

Supercritical fluid extraction of grape seed oil and substances acids by high-speed counter-current chromatography

Journal of Chromatography A

1021, 117-124

DOI: [10.1016/j.chroma.2003.09.001](https://doi.org/10.1016/j.chroma.2003.09.001)

Citation Report

#	ARTICLE	IF	CITATIONS
2	Preparative isolation and purification of gastrodin from the Chinese medicinal plant <i>Gastrodia elata</i> by high-speed counter-current chromatography. <i>Journal of Chromatography A</i> , 2004, 1052, 229-232.	1.8	42
3	Antioxidant activity of gamma-oryzanol: Mechanism of action and its effect on oxidative stability of pharmaceutical oils. <i>International Journal of Pharmaceutics</i> , 2005, 299, 146-154.	2.6	199
4	Preparative isolation and purification of germacrone and curdione from the essential oil of the rhizomes of <i>Curcuma wenyujin</i> by high-speed counter-current chromatography. <i>Journal of Chromatography A</i> , 2005, 1070, 207-210.	1.8	67
5	Isolation and purification of the bioactive carotenoid zeaxanthin from the microalga <i>Microcystis aeruginosa</i> by high-speed counter-current chromatography. <i>Journal of Chromatography A</i> , 2005, 1064, 183-186.	1.8	74
6	Isolation and purification of baicalein, wogonin and oroxylin A from the medicinal plant <i>Scutellaria baicalensis</i> by high-speed counter-current chromatography. <i>Journal of Chromatography A</i> , 2005, 1074, 107-110.	1.8	157
7	Preparative isolation and purification of phillyrin from the medicinal plant <i>Forsythia suspensa</i> by high-speed counter-current chromatography. <i>Journal of Chromatography A</i> , 2005, 1083, 102-105.	1.8	55
8	Twenty Years of Evaporative Light Scattering Detection. <i>Critical Reviews in Analytical Chemistry</i> , 2005, 35, 301-316.	1.8	125
9	Supercritical fluid extraction of tea seed oil and its comparison with solvent extraction. <i>European Food Research and Technology</i> , 2005, 220, 401-405.	1.6	74
10	Characterizing the Grape Transcriptome. Analysis of Expressed Sequence Tags from Multiple <i>Vitis</i> Species and Development of a Compendium of Gene Expression during Berry Development. <i>Plant Physiology</i> , 2005, 139, 574-597.	2.3	159
11	Fluorescence of Vegetable Oils: Olive Oils. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 759-766.	2.4	136
12	Extraction of fatty acids from grape seed by superheated hexane. <i>Talanta</i> , 2005, 68, 126-130.	2.9	71
13	Supercritical fluid extraction and fractionation of natural matter. <i>Journal of Supercritical Fluids</i> , 2006, 38, 146-166.	1.6	912
14	Isolation and purification of canthaxanthin from the microalga <i>Chlorella zofingiensis</i> by high-speed counter-current chromatography. <i>Journal of Separation Science</i> , 2006, 29, 699-703.	1.3	57
15	Separation and purification of verticine and verticinone from <i>Bulbus Fritillariae Thunbergii</i> by high-speed counter-current chromatography coupled with evaporative light scattering detection. <i>Talanta</i> , 2007, 71, 1873-1876.	2.9	22
16	Fatty acid profiles of 80 vegetable oils with regard to their nutritional potential. <i>European Journal of Lipid Science and Technology</i> , 2007, 109, 710-732.	1.0	481
17	Grape seed oil supercritical extraction kinetic and solubility data: Critical approach and modeling. <i>Journal of Supercritical Fluids</i> , 2007, 43, 43-54.	1.6	96
18	Dietary fibre content and antioxidant activity of Manto Negro red grape (<i>Vitis vinifera</i>): pomace and stem. <i>Food Chemistry</i> , 2007, 101, 659-666.	4.2	241
19	Preparative isolation and purification of triterpene saponins from <i>Clematis mandshurica</i> by high-speed counter-current chromatography coupled with evaporative light scattering detection. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2007, 852, 679-683.	1.2	29

#	ARTICLE	IF	CITATIONS
20	Purification of structured lipids using SCCO ₂ and membrane process. Journal of Membrane Science, 2007, 299, 138-145.	4.1	33
21	Quantification of seed oil from species with varying oil content using supercritical fluid extraction. Phytochemical Analysis, 2008, 19, 493-498.	1.2	22
22	Seed oil supercritical extraction: Particle size distribution of the milled seeds and modeling. Journal of Supercritical Fluids, 2008, 47, 174-181.	1.6	31
23	Simultaneous Isolation and Purification of Mollugin and Two Anthraquinones from <i>Rubia cordifolia</i> by HSCCC. Chromatographia, 2008, 68, 95-99.	0.7	19
24	EXTRACTION OF VICTORIA AND RED GLOBE GRAPE SEED OILS USING SUPERCRITICAL CARBON DIOXIDE WITH AND WITHOUT ETHANOL. Journal of Food Lipids, 2008, 15, 356-369.	0.9	12
25	Natural product isolation. Natural Product Reports, 2008, 25, 517.	5.2	263
26	Proposition de classement des sources végétales d'acides gras en fonction de leur profil nutritionnel. Oleagineux Corps Gras Lipides, 2008, 15, 56-75.	0.2	12
27	Review of Methods for Preparation and Gas Chromatographic Separation of trans and cis Reference Fatty Acids. Journal of AOAC INTERNATIONAL, 2009, 92, 1310-1326.	0.7	52
28	Berry Seed and Grapeseed Oils. , 2009, , 215-235.		6
29	Atividade antibacteriana, antioxidante e tanante de subprodutos da uva. Ciencia Rural, 2009, 39, 941-944.	0.3	28
30	STUDY OF THIN-LAYER DRYING OF GRAPE WASTES. Chemical Engineering Communications, 2009, 196, 890-900.	1.5	14
31	Characterization of grape seed oil from different grape varieties (<i>Vitis vinifera</i>). European Journal of Lipid Science and Technology, 2009, 111, 188-193.	1.0	92
32	Application of supercritical CO ₂ in lipid extraction – A review. Journal of Food Engineering, 2009, 95, 240-253.	2.7	491
33	OPTIMIZED SUPERHEATED HEXANE EXTRACTION OF GRAPESEED OIL. Journal of Food Lipids, 2009, 16, 514-523.	0.9	8
34	Multiple unit processing using sub- and supercritical fluids. Journal of Supercritical Fluids, 2009, 47, 598-610.	1.6	91
35	Evaluation of fatty acid profiles and mineral content of grape seed oil of some grape genotypes. International Journal of Food Sciences and Nutrition, 2009, 60, 32-39.	1.3	105
36	Isolation and Purification of Two Constituents from <i>Dendrobium fimbriatum</i> Hook by High-Speed Counter-current Chromatography Using Stepwise Elution. Separation Science and Technology, 2009, 44, 1218-1227.	1.3	5
37	Optimization of Supercritical Fluid Extraction of Essential Oil from <i>Herba Moslae</i> by Response Surface Methodology and Its Chemical Composition Analysis. Food Science and Technology Research, 2010, 16, 185-190.	0.3	8

#	ARTICLE	IF	CITATIONS
39	Bioseparation of Nutraceuticals Using Supercritical Carbon Dioxide. Food Engineering Series, 2010, , 353-392.	0.3	1
40	Protection against free radicals (UVB irradiation) of a water-soluble enzymatic extract from rice bran. Study using human keratinocyte monolayer and reconstructed human epidermis. Food and Chemical Toxicology, 2010, 48, 83-88.	1.8	22
41	Food Engineering Interfaces. Food Engineering Series, 2011, , .	0.3	15
42	Supercritical CO ₂ cell breaking extraction of Lycium barbarum seed oil and determination of its chemical composition by HPLC/APCI/MS and antioxidant activity. LWT - Food Science and Technology, 2011, 44, 1172-1178.	2.5	28
43	Production of Biodiesel via In-Situ Supercritical Methanol Transesterification. , 2011, , .		1
44	EFFECTS OF SOME EXPERIMENTAL PARAMETERS ON YIELD AND COMPOSITION OF SUPERCRITICAL CARBON DIOXIDE EXTRACTS OF CINNAMON BARK. Journal of Food Process Engineering, 2011, 34, 293-303.	1.5	19
45	PRELIMINARY INVESTIGATION OF GALLIC ACID EXTRACTION FROM <i>JATROPHA CURCAS</i> LINN. LEAVES USING SUPERCRITICAL CARBON DIOXIDE WITH METHANOL CO ₂ SOLVENT. Journal of Food Process Engineering, 2011, 34, 1408-1418.	1.5	12
46	Extraction of oil from <i>Moringa oleifera</i> kernels using supercritical carbon dioxide with ethanol for pretreatment: Optimization of the extraction process. Chemical Engineering and Processing: Process Intensification, 2011, 50, 1207-1213.	1.8	46
47	Extraction of β -carotenes from palm oil mesocarp using sub-critical R134a. Food Chemistry, 2011, 125, 262-267.	4.2	61
48	Extraction and identification of proanthocyanidins from grape seed (<i>Vitis Vinifera</i>) using supercritical carbon dioxide. Journal of Supercritical Fluids, 2011, 55, 924-928.	1.6	80
49	Supercritical fluid extraction from vegetable materials. Reviews in Chemical Engineering, 2011, 27, .	2.3	80
50	Effect of Different Drying Methods and Storage Time on the Retention of Bioactive Compounds and Antibacterial Activity of Wine Grape Pomace (Pinot Noir and Merlot). Journal of Food Science, 2012, 77, H192-201.	1.5	92
51	Characteristics of grape seed and oil from nine Turkish cultivars. Natural Product Research, 2012, 26, 2024-2029.	1.0	8
52	Supercritical Extraction from Vinification Residues: Fatty Acids, α -Tocopherol, and Phenolic Compounds in the Oil Seeds from Different Varieties of Grape. Scientific World Journal, The, 2012, 2012, 1-9.	0.8	39
53	Determination of Phospholipids in Food Samples. Food Reviews International, 2012, 28, 1-46.	4.3	41
54	THE EFFECTS OF GRAPE SEED EXTRACT ON QUALITY CHARACTERISTICS OF FRANKFURTERS. Journal of Food Processing and Preservation, 2012, 36, 291-297.	0.9	10
55	THE EFFECTS OF WHEAT FLOUR SUBSTITUTION WITH GRAPE SEED FLOUR ON THE RHEOLOGICAL PARAMETERS OF THE DOUGH ASSESSED BY MIXOLAB. Journal of Texture Studies, 2012, 43, 40-48.	1.1	29
56	Supercritical fluid extraction of grape seed: Process scale-up, extract chemical composition and economic evaluation. Journal of Food Engineering, 2012, 109, 249-257.	2.7	166

#	ARTICLE	IF	CITATIONS
57	Developments of instruments and methods related with high-speed countercurrent chromatography and their applications in research of natural medicines. <i>Open Chemistry</i> , 2012, 10, 417-432.	1.0	12
58	Bioactive Dietary Factors and Plant Extracts in Dermatology. , 2013, , .		10
59	Detection of 430 Fatty Acid Methyl Esters from a Transesterified Butter Sample. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2013, 90, 771-790.	0.8	56
60	Supercritical antisolvent extraction of antioxidants from grape seeds after vinification. <i>Journal of Supercritical Fluids</i> , 2013, 82, 238-243.	1.6	63
61	Optimization of supercritical extraction of <i>Pimpinella affinis</i> Ledeb. using response surface methodology. <i>Journal of CO2 Utilization</i> , 2013, 3-4, 1-6.	3.3	12
62	Supercritical Carbon Dioxide Extraction of Seed Oil from Winter Melon (<i>Benincasa hispida</i>) and Its Antioxidant Activity and Fatty Acid Composition. <i>Molecules</i> , 2013, 18, 997-1014.	1.7	42
63	Physicochemical, Nutritional, Shelf Life and Sensory Properties of Iranian Sangak Bread Fortified with Grape Seed Powder. <i>Journal of Food Processing & Technology</i> , 2014, 05, .	0.2	6
64	Which is the best grape seed additive for frankfurters: extract, oil or flour?. <i>Journal of the Science of Food and Agriculture</i> , 2014, 94, 792-797.	1.7	28
65	Optimization of Procedures for In-Line Extraction of Lipids and Polyphenols from Grape Seeds. <i>Food Analytical Methods</i> , 2014, 7, 459-464.	1.3	8
66	Preparative separation of conjugated linoleic acids (CLAs) from fermented <i>Camellia oleifera</i> Abel cake by β -cyclodextrin (β -CD) encapsulation using pH-zone-refining countercurrent chromatography. <i>Food Chemistry</i> , 2014, 146, 437-442.	4.2	12
67	Grape seed oil extraction: Interest of supercritical fluid extraction and gas-assisted mechanical extraction for enhancing polyphenol co-extraction in oil. <i>Comptes Rendus Chimie</i> , 2014, 17, 284-292.	0.2	67
68	Supercritical fluid extraction of vegetable matrices: Applications, trends and future perspectives of a convincing green technology. <i>Journal of Supercritical Fluids</i> , 2014, 92, 115-176.	1.6	394
69	Supercritical fluid extraction as a preparation method for mass spectrometry of dried blood spots. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2014, 969, 199-204.	1.2	20
70	Natural Bioactive Compounds from Winery By-Products as Health Promoters: A Review. <i>International Journal of Molecular Sciences</i> , 2014, 15, 15638-15678.	1.8	413
71	Separation and purification of five alkaloids from <i>Aconitum duclouxii</i> by counterâ€current chromatography. <i>Journal of Separation Science</i> , 2015, 38, 2320-2326.	1.3	7
72	Conventional product formation. , 2015, , 173-193.		1
73	Grape seed oil: a potential functional food?. <i>Food Science and Technology</i> , 2015, 35, 399-406.	0.8	80
74	Supercritical Fluid Processing for the Recovery of Bioactive Compounds from Food Industry By-Products. <i>Food Engineering Series</i> , 2015, , 305-355.	0.3	3

#	ARTICLE	IF	CITATIONS
75	Overcoming the equivalent-chain-length rule with pH-zone-refining countercurrent chromatography for the preparative separation of fatty acids. <i>Analytical and Bioanalytical Chemistry</i> , 2015, 407, 5503-5511.	1.9	12
76	Systematic Separation and Purification of Iridoid Glycosides and Crocetin Derivatives from <i>Gardenia jasminoides</i> Ellis by High-speed Counter-current Chromatography. <i>Phytochemical Analysis</i> , 2015, 26, 202-208.	1.2	38
77	Optimization of Supercritical Fluid Consecutive Extractions of Fatty Acids and Polyphenols from <i>Vitis Vinifera</i> Grape Wastes. <i>Journal of Food Science</i> , 2015, 80, E101-7.	1.5	47
78	Evaluation of oil content and fatty acid composition in the seed of grapevine varieties. <i>LWT - Food Science and Technology</i> , 2015, 63, 620-625.	2.5	53
79	An integrated multianalytical approach to the reconstruction of daily activities at the Bronze Age settlement in Peñalosa (Jaén, Spain). <i>Microchemical Journal</i> , 2015, 122, 127-136.	2.3	11
80	Separation and purification of 9,10-dihydrophenanthrenes and bibenzyls from <i>Pholidota chinensis</i> by high-speed countercurrent chromatography. <i>Journal of Separation Science</i> , 2015, 38, 453-459.	1.3	11
81	High Pressure Fluid Technology for Green Food Processing. <i>Food Engineering Series</i> , 2015, , .	0.3	13
82	Optimisation of supercritical CO_2 extraction of grape seed oil using response surface methodology. <i>International Journal of Food Science and Technology</i> , 2016, 51, 403-410.	1.3	53
83	A promising method for recovery of oil and potent antioxidant extracts from <i>Pistacia khinjuk</i> Stocks seeds. <i>Industrial Crops and Products</i> , 2016, 83, 515-521.	2.5	7
84	Optimization of Wheat-Grape Seed Composite Flour to Improve Alpha-Amylase Activity and Dough Rheological Behavior. <i>International Journal of Food Properties</i> , 2016, 19, 859-872.	1.3	26
85	Characterization of Valuable Compounds from Winter Melon (<i>Benincasa hispida</i> (Thunb.) Cogn.) Seeds Using Supercritical Carbon Dioxide Extraction Combined with Pressure Swing Technique. <i>Food and Bioprocess Technology</i> , 2016, 9, 396-406.	2.6	26
86	Study on preparation method of <i>Zanthoxylum bungeanum</i> seeds kernel oil with zero trans-fatty acids. <i>Environmental Science and Pollution Research</i> , 2016, 23, 7132-7137.	2.7	4
87	Recovery of Bergamot Seed Oil by Supercritical Carbon Dioxide Extraction and Comparison with Traditional Solvent Extraction. <i>Journal of Food Process Engineering</i> , 2017, 40, e12341.	1.5	11
88	Optimization of natural anthocyanin efficient extracting from purple sweet potato for silk fabric dyeing. <i>Journal of Cleaner Production</i> , 2017, 149, 673-679.	4.6	57
89	Fractionation of biologically active components of grape seed (<i>Vitis vinifera</i>) by supercritical fluid extraction. <i>Acta Alimentaria</i> , 2017, 46, 27-34.	0.3	12
90	Lipid Profiling by Supercritical Fluid Chromatography/Mass Spectrometry. <i>Neuromethods</i> , 2017, , 109-131.	0.2	8
91	Supercritical fluid extracts of <i>Moringa oleifera</i> and their unsaturated fatty acid components inhibit biofilm formation by <i>Staphylococcus aureus</i> . <i>Food Control</i> , 2017, 80, 74-82.	2.8	45
92	Lipidomics. <i>Neuromethods</i> , 2017, , .	0.2	3

#	ARTICLE	IF	CITATIONS
93	The properties of chitosan and gelatin films incorporated with ethanolic red grape seed extract and Ziziphora clinopodioides essential oil as biodegradable materials for active food packaging. International Journal of Biological Macromolecules, 2017, 99, 746-753.	3.6	162
94	Effect of Gamma Irradiation on Biochemical Properties of Grape Seeds. JAOCS, Journal of the American Oil Chemists' Society, 2017, 94, 57-67.	0.8	13
95	High-Speed Counter-Current Chromatography (HSCCC) Purification of Antifungal Hydroxy Unsaturated Fatty Acids from Plant-Seed Oil and <i>Lactobacillus</i> Cultures. Journal of Agricultural and Food Chemistry, 2017, 65, 11229-11236.	2.4	24
96	Separation of Lipids. , 2017, , 419-438.		3
97	Effects of dietary grape seed on performance and some metabolic assessments in Japanese quail with different plumage colors exposed to heat stress. Revista Brasileira De Zootecnia, 2018, 47, .	0.3	5
98	Integrated Approach for the Valorization of Red Grape Pomace: Production of Oil, Polyphenols, and Acetone-Butanol-Ethanol. ACS Sustainable Chemistry and Engineering, 2018, 6, 16279-16286.	3.2	42
99	Analysis of fatty acid profiles of free fatty acids generated in deep-frying process. Journal of Food Science and Technology, 2018, 55, 3085-3092.	1.4	35
100	Food Waste and Byproducts: An Opportunity to Minimize Malnutrition and Hunger in Developing Countries. Frontiers in Sustainable Food Systems, 0, 2, .	1.8	206
101	Prediction of the best cosolvents to solubilise fatty acids in supercritical CO2 using the Hansen solubility theory. Chemical Engineering Science, 2018, 190, 14-20.	1.9	19
102	Concentration of linoleic acid from cottonseed oil by starch complexation. Chinese Journal of Chemical Engineering, 2019, 27, 845-849.	1.7	4
103	Separation of high-purity eicosapentaenoic acid and docosahexaenoic acid from fish oil by pH-zone-refining countercurrent chromatography. Journal of Separation Science, 2019, 42, 2569-2577.	1.3	11
104	Preparative and scaled-up separation of high-purity Î±-linolenic acid from perilla seed oil by conventional and pH-zone refining counter-current chromatography. Journal of Separation Science, 2019, 42, 2360-2370.	1.3	8
106	Effects of infrared radiation combined with heating on grape seeds and oil quality. Food Science and Technology International, 2019, 25, 160-170.	1.1	19
107	Physicochemical properties and antioxidant activity of oil extracted from Assam tea seeds (<i>Camellia sinensis</i> var. <i>assamica</i>) by supercritical CO ₂ extraction. Journal of Food Processing and Preservation, 2020, 44, e14364.	0.9	17
108	Extraction of oil from grape seeds (<i>Vitis vinifera</i> L.) using recyclable CO ₂ -expanded ethanol. Chemical Engineering and Processing: Process Intensification, 2020, 157, 108147.	1.8	14
109	Cold pressed grape (<i>Vitis vinifera</i>) seed oil. , 2020, , 39-52.		3
110	Effects of replacing pork fat with grape seed oil and gelatine/alginate for meat emulsions. Meat Science, 2020, 163, 108079.	2.7	50
111	Green biotechnology for valorisation of residual biomasses in nutraceutic sector: Characterization and extraction of bioactive compounds from grape pomace and evaluation of the protective effects in vitro. Natural Product Research, 2021, 35, 331-336.	1.0	12

#	ARTICLE	IF	CITATIONS
112	Optimization of antioxidant extraction and characterization of oil obtained by pressing cold from <i>Vitis labrusca</i> seeds. <i>Food Science and Technology</i> , 0, , .	0.8	0
113	Activated Bio-Carbons Prepared from the Residue of Supercritical Extraction of Raw Plants and Their Application for Removal of Nitrogen Dioxide and Hydrogen Sulfide from the Gas Phase. <i>Materials</i> , 2021, 14, 3192.	1.3	10
114	The Effects of Grape, pomegranate, Sesame Seed Powder and Their Oils on Probiotic Ice Cream: Total phenolic contents, antioxidant activity and probiotic viability. <i>Food Bioscience</i> , 2021, 42, 101203.	2.0	24
115	Future trends of processed meat products concerning perceived healthiness: A review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 4739-4778.	5.9	47
116	Processing technologies, phytochemical constituents, and biological activities of grape seed oil (GSO): A review. <i>Trends in Food Science and Technology</i> , 2021, 116, 1074-1083.	7.8	35
117	A feasibility study on green biorefinery of high lignin content agro-food industry waste through supercritical water treatment. <i>Journal of Cleaner Production</i> , 2021, 323, 129110.	4.6	4
118	Conventional product formation. , 2021, , 155-170.		0
119	Development of Multiple Unit-Fluid Processes and Bio-refineries Using Critical Fluids. <i>Food Engineering Series</i> , 2015, , 455-478.	0.3	1
120	Preparative isolation and purification of chuanxiongine from the medicinal plant <i>Ligusticum chuanxiong</i> by high-speed counter-current chromatography. <i>Journal of Chromatography A</i> , 2004, 1047, 249-253.	1.8	22
121	Optimization of Oil Extraction and Characterization from <i>Tamarindus Indica</i> Linn Seed Oil. <i>International Journal of Oil Gas and Coal Engineering</i> , 2014, 2, 1.	0.1	23
122	Essential Oils Extraction and Fractionation Using Supercritical Fluids. , 2007, , 305-335.		4
123	Supercritical Fluid Extraction of Specialty Oils. , 2007, , 51-101.		7
124	Application of Supercritical Fluids in Traditional Chinese Medicines and Natural Products. , 2007, , 215-242.		4
125	A green strategy for obtaining anthraquinones from <i>Rheum tanguticum</i> by subcritical water. <i>Open Chemistry</i> , 2020, 18, 702-710.	1.0	4
126	Temperature dependence of refractive index and of electrical impedance of grape seed (&em> <i>Vitis</i>) Tj ETQq0 0 0 rgBT /Overlock 10 2015, 66, e083.	0.3	5
127	Evaluation of Enzymatic Pectin Extraction by a Recombinant Polygalacturonase (PGI) From Apples and Pears Pomace of Argentinean Production and Characterization of the Extracted Pectin. <i>Journal of Food Processing & Technology</i> , 2014, 05, .	0.2	12
128	ESTUDO PROSPECTIVO DAS APLICAÇÕES DO "LEO DE SEMENTE DE LIVA A PARTIR DE MAPEAMENTO EM DOCUMENTOS DE PATENTES. <i>Cadernos De Prospecção</i> , 0, 11, 270.	0.0	1
129	Optimizing Uniaxial Oil Extraction of Bulk Rapeseeds: Spectrophotometric and Chemical Analyses of the Extracted Oil under Pretreatment Temperatures and Heating Intervals. <i>Processes</i> , 2021, 9, 1755.	1.3	6

#	ARTICLE	IF	CITATIONS
130	Protection Against Free Radicals (UVB Irradiation) of a Water-Soluble Enzymatic Extract from Rice Bran. Study Using Human Keratinocyte Monolayer and Reconstructed Human Epidermis. , 2013, , 215-225.		0
131	EXTRAÇÃO E ANÁLISE FÍSICO-QUÍMICA DO “LEO DE SEMENTE DE UVA DAS VARIEDADES CABERNET SAUVIGNON E BORDA” EXTRAÇÃO POR SOXHLET. , 0, ,		0
133	Recent advances in the development of bitter melon seed oil: from chemical composition to potential applications. Critical Reviews in Food Science and Nutrition, 2023, 63, 10678-10690.	5.4	2
134	Bioactive Phytochemicals from Grape Seed Oil-Processing By-Products. Reference Series in Phytochemistry, 2022, , 1-20.	0.2	0
135	Evaluation of the Phytochemistry-“Therapeutic Activity Relationship for Grape Seeds Oil. Life, 2023, 13, 178.	1.1	13
136	Bioactive Phytochemicals from Grape Seed Oil Processing By-products. Reference Series in Phytochemistry, 2023, , 289-308.	0.2	0