

# Supercritical fluid extraction of bioactive compounds

TrAC - Trends in Analytical Chemistry

76, 40-51

DOI: [10.1016/j.trac.2015.11.013](https://doi.org/10.1016/j.trac.2015.11.013)

Citation Report

#	ARTICLE	IF	CITATIONS
1	Comparative Study of Green Sub- and Supercritical Processes to Obtain Carnosic Acid and Carnosol-Enriched Rosemary Extracts with in Vitro Anti-Proliferative Activity on Colon Cancer Cells. <i>International Journal of Molecular Sciences</i> , 2016, 17, 2046.	1.8	34
2	Antibacterial Derivatives of Marine Algae: An Overview of Pharmacological Mechanisms and Applications. <i>Marine Drugs</i> , 2016, 14, 81.	2.2	241
3	Optimization of extraction method and evaluation of antileishmanial activity of oil and nanoemulsions of <i>Pterodon pubescens</i> benth. fruit extracts. <i>Experimental Parasitology</i> , 2016, 170, 252-260.	0.5	18
4	Supercritical Extraction of Scopoletin from <i>Helichrysum italicum</i> (Roth) G. Don Flowers. <i>Phytochemical Analysis</i> , 2016, 27, 290-295.	1.2	18
5	Novel configurations for a citrus waste based biorefinery: from solventless to simultaneous ultrasound and microwave assisted extraction. <i>Green Chemistry</i> , 2016, 18, 6482-6492.	4.6	51
6	Experimental solubilities of two lipid derivatives in supercritical carbon dioxide and new correlations based on activity coefficient models. <i>RSC Advances</i> , 2016, 6, 17772-17781.	1.7	9
7	Enlarging the bottleneck in the analysis of alkaloids: A review on sample preparation in herbal matrices. <i>TrAC - Trends in Analytical Chemistry</i> , 2016, 80, 66-82.	5.8	37
8	Selective extraction of lipid classes from <i>Solieria chordalis</i> and <i>Sargassum muticum</i> using supercritical carbon dioxide and conventional solid-liquid methods. <i>Journal of Applied Phycology</i> , 2017, 29, 2513-2519.	1.5	15
9	Fractioning of orange ( <i>Citrus sinensis</i> L.) essential oil using vacuum fractional distillation. <i>Separation Science and Technology</i> , 2017, 52, 1397-1403.	1.3	27
10	Mechanochemical assisted extraction: A novel, efficient, eco-friendly technology. <i>Trends in Food Science and Technology</i> , 2017, 66, 166-175.	7.8	55
11	Supercritical Fluid Technology: An Emphasis on Drug Delivery and Related Biomedical Applications. <i>Advanced Healthcare Materials</i> , 2017, 6, 1700433.	3.9	186
12	Extraction kinetics and ANN simulation of supercritical fluid extraction of sage herbal dust. <i>Journal of Supercritical Fluids</i> , 2017, 130, 327-336.	1.6	30
13	Bioactives Obtained From Plants, Seaweeds, Microalgae and Food By-Products Using Pressurized Liquid Extraction and Supercritical Fluid Extraction. <i>Comprehensive Analytical Chemistry</i> , 2017, 76, 27-51.	0.7	27
14	Online coupling of supercritical fluid extraction and chromatographic techniques. <i>Journal of Separation Science</i> , 2017, 40, 213-227.	1.3	53
15	Potential of Novel Technologies for Aqueous Extraction of Plant Bioactives. , 2017, , 399-419.		12
16	Bioprocessing of Plant-Derived Bioactive Phenolic Compounds. , 2017, , 135-181.		4
17	A Simplified Method to Estimate Sc-CO <sub>2</sub> Extraction of Bioactive Compounds from Different Matrices: Chili Pepper vs. Tomato By-Products. <i>Applied Sciences (Switzerland)</i> , 2017, 7, 361.	1.3	22
18	Solvent Supercritical Fluid Technologies to Extract Bioactive Compounds from Natural Sources: A Review. <i>Molecules</i> , 2017, 22, 1186.	1.7	273

#	ARTICLE	IF	CITATIONS
19	Initial Considerations. , 2017, , 3-16.		3
20	Natural Antioxidants in Foods and Medicinal Plants: Extraction, Assessment and Resources. International Journal of Molecular Sciences, 2017, 18, 96.	1.8	709
21	The Potential of a Brown Microalga Cultivated in High Salt Medium for the Production of High-Value Compounds. BioMed Research International, 2017, 2017, 1-10.	0.9	26
22	Environment-Friendly Techniques for Extraction of Bioactive Compounds From Fruits. , 2017, , 21-47.		2
23	Enzyme assisted extraction of biomolecules as an approach to novel extraction technology: A review. Food Research International, 2018, 108, 309-330.	2.9	346
24	Antioxidant and prooxidant activity of spent coffee extracts by isothermal calorimetry. Journal of Thermal Analysis and Calorimetry, 2018, 132, 1065-1075.	2.0	8
25	Correlating supercritical fluid extraction parameters with volatile compounds from Finnish wild mushrooms ( <i>Craterellus tubaeformis</i> ) and yield prediction by partial least squares regression analysis. RSC Advances, 2018, 8, 5233-5242.	1.7	7
26	Green technologies for the extraction of bioactive compounds in fruits and vegetables. CYTA - Journal of Food, 2018, 16, 400-412.	0.9	184
27	Supercritical carbon dioxide extraction of Melaleuca cajuputi leaves for herbicides allelopathy: Optimization and kinetics modelling. Journal of CO2 Utilization, 2018, 24, 220-227.	3.3	26
28	Modern Extraction Techniques for Drugs and Medicinal Agents. , 2018, , 65-106.		7
29	Effects of high hydrostatic pressure processing and supercritical fluid extraction on bioactive compounds and antioxidant capacity of Cape gooseberry pulp ( <i>Physalis peruviana</i> L.). Journal of Supercritical Fluids, 2018, 138, 215-220.	1.6	39
30	New perspective in extraction of plant biologically active compounds by green solvents. Food and Bioproducts Processing, 2018, 109, 52-73.	1.8	264
31	Emerging technologies to extract high added value compounds from fruit residues: Sub/supercritical, ultrasound-, and enzyme-assisted extractions. Food Reviews International, 2018, 34, 581-612.	4.3	43
32	Bioactive characterization of <i>Persea americana</i> Mill. by-products: A rich source of inherent antioxidants. Industrial Crops and Products, 2018, 111, 212-218.	2.5	96
33	Assessment of subcritical propane, supercritical CO2 and Soxhlet extraction of oil from sapucaia ( <i>Lecythis pisonis</i> ) nuts. Journal of Supercritical Fluids, 2018, 133, 122-132.	1.6	64
34	Enrichment, in vitro, and quantification study of antidiabetic compounds from neglected weed <i>Mimosa pudica</i> using supercritical CO2 and CO2-Soxhlet. Separation Science and Technology, 2018, 53, 243-260.	1.3	8
35	Enhanced extraction of flavonoids from <i>Odontonema strictum</i> leaves with antioxidant activity using supercritical carbon dioxide fluid combined with ethanol. Journal of Supercritical Fluids, 2018, 131, 66-71.	1.6	43
36	Low pressure supercritical CO2 extraction of astaxanthin from <i>Haematococcus pluvialis</i> demonstrated on a microfluidic chip. Bioresource Technology, 2018, 250, 481-485.	4.8	42

#	ARTICLE	IF	CITATIONS
37	Recent Advances in Techniques for Flavor Recovery in Liquid Food Processing. <i>Food Engineering Reviews</i> , 2018, 10, 81-94.	3.1	48
38	Novel application and industrial exploitation of winery by-products. <i>Bioresources and Bioprocessing</i> , 2018, 5, .	2.0	105
39	Mitigating Complexity: Cohesion Parameters and Related Topics. I: The Hildebrand Solubility Parameter. <i>Journal of Solution Chemistry</i> , 2018, 47, 1626-1709.	0.6	16
40	Extraction: Supercritical Fluid Extraction. , 2018, , .		3
41	Application of Ultrasound in Food Science and Technology: A Perspective. <i>Foods</i> , 2018, 7, 164.	1.9	245
42	Overview on the Application of Modern Methods for the Extraction of Bioactive Compounds from Marine Macroalgae. <i>Marine Drugs</i> , 2018, 16, 348.	2.2	114
43	A First-principles Investigation of The Adsorption of CO and NO Molecules on Germanene. <i>IOP Conference Series: Materials Science and Engineering</i> , 2018, 367, 012051.	0.3	2
44	Extraction and incorporation of bioactives into protein formulations for food and biomedical applications. <i>International Journal of Biological Macromolecules</i> , 2018, 120, 2094-2105.	3.6	21
45	Innovative coupling of supercritical fluid extraction with ion mobility spectrometry. <i>Talanta</i> , 2018, 188, 637-643.	2.9	8
46	Emerging technologies for the extraction of polyphenols from natural sources. , 2018, , 265-293.		7
47	Influence of Extraction Conditions on Ultrasound-Assisted Recovery of Bioactive Phenolics from Blueberry Pomace and Their Antioxidant Activity. <i>Molecules</i> , 2018, 23, 1685.	1.7	72
48	Qualitative and Quantitative Phytochemical Analysis of Different Extracts from <i>Thymus algeriensis</i> Aerial Parts. <i>Molecules</i> , 2018, 23, 463.	1.7	25
49	Supercritical CO <sub>2</sub> Extracts and Volatile Oil of Basil ( <i>Ocimum basilicum</i> L.) Comparison with Conventional Methods. <i>Separations</i> , 2018, 5, 21.	1.1	23
50	Polyphenols analysis and related challenges. , 2018, , 177-232.		7
51	Process Engineering Applying Supercritical Technology for Obtaining Functional and Therapeutic Products. , 2018, , 327-358.		1
52	Polymeric stationary phases based on poly(butylene terephthalate) and poly(4-vinylpyridine) in the analysis of polyphenols using supercritical fluid chromatography. Application to bee pollen. <i>Journal of Chromatography A</i> , 2018, 1572, 128-136.	1.8	10
53	Continuous or Batch Solid-Liquid Extraction of Antioxidant Compounds from Seeds of <i>Sterculia apetala</i> Plant and Kinetic Release Study. <i>Molecules</i> , 2018, 23, 1759.	1.7	26
54	Mass transfer and hydrodynamic study of supercritical carbon dioxide extraction of 1,8-cineole from small cardamom seeds. <i>Chemical Engineering Communications</i> , 2018, 205, 1023-1033.	1.5	7

#	ARTICLE	IF	CITATIONS
55	Characterization of phospholipids from Pacific saury ( <i>Cololabis saira</i> ) viscera and their neuroprotective activity. <i>Food Bioscience</i> , 2018, 24, 120-126.	2.0	27
56	Food for Oxidative Stress Relief: Polyphenols. , 2019, , 392-398.		4
57	Valorization of an agroindustrial soybean residue by supercritical fluid extraction of phytochemical compounds. <i>Journal of Supercritical Fluids</i> , 2019, 143, 90-96.	1.6	70
58	Effect of emergent non-thermal extraction technologies on bioactive individual compounds profile from different plant materials. <i>Food Research International</i> , 2019, 115, 177-190.	2.9	72
59	Supercritical CO <sub>2</sub> impregnation of silica microparticles with quercetin. <i>Journal of Supercritical Fluids</i> , 2019, 143, 157-161.	1.6	21
60	Supercritical CO <sub>2</sub> extraction of $\hat{1}\pm/\hat{1}^2$ -amyrin from uvaia ( <i>Eugenia pyriformis</i> Cambess.): Effects of pressure and co-solvent addition. <i>Journal of Supercritical Fluids</i> , 2019, 153, 104595.	1.6	12
61	Preparation of High-quality Glabridin Extract from <i>Glycyrrhiza glabra</i> . <i>Biotechnology and Bioprocess Engineering</i> , 2019, 24, 666-674.	1.4	8
62	Determination of Sudan red contaminants at trace level from water samples by magnetic solid-phase extraction using Fe@NiAl-layered double hydroxide coupled with HPLC. <i>Environmental Sciences Europe</i> , 2019, 31, .	2.6	19
63	Recent advances of modern sample preparation techniques for traditional Chinese medicines. <i>Journal of Chromatography A</i> , 2019, 1606, 460377.	1.8	29
64	Rapid Solid-Liquid Dynamic Extraction (RSLDE): A Powerful and Greener Alternative to the Latest Solid-Liquid Extraction Techniques. <i>Foods</i> , 2019, 8, 245.	1.9	81
65	Bioactives from Plant Food Processing Wastes: Ultrasonic Approaches to Valuable Chemicals. <i>Green Chemistry and Sustainable Technology</i> , 2019, , 145-170.	0.4	1
66	Supercritical CO <sub>2</sub> fluid extraction of flavonoid compounds from Xinjiang jujube ( <i>Ziziphus jujuba</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock Products, 2019, 139, 111508.	2.5	43
67	Extraction of corn germ oil with supercritical CO <sub>2</sub> and cosolvents. <i>Journal of Food Science and Technology</i> , 2019, 56, 4448-4456.	1.4	13
68	Guava ( <i>Psidium guajava</i> ) Fruit Extract Prepared by Supercritical CO <sub>2</sub> Extraction Inhibits Intestinal Glucose Resorption in a Double-Blind, Randomized Clinical Study. <i>Nutrients</i> , 2019, 11, 1512.	1.7	22
69	Temperature-responsive ionic liquids to set up a method for the simultaneous extraction and <i>in situ</i> preconcentration of hydrophilic and lipophilic compounds from medicinal plant matrices. <i>Green Chemistry</i> , 2019, 21, 4133-4142.	4.6	27
70	Extraction kinetics modeling of wheat germ oil supercritical fluid extraction. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14098.	0.9	15
71	Mathematical modeling of mass transfer in supercritical fluid extraction of patchouli oil. <i>Engineering Reports</i> , 2019, 1, e12051.	0.9	9
72	Application and Perspectives in Different World Regions. , 2019, , 591-661.		0

#	ARTICLE	IF	CITATIONS
73	Review of Alternative Solvents for Green Extraction of Food and Natural Products: Panorama, Principles, Applications and Prospects. <i>Molecules</i> , 2019, 24, 3007.	1.7	300
74	Determination of valsartan solubility in supercritical carbon dioxide: Experimental measurement and molecular dynamics simulation. <i>Journal of Molecular Liquids</i> , 2019, 294, 111636.	2.3	1
75	Fractionation of sterols, tocopherols and squalene in flaxseed oils under the impact of variable conditions of supercritical CO <sub>2</sub> extraction. <i>Journal of Food Composition and Analysis</i> , 2019, 83, 103261.	1.9	19
76	Valorization of rice bran: Modified supercritical CO <sub>2</sub> extraction of bioactive compounds. <i>Journal of Industrial and Engineering Chemistry</i> , 2019, 80, 273-282.	2.9	27
77	Supercritical Fluid Extraction and Fractionation. , 2019, , 133-171.		2
78	Extending the design space in solvent extraction “ from supercritical fluids to pressurized liquids using carbon dioxide, ethanol, ethyl lactate, and water in a wide range of proportions. <i>Green Chemistry</i> , 2019, 21, 5427-5436.	4.6	21
79	Edible flowers: Review of flower processing and extraction of bioactive compounds by novel technologies. <i>Food Research International</i> , 2019, 126, 108660.	2.9	71
80	Determination of process parameters and bioactive properties of the murici pulp ( <i>Byrsonima</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock 10 128-135.	1.6	14
81	Ascophyllum nodosum-Based Biostimulants: Sustainable Applications in Agriculture for the Stimulation of Plant Growth, Stress Tolerance, and Disease Management. <i>Frontiers in Plant Science</i> , 2019, 10, 655.	1.7	258
82	A water extraction process for lycopene from tomato waste using a pressurized method: an application of a numerical simulation. <i>European Food Research and Technology</i> , 2019, 245, 1767-1775.	1.6	12
83	Hansen solubility parameters for selection of green extraction solvents. <i>TrAC - Trends in Analytical Chemistry</i> , 2019, 118, 227-237.	5.8	86
84	Structure of oleogels from Î-carrageenan templates as affected by supercritical-CO <sub>2</sub> -drying, freeze-drying and lettuce-filler addition. <i>Food Hydrocolloids</i> , 2019, 96, 1-10.	5.6	51
85	Sub- and supercritical fluid extraction of bioactive compounds from plants, food-by-products, seaweeds and microalgae “ An update. <i>TrAC - Trends in Analytical Chemistry</i> , 2019, 116, 198-213.	5.8	184
86	Loading zedoary oil into pH-sensitive chitosan grafted mesoporous silica nanoparticles via gate-penetration by supercritical CO <sub>2</sub> (GPS). <i>Journal of CO<sub>2</sub> Utilization</i> , 2019, 33, 12-20.	3.3	10
87	Composition and physical properties of babassu seed ( <i>Orbignya phalerata</i> ) oil obtained by supercritical CO <sub>2</sub> extraction. <i>Journal of Supercritical Fluids</i> , 2019, 150, 21-29.	1.6	23
88	Methods for Extraction of Valuable Products from Microalgae Biomass. , 2019, , 245-263.		10
89	Green solvents for the extraction of bioactive compounds from natural products using ionic liquids and deep eutectic solvents. <i>Current Opinion in Food Science</i> , 2019, 26, 87-93.	4.1	171
90	Effect of Supercritical Fluid Extraction Process on Chemical Composition of <i>Polianthes tuberosa</i> Flower Extracts. <i>Processes</i> , 2019, 7, 60.	1.3	8

#	ARTICLE	IF	CITATIONS
91	Ethanol extract separated from <i>Sargassum horneri</i> (Turner) abate LPS-induced inflammation in RAW 264.7 macrophages. <i>Fisheries and Aquatic Sciences</i> , 2019, 22, .	0.3	33
92	Enzyme-assisted extractions of polyphenols – A comprehensive review. <i>Trends in Food Science and Technology</i> , 2019, 88, 302-315.	7.8	160
93	Supercritical CO <sub>2</sub> extraction and selective adsorption of aroma materials of selected spice plants in functionalized silica aerogels. <i>Journal of Supercritical Fluids</i> , 2019, 148, 16-23.	1.6	11
94	Membrane Filtration Processes for the Treatment of Nonalcoholic Beverages. , 2019, , 175-207.		4
95	Supercritical Fluid Technology in Bioseparation. , 2019, , 713-724.		1
96	Determining the Potential of <i>Haematococcus pluvialis</i> Oleoresin as a Rich Source of Antioxidants. <i>Molecules</i> , 2019, 24, 4073.	1.7	24
97	Antioxidant and Biological Activity of <i>Cissus sicyoides</i> and <i>Rosmarinus officinalis</i> Extracts. , 2019, , .		1
98	Recent applications of online supercritical fluid extraction coupled to advanced analytical techniques for compounds extraction and identification. <i>Journal of Separation Science</i> , 2019, 42, 243-257.	1.3	59
99	Optimization of a headspace solid-phase micro-extraction method to quantify volatile compounds in plain sufu, and application of the method in sample discrimination. <i>Food Chemistry</i> , 2019, 275, 32-40.	4.2	20
100	Extraction of bioactive compounds from feijoa ( <i>Acca sellowiana</i> (O. Berg) Burret) peel by low and high-pressure techniques. <i>Journal of Supercritical Fluids</i> , 2019, 145, 219-227.	1.6	45
101	Pressurized pretreatment and simultaneous saccharification and fermentation with in situ detoxification to increase bioethanol production from green coconut fibers. <i>Industrial Crops and Products</i> , 2019, 130, 259-266.	2.5	42
102	Supercritical CO <sub>2</sub> extraction of bioactive compounds from <i>Hibiscus sabdariffa</i> . <i>Journal of Supercritical Fluids</i> , 2019, 147, 213-221.	1.6	75
103	Extraction of umbu ( <i>Spondias tuberosa</i> ) seed oil using CO <sub>2</sub> , ultrasound and conventional methods: Evaluations of composition profiles and antioxidant activities. <i>Journal of Supercritical Fluids</i> , 2019, 145, 10-18.	1.6	40
104	Advances of supercritical fluid chromatography in lipid profiling. <i>Journal of Pharmaceutical Analysis</i> , 2019, 9, 1-8.	2.4	33
105	Bacaba-de-leque ( <i>Oenocarpus distichus</i> Mart.) oil extraction using supercritical CO <sub>2</sub> and bioactive compounds determination in the residual pulp. <i>Journal of Supercritical Fluids</i> , 2019, 144, 81-90.	1.6	47
106	Recent advances in high voltage electric discharge extraction of bioactive ingredients from plant materials. <i>Food Chemistry</i> , 2019, 277, 246-260.	4.2	94
107	Antimicrobial Activity of Essential Oils. , 2019, , 1-22.		2
108	Active biocompounds to improve food nutritional value. <i>Trends in Food Science and Technology</i> , 2019, 84, 19-21.	7.8	22

#	ARTICLE	IF	CITATIONS
109	Extraction of Plant Materials. , 2020, , 667-682.		0
110	On-line extraction coupled to liquid chromatographic analysis of hydrophobic organic compounds from complex solid samples Application to the analysis of UV filters in soils and sediments. Journal of Chromatography A, 2020, 1610, 460561.	1.8	7
111	Extraction Methods for Obtaining Natural Blue Colorants. Current Analytical Chemistry, 2020, 16, 504-532.	0.6	13
112	Trends in Capsaicinoids Extraction from Habanero Chili Pepper ( <i>Capsicum Chinense</i> Jacq.): Recent Advanced Techniques. Food Reviews International, 2020, 36, 105-134.	4.3	23
113	Separation of phenolic compounds from roselle ( <i>Hibiscus sabdariffa</i> ) calyces with aqueous two-phase extraction based on sodium citrate and polyethylene glycol or acetone. Separation Science and Technology, 2020, 55, 2313-2324.	1.3	10
114	In-vitro evaluation of antimicrobial and insect repellent potential of supercritical-carbon dioxide (SCF-CO <sub>2</sub> ) extracts of selected botanicals against stored product pests and foodborne pathogens. Journal of Food Science and Technology, 2020, 57, 1071-1079.	1.4	10
115	Application of supercritical CO <sub>2</sub> for enhanced oil recovery. , 2020, , 67-84.		4
116	Photosynthetic bacteria wastewater treatment with the production of value-added products: A review. Bioresource Technology, 2020, 299, 122648.	4.8	61
117	Supercritical fluids for the extraction of oleoresins and plant phenolics. , 2020, , 279-328.		3
118	Progress in the physicochemical treatment of microalgae biomass for value-added product recovery. Bioresource Technology, 2020, 301, 122727.	4.8	55
119	Plants: A natural solution to enhance raw milk cheese preservation?. Food Research International, 2020, 130, 108883.	2.9	21
120	Supercritical fluid extraction of raspberry seed oil: Experiments and modelling. Journal of Supercritical Fluids, 2020, 157, 104687.	1.6	44
121	Recent developments in supercritical fluid extraction of bioactive compounds from microalgae: Role of key parameters, technological achievements and challenges. Journal of CO <sub>2</sub> Utilization, 2020, 36, 196-209.	3.3	145
122	Green Solvents for the Extraction of High Added-Value Compounds from Agri-food Waste. Food Engineering Reviews, 2020, 12, 83-100.	3.1	102
123	Selective amides extraction and biological activity from <i>Piper hispidum</i> leaves using the supercritical extraction. Journal of Supercritical Fluids, 2020, 157, 104712.	1.6	4
124	Extraction of Flavonoids From Natural Sources Using Modern Techniques. Frontiers in Chemistry, 2020, 8, 507887.	1.8	220
125	Separation of bioactive compounds from epicarp of Hass™ avocado fruit through aqueous two-phase systems. Food and Bioproducts Processing, 2020, 123, 238-250.	1.8	15
126	Bovine $\beta$ -lactoglobulin peptides as novel carriers for flavonoids extracted with supercritical fluids from yellow onion skins. Journal of Food Science, 2020, 85, 4290-4299.	1.5	2



#	ARTICLE	IF	CITATIONS
127	Antioxidant Molecules from Plant Waste: Extraction Techniques and Biological Properties. Processes, 2020, 8, 1566.	1.3	23
128	Revalorization of Broccoli By-Products for Cosmetic Uses Using Supercritical Fluid Extraction. Antioxidants, 2020, 9, 1195.	2.2	18
129	Recent improvements in the extraction, cleanup and quantification of bioactive flavonoids. Studies in Natural Products Chemistry, 2020, 66, 197-223.	0.8	18
130	Food-derived bioactive compounds with anti-aging potential for nutricosmetic and cosmeceutical products. Critical Reviews in Food Science and Nutrition, 2021, 61, 3740-3755.	5.4	45
131	Extraction of lipids and astaxanthin from crustacean by-products: A review on supercritical CO2 extraction. Trends in Food Science and Technology, 2020, 103, 94-108.	7.8	66
132	Enzymes and biomass pretreatment. , 2020, , 61-100.		5
133	Cannabidiol from inflorescences of Cannabis sativa L.: Green extraction and purification processes. Industrial Crops and Products, 2020, 155, 112816.	2.5	33
134	Mathematical modeling of supercritical CO2 extraction of Eugenia pyriformis Cambess. leaves. Chemical Engineering Communications, 2020, , 1-10.	1.5	2
136	Natural Pigments of Microbial Origin. Frontiers in Sustainable Food Systems, 2020, 4, .	1.8	40
137	Supercritical Extraction of Red Propolis: Operational Conditions and Chemical Characterization. Molecules, 2020, 25, 4816.	1.7	9
138	Green Extraction Methods for Extraction of Polyphenolic Compounds from Blueberry Pomace. Foods, 2020, 9, 1521.	1.9	52
139	Industrial relevance of Tamarindus indica L. by-products as source of valuable active metabolites. Innovative Food Science and Emerging Technologies, 2020, 66, 102518.	2.7	9
140	Comprehensive Utilization of Marine Microalgae for Enhanced Co-Production of Multiple Compounds. Marine Drugs, 2020, 18, 467.	2.2	38
141	Recent Advances in Supercritical Fluid Extraction of Natural Bioactive Compounds from Natural Plant Materials. Molecules, 2020, 25, 3847.	1.7	186
142	Progress in the Pretreatment and Analysis of Flavonoids: An Update since 2013. Separation and Purification Reviews, 2022, 51, 11-37.	2.8	9
143	Utilization of Agricultural By-products: Bioactive Properties and Technological Applications. Food Reviews International, 2022, 38, 1305-1329.	4.3	20
144	Bioactive Phenolic Compounds From Agri-Food Wastes: An Update on Green and Sustainable Extraction Methodologies. Frontiers in Nutrition, 2020, 7, 60.	1.6	208
145	Application of Box-Behnken Design and Desirability Function for Green Prospection of Bioactive Compounds from Isochrysis galbana. Applied Sciences (Switzerland), 2020, 10, 2789.	1.3	10

#	ARTICLE	IF	CITATIONS
146	Supercritical fluid extraction in separation and preconcentration of organic and inorganic species. , 2020, , 425-451.		1
147	The Influence of Plant Material Enzymatic Hydrolysis and Extraction Conditions on the Polyphenolic Profiles and Antioxidant Activity of Extracts: A Green and Efficient Approach. <i>Molecules</i> , 2020, 25, 2074.	1.7	24
148	Fungi as a Potential Source of Pigments: Harnessing Filamentous Fungi. <i>Frontiers in Chemistry</i> , 2020, 8, 369.	1.8	102
149	Optimized supercritical CO <sub>2</sub> extraction conditions on yield and quality of torch ginger ( <i>Etlingera</i> ) Tj ETQq1 1 0.784314 rgBT /Overloc 22	2.5	22
150	Quality and composition of three palm oils isolated by clean and sustainable process. <i>Journal of Cleaner Production</i> , 2020, 259, 120905.	4.6	6
151	An Inclusive Overview of Advanced Thermal and Nonthermal Extraction Techniques for Bioactive Compounds in Food and Food-related Matrices. <i>Food Reviews International</i> , 2022, 38, 1166-1196.	4.3	80
152	Cashew nut oil extracted with compressed propane under different experimental conditions: Evaluation of lipid composition. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14599.	0.9	7
153	Carotenoids as potential biocolorants: A case study of astaxanthin recovered from shrimp waste. , 2020, , 289-325.		9
154	A green approach for the extraction and characterization of oridonin and ursolic and oleanolic acids from <i>Rabdosia rubescens</i> and its kinetic behavior. <i>Food Chemistry</i> , 2020, 319, 126582.	4.2	14
155	Ultra-rapid, enhanced and eco-friendly extraction of four main flavonoids from the seeds of <i>Oroxylum indicum</i> by deep eutectic solvents combined with tissue-smashing extraction. <i>Food Chemistry</i> , 2020, 319, 126555.	4.2	47
156	Creating and screening natural product libraries. <i>Natural Product Reports</i> , 2020, 37, 893-918.	5.2	79
157	A review of sustainable and intensified techniques for extraction of food and natural products. <i>Green Chemistry</i> , 2020, 22, 2325-2353.	4.6	396
158	Supercritical CO <sub>2</sub> extraction of favela ( <i>Cnidioscolus quercifolius</i> ) seed oil: Yield, composition, antioxidant activity, and mathematical modeling. <i>Journal of Supercritical Fluids</i> , 2020, 165, 104981.	1.6	24
159	Green and Sustainable Valorization of Bioactive Phenolic Compounds from <i>Pinus</i> By-Products. <i>Molecules</i> , 2020, 25, 2931.	1.7	88
160	Green processing and biotechnological potential of grape pomace: Current trends and opportunities for sustainable biorefinery. <i>Bioresource Technology</i> , 2020, 314, 123771.	4.8	114
161	From the vapor-liquid equilibrium to the supercritical condition. Molecular dynamics modeling of 1,3-butadiene. <i>Journal of Molecular Liquids</i> , 2020, 315, 113702.	2.3	4
162	Zein/MCM-41 Nanocomposite Film Incorporated with Cinnamon Essential Oil Loaded by Modified Supercritical CO <sub>2</sub> Impregnation for Long-Term Antibacterial Packaging. <i>Pharmaceutics</i> , 2020, 12, 169.	2.0	19
163	Recent advances in extraction technologies of phytochemicals applied for the revaluation of agri-food by-products. , 2020, , 209-239.		18

#	ARTICLE	IF	CITATIONS
164	Dye-sensitized solar cells based on natural photosensitizers: A green view from Iran. Journal of Alloys and Compounds, 2020, 828, 154329.	2.8	40
165	Extraction of Morus alba leaves using supercritical CO <sub>2</sub> and ultrasound-assisted solvent: Evaluation of Î²-sitosterol content. Journal of Supercritical Fluids, 2020, 159, 104752.	1.6	12
166	Quality parameters of radish seed oil obtained using compressed propane as solvent. Journal of Supercritical Fluids, 2020, 159, 104751.	1.6	17
167	Inhibition of Î±-amylase activity by extracts from Leptocarpha rivularis stalks obtained with supercritical CO <sub>2</sub> . Journal of Supercritical Fluids, 2020, 161, 104849.	1.6	3
168	Future perspectives in natural products analysis. , 2020, , 825-833.		25
169	Extraction of nobiletin and tangeretin with antioxidant activity from peels of <i>Citrus poonensis</i> using liquid carbon dioxide and ethanol entrainer. Separation Science and Technology, 2021, 56, 290-300.	1.3	13
170	Fruits and fruit by-products as sources of bioactive compounds. Benefits and trends of lactic acid fermentation in the development of novel fruit-based functional beverages. Food Research International, 2021, 140, 109854.	2.9	98
171	Progress in Supercritical Extraction of Nutraceuticals From Herbs and Spices. , 2021, , 567-583.		3
172	Transport Phenomena Associated to Supercritical Extraction. , 2021, , 522-551.		0
173	A laboratory study on extracting active ingredients from scrophularia striata boiss using ultrasound-assisted supercritical fluid extraction technique. South African Journal of Chemical Engineering, 2021, 35, 111-117.	1.2	3
174	Microalgae bioremediation: A perspective towards wastewater treatment along with industrial carotenoids production. Journal of Water Process Engineering, 2021, 40, 101794.	2.6	61
175	Valorization of blue mussel for the recovery of free amino acids rich products by subcritical water hydrolysis. Journal of Supercritical Fluids, 2021, 169, 105135.	1.6	16
176	Extraction of lipids from New Zealand fern fronds using near-critical dimethyl ether and dimethyl etherâ€“waterâ€“ethanol mixtures. Journal of Supercritical Fluids, 2021, 170, 105137.	1.6	10
177	Ultrasound â€“ The Physical and Chemical Effects Integral to Food Processing. , 2021, , 329-358.		11
178	A status review of terpenes and their separation methods. Reviews in Chemical Engineering, 2021, 37, 433-447.	2.3	22
179	High-pressure extraction of astaxanthin from Haematococcus pluvialis. , 2021, , 355-373.		1
180	Bioextraction of astaxanthin adopting varied techniques and downstream processing methodologies. , 2021, , 313-339.		0
181	Microalgae: Cultivation, Biotechnological, Environmental, and Agricultural Applications. Environmental and Microbial Biotechnology, 2021, , 635-701.	0.4	5

#	ARTICLE	IF	CITATIONS
182	Extraction of bioactive compounds from saffron species. , 2021, , 99-141.		5
183	Extraction of bioactive compounds and essential oils from herbs using green technologies. , 2021, , 233-262.		4
184	Neural Network Algorithm and Its Application in Supercritical Extraction Process. Asian Journal of Chemical Sciences, 0, , 19-28.	0.4	2
185	Application of Fluids in Supercritical Conditions in the Polymer Industry. Polymers, 2021, 13, 729.	2.0	22
186	Supercritical fluid extraction of quercetin from sumac ( <i>Rhus coriaria</i> L.): effects of supercritical extraction parameters. Separation Science and Technology, 2022, 57, 256-262.	1.3	6
187	Valorization of fruits and vegetable wastes and by-products to produce natural pigments. Critical Reviews in Biotechnology, 2021, 41, 535-563.	5.1	122
188	Improvement in novel ultrasound-assisted extraction technology of high value-added components from fruit and vegetable peels. Journal of Food Process Engineering, 2021, 44, e13658.	1.5	13
189	The Application of Supercritical Fluids Technology to Recover Healthy Valuable Compounds from Marine and Agricultural Food Processing By-Products: A Review. Processes, 2021, 9, 357.	1.3	31
190	Assessment of Conventional Solvent Extraction vs. Supercritical Fluid Extraction of Khella ( <i>Ammi</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 4	1.7	17
191	Optimization of ultrasound-assisted extraction conditions for phenolics, antioxidant, and tyrosinase inhibitory activities of Vietnamese brown seaweed ( <i>Padina australis</i> ). Journal of Food Processing and Preservation, 2021, 45, e15386.	0.9	11
192	Extraction of medicinal cannabinoids through supercritical carbon dioxide technologies: A review. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2021, 1167, 122581.	1.2	37
193	In vitro growth-inhibitory effect of essential oils and supercritical carbon dioxide extracts from <i>Cinnamomum</i> spp. barks and fruits against food bacterial pathogens in liquid and vapor phase. Journal of Food Safety, 2021, 41, e12900.	1.1	5
194	A multivariate optimization of bioactive compounds extracted from oregano ( <i>Origanum vulgare</i> ) leaves using pulsed mode sonication. Journal of Food Measurement and Characterization, 2021, 15, 3111-3122.	1.6	12
195	Bioactive Compounds and Evaluation of Antioxidant, Cytotoxic and Cytoprotective Effects of Murici Pulp Extracts ( <i>Byrsonima crassifolia</i> ) Obtained by Supercritical Extraction in HepG2 Cells Treated with H2O2. Foods, 2021, 10, 737.	1.9	5
196	A Review on Extraction Techniques and Its Future Applications in Industry. European Journal of Lipid Science and Technology, 2021, 123, 2000302.	1.0	40
197	Technological Applications of Natural Colorants in Food Systems: A Review. Foods, 2021, 10, 634.	1.9	62
198	Process intensification technologies for the recovery of valuable compounds from cocoa by-products. Innovative Food Science and Emerging Technologies, 2021, 68, 102601.	2.7	31
199	Supercritical CO2 extraction of oregano ( <i>Lippia graveolens</i> ) phenolic compounds with antioxidant, $\alpha$ -amylase and $\alpha$ -glucosidase inhibitory capacity. Journal of Food Measurement and Characterization, 2021, 15, 3480-3490.	1.6	6

#	ARTICLE	IF	CITATIONS
200	Assessment of Aqueous Extraction Methods on Extractable Organic Matter and Hydrophobic/Hydrophilic Fractions of Virgin Forest Soils. <i>Molecules</i> , 2021, 26, 2480.	1.7	2
201	Green extraction techniques from fruit and vegetable waste to obtain bioactive compounds—A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 6446-6466.	5.4	63
203	Supercritical CO <sub>2</sub> Extraction as a Tool to Isolate Anti-Inflammatory Sesquiterpene Lactones from <i>Cichorium intybus</i> L. Roots. <i>Molecules</i> , 2021, 26, 2583.	1.7	12
204	Phytochemical Composition and Functional Potential of Uxi ( <i>Endopleura Uchi</i> ): An Overview. <i>Food Reviews International</i> , 0, , 1-15.	4.3	0
206	Advanced Analytical Approaches for the Analysis of Polyphenols in Plants Matrices—A Review. <i>Separations</i> , 2021, 8, 65.	1.1	21
207	Supercritical carbon dioxide extraction of plant phytochemicals for biological and environmental applications — A review. <i>Chemosphere</i> , 2021, 271, 129525.	4.2	93
208	Pressurized mixture of CO <sub>2</sub> and propane for enhanced extraction of non-edible vegetable oil. <i>Journal of Supercritical Fluids</i> , 2021, 171, 105171.	1.6	9
209	Esterification reaction in SC-CO <sub>2</sub> catalyzed by lipase produced with corn steep liquor and Minas Frescal cheese whey. <i>Bioresource Technology Reports</i> , 2021, 14, 100670.	1.5	8
210	Extraction and Mass Spectrometric Characterization of Terpenes Recovered from Olive Leaves Using a New Adsorbent-Assisted Supercritical CO <sub>2</sub> Process. <i>Foods</i> , 2021, 10, 1301.	1.9	14
211	Optimization of supercritical-CO <sub>2</sub> process for extraction of tocopherol-rich oil from canola seeds. <i>LWT - Food Science and Technology</i> , 2021, 145, 111435.	2.5	14
212	Flash extraction: An ultra-rapid technique for acquiring bioactive compounds from plant materials. <i>Trends in Food Science and Technology</i> , 2021, 112, 581-591.	7.8	21
213	Supercritical Fluid Extraction Kinetics of Cherry Seed Oil: Kinetics Modeling and ANN Optimization. <i>Foods</i> , 2021, 10, 1513.	1.9	15
214	From waste to sustainable industry: How can agro-industrial wastes help in the development of new products?. <i>Resources, Conservation and Recycling</i> , 2021, 169, 105466.	5.3	107
215	Functional properties of extracts and residual dietary fibre from pomegranate ( <i>Punica granatum</i> L.) peel obtained with different supercritical fluid conditions. <i>LWT - Food Science and Technology</i> , 2021, 145, 111305.	2.5	17
216	Algae as an attractive source for cosmetics to counter environmental stress. <i>Science of the Total Environment</i> , 2021, 772, 144905.	3.9	37
217	An Overview on Total Valorization of <i>Litsea cubeba</i> as a New Woody Oil Plant Resource toward a Zero-Waste Biorefinery. <i>Molecules</i> , 2021, 26, 3948.	1.7	6
218	Strategies to Increase the Biological and Biotechnological Value of Polysaccharides from Agricultural Waste for Application in Healthy Nutrition. <i>International Journal of Environmental Research and Public Health</i> , 2021, 18, 5937.	1.2	9
219	Novel Bioactive Extraction and Nano-Encapsulation. <i>Encyclopedia</i> , 2021, 1, 632-664.	2.4	21

#	ARTICLE	IF	CITATIONS
220	Crucial Challenges in the Development of Green Extraction Technologies to Obtain Antioxidant Bioactive Compounds from Agro-industrial By-Products. <i>Chemical and Biochemical Engineering Quarterly</i> , 2021, 35, 105-138.	0.5	7
221	Recent advances in the extraction of polyphenols from eggplant and their application in foods. <i>LWT - Food Science and Technology</i> , 2021, 146, 111381.	2.5	15
222	Valorization of Fermented Shrimp Waste with Supercritical CO <sub>2</sub> Conditions: Extraction of Astaxanthin and Effect of Simulated Gastrointestinal Digestion on Its Antioxidant Capacity. <i>Molecules</i> , 2021, 26, 4465.	1.7	7
223	Recovery of Chlorogenic Acids from Agri-Food Wastes: Updates on Green Extraction Techniques. <i>Molecules</i> , 2021, 26, 4515.	1.7	17
224	Essential oil extraction from onion using ethanol and CO <sub>2</sub> as an extraction fluid mixture. <i>Flavour Research</i> , 0, 10, 625.	0.8	0
225	Recent advances in extraction technologies for recovery of bioactive compounds derived from fruit and vegetable waste peels: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 719-752.	5.4	56
226	Techno-economical optimization of uvaia ( <i>Eugenia pyriformis</i> ) extraction using supercritical fluid technology. <i>Journal of Supercritical Fluids</i> , 2021, 174, 105239.	1.6	13
227	A Method of Solubilizing and Concentrating Astaxanthin and Other Carotenoids. <i>Marine Drugs</i> , 2021, 19, 462.	2.2	5
228	Innovative Non-Thermal Technologies for Recovery and Valorization of Value-Added Products from Crustacean Processing By-Products—An Opportunity for a Circular Economy Approach. <i>Foods</i> , 2021, 10, 2030.	1.9	24
229	Sustainable green processing of grape pomace for the production of value-added products: An overview. <i>Environmental Technology and Innovation</i> , 2021, 23, 101592.	3.0	49
230	Green non-conventional techniques for the extraction of polyphenols from agricultural food by-products: A review. <i>Journal of Chromatography A</i> , 2021, 1651, 462295.	1.8	69
231	Chiral Alkaloid Analysis. , 0, , .		1
232	Green Extraction of Bioactive Compounds from Plant Biomass and Their Application in Meat as Natural Antioxidant. <i>Antioxidants</i> , 2021, 10, 1465.	2.2	40
233	Valorization of bioactive compounds in fruit pomace from agro-fruit industries: Present Insights and future challenges. <i>Food Bioscience</i> , 2021, 44, 101384.	2.0	53
234	Antidiabetic and hypolipidemic potential of <i>Campomanesia xanthocarpa</i> seed extract obtained by supercritical CO <sub>2</sub> . <i>Brazilian Journal of Biology</i> , 2021, 81, 621-631.	0.4	13
235	The impact of chirality on the analysis of alkaloids in plant. <i>Pharmacia</i> , 2021, 68, 643-656.	0.4	3
236	Effect of Pressure of Supercritical CO <sub>2</sub> on Perfusion Explosive with Foamed SF <sub>6</sub> Propellant. <i>Propellants, Explosives, Pyrotechnics</i> , 2021, 46, 1740-1745.	1.0	2
237	Processos de extração e usos industriais de óleos de andiroba e açaí: uma revisão. <i>Research, Society and Development</i> , 2021, 10, e229101220227.	0.0	2

#	ARTICLE	IF	CITATIONS
238	Role of virgin coconut oil (VCO) as co-extractant for obtaining xanthenes from mangosteen ( <i>Garcinia mangostana</i> ) pericarp with supercritical carbon dioxide extraction. <i>Journal of Supercritical Fluids</i> , 2021, 176, 105305.	1.6	5
239	Enzyme-assisted supercritical fluid extraction: An integral approach to extract bioactive compounds. <i>Trends in Food Science and Technology</i> , 2021, 116, 357-369.	7.8	32
240	Microalgae as sources of omega-3 polyunsaturated fatty acids: Biotechnological aspects. <i>Algal Research</i> , 2021, 58, 102410.	2.4	55
241	Improving the bioactive ingredients and functions of asparagus from efficient to emerging processing technologies: A review. <i>Food Chemistry</i> , 2021, 358, 129903.	4.2	11
242	Supercritical fluid extraction of phytosterols from sugarcane bagasse: Evaluation of extraction parameters. <i>Journal of Supercritical Fluids</i> , 2022, 179, 105427.	1.6	16
243	Perspective on integrated biorefinery for valorization of biomass from the edible insect <i>Tenebrio molitor</i> . <i>Trends in Food Science and Technology</i> , 2021, 116, 480-491.	7.8	14
244	Mathematical modeling and numerical simulation of the extraction of bioactive compounds from <i>Artocarpus heterophyllus</i> with supercritical CO <sub>2</sub> . <i>Journal of Supercritical Fluids</i> , 2021, 177, 105353.	1.6	1
245	Extraction of lyophilized olive mill wastewater using supercritical CO <sub>2</sub> processes. <i>AEJ - Alexandria Engineering Journal</i> , 2022, 61, 237-246.	3.4	6
246	Supercritical CO <sub>2</sub> Extraction of Phytocompounds from Olive Pomace Subjected to Different Drying Methods. <i>Molecules</i> , 2021, 26, 598.	1.7	23
247	Bioactives Functionalization and Interactions. , 2021, , 307-336.		0
248	Innovative Technologies for Extraction and Microencapsulation of Bioactives from Plant-Based Food Waste and Their Applications in Functional Food Development. <i>Foods</i> , 2021, 10, 279.	1.9	64
249	Antimicrobial, Antioxidant and Cytotoxic Activities of <i>Cosmos Caudatus</i> extracts. <i>International Journal of Engineering Technology and Sciences</i> , 2021, 7, 32-43.	0.1	1
250	Case studies of green solvents in the pharmaceutical industry. , 2021, , 151-159.		1
251	Extraction Techniques for Plant-Based Bio-active Compounds. , 2019, , 465-492.		9
252	Supercritical fluid processing and extraction of food. , 2019, , 57-86.		5
253	Gas-assisted oil expression from oilseeds. , 2019, , 315-333.		1
254	Maceration extraction conditions for determining the phenolic compounds and the antioxidant activity of <i>Catharanthus roseus</i> (L.) G. Don. <i>Ciencia E Agrotecnologia</i> , 0, 44, .	1.5	10
255	Green extraction of <i>Sambucus nigra</i> L. for potential application in skin nanocarriers. <i>Green Materials</i> , 2020, 8, 181-193.	1.1	10

#	ARTICLE	IF	CITATIONS
256	Trends and Challenges in the Industrialization of Natural Colorants. Food and Public Health, 2019, 9, 33-44.	2.0	21
257	Modelling of continuous supercritical fluids extraction to recover fatty and volatile oil from Traditional Chinese Medicinal materials. Journal of Supercritical Fluids, 2022, 180, 105456.	1.6	3
258	Vitamin E as an essential micronutrient for human health: Common, novel, and unexplored dietary sources. Free Radical Biology and Medicine, 2021, 176, 312-321.	1.3	39
259	Supercritical fluid extraction (SCFE) as green extraction technology for high-value metabolites of algae, its potential trends in food and human health. Food Research International, 2021, 150, 110746.	2.9	32
260	11: Extraction, Isolation and Utilisation of Bioactive Compounds from Fruit Juice Industry Waste. , 2017, , 272-313.		1
261	Supercritical Fluid Extraction and Fractionation. , 2018, , 1-40.		0
262	Carbon Nanomaterials in Sample Preparation. RSC Detection Science, 2018, , 37-68.	0.0	0
263	Production Process in the Pharmaceutical Industry. Advances in Logistics, Operations, and Management Science Book Series, 2019, , 158-179.	0.3	0
264	Sage biomass powders by supercritical fluid extraction and hydro-distillation techniques: a comparative study of biological and chemical properties. Biomass Conversion and Biorefinery, 2023, 13, 13091-13101.	2.9	3
265	Current extraction, purification, and identification techniques of tea polyphenols: An updated review. Critical Reviews in Food Science and Nutrition, 2023, 63, 3912-3930.	5.4	24
266	Bio Discarded from Waste to Resource. Foods, 2021, 10, 2652.	1.9	12
267	Food Antioxidants: Functional Aspects and Preservation During Food Processing. , 2020, , 131-153.		0
268	Experimental Measurements and Solubility Correlation of Swietenia macrophylla Seeds Oil in Supercritical CO <sub>2</sub> . IOP Conference Series: Materials Science and Engineering, 0, 932, 012029.	0.3	0
269	The Application of Supercritical Carbon Dioxide in the Extraction of Biomolecules. Nanotechnology in the Life Sciences, 2020, , 141-164.	0.4	0
270	Biotechnology for Extraction of Plant Phenolics. , 2020, , 39-67.		2
271	Phenolics from Agro-industrial By-Products. , 2020, , 331-346.		3
272	Antimicrobial Activity of Essential Oils. , 2020, , 335-356.		0
273	Supercritical Green Solvent for Amazonian Natural Resources. Nanotechnology in the Life Sciences, 2020, , 15-31.	0.4	4



#	ARTICLE	IF	CITATIONS
274	Anticancerous compounds in fruits, their extraction, and relevance to food. , 2022, , 517-532.		0
275	Application of Green Extraction Techniques for Natural Additives Production. , 0, , .		6
276	Benefits, toxicity and current market of cannabidiol in edibles. Critical Reviews in Food Science and Nutrition, 2023, 63, 5800-5812.	5.4	8
277	Industrial bio-fractionation process of microalgae valuable products using supercritical CO2. A techno-economical evaluation. Chemical Engineering Research and Design, 2022, 178, 50-60.	2.7	11
278	Composition and oxidative stability of oils extracted from Zophobas morio and Tenebrio molitor using pressurized n-propane. Journal of Supercritical Fluids, 2022, 181, 105504.	1.6	3
279	Alternative Extraction and Downstream Purification Processes for Anthocyanins. Molecules, 2022, 27, 368.	1.7	16
280	Up-To-Date Analysis of the Extraction Methods for Anthocyanins: Principles of the Techniques, Optimization, Technical Progress, and Industrial Application. Antioxidants, 2022, 11, 286.	2.2	36
281	The Response Surface Optimization of Supercritical CO2 Modified with Ethanol Extraction of p-Anisic Acid from Acacia mearnsii Flowers and Mathematical Modeling of the Mass Transfer. Molecules, 2022, 27, 970.	1.7	3
282	Protein valorization from ora-pro-nobis leaves by compressed fluids biorefinery extractions. Innovative Food Science and Emerging Technologies, 2022, 76, 102926.	2.7	8
283	Exploring the feasibility of substituting mimosa tannin for pine bark powder. A LCA perspective. Cleaner Engineering and Technology, 2022, 7, 100425.	2.1	5
284	Bioactive ingredients of huitlacoche (Ustilago maydis), a potential food raw material. Food Chemistry Molecular Sciences, 2022, 4, 100076.	0.9	4
285	Influence of the extraction method on the recovery of bioactive phenolic compounds from food industry by-products. Food Chemistry, 2022, 378, 131918.	4.2	103
286	Supercritical Fluid Extraction of Fucoxanthin from the Diatom Phaeodactylum tricornutum and Biogas Production through Anaerobic Digestion. Marine Drugs, 2022, 20, 127.	2.2	10
287	Use of herbal extract for body-care formulations. , 2022, , 263-282.		0
288	Development of natural bioactive delivery systems through pressurized fluids-modern techniques. , 2022, , 331-369.		0
289	Simultaneous extraction of sunflower oil and active compounds from olive leaves using pressurized propane. Current Research in Food Science, 2022, 5, 531-544.	2.7	10
290	Extraction of functional extracts from berries and their high quality processing: a comprehensive review. Critical Reviews in Food Science and Nutrition, 2023, 63, 7108-7125.	5.4	11
291	Application of the Integrated Supercritical Fluid Extractionâ€œImpregnation Process (SFE-SSI) for Development of Materials with Antiviral Properties. Processes, 2022, 10, 680.	1.3	6

#	ARTICLE	IF	CITATIONS
292	Challenges and solutions of extracting value-added ingredients from fruit and vegetable by-products: a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 7749-7771.	5.4	16
293	Bioenergy Production. , 0, , .		1
294	Sc-CO <sub>2</sub> extraction of fish and fish by-products in the production of fish oil and enzyme. <i>Bioresources and Bioprocessing</i> , 2022, 9, .	2.0	4
295	Supercritical CO <sub>2</sub> extraction of lipids and astaxanthin from Atlantic shrimp by-products with static co-solvents: Process optimization and mathematical modeling studies. <i>Journal of CO<sub>2</sub> Utilization</i> , 2022, 58, 101938.	3.3	9
296	Evaluation of the antioxidant, anti-inflammatory and antihyperglycemic activities of black bean ( <i>Phaseolus vulgaris</i> L.) by-product extracts obtained by supercritical CO <sub>2</sub> . <i>Journal of Supercritical Fluids</i> , 2022, 183, 105560.	1.6	12
297	Fractionation of sesquiterpenes and diterpenic acids from copaiba ( <i>Copaifera officinalis</i> ) oleoresin using supercritical adsorption. <i>Journal of Supercritical Fluids</i> , 2022, 184, 105565.	1.6	1
298	Development of encapsulated sage extract powder: Inter-comparison with commercially available powder for physical properties and metabolites composition. <i>Journal of Supercritical Fluids</i> , 2022, 184, 105571.	1.6	2
299	Unsymmetrical dimethylhydrazine and related compounds in the environment: Recent updates on pretreatment, analysis, and removal techniques. <i>Journal of Hazardous Materials</i> , 2022, 432, 128708.	6.5	19
300	Bioactive constituents of saffron plant: Extraction, encapsulation and their food and pharmaceutical applications. <i>Applied Food Research</i> , 2022, 2, 100076.	1.4	16
301	Comparison of different extraction methods for total phenolic content and antioxidant activity of dried <i>Diospyros lotus</i> L fruits. <i>Turkish Journal of Analytical Chemistry</i> ., 2021, 3, 64-69.	0.3	1
302	Life Cycle Assessment (LCA) upon the production chain of a powder containing modified olive leaves™ extract. <i>Biomass Conversion and Biorefinery</i> , 2022, 12, 4503-4518.	2.9	2
303	A critical overview of upstream cultivation and downstream processing of algae-based biofuels: Opportunity, technological barriers and future perspective. <i>Journal of Biotechnology</i> , 2022, 351, 74-98.	1.9	23
305	Conventional and emerging techniques for extraction of bioactive compounds from fruit waste. <i>Brazilian Journal of Food Technology</i> , 0, 25, .	0.8	5
308	Semicontinuous Lixiviation Process for Compound Extraction from <i>Cannabis sativa</i> grown in Colombia. <i>Ingenieria E Investigacion</i> , 2022, 42, e91616.	0.2	0
309	Discovery of Active Ingredients in Traditional Chinese Medicine Based on the Analysis of Odor and Flavor of Compounds. <i>Current Pharmaceutical Design</i> , 2022, 28, 2771-2784.	0.9	4
310	Microalga <i>Isochrysis galbana</i> biorefinery: Obtaining fucoxanthin and biogas after supercritical fluid extraction. <i>Journal of Applied Phycology</i> , 2022, 34, 1997-2014.	1.5	1
312	Methodological Optimization of Supercritical Fluid Extraction of Valuable Bioactive Compounds from the Acidophilic Microalga <i>Coccomyxa onubensis</i> . <i>Antioxidants</i> , 2022, 11, 1248.	2.2	7
313	Carbon dioxide expanded liquid: an effective solvent for the extraction of quercetin from South African medicinal plants. <i>Plant Methods</i> , 2022, 18, .	1.9	3

#	ARTICLE	IF	CITATIONS
314	Food applications of clove ( <i>Syzygium aromaticum</i> ) extracts. , 2022, , 607-617.		0
315	Multifarious pigment producing fungi of Western Ghats and their potential. <i>Plant Science Today</i> , 2022, 9, 733-747.	0.4	2
316	Advances on <i>Cyclocarya paliurus</i> polyphenols: Extraction, structures, bioactivities and future perspectives. <i>Food Chemistry</i> , 2022, 396, 133667.	4.2	4
317	Old and New Technological Processes to Produce Ingredients From New Sources: Characterization of Polyphenols Compounds in Food and Industrial Wastes. , 2023, , .		0
318	Selective Supercritical CO <sub>2</sub> Extraction and Biocatalytic Valorization of <i>Cucurbita pepo</i> L. Industrial Residuals. <i>Molecules</i> , 2022, 27, 4783.	1.7	0
319	Cereal Waste Valorization through Conventional and Current Extraction Techniques—An Up-to-Date Overview. <i>Foods</i> , 2022, 11, 2454.	1.9	12
320	Apple pomace biorefinery: Integrated approaches for the production of bioenergy, biochemicals, and value-added products — An updated review. <i>Journal of Environmental Chemical Engineering</i> , 2022, 10, 108358.	3.3	21
321	Supercritical CO <sub>2</sub> with co-solvent extraction of blackberry ( <i>Rubus</i> spp. Xavante cultivar) seeds. <i>Journal of Supercritical Fluids</i> , 2022, 189, 105702.	1.6	4
322	Solid-liquid extraction of polyphenols. , 2022, , 73-112.		0
323	Influence of the Supercritical Fluid Extraction (SFE) on Food Bioactives. <i>Food Bioactive Ingredients</i> , 2022, , 309-340.	0.3	3
324	Advances in the industrial applications of supercritical carbon dioxide. , 2022, , 237-256.		1
325	Seaweed-based fertilizing products. , 2022, , 271-313.		0
326	Extraction efficiency of phenolic compounds by bioconversion and their implication on their biological effects. , 2022, , 271-300.		0
327	Functional and chemical qualities of <i>Vitis labrusca</i> grape seed oil extracted by supercritical CO <sub>2</sub> . <i>Revista Colombiana De Quimica</i> , 2022, 50, 3-9.	0.2	3
328	Ingredients for food products. , 2023, , 115-153.		6
329	Alternative sources of bioactive lipids: Challenges and perspectives (microalgae, plant seeds). , 2023, , 297-320.		0
330	Anthocyanins in Different Food Matrices: Recent Updates on Extraction, Purification and Analysis Techniques. <i>Critical Reviews in Analytical Chemistry</i> , 0, , 1-32.	1.8	3
331	Natural deep eutectic solvents in phytonutrient extraction and other applications. <i>Frontiers in Plant Science</i> , 0, 13, .	1.7	12

#	ARTICLE	IF	CITATIONS
332	Recent Technological Advances in Phenolic Compounds Recovery and Applications: Source of Nutraceuticals for the Management of Diabetes. <i>Applied Sciences (Switzerland)</i> , 2022, 12, 9271.	1.3	3
333	Extraction, purification, food applications, and recent advances for enhancing the bioavailability of 6-gingerol from ginger " A review. <i>Quality Assurance and Safety of Crops and Foods</i> , 2022, 14, 67-83.	1.8	10
334	Improved Sustainability in Wine Industry Byproducts: A Scale-up and Economical Feasibility Study for High-Value Compounds Extraction Using Modified SC-CO <sub>2</sub> . <i>ACS Omega</i> , 2022, 7, 33845-33857.	1.6	4
335	Effect of novel combination processing technologies on extraction and quality of rice bran oil. <i>Critical Reviews in Food Science and Nutrition</i> , 2024, 64, 1911-1933.	5.4	4
336	Supercritical fluids in analysis of cannabinoids in various Cannabis products. <i>Analytica Chimica Acta</i> , 2022, 1232, 340452.	2.6	1
337	Metabolomic studies of anthocyanins in fruits by means of a liquid chromatography coupled to mass spectrometry workflow. <i>Current Plant Biology</i> , 2022, 32, 100260.	2.3	5
338	Anthocyanin: a review of plant sources, extraction, stability, content determination and modifications. <i>International Journal of Food Science and Technology</i> , 2022, 57, 7573-7591.	1.3	12
339	The Disposition of Bioactive Compounds from Fruit Waste, Their Extraction, and Analysis Using Novel Technologies: A Review. <i>Processes</i> , 2022, 10, 2014.	1.3	30
340	Natural Active Ingredients for Poly (Lactic Acid)-Based Materials: State of the Art and Perspectives. <i>Antioxidants</i> , 2022, 11, 2074.	2.2	4
341	The Greening of Anthocyanins: Eco-Friendly Techniques for Their Recovery from Agri-Food By-Products. <i>Antioxidants</i> , 2022, 11, 2169.	2.2	12
342	Industrial Wastes and By-products: A Source of Functional Foods, Nutraceuticals, and Biopolymers. <i>RSC Polymer Chemistry Series</i> , 2022, , 329-360.	0.1	3
343	Adulteration and Safety Issues in Nutraceuticals and Functional Foods. <i>RSC Polymer Chemistry Series</i> , 2022, , 155-188.	0.1	0
344	Value-added utilization of fruit and vegetable processing by-products for the manufacture of biodegradable food packaging films. <i>Food Chemistry</i> , 2023, 405, 134964.	4.2	43
345	Comparative Study of Useful Compounds Extracted from <i>Lophanthus anisatus</i> by Green Extraction. <i>Molecules</i> , 2022, 27, 7737.	1.7	5
346	Bioactivities and green advanced extraction technologies of ginger oleoresin extracts: A review. <i>Food Research International</i> , 2023, 164, 112283.	2.9	9
347	Kinetics, thermodynamic studies, and parametric effects of supercritical CO <sub>2</sub> extraction of banana peel wastes. <i>Sustainable Chemistry and Pharmacy</i> , 2023, 31, 100912.	1.6	4
348	Solvent-Free Microwave Extraction of Essential Oils from <i>Litsea cubeba</i> (Lour.) Pers. at Different Harvesting Times and Their Skin-Whitening Cosmetic Potential. <i>Antioxidants</i> , 2022, 11, 2389.	2.2	4
349	Biotechnological Tools for Extraction, Identification, and Detection of Bioactive Compounds. , 2023, , 403-421.		1

#	ARTICLE	IF	CITATIONS
350	Phytochemical Profiling, Antioxidant and Anti-Inflammatory Activity of Plants Belonging to the Lavandula Genus. <i>Molecules</i> , 2023, 28, 256.	1.7	19
352	Extraction of phenolic compounds by conventional and green innovative techniques. , 2023, , 355-394.		0
353	Green methods for extraction of biomolecules. , 2023, , 309-328.		0
354	Supercritical extraction of marine antioxidants. , 2023, , 73-87.		0
355	Valorization of Fruit Waste for Bioactive Compounds and Their Applications in the Food Industry. <i>Foods</i> , 2023, 12, 556.	1.9	28
356	Squalene: bioactivity, extraction, encapsulation, and future perspectives. , 2023, , 409-419.		2
357	Extraction of bioactive compounds from agro-industrial waste. , 2023, , 131-142.		1
358	Extraction of carotenoids from agro-industrial waste. , 2023, , 157-178.		2
359	Comprehensive HPLC fingerprint analysis based on a two-step extraction method for quality evaluation of <i>Perilla frutescens</i> (L.) Britt. <i>Analytical Methods</i> , 2023, 15, 1888-1895.	1.3	2
360	Optimization of Supercritical Carbon Dioxide Extraction of Polyphenols from Black Rosehip and Their Bioaccessibility Using an In Vitro Digestion/Caco-2 Cell Model. <i>Foods</i> , 2023, 12, 781.	1.9	5
361	Added-Value Compounds in Cork By-Products: Methods for Extraction, Identification, and Quantification of Compounds with Pharmaceutical and Cosmetic Interest. <i>Molecules</i> , 2023, 28, 3465.	1.7	3
362	Extraction of hops pelletized ( <i>Humulus lupulus</i> ) with subcritical CO <sub>2</sub> and hydrodistillation: Chemical composition identification, kinetic model, and evaluation of antioxidant and antimicrobial activity. <i>Food Research International</i> , 2023, 167, 112712.	2.9	1
363	Photoreforming of Waste Polymers for Sustainable Hydrogen Fuel and Chemicals Feedstock: Waste to Energy. <i>Chemical Reviews</i> , 2023, 123, 4443-4509.	23.0	47
364	Evaluation of the biological activity and chemical profile of supercritical and subcritical extracts of <i>Bursera graveolens</i> from northern Peru. <i>Journal of Supercritical Fluids</i> , 2023, 198, 105934.	1.6	1
365	Green methods for extraction of phenolic compounds. , 2023, , 409-418.		0
366	Green Solvents in the Extraction of Bioactive Compounds from Dried Apple Cultivars. <i>Foods</i> , 2023, 12, 893.	1.9	0
367	GreenMedChem: the challenge in the next decade toward eco-friendly compounds and processes in drug design. <i>Green Chemistry</i> , 2023, 25, 2109-2169.	4.6	11
368	Circular valorization of coffee silverskin through supercritical CO <sub>2</sub> for the production of functional extracts. , 0, , .		1

#	ARTICLE	IF	CITATIONS
369	Green Extraction Techniques Applied to Recover Chemical Compounds from Olive-Derived Biomasses. Sustainable Development and Biodiversity, 2023, , 415-452.	1.4	0
370	Characterization, bioactivity evaluation, thermo-kinetic studies of mango ( <i>Mangifera indica</i> L.) peel extract, and its applicability in oxidative stabilization of biodiesel. Biomass Conversion and Biorefinery, 0, , .	2.9	4
371	Validation of a Novel Supercritical Fluid Extractor/Dryer Combo Instrument. Assay and Drug Development Technologies, 2023, 21, 126-136.	0.6	2
372	A preliminary multistep combination of pulsed electric fields and supercritical fluid extraction to recover bioactive glycosylated and lipidic compounds from exhausted grape marc. LWT - Food Science and Technology, 2023, 180, 114725.	2.5	10
373	Extraction of Phenolics from Yellow Passion Fruit Rind Using Supercritical Carbon Dioxide Extraction. , 2023, , 141-156.		0
374	Sequential extraction of almond hull biomass with pulsed electric fields (PEF) and supercritical CO <sub>2</sub> for the recovery of lipids, carbohydrates and antioxidants. Food and Bioproducts Processing, 2023, 139, 216-226.	1.8	6
378	Extraction and physicochemical characterization of gum. , 2023, , 597-630.		0
379	Biorefinery Concept and Value-Added Products. , 2023, , 95-110.		0
391	Supercritical Fluid Extraction. Current and Future Developments in Food Science, 2023, , 280-323.	0.0	0
392	Extraction of bioactive compounds. , 2023, , 45-87.		0
396	Exploring the therapeutic efficacy of crocetin in oncology: an evidence-based review. Naunyn-Schmiedeberg's Archives of Pharmacology, 2024, 397, 1455-1476.	1.4	0
400	Innovative and Eco-friendly methods and pretreatments for essential oil extraction: an update. Studies in Natural Products Chemistry, 2023, , 481-518.	0.8	0
404	Supercritical fluid extraction in the food industry. , 2024, , 77-96.		0
417	Green and Clean Extraction Technologies for Novel Nutraceuticals. , 2024, , 391-417.		0
419	Technologies for Extraction of Bioactive Compounds and Its Applications. , 2024, , 1-20.		0
420	Extraction of Bioactive and Nutraceuticals from Marine Sources and Their Application. , 2024, , 45-78.		0
425	The Antioxidant and Bioactive Potential of Olive Mill Waste. , 0, , .		0