from Sea Buckthorn (<i>Hippophae rhamnoides</i>) Food By-Products. <i>Food and Bioprocess Technology</i> , 2011 , 4, 1020-1028	5.1	142
248	Comparison of conventional and ultrasound-assisted extraction of carvone and limonene from caraway seeds. <i>Flavour and Fragrance Journal</i> , 2004 , 19, 188-195	2.5	141
247	Review of Alternative Solvents for Green Extraction of Food and Natural Products: Panorama, Principles, Applications and Prospects. <i>Molecules</i> , 2019 , 24,	4.8	139
246	High power ultrasound effects on lipid oxidation of refined sunflower oil. <i>Ultrasonics Sonochemistry</i> , 2004 , 11, 281-5	8.9	139
245	An original solvent free microwave extraction of essential oils from spices. <i>Flavour and Fragrance Journal</i> , 2004 , 19, 134-138	2.5	137
244	Extraction of bioactive compounds and essential oils from mediterranean herbs by conventional and green innovative techniques: A review. <i>Food Research International</i> , 2018 , 113, 245-262	7	124
243	Solvent-Free Microwave-Assisted Extraction of Polyphenols from Olive Tree Leaves: Antioxidant and Antimicrobial Properties. <i>Molecules</i> , 2017 , 22,	4.8	123
242	Ultrasound induced green solvent extraction of oil from oleaginous seeds. <i>Ultrasonics Sonochemistry</i> , 2016 , 31, 319-29	8.9	121
241	Solvent-free extraction of food and natural products. <i>TrAC - Trends in Analytical Chemistry</i> , 2015 , 71, 157-168	14.6	120

240	"Bligh and Dyer" and Folch Methods for Solid-Liquid-Liquid Extraction of Lipids from Microorganisms. Comprehension of Solvation Mechanisms and towards Substitution with Alternative Solvents. <i>International Journal of Molecular Sciences</i> , 2017 , 18,	6.3	114
239	A comparison of essential oils obtained from lavandin via different extraction processes: Ultrasound, microwave, turbohydrodistillation, steam and hydrodistillation. <i>Journal of Chromatography A</i> , 2013 , 1305, 41-7	4.5	113
238	Microwave, ultrasound, thermal treatments, and bead milling as intensification techniques for extraction of lipids from oleaginous <i>Yarrowia lipolytica</i> yeast for a biojetfuel application. <i>Bioresource Technology</i> , 2016 , 211, 190-9	11	109
237	New microwave-integrated Soxhlet extraction. An advantageous tool for the extraction of lipids from food products. <i>Journal of Chromatography A</i> , 2007 , 1174, 138-44	4.5	108
236	Towards a DryBio-refinery without solvents or added water using microwaves and ultrasound for total valorization of fruit and vegetable by-products. <i>Green Chemistry</i> , 2016 , 18, 3106-3115	10	107
235	New procedure for extraction of algal lipids from wet biomass: a green clean and scalable process. <i>Bioresource Technology</i> , 2013 , 134, 271-5	11	106
234	Deterioration of edible oils during food processing by ultrasound. <i>Ultrasonics Sonochemistry</i> , 2004 , 11, 13-5	8.9	104
233	Direct enrichment of olive oil in oleuropein by ultrasound-assisted maceration at laboratory and pilot plant scale. <i>Ultrasonics Sonochemistry</i> , 2012 , 19, 777-86	8.9	103
232	Chemical composition of seed essential oils from Algerian <i>Nigella sativa</i> extracted by microwave and hydrodistillation. <i>Flavour and Fragrance Journal</i> , 2007 , 22, 148-153	2.5	103
231	Chemical composition, antibacterial and antioxidant activities of six essential oils from the Alliaceae family. <i>Molecules</i> , 2014 , 19, 20034-53	4.8	101
230	Extraction of polyphenols from black tea--conventional and ultrasound assisted extraction. <i>Ultrasonics Sonochemistry</i> , 2014 , 21, 1030-4	8.9	98
229	Improved microwave steam distillation apparatus for isolation of essential oils. Comparison with conventional steam distillation. <i>Journal of Chromatography A</i> , 2008 , 1210, 229-33	4.5	97
228	Green procedure with a green solvent for fats and oils' determination. Microwave-integrated Soxhlet using limonene followed by microwave Clevenger distillation. <i>Journal of Chromatography A</i> , 2008 , 1196-1197, 147-52	4.5	95
227	Histo-cytochemistry and scanning electron microscopy for studying spatial and temporal extraction of metabolites induced by ultrasound. Towards chain detexturation mechanism. <i>Ultrasonics Sonochemistry</i> , 2018 , 42, 482-492	8.9	94
226	Alternative bio-based solvents for extraction of fat and oils: solubility prediction, global yield, extraction kinetics, chemical composition and cost of manufacturing. <i>International Journal of Molecular Sciences</i> , 2015 , 16, 8430-53	6.3	92
225	Terpenes as green solvents for extraction of oil from microalgae. <i>Molecules</i> , 2012 , 17, 8196-205	4.8	92
224	Microwave-assisted water extraction of green tea polyphenols. <i>Phytochemical Analysis</i> , 2009 , 20, 408-15	3.4	90
223	Is it possible to substitute hexane with green solvents for extraction of carotenoids? A theoretical versus experimental solubility study. <i>RSC Advances</i> , 2016 , 6, 27750-27759	3.7	88

222	Clean recovery of antioxidant flavonoids from onions: optimising solvent free microwave extraction method. <i>Journal of Chromatography A</i> , 2009 , 1216, 7700-7	4.5	88
221	Degradation of edible oil during food processing by ultrasound: electron paramagnetic resonance, physicochemical, and sensory appreciation. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 7761-8	5.7	87
220	Valorization of citrus by-products using Microwave Steam Distillation (MSD). <i>Innovative Food Science and Emerging Technologies</i> , 2011 , 12, 163-170	6.8	86
219	A remarkable influence of microwave extraction: Enhancement of antioxidant activity of extracted onion varieties. <i>Food Chemistry</i> , 2011 , 127, 1472-1480	8.5	86
218	Eco-friendly and cleaner process for isolation of essential oil using microwave energy: experimental and theoretical study. <i>Journal of Chromatography A</i> , 2009 , 1216, 5077-85	4.5	85
217	Microwave Super-Heated Boiling of Organic Liquids: Origin, Effect and Application. <i>Chemical Engineering and Technology</i> , 2001 , 24, 735-744	2	85
216	Instant controlled pressure drop technology and ultrasound assisted extraction for sequential extraction of essential oil and antioxidants. <i>Ultrasonics Sonochemistry</i> , 2013 , 20, 239-46	8.9	80
215	Water as a green solvent combined with different techniques for extraction of essential oil from lavender flowers. <i>Comptes Rendus Chimie</i> , 2016 , 19, 707-717	2.7	80
214	Ultrasound versus microwave as green processes for extraction of rosmarinic, carnosic and ursolic acids from rosemary. <i>Ultrasonics Sonochemistry</i> , 2015 , 27, 102-109	8.9	78
213	Microwave-integrated extraction of total fats and oils. <i>Journal of Chromatography A</i> , 2008 , 1196-1197, 57-64	4.5	78
212	Bio-Based Solvents for Green Extraction of Lipids from Oleaginous Yeast Biomass for Sustainable Aviation Biofuel. <i>Molecules</i> , 2016 , 21,	4.8	77
211	Rapid Extraction of Volatile Compounds Using a New Simultaneous Microwave Distillation: Solvent Extraction Device. <i>Chromatographia</i> , 2007 , 65, 217-222	2.1	76
210	Thermodynamics, transport phenomena, and electrochemistry of external field-assisted nonthermal food technologies. <i>Critical Reviews in Food Science and Nutrition</i> , 2018 , 58, 1832-1863	11.5	75
209	Vegetable Oils as Alternative Solvents for Green Oleo-Extraction, Purification and Formulation of Food and Natural Products. <i>Molecules</i> , 2017 , 22,	4.8	74
208	Ultrasound assisted maceration: An original procedure for direct aromatisation of olive oil with basil. <i>Food Chemistry</i> , 2010 , 123, 905-911	8.5	71
207	Identification and quantification of flavonols, anthocyanins and lutein diesters in tepals of <i>Crocus sativus</i> by ultra performance liquid chromatography coupled to diode array and ion trap mass spectrometry detections. <i>Industrial Crops and Products</i> , 2013 , 44, 496-510	5.9	70
206	Combined extraction processes of lipid from <i>Chlorella vulgaris</i> microalgae: microwave prior to supercritical carbon dioxide extraction. <i>International Journal of Molecular Sciences</i> , 2011 , 12, 9332-41	6.3	68
205	Comparative study of essential oils extracted from Algerian <i>Myrtus communis</i> L. leaves using microwaves and hydrodistillation. <i>International Journal of Molecular Sciences</i> , 2012 , 13, 4673-95	6.3	67

204	Ultrasound induced intensification and selective extraction of essential oil from <i>Carum carvi</i> L. seeds. <i>Chemical Engineering and Processing: Process Intensification</i> , 2012 , 62, 99-105	3.7	66
203	Application of ultrasound for green extraction of proteins from spirulina. Mechanism, optimization, modeling, and industrial prospects. <i>Ultrasonics Sonochemistry</i> , 2019 , 54, 48-60	8.9	63
202	Impact of ultrasound on solid-liquid extraction of phenolic compounds from maritime pine sawdust waste. Kinetics, optimization and large scale experiments. <i>Ultrasonics Sonochemistry</i> , 2016 , 28, 230-239	8.9	61
201	Ultrasound-assisted extraction of clove buds using batch- and flow-reactors: A comparative study on a pilot scale. <i>Innovative Food Science and Emerging Technologies</i> , 2013 , 20, 167-172	6.8	61
200	Total Lipid Extraction of Food Using d-Limonene as an Alternative to n-Hexane. <i>Chromatographia</i> , 2008 , 68, 311-313	2.1	61
199	Cocoa bean shell waste valorisation; extraction from lab to pilot-scale cavitation reactors. <i>Food Research International</i> , 2019 , 115, 200-208	7	59
198	Simultaneous microwave extraction and separation of volatile and non-volatile organic compounds of boldo leaves. From lab to industrial scale. <i>International Journal of Molecular Sciences</i> , 2014 , 15, 7183-98	6.3	58
197	A novel idea in food extraction field: Study of vacuum microwave hydrodiffusion technique for by-products extraction. <i>Journal of Food Engineering</i> , 2011 , 105, 351-360	6	58
196	A surprising method for green extraction of essential oil from dry spices: Microwave dry-diffusion and gravity. <i>Journal of Chromatography A</i> , 2010 , 1217, 7345-50	4.5	58
195	Comparative Study of Essential Oils Extracted from Egyptian Basil Leaves (<i>Ocimum basilicum</i> L.) Using Hydro-Distillation and Solvent-Free Microwave Extraction. <i>Molecules</i> , 2016 , 21, E113	4.8	58
194	Recent advances in scaling-up of non-conventional extraction techniques: Learning from successes and failures. <i>TrAC - Trends in Analytical Chemistry</i> , 2020 , 127, 115895	14.6	56
193	Batch and Continuous Ultrasound Assisted Extraction of Boldo Leaves (<i>Peumus boldus</i> Mol.). <i>International Journal of Molecular Sciences</i> , 2013 , 14, 5750-64	6.3	55
192	Laboratory to pilot scale: Microwave extraction for polyphenols lettuce. <i>Food Chemistry</i> , 2016 , 204, 108-114	8.54	50
191	Limonene as an agro-chemical building block for the synthesis and extraction of bioactive compounds. <i>Comptes Rendus Chimie</i> , 2017 , 20, 346-358	2.7	49
190	Green solvents for sample preparation in analytical chemistry. <i>Current Opinion in Green and Sustainable Chemistry</i> , 2017 , 5, 44-48	7.9	48
189	A multivariate study of the performance of an ultrasound-assisted madder dyes extraction and characterization by liquid chromatography-photodiode array detection. <i>Ultrasonics Sonochemistry</i> , 2009 , 16, 75-82	8.9	48
188	Evaluation of alternative solvents for improvement of oil extraction from rapeseeds. <i>Comptes Rendus Chimie</i> , 2014 , 17, 242-251	2.7	47
187	A green analytical chemistry approach for lipid extraction: computation methods in the selection of green solvents as alternative to hexane. <i>Analytical and Bioanalytical Chemistry</i> , 2017 , 409, 3527-3539	4.4	46

186	Ultrasound assisted microwave digestion. <i>Ultrasonics Sonochemistry</i> , 2004 , 11, 5-8	8.9	46
185	An innovative grape juice enriched in polyphenols by microwave-assisted extraction. <i>Food Chemistry</i> , 2013 , 141, 3268-72	8.5	45
184	Biorefining of Bilberry (<i>Vaccinium myrtillus</i> L.) Pomace Using Microwave Hydrodiffusion and Gravity, Ultrasound-Assisted, and Bead-Milling Extraction. <i>ACS Sustainable Chemistry and Engineering</i> , 2018 , 6, 4185-4193	8.3	44
183	Carotenoid Extraction from Tomato Using a Green Solvent Resulting from Orange Processing Waste. <i>Journal of Essential Oil-bearing Plants: JEOP</i> , 2010 , 13, 139-147	1.7	44
182	Optimization of anthocyanin, flavonol and phenolic acid extractions from <i>Delonix regia</i> tree flowers using ultrasound-assisted water extraction. <i>Industrial Crops and Products</i> , 2010 , 32, 439-444	5.9	44
181	Sono-oxidation treatment of humic substances in drinking water. <i>Ultrasonics Sonochemistry</i> , 2001 , 8, 247-50	8.9	44
180	An Improved Ultrasound Clevenger for Extraction of Essential Oils. <i>Food Analytical Methods</i> , 2014 , 7, 9-12	3.4	43
179	Atmospheric pressure microwave assisted heterogeneous catalytic reactions. <i>Molecules</i> , 2007 , 12, 1399-409	4.0	41
178	Direct green extraction of volatile aroma compounds using vegetable oils as solvents: Theoretical and experimental solubility study. <i>LWT - Food Science and Technology</i> , 2014 , 59, 724-731	5.4	40
177	Pilot Scale Continuous Microwave Dry-Media Reactor [Part 1: Design and Modeling. <i>Chemical Engineering and Technology</i> , 2000 , 23, 279-283	2	37
176	The Role of Selective Heating in the Microwave Activation of Heterogeneous Catalytic Reactions Using a Continuous Microwave Reactor. <i>Journal of Microwave Power and Electromagnetic Energy</i> , 1998 , 33, 88-94	1.4	37
175	Green Extraction of Essential Oils, Polyphenols, and Pectins from Orange Peel Employing Solar Energy: Toward a Zero-Waste Biorefinery. <i>ACS Sustainable Chemistry and Engineering</i> , 2019 , 7, 11815-11822	8.3	36
174	Green extraction procedures of lipids from Tunisian date palm seeds. <i>Industrial Crops and Products</i> , 2017 , 108, 520-525	5.9	35
173	Extraction of kiwi seed oil: Soxhlet versus four different non-conventional techniques. <i>Natural Product Research</i> , 2011 , 25, 974-81	2.3	35
172	Microwave Dry Distillation as a useful tool for extraction of edible essential oils. <i>The International Journal of Essential Oil Therapeutics: Exploring the Bioactivity of Aromatic Plants</i> , 2006 , 16, 141-147		35
171	Larvae Mediated Valorization of Industrial, Agriculture and Food Wastes: Biorefinery Concept through Bioconversion, Processes, Procedures, and Products. <i>Processes</i> , 2020 , 8, 857	2.9	35
170	Insight into mass transfer during ultrasound-enhanced adsorption/desorption of blueberry anthocyanins on macroporous resins by numerical simulation considering ultrasonic influence on resin properties. <i>Chemical Engineering Journal</i> , 2020 , 380, 122530	14.7	35
169	Extraction of aroma compounds in blackcurrant buds by alternative solvents: Theoretical and experimental solubility study. <i>Comptes Rendus Chimie</i> , 2014 , 17, 1268-1275	2.7	34

168	Operational efficiencies of six microwave based extraction methods for orange peel oil. <i>Journal of Food Engineering</i> , 2019 , 241, 26-32	6	33
167	Thermal and mechanical intensification of essential oil extraction from orange peel via instant autovaporization. <i>Chemical Engineering and Processing: Process Intensification</i> , 2013 , 72, 24-30	3.7	33
166	Green procedure using limonene in the Dean-Stark apparatus for moisture determination in food products. <i>Analytica Chimica Acta</i> , 2010 , 674, 49-52	6.6	33
165	Histo-cytochemistry and scanning electron microscopy of lavender glandular trichomes following conventional and microwave-assisted hydrodistillation of essential oils: a comparative study. <i>Flavour and Fragrance Journal</i> , 2006 , 21, 704-712	2.5	33
164	Solvent from forestry biomass. Pinane a stable terpene derived from pine tree byproducts to substitute n-hexane for the extraction of bioactive compounds. <i>Green Chemistry</i> , 2016 , 18, 6596-6608	10	33
163	Alternative solvents for lipid extraction and their effect on protein quality in black soldier fly (<i>Hermetia illucens</i>) larvae. <i>Journal of Cleaner Production</i> , 2019 , 238, 117861	10.3	32
162	Effect of microwaves on the in situ hydrodistillation of four different Lamiaceae. <i>Comptes Rendus Chimie</i> , 2014 , 17, 181-186	2.7	32
161	Relative characterization of rosemary samples according to their geographical origins using microwave-accelerated distillation, solid-phase microextraction and Kohonen self-organizing maps. <i>Analytical and Bioanalytical Chemistry</i> , 2007 , 389, 631-41	4.4	32
160	Alternative solvents for extraction of food aromas. Experimental and COSMO-RS study. <i>LWT - Food Science and Technology</i> , 2015 , 61, 33-40	5.4	31
159	Hydrodistillation and in situ microwave-generated hydrodistillation of fresh and dried mint leaves: a comparison study. <i>Journal of the Science of Food and Agriculture</i> , 2012 , 92, 3085-90	4.3	31
158	Deodorization by instant controlled pressure drop autovaporization of rosemary leaves prior to solvent extraction of antioxidants. <i>LWT - Food Science and Technology</i> , 2013 , 51, 111-119	5.4	31
157	Microwave-assisted synthesis of calix[4]resorcinarenes. <i>Tetrahedron</i> , 2006 , 62, 5652-5655	2.4	30
156	A Comparative Study of Solvent-Free and Highly Efficient Pinene Hydrogenation over Pd on Carbon, Alumina, and Silica Supports. <i>Organic Process Research and Development</i> , 2017 , 21, 60-64	3.9	29
155	Comparison between Pressurized Liquid Extraction and Conventional Soxhlet Extraction for Rosemary Antioxidants, Yield, Composition, and Environmental Footprint. <i>Foods</i> , 2020 , 9,	4.9	29
154	What is the best ethanol-water ratio for the extraction of antioxidants from rosemary? Impact of the solvent on yield, composition, and activity of the extracts. <i>Electrophoresis</i> , 2018 , 39, 1946	3.6	29
153	Oil extraction from enriched <i>Spirulina platensis</i> microalgae using supercritical carbon dioxide. <i>Journal of Supercritical Fluids</i> , 2017 , 119, 289-296	4.2	29
152	First approach on moisture determination in food products using alpha-pinene as an alternative solvent for Dean-Stark distillation. <i>Food Chemistry</i> , 2012 , 134, 602-605	8.5	28
151	Chemical changes in virgin olive oils as a function of crushing systems: Stone mill and hammer crusher. <i>Comptes Rendus Chimie</i> , 2009 , 12, 895-904	2.7	28

150	Development of a green procedure of citrus fruits waste processing to recover carotenoids. <i>Resource-efficient Technologies</i> , 2017 , 3, 252-262	2	27
149	Ultrasound-Assisted Extraction in Food Analysis 2008 ,		27
148	Ultrasound and Microwave as Green Tools for Solid-Liquid Extraction 2020 , 355-374		27
147	Extraction of Mangostin from <i>Garcinia mangostana</i> L. using alternative solvents: Computational predictive and experimental studies. <i>LWT - Food Science and Technology</i> , 2016 , 65, 297-303	5.4	26
146	Contribution of microwave accelerated distillation in the extraction of the essential oil of <i>Zygophyllum album</i> L. <i>Phytochemical Analysis</i> , 2011 , 22, 1-9	3.4	26
145	Ultrasound-Assisted Aromatisation with Condiments as an Enabling Technique for Olive Oil Flavouring and Shelf Life Enhancement. <i>Food Analytical Methods</i> , 2016 , 9, 982-990	3.4	25
144	Determination of fatty acids and lipid classes in salmon oil by near infrared spectroscopy. <i>Food Chemistry</i> , 2018 , 239, 865-871	8.5	25
143	An original approach for lipophilic natural products extraction: Use of liquefied n-butane as alternative solvent to n-hexane. <i>LWT - Food Science and Technology</i> , 2017 , 85, 524-533	5.4	25
142	Microwave - ultrasound combined reactor suitable for atmospheric sample preparation procedure of biological and chemical products. <i>Analisis - European Journal of Analytical Chemistry</i> , 1999 , 27, 452-457		25
141	Review of ultrasound combinations with hybrid and innovative techniques for extraction and processing of food and natural products. <i>Ultrasonics Sonochemistry</i> , 2021 , 76, 105625	8.9	25
140	Microwave turbo hydrodistillation for rapid extraction of the essential oil from <i>Schinus terebinthifolius</i> Raddi Berries. <i>Chromatographia</i> , 2010 , 72, 347-350	2.1	24
139	Microwave assisted pyrolysis of urea supported on graphite under solvent-free conditions. <i>Tetrahedron Letters</i> , 2001 , 42, 3693-3695	2	24
138	Comprehension of direct extraction of hydrophilic antioxidants using vegetable oils by polar paradox theory and small angle X-ray scattering analysis. <i>Food Chemistry</i> , 2015 , 173, 873-80	8.5	23
137	Efficient green extraction of polyphenols from post-harvested agro-industry vegetal sources in Piedmont. <i>Comptes Rendus Chimie</i> , 2014 , 17, 212-217	2.7	23
136	Experimental approach versus COSMO-RS assisted solvent screening for predicting the solubility of rapeseed oil. <i>OCL - Oilseeds and Fats, Crops and Lipids</i> , 2015 , 22, D404	1.5	23
135	Portability in analytical chemistry: a green and democratic way for sustainability. <i>Current Opinion in Green and Sustainable Chemistry</i> , 2019 , 19, 94-98	7.9	22
134	An innovative process for extraction of fruit juice using microwave heating. <i>LWT - Food Science and Technology</i> , 2011 , 44, 1035-1041	5.4	22
133	Extraction of Natural Fragrance Ingredients: History Overview and Future Trends. <i>Chemistry and Biodiversity</i> , 2019 , 16, e1900424	2.5	21

132	Essential Oils as Reagents in Green Chemistry. <i>Springer Briefs in Molecular Science</i> , 2014 ,	0.6	21
131	Hazard analysis and critical control point (HACCP) for an ultrasound food processing operation. <i>Ultrasonics Sonochemistry</i> , 2004 , 11, 257-60	8.9	21
130	Effects of high power ultrasound on all-E-β-carotene, newly formed compounds analysis by ultra-high-performance liquid chromatography-tandem mass spectrometry. <i>Ultrasonics Sonochemistry</i> , 2015 , 26, 200-209	8.9	20
129	First approach on edible oil determination in oilseeds products using alpha-pinene. <i>Journal of Essential Oil Research</i> , 2013 , 25, 439-443	2.3	20
128	Ultrasound as a preservation technology 2003 , 303-337		20
127	Internet of Nonthermal Food Processing Technologies (IoNTP): Food Industry 4.0 and Sustainability. <i>Applied Sciences (Switzerland)</i> , 2021 , 11, 686	2.6	20
126	Instant Controlled Pressure Drop Combined to Ultrasounds as Innovative Extraction Process Combination: Fundamental Aspects. <i>Procedia Engineering</i> , 2012 , 42, 1061-1078		19
125	New and rapid analytical procedure for water content determination: microwave accelerated Dean-Stark. <i>Analytica Chimica Acta</i> , 2009 , 632, 203-7	6.6	19
124	Dry hydrolysis of nitriles effected by microwave heating. <i>Journal of the Chemical Society Perkin Transactions II</i> , 1994 , 2597-2602		19
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