

CITATION REPORT

List of articles citing

Extraction of antioxidant phenolic compounds from spent coffee grounds

DOI: 10.1016/j.seppur.2011.09.036

Separation and Purification Technology, 2011, 83, 173-179.

Source: <https://exaly.com/paper-pdf/51086289/citation-report.pdf>

Version: 2024-04-28

This report has been generated based on the citations recorded by exaly.com for the above article. For the latest version of this publication list, visit the link given above.

The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

#	Paper	IF	Citations
285	Evaluation of spent coffee obtained from the most common coffeemakers as a source of hydrophilic bioactive compounds. 2012 , 60, 12565-73		98
284	Espresso coffee residues: a valuable source of unextracted compounds. 2012 , 60, 7777-84		125
283	Bioactive compounds (phytoestrogens) recovery from <i>Larrea tridentata</i> leaves by solvents extraction. <i>Separation and Purification Technology</i> , 2012 , 88, 163-167	8.3	37
282	Recovery of natural antioxidants from spent coffee grounds. 2013 , 61, 4162-8		151
281	Ethanol influenced fast microwave-assisted extraction for natural antioxidants obtaining from spent filter coffee. <i>Separation and Purification Technology</i> , 2013 , 118, 503-510	8.3	57
280	Antioxidant and genoprotective effects of spent coffee extracts in human cells. 2013 , 60, 397-403		42
279	Optimization of fatty acids extraction from <i>Portulaca oleracea</i> seed using response surface methodology. 2013 , 43, 405-411		43
278	FT-NIR spectroscopy as a tool for valorization of spent coffee grounds: Application to assessment of antioxidant properties. 2013 , 51, 579-586		48
277	Influence of extraction solvents on the recovery of antioxidant phenolic compounds from brewer's spent grains. <i>Separation and Purification Technology</i> , 2013 , 108, 152-158	8.3	211
276	Coffee. 2013 , 413-428		0
275	Bioactive micronutrients in coffee: recent analytical approaches for characterization and quantification. 2014 , 2014, 384230		64
274	Effects of biochar amendments on soil microbial biomass and activity. 2014 , 43, 2104-14		26
273	Selection of the Solvent and Extraction Conditions for Maximum Recovery of Antioxidant Phenolic Compounds from Coffee Silverskin. 2014 , 7, 1322-1332		57
272	Coffee silverskin: characterization, possible uses, and safety aspects. 2014 , 62, 10836-44		65
271	Garlic (<i>Allium sativum</i> L.) husk waste as a potential source of phenolic compounds: Influence of extracting solvents on its antimicrobial and antioxidant properties. 2014 , 62, 34-41		75
270	Study of the isoflavone content of different extracts of <i>Medicago</i> spp. as potential active ingredient. 2014 , 57, 110-115		31
269	Chemical, Functional, and Structural Properties of Spent Coffee Grounds and Coffee Silverskin. 2014 , 7, 3493-3503		355

268	Optimization of microwave-assisted extraction of natural antioxidants from spent espresso coffee grounds by response surface methodology. 2014 , 80, 69-79		79
267	MICROBIAL ACTIVITY DURING COFFEE FERMENTATION CR IS T I NA F ER R EIR A SI LVA. 2014 , 416-449		
266	The influence of extraction parameters on spent coffee grounds as a renewable tannin resource. 2015 , 101, 222-228		29
265	Coffee silverskin: a possible valuable cosmetic ingredient. 2015 , 53, 386-94		44
264	Impact of extraction parameters and concentration by nanofiltration on the recovery of phenolic compounds from <i>Cynara cardunculus</i> var. <i>altilis</i> : Assessment of antioxidant activity. 2015 , 67, 137-142		20
263	Traditional elderflower beverages: a rich source of phenolic compounds with high antioxidant activity. 2015 , 63, 1477-87		48
262	Development of phytotoxicity and composition of a soil treated with olive mill wastewater (OMW): an incubation study. 2015 , 386, 99-112		37
261	Coffee and spent coffee extracts protect against cell mutagens and inhibit growth of food-borne pathogen microorganisms. 2015 , 12, 365-374		49
260	Biotechnological conversion of spent coffee grounds into polyhydroxyalkanoates and carotenoids. 2015 , 32, 569-74		85
259	Enzyme-assisted extraction of anticoagulant polysaccharide from <i>Liparis tessellatus</i> eggs. 2015 , 74, 601-7		7
258	Air-steam explosion enhancing the extraction efficiency of chlorogenic acid from leaves of <i>Eucommia ulmoides</i> Oliver. <i>Separation and Purification Technology</i> , 2015 , 146, 317-325	8.3	11
257	Spent coffee grounds: A review on current research and future prospects. 2015 , 45, 24-36		291
256	Kinetics of the Solid-Liquid Extraction Process of Phenolic Antioxidants and Antioxidant Capacity from Hop (<i>Humulus lupulus</i> L.). 2015 , 50, 1658-1664		6
255	Characterization of polysaccharides extracted from spent coffee grounds by alkali pretreatment. 2015 , 127, 347-54		99
254	Antioxidative phenolics obtained from spent coffee grounds (<i>Coffea arabica</i> L.) by subcritical water extraction. 2015 , 76, 946-954		70
253	Optimization of polyphenol recovery from espresso coffee residues using factorial design and response surface methodology. <i>Separation and Purification Technology</i> , 2015 , 152, 64-69	8.3	27
252	Influence of extraction techniques on antioxidant properties and bioactive compounds of loquat fruit (<i>Eriobotrya japonica</i> Lindl.) skin and pulp extracts. <i>Food Science and Nutrition</i> , 2015 , 3, 179-87	3.2	17
251	Analysis of major antioxidants from extracts of <i>Myrmecodia pendans</i> by UV/visible spectrophotometer, liquid chromatography/tandem mass spectrometry, and high-performance liquid chromatography/UV techniques. 2015 , 23, 303-309		22

250	Generating Biomedical Polyphenolic Compounds from Spent Coffee or Silverskin. 2015 , 93-106		10
249	Valorisation of spent coffee through membrane processing. 2015 , 149, 123-130		32
248	Response Surface Optimization of Ethanolic Extraction of Antioxidants from Artichoke Leaves. <i>Journal of Food Processing and Preservation</i> , 2015 , 39, 1036-1044	2.1	6
247	Antioxidant Effect of Extracts from the Coffee Residue in Raw and Cooked Meat. 2016 , 5,		23
246	Topical application of spent coffee ground extracts protects skin from ultraviolet B-induced photoaging in hairless mice. 2016 , 15, 779-90		13
245	Phytochemical overview and medicinal importance of Coffea species from the past until now. 2016 , 9, 1127-1135		46
244	Integration of chlorogenic acid recovery and bioethanol production from spent coffee grounds. 2016 , 116, 54-64		37
243	Polyphenols content of spent coffee grounds subjected to physico-chemical pretreatments influences lignocellulolytic enzymes production by Bacillus sp. R2. 2016 , 211, 769-73		20
242	Enhanced oral bioavailability and in vivo antioxidant activity of chlorogenic acid via liposomal formulation. 2016 , 501, 342-9		71
241	Antioxidant potential, tannin and polyphenol contents of seed and pericarp of three Coffea species. 2016 , 9, 366-371		17
240	Developing water-extracted cacao-coffee beverage: effects of temperature and time on cacao roasting and the beverage acceptability. 2016 , 14, 248-254		
239	Rapid assessment of bioactive phenolics and methylxanthines in spent coffee grounds by FT-NIR spectroscopy. 2016 , 147, 460-7		44
238	Isolation of polyphenols from spent coffee grounds and silverskin by mild hydrothermal pretreatment. 2016 , 46, 406-9		47
237	Effect of Natural Extracted Antioxidants from Eriobotrya japonica (Lindl.) Fruit Skin on Thermo Oxidative Stability of Soybean Oil During Deep Frying. <i>International Journal of Food Properties</i> , 2016 , 19, 958-973	3	4
236	Development and validation of ultrasound-assisted solid-liquid extraction of phenolic compounds from waste spent coffee grounds. 2017 , 34, 206-213		157
235	Antioxidative polyphenolics obtained from spent coffee grounds by pressurized liquid extraction. 2017 , 109, 75-80		54
234	Computational analysis of the solvation of coffee ingredients in aqueous ionic liquid mixtures. 2017 , 7, 3495-3504		15
233	Food waste: a potential bioresource for extraction of nutraceuticals and bioactive compounds. 2017 , 4,		195

232	Impacts of discarded coffee waste on human and environmental health. 2017 , 141, 30-36		42
231	Encapsulation of antioxidant phenolic compounds extracted from spent coffee grounds by freeze-drying and spray-drying using different coating materials. <i>Food Chemistry</i> , 2017 , 237, 623-631	8.5	197
230	Cellular Antioxidant and Anti-Inflammatory Effects of Coffee Extracts with Different Roasting Levels. 2017 , 20, 626-635		48
229	Identification and Determination of Phenolics in Lamiaceae Species by UPLC-DAD-ESI-MS/MS. 2017 , 55, 291-300		19
228	A Non-invasive Real-Time Methodology for the Quantification of Antioxidant Properties in Coffee During the Roasting Process Based on Near-Infrared Spectroscopy. 2017 , 10, 630-638		17
227	Crude ethanolic extract from spent coffee grounds: Volatile and functional properties. 2017 , 69, 463-469		22
226	Spent coffee as a rich source of antioxidative compounds. 2017 , 26, 921-927		27
225	Influence of pretreatment and modifiers on subcritical water liquefaction of spent coffee grounds: A green waste valorization approach. 2017 , 142, 3719-3727		68
224	A Novel Two-Step Process to Co-valorize Antioxidant Rich By-products of Olive and Grape Processing Industries. 2017 , 8, 829-837		1
223	Transformation of chlorogenic acids during the coffee beans roasting process. 2017 , 243, 379-390		25
222	Ultrasound-assisted extraction to improve the recovery of phenols and antioxidants from spent espresso coffee ground: a study by response surface methodology and desirability approach. 2017 , 243, 835-847		25
221	Optimization of autohydrolysis conditions to extract antioxidant phenolic compounds from spent coffee grounds. 2017 , 199, 1-8		65
220	Extraction of glutathione from EFB fermentation waste using methanol with sonication process. 2017 ,		3
219	Fenlicos a partir de residuos de caf�: Optimizaci�n del proceso de extracci�n. 2017 , 19, 405-410		1
218	The biorefinery concept for the industrial valorization of coffee processing by-products. 2017 , 63-92		8
217	Emerging technologies for the recovery of valuable compounds from coffee processing by-products. 2017 , 141-169		1
216	Response Surface Optimized Infrared-Assisted Extraction and UHPLC Determination of Flavonoid Types from Flos Sophorae. <i>Molecules</i> , 2017 , 22,	4.8	10
215	State of the art in coffee processing by-products. 2017 , 1-26		13

214	Extraction and formulation of bioactive compounds. 2017 , 93-140		2
213	Regeneration of Used Frying Palm Oil with Coffee Silverskin (CS), CS Ash (CSA) and Nanoparticles of CS (NCS). 2017 , 66, 897-905		4
212	Applications of recovered bioactive compounds in cosmetics and other products. 2017 , 195-220		1
211	Vermicompost derived from spent coffee grounds: assessing the potential for enzymatic bioremediation. 2017 , 369-398		5
210	<i>Coffea arabica</i> : A Plant with Rich Content in Caffeine. 2017 ,		3
209	A new UHPLC-MS/MS method for the determination of flavonoids in supplements and DPPH-UHPLC-UV method for the evaluation of the radical scavenging activity of flavonoids. <i>Food Chemistry</i> , 2018 , 256, 333-341	8.5	19
208	Use of coffee by-products for the cultivation of <i>Pleurotus citrinopileatus</i> and <i>Pleurotus salmoneo-stramineus</i> and its impact on biological properties of extracts thereof. <i>International Journal of Food Science and Technology</i> , 2018 , 53, 1914-1924	3.8	8
207	Antioxidant and prooxidant activity of spent coffee extracts by isothermal calorimetry. 2018 , 132, 1065-1075		5
206	Yerba mate waste: A sustainable resource of antioxidant compounds. 2018 , 113, 398-405		34
205	Optimization of extraction conditions and assessment of antioxidant, α -glucosidase inhibitory and antimicrobial activities of <i>Xanthium strumarium</i> L. fruits. 2018 , 14, 40-47		10
204	The production of hydrolysates from industrially defatted rice bran and its surface image changes during extraction. 2018 , 98, 3290-3298		9
203	One-step sample preparation for convenient examination of volatile monoterpenes and phenolic compounds in peppermint leaves using deep eutectic solvents. <i>Food Chemistry</i> , 2018 , 251, 69-76	8.5	43
202	A semi-conducting polypyrrole/coffee grounds waste composite for rhodamine B dye adsorption. 2018 , 27, 171-181		12
201	Assessment of the Physico-Chemical Properties of Waste Cooking Oil and Spent Coffee Grounds Oil for Potential Use as Asphalt Binder Rejuvenators. 2018 , 9, 2125-2132		25
200	SPR screening of metal chelating peptides in a hydrolysate for their antioxidant properties. <i>Food Chemistry</i> , 2018 , 239, 478-485	8.5	19
199	Valorization of spent coffee grounds I A new approach. <i>Separation and Purification Technology</i> , 2018 , 192, 271-277	8.3	29
198	Spent coffee grounds make much more than waste: Exploring recent advances and future exploitation strategies for the valorization of an emerging food waste stream. 2018 , 172, 980-992		62
197	Bio-refinery approach for spent coffee grounds valorization. 2018 , 247, 1077-1084		109

196	Sustainable coffee-based CO ₂ adsorbents: toward a greener production via hydrothermal carbonization. 2018 , 8, 309-323			10
195	A spent coffee grounds based biorefinery for the production of biofuels, biopolymers, antioxidants and biocomposites. 2018 , 72, 240-254			131
194	Production and physicochemical properties of carboxymethyl cellulose films enriched with spent coffee grounds polysaccharides. 2018 , 106, 647-655			44
193	Increasing the Sustainability of the Coffee Agro-Industry: Spent Coffee Grounds as a Source of New Beverages. 2018 , 4, 105			18
192	Effects of tannin mordanting on coloring and functionalities of wool fabrics dyed with spent coffee grounds. 2018 , 5,			12
191	ANTIOXIDANT ACTIVITY OF HYDRO-ALCOHOLIC EXTRACT ON THE ROOTS OF NYCTANTHES ARBORTRISTIS. 2018 , 10, 51			
190	Spent coffee grounds valorization through pyrolysis for energy and materials production in the concept of circular economy. 2018 , 5, 27582-27588			13
189	Analysis of Extraction Kinetics of Bioactive Compounds from Spent Coffee Grounds (<i>Coffea arabica</i>). 2018 , 9, 2381-2389			15
188	A shell-resolved analysis of preferential solvation of coffee ingredients in aqueous mixtures of the ionic liquid 1-ethyl-3-methylimidazolium acetate. 2018 , 148, 193819			13
187	Valorization of spent coffee grounds: A review. 2018 , 110, 104-119			107
186	Optimisation of organosolv pretreatment for the extraction of polyphenols from spent coffee waste and subsequent recovery of fermentable sugars. <i>Bioresource Technology Reports</i> , 2018 , 3, 7-14	4.1		14
185	The Antioxidant and Safety Properties of Spent Coffee Ground Extracts Impacted by the Combined Hot Pressurized Liquid Extraction-Resin Purification Process. <i>Molecules</i> , 2017 , 23,	4.8		13
184	Converting environmental risks to benefits by using spent coffee grounds (SCG) as a valuable resource. 2018 , 25, 35776-35790			35
183	Polysaccharidic spent coffee grounds for silver nanoparticle immobilization as a green and highly efficient biocide. 2019 , 140, 168-176			17
182	The Possibility of Using Spent Coffee Grounds to Improve Wastewater Treatment Due to Respiration Activity of Microorganisms. 2019 , 9, 3155			11
181	Estrogen Receptor-Mediated Transcriptional Activities of Spent Coffee Grounds and Spent Coffee Grounds Compost, and Their Phenolic Acid Constituents. 2019 , 67, 8649-8659			6
180	Coffee. 2019 , 413-438			2
179	Bacterial cellulose/phytochemical's extracts biocomposites for potential active wound dressings. 2019 , 26, 26529-26541			8

178	Valorization of spent coffee grounds by supramolecular solvent extraction. <i>Separation and Purification Technology</i> , 2019 , 228, 115759	8.3	28
177	Spent coffee grounds cookies: Sensory and texture characteristics, proximate composition, antioxidant activity, and total phenolic content. <i>Journal of Food Processing and Preservation</i> , 2019 , 43, e14223	2.1	6
176	Enhanced extraction of spent coffee grounds oil using high-pressure CO ₂ plus ethanol solvents. 2019 , 141, 111723		20
175	Isolation and physicochemical characterization of different lignin streams generated during the second-generation ethanol production process. 2019 , 129, 497-510		14
174	Phenolic compound extraction from spent coffee grounds for antioxidant recovery. 2019 , 36, 186-190		9
173	The role of heating step in microwave-assisted extraction of polyphenols from spent coffee grounds. 2019 , 114, 227-234		14
172	Sequential Production of Lignin, Fatty Acid Methyl Esters and Biogas from Spent Coffee Grounds via an Integrated Physicochemical and Biological Process. 2019 , 12, 2360		14
171	Complete utilization of wet spent coffee grounds waste as a novel feedstock for antioxidant, biodiesel, and bio-char production. 2019 , 138, 111484		28
170	Valorization of spent coffee grounds into biofuels and value-added products: Pathway towards integrated bio-refinery. 2019 , 254, 115640		61
169	High resolution liquid chromatography tandem mass spectrometry for the separation and identification of peptides in coffee silverskin protein hydrolysates. 2019 , 149, 103951		5
168	The influence of brewing method on bioactive compounds residues in spent coffee grounds of different roasting degree and geographical origin. <i>International Journal of Food Science and Technology</i> , 2019 , 54, 3008-3014	3.8	7
167	The "COFFEE BIN" concept: centralized collection and torrefaction of spent coffee grounds. 2019 , 26, 35473-35481		15
166	Optimization of ultrasound-assisted extraction of antioxidant phenolics from <i>Capparis spinosa</i> flower buds and LCMS analysis. 2019 , 13, 2241-2252		11
165	Study on the effect of roasting temperature on antioxidant activity of early-roasted Java coffee powder (Arabica and Robusta). <i>IOP Conference Series: Earth and Environmental Science</i> , 2019 , 230, 012045-3		4
164	Antioxidant Activity of Spent Coffee Ground Extracts Toward Soybean Oil and Fish Oil. 2019 , 121, 1800372		4
163	Optimized Dyeing Process for Enhancing the Functionalities of Spent Coffee Dyed Wool Fabrics Using a Facile Extraction Process. 2019 , 11,		4
162	Coffee parchment as a new dietary fiber ingredient: Functional and physiological characterization. 2019 , 122, 105-113		43
161	Functionality Analysis of Spent Coffee Ground Extracts Obtained by the Hydrothermal Method. 2019 , 2019, 1-8		12

160	Bioethanol from Waste [Prospects and Challenges of Current and Emerging Technologies. 2019 , 421-456		
159	Microencapsulation of bioactive compounds from espresso spent coffee by spray drying. 2019 , 103, 116-124		25
158	An investigation into green coffee press cake as a renewable source of bioactive compounds. <i>International Journal of Food Science and Technology</i> , 2019 , 54, 1187-1196	3.8	3
157	Eco-sustainable recovery of antioxidants from spent coffee grounds by microwave-assisted extraction: Process optimization, kinetic modeling and biological validation. 2019 , 114, 31-42		24
156	Food waste valorization advocating Circular Bioeconomy - A critical review of potentialities and perspectives of spent coffee grounds biorefinery. 2019 , 211, 1553-1566		87
155	Spent coffee grounds: A review on current utilization. 2019 , 71, 78-88		86
154	Effect of the solvent composition on the profile of phenolic compounds extracted from chia seeds. <i>Food Chemistry</i> , 2019 , 275, 489-496	8.5	48
153	New use for spent coffee ground as an adsorbent for tetracycline removal in water. 2019 , 215, 163-172		71
152	Preparation and properties of wool fabrics dyed with spent coffee ground extract. 2019 , 89, 13-19		8
151	Pistachio (<i>Pistacia vera</i> L.) Hull as a Potential Source of Phenolic Compounds: Evaluation of Ethanol/Water Binary Solvent Extraction on Antioxidant Activity and Phenolic Content of Pistachio Hull Extracts. 2020 , 11, 2101-2110		18
150	Preliminary design of a phenols purification plant. 2020 , 95, 373-383		7
149	Evaluation of the antioxidant and physical properties of an exfoliating cream developed from coffee grounds. 2020 , 43, e13067		5
148	Bioalcohol production from spent coffee grounds and okara waste biomass by engineered <i>Bacillus subtilis</i> . 2020 , 10, 167-173		7
147	Optimization of green extraction of phytochemicals from red grape pomace by homogenizer assisted extraction. 2020 , 14, 39-47		15
146	The effect of organic farming on total phenols, total flavonoids, brown compounds and antioxidant activity of spent coffee grounds from Mexico. 2020 , 36, 107-118		4
145	Synergistic effect of probe sonication and ionic liquid for extraction of phenolic acids from oak galls. 2020 , 62, 104876		17
144	Integrating spent coffee grounds and silver skin as biofuels using torrefaction. 2020 , 148, 275-283		9
143	Effect of extraction conditions on phenolic compounds and antioxidant properties of koreeb (<i>Dactyloctenium aegyptium</i>) seeds flour. 2020 , 14, 799-808		6

142	Bioactive extracts from brewer's spent grain. <i>Food and Function</i> , 2020 , 11, 8963-8977	6.1	11
141	Embracing nutritional qualities, biological activities and technological properties of coffee byproducts in functional food formulation. 2020 , 104, 235-261		20
140	Biogas production from co-digestion of cocoa pod husk and cow manure with cow rumen fluid as inoculum. 2020 ,		1
139	Valorisation of Exhausted Olive Pomace by an Eco-Friendly Solvent Extraction Process of Natural Antioxidants. 2020 , 9,		12
138	Valorization of spent black tea by recovery of antioxidant polyphenolic compounds: Subcritical solvent extraction and microencapsulation. <i>Food Science and Nutrition</i> , 2020 , 8, 4297-4307	3.2	10
137	Feasibility of Vermicomposting of Spent Coffee Grounds and Silverskin from Coffee Industries: A Laboratory Study. 2020 , 10, 1125		7
136	Automatic solvent extraction of sour cherry peels and storage stability of the products. 2020 , 1		0
135	GC-MS Analysis, Phenolic Compounds Quantification, Antioxidant, and Antibacterial Activities of the Hydro-alcoholic Extract of Spent Coffee Grounds. 2020 , 10, 325-337		5
134	Application of Thermal Methods to Analyze the Properties of Coffee Silverskin and Oil Extracted from the Studied Roasting By-Product. 2020 , 10, 8790		1
133	Utilization of Spent Coffee Ground Oil in Eco-Friendly Scouring and Reactive Dyeing Processes for Cotton. 2020 , 1005, 85-92		1
132	Effect of laccase oxidation on phenol content and antioxidant capacity of roasted coffee. 2020 ,		
131	Isolation of proteins from spent coffee grounds. Polyphenol removal and peptide identification in the protein hydrolysates by RP-HPLC-ESI-Q-TOF. 2020 , 137, 109368		7
130	Improving the recovery of phenolic compounds from spent coffee grounds by using hydrothermal delignification coupled with ultrasound assisted extraction. 2020 , 139, 105616		23
129	Choline-chloride and betaine-based deep eutectic solvents for green extraction of nutraceutical compounds from spent coffee ground. 2020 , 189, 113421		18
128	Oil extraction from spent coffee grounds assisted by non-thermal plasma. <i>Separation and Purification Technology</i> , 2020 , 250, 117171	8.3	6
127	Chemical Composition, Antioxidant and Enzyme Inhibitory Properties of Different Extracts Obtained from Spent Coffee Ground and Coffee Silverskin. <i>Foods</i> , 2020 , 9,	4.9	15
126	Fluorescent Poly(vinyl alcohol) Films Containing Chlorogenic Acid Carbon Nanodots for Food Monitoring. 2020 , 3, 7611-7620		14
125	Identification and Quantification of Bioactive Molecules Inhibiting Pro-inflammatory Cytokine Production in Spent Coffee Grounds Using Metabolomics Analyses. 2020 , 11, 229		9

124	Biosynthesis of silver nanoparticles as catalyst by spent coffee ground/recycled poly(ethylene terephthalate) composites. 2020 , 121, 193-201		15
123	Supercritical CO ₂ extraction of spent coffee grounds. Influence of co-solvents and characterization of the extracts. 2020 , 161, 104825		10
122	Chemical modification of lignin derived from spent coffee grounds for methylene blue adsorption. 2020 , 10, 11048		31
121	Phenolic compound separation from bio-oil produced from pyrolysis of coffee shell at 700°C using liquid-liquid extraction. 2020 , 1444, 012002		1
120	The potential of arabica coffee grounds nanoparticles as an active compound of pharmaceutical preparations. <i>IOP Conference Series: Earth and Environmental Science</i> , 2020 , 425, 012034	0.3	3
119	Food waste valorization opportunities for different food industries. 2020 , 341-422		14
118	Supramolecular solvent extraction of bioactives from coffee cherry pulp. 2020 , 278, 109933		14
117	Lipid profile and growth of black soldier flies (<i>Hermetia illucens</i> , Stratiomyidae) reared on by-products from different food chains. 2020 , 100, 3648-3657		21
116	Bioactives extraction from spent coffee grounds and liposome encapsulation by a combination of green technologies. 2020 , 151, 107911		12
115	The Design of Three-Zone Simulated Moving Bed Process for the Separation of Chlorogenic and Gallic Acids Extracted from Spent Coffee Grounds. 2021 , 12, 2389-2405		3
114	Physicochemical, functional properties and antioxidant activity of protein extract from spent coffee grounds using ultrasonic-assisted extraction. 2021 , 6, 864-878		4
113	Evaluation of fatty acids, phenolics and bioactivities of spent coffee grounds prepared from Vietnamese coffee. <i>International Journal of Food Properties</i> , 2021 , 24, 1548-1558	3	1
112	Improving the Recovery of Phenolic Compounds from Spent Coffee Grounds (SCG) by Environmentally Friendly Extraction Techniques. <i>Molecules</i> , 2021 , 26,	4.8	13
111	Plant Secondary Metabolites: An Opportunity for Circular Economy. <i>Molecules</i> , 2021 , 26,	4.8	26
110	Polyphenols in peanut shells and their antioxidant activity: optimal extraction conditions and the evaluation of anti-obesity effects. 2021 , 54, 116		2
109	Potential applications of by-products from the coffee industry in polymer technology - Current state and perspectives. 2021 , 121, 296-330		12
108	Enhanced separation of chlorogenic and gallic acids extracted from spent coffee grounds using a three-zone simulated moving bed process with partial feed and partial collection strategies. 2021 , 96, 1742-1757		2
107	From brown to colored: Polylactic acid composite with micro/nano-structured white spent coffee grounds for three-dimensional printing. 2021 , 174, 300-308		6

106	Performance column adsorption of methylene blue using composite spent coffee ground-copper ferrites (SCG/CuFe ₂ O ₄). 2021 , 1876, 012010		
105	A biorefinery approach for the valorization of spent coffee grounds to produce antioxidant compounds and biobutanol. 2021 , 147, 106026		9
104	Study of Influential Parameters of the Caffeine Extraction from Spent Coffee Grounds: From Brewing Coffee Method to the Waste Treatment Conditions. 2021 , 3, 335-350		2
103	Obtaining phenolic compounds from iraca waste (<i>Carludovica palmata</i> Ruiz & Pav) through ultrasound-assisted extraction. 1		2
102	Antioxidant and Anti-Inflammatory Profiles of Spent Coffee Ground Extracts for the Treatment of Neurodegeneration. 2021 , 2021, 6620913		6
101	Spent Grain from Malt Whisky: Assessment of the Phenolic Compounds. <i>Molecules</i> , 2021 , 26,	4.8	5
100	Recovery of phenolic compounds from agro-industrial by-products: Evaluating antiradical activities and immunomodulatory properties. 2021 , 127, 338-348		8
99	Coffee by-products in topical formulations: A review. 2021 , 111, 280-291		23
98	Theoretical investigations on the antioxidant potential of a non-phenolic compound thymoquinone: a DFT approach. 2021 , 27, 173		4
97	Hybrid Biocomposites Based on Used Coffee Grounds and Epoxy Resin: Mechanical Properties and Fire Resistance. 2021 , 2021, 1-12		1
96	Sustainable and superhydrophobic spent coffee ground-derived holocellulose nanofibers foam for continuous oil/water separation. 2021 , 28, e00277		2
95	Experimental exploration of processes for deriving multiple products from spent coffee grounds. 2021 , 128, 21-29		4
94	Spent Coffee Grounds Valorization towards the Recovery of Caffeine and Chlorogenic Acid: A Response Surface Methodology Approach. 2021 , 13, 8818		5
93	Fish skin gelatin based packaging films functionalized by subcritical water extract from spent coffee ground. 2021 , 29, 100735		1
92	Optimization of Phenolic Compound Recovery and Antioxidant Activity of Bay Leaves Using Sequential and Response Surface Methodologies. 2021 , 17,		
91	Reinforcing Efficiency of Pyrolyzed Spent Coffee Ground in Styrene-Butadiene Rubber. 2021 , 29, 597-604		1
90	Fractionation of spent coffee ground with tertiary amine extraction. <i>Separation and Purification Technology</i> , 2021 , 274, 119111	8.3	0
89	Investigation of the co-pyrolysis of coal slime and coffee industry residue based on machine learning methods and TG-FTIR: Synergistic effect, kinetics and thermodynamic. 2021 , 305, 121527		14

88	Investigation of co-combustion of sewage sludge and coffee industry residue by TG-FTIR and machine learning methods. 2022 , 309, 122082		8
87	Studies on Composting Spent Coffee Grounds by <i>Aspergillus sp.</i> and <i>Aspergillus sp.</i> in Aerobic Static Batch Temperature Control. 2021 , 10, 91-112		0
86	Developing a biorefinery from spent coffee grounds using subcritical water and hydrothermal carbonisation. 1		4
85	Natural deep eutectic solvents for sustainable extraction of pigments and antioxidants from agri-processing waste. 2021 , 747-785		
84	Microwave-assisted extraction as an advanced technique for optimisation of limonoid yields and antioxidant potential from <i>Trichilia roka</i> (Meliaceae). <i>Current Research in Green and Sustainable Chemistry</i> , 2021 , 4, 100147	4.1	2
83	Chemical Nature of Spent Coffee Grounds and Husks. <i>Australian Journal of Chemistry</i> , 2020 , 73, 1284	1.2	2
82	Resource Utilization of Spent Coffee Grounds: A Review. <i>Advances in Environmental Protection</i> , 2019 , 09, 525-533	0.1	1
81	Evaluation of phenolic and antioxidant properties of strawberry as a function of extraction conditions. <i>Brazilian Journal of Food Technology</i> , 23,	1.5	5
80	Optimum Extraction of Phenolic Compounds from Flaxseed Meal. <i>American Journal of Food Technology</i> , 2017 , 12, 152-169	0.1	2
79	Solvent Selection in Extraction of Essential Oil and Bioactive Compounds from <i>Polygonum minus</i> . <i>Journal of Applied Sciences</i> , 2014 , 14, 1440-1444	0.3	5
78	Optimization of ultrasound-assisted extraction of charantin from <i>Momordica charantia</i> fruits using response surface methodology. <i>Journal of Pharmacy and Bioallied Sciences</i> , 2015 , 7, 304-7	1.1	5
77	Comparative evaluation of phenolics and antioxidant activities of hot air and superheated steam roasted coffee beans (<i>Coffea canephora</i>). <i>International Journal of Food Science and Technology</i> ,	3.8	0
76	Intensify Bioreaction Accessibility and Feedstock Refinery Process. <i>Green Chemistry and Sustainable Technology</i> , 2018 , 53-143	1.1	
75	Nhan thuc cua sinh vi vi ve viec ph trien t duy phan bien trong day hoc ng nh s pham b l b Trong Bi hoc Can Th Tap Chi Khoa Hoc = <i>Journal of Science</i> , 2019 , 55(1), 74	0.1	
74	COMPARATIVE STUDY OF ANTIOXIDANT ACTIVITY, PHENOLIC COMPOUNDS AND FLAVONOIDS OF LINDEN-SHAPED FLOWERS OF THE HEART (<i>TILIA CORDATA</i> MILL.), MEDICINAL SAGE (<i>SALVIA OFFICINALIS</i> L.), MEDICINAL SWEET CLOVER (<i>MELILOTUS OFFICINALIS</i> L.), CURRANT LEAVES (<i>RIBES NIGR.</i> <i>Khimiya Rastitellnogo Syrlya</i> , 2019 , 153-159	0.5	3
73	Producci de biodisel a partir de las grasas extra das de la borra de caf: esterificaci con H ₂ SO ₄ y transesterificaci con KOH. <i>Ciencia E Ingenier Neogranadina</i> , 2019 , 29, 53-66	0.3	
72	Coffee as a Naturally Beneficial and Sustainable Ingredient in Personal Care Products: A Systematic Scoping Review of the Evidence. <i>Frontiers in Sustainability</i> , 2,	2.1	1
71	Agricultural crop waste materials - A potential reservoir of molecules. <i>Environmental Research</i> , 2021 , 206, 112284	7.9	0

70	Exploring Secondary Metabolites in Coffee and Tea Food Wastes. <i>Horticulturae</i> , 2021 , 7, 443	2.5	
69	EFFECT OF GROUND AND ROASTED PARAMETERS ON BOTH THE MICROSTRUCTURE OF ARABICA COFFEE BEANS AND COFFEE INFUSION [AN IMAGISTIC STUDY. <i>Journal of Science and Arts</i> , 2020 , 20, 957-968	0.4	
68	Sensory evaluation and mixture design assessment of coffee-flavored liquor obtained from spent coffee grounds. <i>Food Quality and Preference</i> , 2022 , 96, 104427	5.8	2
67	PERSPECTIVES FOR THE PRODUCTION OF COSMETIC OILS BASED ON THE PLANT COMPONENTS. <i>Nauka V Sovremennom Mire</i> , 2020 , 101-102	0	
66	Evaluation of secondary metabolites of herbal plant extracts as an antiviral effect on infectious bursal disease virus isolates in embryonated chicken eggs.. <i>Veterinary World</i> , 2021 , 14, 2971-2978	1.7	
65	Reducing sugar production from spent coffee grounds using microbubble-assisted synthesis of silica acid catalyst. <i>Catalysis Today</i> , 2021 ,	5.3	0
64	Polyphenol bioactivity evolution during the spontaneous fermentation of vegetal by-products.. <i>Food Chemistry</i> , 2021 , 374, 131791	8.5	1
63	Recovery of phenolic compounds from spent coffee grounds through optimized extraction processes. <i>Sustainable Chemistry and Pharmacy</i> , 2022 , 25, 100592	3.9	1
62	Valorization of spent coffee grounds: Encapsulation of bioactive compounds by different drying methods. <i>Drying Technology</i> , 1-16	2.6	1
61	Spent Coffee Grounds Valorization as Bioactive Phenolic Source Acquired Antifungal, Anti-Mycotoxigenic, and Anti-Cytotoxic Activities.. <i>Toxins</i> , 2022 , 14,	4.9	0
60	Biosynthesis of Silver Nanoparticles by Polysaccharide of <i>Leucaena leucocephala</i> Seeds and Their Anticancer, Antifungal Properties and as Preservative of Composite Milk Sample. <i>Journal of Nanomaterials</i> , 2022 , 2022, 1-16	3.2	2
59	Bioaccessibility and movement of phenolic compounds from tomato () during gastrointestinal digestion and colonic fermentation.. <i>Food and Function</i> , 2022 ,	6.1	1
58	Quantification of Total Phenols and Antioxidants in Coffee Samples of Different Origins and Evaluation of the Effect of Degree of Roasting on Their Levels.. <i>Molecules</i> , 2022 , 27,	4.8	3
57	Application of <i>Achillea millefolium</i> extract as a reducing agent for synthesis of silver nanoparticles (AgNPs) on the cotton: antibacterial, antioxidant and dyeing studies.. <i>BioMetals</i> , 2022 , 35, 313	3.4	0
56	Impact of roasting on the phenolic and volatile compounds in coffee beans. <i>Food Science and Nutrition</i> ,	3.2	2
55	A biorefinery approach for spent coffee grounds valorization using pressurized fluid extraction to produce oil and bioproducts: A systematic review. <i>Bioresource Technology Reports</i> , 2022 , 18, 101013	4.1	1
54	Bioaccessibility and bioactivities of phenolic compounds from roasted coffee beans during in vitro digestion and colonic fermentation.. <i>Food Chemistry</i> , 2022 , 386, 132794	8.5	3
53	Use of wheat flour and spent coffee grounds in the production of cookies with high fiber and antioxidant content: Effects of spent coffee grounds ratio on the product quality. <i>IOP Conference Series: Earth and Environmental Science</i> , 2021 , 947, 012044	0.3	1

52	Scientometric Overview of Coffee By-Products and Their Applications.. <i>Molecules</i> , 2021 , 26,	4.8	3
51	Bioaccessibility of phenolic compounds from sesame seeds (<i>Sesamum indicum</i> L .) during in vitro gastrointestinal digestion and colonic fermentation. <i>Journal of Food Processing and Preservation</i> ,	2.1	2
50	Valorization of Liquor Waste Derived Spent Coffee Grains for the Development of Injection-Molded Polylactide Pieces of Interest as Disposable Food Packaging and Serving Materials.. <i>Foods</i> , 2022 , 11,	4.9	0
49	Preparation of purified spent coffee ground and its reinforcement in natural rubber composite. <i>Arabian Journal of Chemistry</i> , 2022 , 103917	5.9	0
48	Total polyphenol content and antioxidant properties of cold brew coffee extracts as affected by ultrasound treatment and their application in low fat pork sausage. <i>International Journal of Food Properties</i> , 2022 , 25, 813-826	3	1
47	Table_1.docx. 2020 ,		
46	Effect of solvent, method, time and temperature of extraction on the recovery of phenolic compounds and antioxidants from spent coffee grounds. <i>International Journal of Food Engineering</i> , 2022 , 18, 325-336	1.9	1
45	The Valorization of Spent Coffee Ground Extract as a Prospective Insecticidal Agent against Some Main Key Pests of in the Laboratory and Field.. <i>Plants</i> , 2022 , 11,	4.5	
44	Novel development of coffee oil extracted from spent coffee grounds as a butter substitute in bakery products. <i>Journal of Food Processing and Preservation</i> ,	2.1	1
43	Development and Box-Behnken design optimization of a green extraction method natural deep eutectic solvent-based for phenolic compounds from barley malt rootlets.. <i>Electrophoresis</i> , 2022 ,	3.6	
42	Assessment of the bioaccessibility of phenolics from Australian grown lettuces by in vitro simulated gastrointestinal digestion and colonic fermentation. <i>Food Bioscience</i> , 2022 , 101754	4.9	0
41	Holistic Exploitation of Spent Coffee Ground: Use as Biosorbent for Olive Mill Wastewaters After Extraction of Its Phenolic Compounds. <i>Water, Air, and Soil Pollution</i> , 2022 , 233,	2.6	0
40	Spent coffee grounds: A sustainable approach toward novel perspectives of valorization.. <i>Journal of Food Biochemistry</i> , 2022 , e14190	3.3	2
39	Tuning the physical and functional properties of whey protein edible films: Effect of pH and inclusion of antioxidants from spent coffee grounds. <i>Sustainable Chemistry and Pharmacy</i> , 2022 , 27, 100700	7.0	0
38	Making use of the inherent nitrogen content of spent coffee grounds to create nanostructured activated carbon for supercapacitor and lithium-ion battery applications. <i>Diamond and Related Materials</i> , 2022 , 127, 109164	3.5	1
37	Bioactive Components from Agrofood Waste: Methods of Delivery in Food Products. 2022 , 13-28		
36	Antioxidant and Immune-Enhancing Effects of Curcuma longa Extracts. <i>Journal of the East Asian Society of Dietary Life</i> , 2022 , 32, 137-148	0.5	1
35	COMPARATIVE STUDY OF THE CHEMICAL COMPOSITION AND ANTIOXIDANT POTENTIAL OF GRADE PO-TATO TUBERS. <i>Khimiya Rastitelnogo Syrlya</i> , 2022 , 221-231	0.5	

34	Impact of Mediterranean climate of northeast Algeria on the phytochemical composition and in vitro antiradical power of <i>Tropaeolum majus</i> L. <i>International Journal of Environmental Studies</i> , 1-17	1.8
33	Microencapsulation of the green coffee waste extract with high antioxidant activity by spray-drying. <i>Journal of Food Processing and Preservation</i> ,	2.1
32	ANTIOXIDANT ACTIVITIES OF DIFFERENT VARIETIES OF SPENT COFFEE GROUND (SCG) EXTRACTED USING ULTRASONIC-ETHANOL ASSISTED EXTRACTION METHOD. 2021 , 3, 33-42	
31	Valorization of SCG through Extraction of Phenolic Compounds and Synthesis of New Biosorbent. 2022 , 14, 9358	1
30	Development of solid-state fermentation process of spent coffee grounds for the differentiated obtaining of chlorogenic, quinic, and caffeic acids.	1
29	Quantification of Spent Coffee Ground Extracts by Roast and Brew Method, and Their Utility in a Green Synthesis of Gold and Silver Nanoparticles. 2022 , 27, 5124	
28	Encapsulation of phenolic and antioxidant compounds from spent coffee grounds using spray-drying and freeze-drying and characterization of dried powders.	0
27	Spent ground coffee oil using non-thermal plasma technology as a pre-extraction method: an in vitro analysis of collagen synthesis, cell proliferation and migration and toxicity. 2022 , 29, 100777	
26	Theoretical investigations on the antioxidant potential of 2,4,5-trihydroxybutyrophenone in different solvents: A DFT approach. 2022 , 4, 100515	1
25	Coffee's Phenolic Compounds. A general overview of the coffee fruit's phenolic composition. 2022 , 7, 1-19	0
24	Optimization of 5-CQA Extraction Conditions from Green Coffee By-Product (<i>Coffea arabica</i>) Using a Response-Surface Design and the Study of Its Extraction Kinetics. 2022 , 27, 5704	0
23	Reusing Waste Coffee Grounds as Electrode Materials: Recent Advances and Future Opportunities. 2200093	0
22	Bioactive Compounds and Antioxidant Activity from Spent Coffee Grounds as a Powerful Approach for Its Valorization. 2022 , 27, 7504	2
21	Coffee Proteins. 2022 , 382-403	0
20	Performance of alcoholic solvents in the continuous countercurrent spent coffee grounds oil extraction. 2022 ,	0
19	Large-scale production of spent coffee ground-based photothermal materials for high-efficiency solar-driven interfacial evaporation. 2022 , 140361	0
18	Zein and Spent Coffee Grounds Extract as a Green Combination for Sustainable Food Active Packaging Production: An Investigation on the Effects of the Production Processes. 2022 , 12, 11311	0
17	Valorisation of Agro-Food By-Products for the Extraction of Phenolic Compounds.	0

16	In Vitro Gastrointestinal Bioaccessibility, Bioactivities and Colonic Fermentation of Phenolic Compounds in Different Vigna Beans. 2022 , 11, 3884	0
15	Antioxidant and phytometabolite profiles of ethanolic extract from the cascara pulp of Coffea arabica collected from Gayo Highland: A study for potential photoaging agent. 12, 12	0
14	Investigation of the mechanical and hygrothermal behavior of coffee ground wastes valorized as a building material: analysis of mix designs performance and sorption curve linearization effect. 2023 , 23,	1
13	Natural deep eutectic solvents as a green extraction of polyphenols from spent coffee ground with enhanced bioactivities. 13,	0
12	Sustainable recycling of caF ^w aste as natural bio resource and its value adding applications in green and effective dyeing/bio finishing of textile. 2023 , 309, 123091	0
11	Ekstraksi Senyawa Bioaktif Kulit Jengkol (Archidendron jiringa) dengan Konsentrasi Pelarut Metanol Berbeda sebagai Pakan Tambahan Ternak Ruminansia. 2022 , 20, 95-103	0
10	Multifunctional Polyurethane Composites with Coffee Grounds and Wood Sawdust. 2023 , 16, 278	0
9	Extraction of flavonoids from agrowaste. 2023 , 111-130	0
8	Antifungal Activity of Spent Coffee Ground Extracts. 2023 , 11, 242	0
7	Coffee fibres from coffee waste. 2023 , 287-307	0
6	Comparing the efficiency of extracting antioxidant polyphenols from spent coffee grounds using an innovative ultrasound-assisted extraction equipment versus conventional method. 2023 , 188, 109358	0
5	Environmental and Yield Comparison of Quick Extraction Methods for Caffeine and Chlorogenic Acid from Spent Coffee Grounds. 2023 , 12, 779	0
4	In-Vitro and In-Silico Investigation for the Spent-Coffee Bioactive Phenolics as a Promising Aflatoxins Production Inhibitor. 2023 , 15, 225	0
3	Brewer's Spent Grain, Coffee Grounds, Burdock, and Willowburr Examples of Biowaste and Biomass Valorization through Advanced Green Extraction Technologies. 2023 , 12, 1295	0
2	Optimization of Phenolic Compounds Extraction and Antioxidant Activity from Inonotus hispidus Using Ultrasound-Assisted Extraction Technology. 2023 , 13, 524	0
1	Valorization of cocoa, tea and coffee processing by-products-wastes. 2023 ,	0