

# Production, Composition, and Application of Coffee and

Food and Bioprocess Technology

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Extraction of antioxidant phenolic compounds from spent coffee grounds. Separation and Purification Technology, 2011, 83, 173-179.	3.9	311
2	A Decolorization Technique with Spent "Greek Coffee" Grounds as Zero-Cost Adsorbents for Industrial Textile Wastewaters. Materials, 2012, 5, 2069-2087.	1.3	46
3	Commercial Coffee Wastes as Materials for Adsorption of Heavy Metals from Aqueous Solutions. Materials, 2012, 5, 1826-1840.	1.3	127
4	Novel, Highly Specific <i>N</i> -Demethylases Enable Bacteria To Live on Caffeine and Related Purine Alkaloids. Journal of Bacteriology, 2012, 194, 2041-2049.	1.0	81
5	Carotenoids of Lettuce ( <i>Lactuca sativa</i> L.) Grown on Soil Enriched with Spent Coffee Grounds. Molecules, 2012, 17, 1535-1547.	1.7	80
6	LC-MS Based Screening and Targeted Profiling Methods for Complex Plant: Coffee a Case Study. Current Drug Metabolism, 2012, 13, 1244-1250.	0.7	9
7	Sustainable management of coffee industry by-products and value addition" A review. Resources, Conservation and Recycling, 2012, 66, 45-58.	5.3	662
8	Effect of Mixed Microbial Culture Treatment on the Nutritive Value of Coffee, Green Tea and Oolong Tea Residues and the Effect of the Fermented Residues on in Vitro Rumen Fermentation. APCBEE Procedia, 2012, 4, 66-72.	0.5	5
9	Coffee melanoidins: structures, mechanisms of formation and potential health impacts. Food and Function, 2012, 3, 903.	2.1	229
10	Espresso Coffee Residues: A Valuable Source of Unextracted Compounds. Journal of Agricultural and Food Chemistry, 2012, 60, 7777-7784.	2.4	151
11	Removal of dyes from aqueous solutions with untreated coffee residues as potential low-cost adsorbents: Equilibrium, reuse and thermodynamic approach. Chemical Engineering Journal, 2012, 189-190, 148-159.	6.6	222
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15	Recovery of Natural Antioxidants from Spent Coffee Grounds. Journal of Agricultural and Food Chemistry, 2013, 61, 4162-4168.	2.4	205
16	Maximization of Fructooligosaccharides and $\beta$ -Fructofuranosidase Production by <i>Aspergillus japonicus</i> under Solid-State Fermentation Conditions. Food and Bioprocess Technology, 2013, 6, 2128-2134.	2.6	50
17	Quality Characterization of Waste Olive Cake During Hot Air Drying: Nutritional Aspects and Antioxidant Activity. Food and Bioprocess Technology, 2013, 6, 1207-1217.	2.6	27
18	Enzymatic Hydrolysis of Spent Coffee Ground. Applied Biochemistry and Biotechnology, 2013, 169, 2248-2262.	1.4	42

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19	Determination of the Elemental Composition of Coffee Using Instrumental Methods. <i>Food Analytical Methods</i> , 2013, 6, 598-613.	1.3	70
20	The chemical composition of exhausted coffee waste. <i>Industrial Crops and Products</i> , 2013, 50, 423-429.	2.5	220
21	Generation of biogas from coffee-pulp and cow-dung co-digestion: Infrared studies of postcombustion emissions. <i>Energy Conversion and Management</i> , 2013, 74, 471-481.	4.4	78
22	Complete Utilization of Spent Coffee Grounds To Produce Biodiesel, Bio-Oil, and Biochar. <i>ACS Sustainable Chemistry and Engineering</i> , 2013, 1, 1286-1294.	3.2	246
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24	FT-NIR spectroscopy as a tool for valorization of spent coffee grounds: Application to assessment of antioxidant properties. <i>Food Research International</i> , 2013, 51, 579-586.	2.9	59
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31	A new green approach to Fenton's chemistry using tea dregs and coffee grounds as raw material. <i>Green Processing and Synthesis</i> , 2014, 3, 117-125.	1.3	7
32	Effect of Roasting Conditions on Concentration in Elements of Vietnam Robusta Coffee. <i>Acta Universitatis Cibiniensis Series E: Food Technology</i> , 2014, 18, 19-34.	0.6	10
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57	Optimization of antioxidants extraction from coffee silverskin, a roasting by-product, having in view a sustainable process. Industrial Crops and Products, 2014, 53, 350-357.	2.5	114
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129	Engineering and environmental evaluation of spent coffee grounds stabilized with industrial by-products as a road subgrade material. <i>Clean Technologies and Environmental Policy</i> , 2017, 19, 63-75.	2.1	28
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157	Utilization of chemically treated municipal solid waste (spent coffee bean powder) as reinforcement in cellulose matrix for packaging applications. <i>Waste Management</i> , 2017, 69, 445-454.	3.7	48
158	Cafestol, a Bioactive Substance in Coffee, Has Antidiabetic Properties in KKAY Mice. <i>Journal of Natural Products</i> , 2017, 80, 2353-2359.	1.5	29
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160	Diversity of microbiota found in coffee processing wastewater treatment plant. <i>World Journal of Microbiology and Biotechnology</i> , 2017, 33, 211.	1.7	31
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