

Bioactive profile, dehydration, extraction and application of olive leaves

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Phenolic compounds in olive leaves: Analytical determination, biotic and abiotic influence, and health benefits. <i>Food Research International</i> , 2015, 77, 92-108.	2.9	227
2	Comparison of cheese and paneer whey for production of a functional pineapple beverage: Nutraceutical properties and Shelf life. <i>Journal of Food Science and Technology</i> , 2016, 53, 2558-2568.	1.4	31
3	Biopolymer nano-particles and natural nano-carriers for nano-encapsulation of phenolic compounds. <i>Colloids and Surfaces B: Biointerfaces</i> , 2016, 146, 532-543.	2.5	419
4	Olive by-products for functional and food applications: Challenging opportunities to face environmental constraints. <i>Innovative Food Science and Emerging Technologies</i> , 2016, 35, 139-148.	2.7	164
5	Obtaining sugars and natural antioxidants from olive leaves by steam-explosion. <i>Food Chemistry</i> , 2016, 210, 457-465.	4.2	63
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7	Effect of the Olive Leaf Extracts <i>In Vitro</i> and in Active Packaging of Sliced Iberian Pork Loin. <i>Packaging Technology and Science</i> , 2016, 29, 649-660.	1.3	13
8	Optimization of a green extraction method for the recovery of polyphenols from olive leaf using cyclodextrins and glycerin as co-solvents. <i>Journal of Food Science and Technology</i> , 2016, 53, 3939-3947.	1.4	47
9	Application of nano-encapsulated olive leaf extract in controlling the oxidative stability of soybean oil. <i>Food Chemistry</i> , 2016, 190, 513-519.	4.2	231
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13	A review: benefit and bioactive properties of olive (<i>Olea europaea</i> L.) leaves. <i>European Food Research and Technology</i> , 2017, 243, 89-99.	1.6	112
14	Green extracts from Coratina olive cultivar leaves: Antioxidant characterization and biological activity. <i>Journal of Functional Foods</i> , 2017, 31, 63-70.	1.6	98
15	Extraction of phenolic compounds from <i>Satureja macrostema</i> using microwave-ultrasound assisted and reflux methods and evaluation of their antioxidant activity and cytotoxicity. <i>Industrial Crops and Products</i> , 2017, 103, 213-221.	2.5	70
16	Arrhenius equation modeling for the shelf life prediction of tomato paste containing a natural preservative. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 5216-5222.	1.7	29
17	Valorization of functional properties of extract and powder of olive leaves in raw and cooked minced beef meat. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 3195-3203.	1.7	26
18	Olive-derived biomass as a source of energy and chemicals. <i>Biofuels, Bioproducts and Biorefining</i> , 2017, 11, 1077-1094.	1.9	67

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24	Nanoencapsulation of Phenolic Compounds and Antioxidants. , 2017, , 63-101.		15
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29	New byâ€products rich in bioactive substances from the olive oil mill processing. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 225-230.	1.7	39
30	Oleuropein: A Valuable Bioâ€Renewable Synthetic Building Block. <i>European Journal of Organic Chemistry</i> , 2018, 2018, 581-589.	1.2	15
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32	Antioxidant effect of olive leaf powder on fresh Atlantic horse mackerel (<i>Trachurus</i>) Tj ETQq0 0 0 rgBT /Overlock_10 Tf 50 262 Td (tra	0.9	12
33	Antibacterial Activity of Hydroxytyrosol Acetate from Olive Leaves (<i>Olea Europaea</i> L.). <i>Natural Product Research</i> , 2018, 32, 1967-1970.	1.0	24
34	Structural, antioxidant and antibacterial activities of polysaccharides extracted from olive leaves. <i>International Journal of Biological Macromolecules</i> , 2018, 106, 425-432.	3.6	103
35	Olive tree (<i>Olea europaea</i> L.) leaf as a waste byâ€product of table olive and olive oil industry: a review. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 1271-1279.	1.7	132
36	Screening Olive Leaves from Unexploited Traditional Greek Cultivars for Their Phenolic Antioxidant Dynamic. <i>Foods</i> , 2018, 7, 197.	1.9	18
37	Unravelling the Distribution of Secondary Metabolites in <i>Olea europaea</i> L.: Exhaustive Characterization of Eight Olive-Tree Derived Matrices by Complementary Platforms (LC-ESI/APCI-MS) Tj ETQq1 1 0.784314 rgBT /Over	1.0	12

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