Recovery of Biomolecules from Food Wastes â€” A Revi

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Citation Report

#	Article	IF	Citations
2	Optimisation of Ultrasonic Conditions as an Advanced Extraction Technique for Recovery of Phenolic Compounds and Antioxidant Activity from Macadamia (Macadamia tetraphylla) Skin Waste. Technologies, 2015, 3, 302-320.	3.0	13
3	Emerging trends in nutraceutical applications of whey protein and its derivatives. Journal of Food Science and Technology, 2015, 52, 6847-6858.	1.4	116
4	Plants, seaweeds, microalgae and food by-products as natural sources of functional ingredients obtained using pressurized liquid extraction and supercritical fluid extraction. TrAC - Trends in Analytical Chemistry, 2015, 71, 26-38.	5.8	244
5	Valorization of hazelnut, coffee and grape wastes through supercritical fluid extraction of triglycerides and polyphenols. Journal of Supercritical Fluids, 2015, 104, 204-211.	1.6	68
6	Preliminary Evaluation of a Nutraceutical Product Made with Residue of Cocos Nucifera for Use in the Treatment of Obesity. Translational Medicine (Sunnyvale, Calif), 2016, 06, .	0.4	0
7	Applications of Pulsed Electric Energy forÂBiomass Pretreatment in Biorefinery. , 2016, , 151-168.		4
8	Review: Food Industry By-Products used as a Functional Food Ingredients. International Journal of Waste Resources, 2016, 6, .	0.2	72
9	Mass Proportion, Bioactive Compounds and Antioxidant Capacity of Carrot Peel as Affected by Various Solvents. Technologies, 2016, 4, 36.	3.0	21
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15	Extraction From Foods and Biomaterials Enhanced by Pulsed Electric Energy. , 2016, , 31-56.		4
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18	Ultrasound-assisted extraction of biologically active substances from tomato seeds. Surface Engineering and Applied Electrochemistry, 2016, 52, 270-275.	0.3	6
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22	Physical and antioxidant properties of flexible soy protein isolate films by incorporating chestnut (Castanea mollissima) bur extracts. LWT - Food Science and Technology, 2016, 71, 33-39.	2.5	75
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