Marta Barral MartÃ-nez

List of Publications by Year in descending order

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1684188 1720034 10 164 5 7 citations g-index h-index papers 10 10 10 124 docs citations times ranked citing authors all docs

#	Article	IF	CITATIONS
1	Applications of by-products from the olive oil processing: Revalorization strategies based on target molecules and green extraction technologies. Trends in Food Science and Technology, 2021, 116, 1084-1104.	15.1	42
2	Almond By-Products: Valorization for Sustainability and Competitiveness of the Industry. Foods, 2021, 10, 1793.	4.3	39
3	Bottle Aging and Storage of Wines: A Review. Molecules, 2021, 26, 713.	3.8	30
4	Tailoring hybrid carrageenans from Mastocarpus stellatus red seaweed using microwave hydrodiffusion and gravity. Carbohydrate Polymers, 2020, 248, 116830.	10.2	21
5	Thermochemical Characterization of Eight Seaweed Species and Evaluation of Their Potential Use as an Alternative for Biofuel Production and Source of Bioactive Compounds. International Journal of Molecular Sciences, 2022, 23, 2355.	4.1	17
6	Fucoxanthin's Optimization from Undaria pinnatifida Using Conventional Heat Extraction, Bioactivity Assays and In Silico Studies. Antioxidants, 2022, 11, 1296.	5.1	8
7	Plants of the Family Asteraceae: Evaluation of Biological Properties and Identification of Phenolic Compounds. Chemistry Proceedings, 2021, 5, .	0.1	4
8	Bioactive Compound Profiling and Nutritional Composition of Three Species from the Amaranthaceae Family., 2021, 5, .		3
9	Phenolic Compounds from Amaranthaceae Family as Potential Antitumor and Antibacterial Drugs. , 2021, 9, .		O
10	Bioactive Compounds Extracted from Edible Legumes Not Suitable for Marketing—A Source of Functional Ingredients. , 2022, 12, .		0