Total Polyphenols, Antioxidant, Antimicrobial and Allel Ground Aqueous Extract

Waste and Biomass Valorization

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Citation Report

#	Article	IF	Citations
1	Green coffee seed residue: A sustainable source of antioxidant compounds. Food Chemistry, 2018, 246, 48-57.	4.2	54
2	Optimization and characterization of n-hexane extracts of arabica coffee ground (Coffea arabica L.) fromgayo plateau as source of natural antioxidant. Journal of Physics: Conference Series, 2019, 1232, 012049.	0.3	0
3	The Optimization of Gel Preparations Using the Active Compounds of Arabica Coffee Ground Nanoparticles. Scientia Pharmaceutica, 2019, 87, 32.	0.7	25
4	Spent coffee grounds: A review on current utilization. Journal of Industrial and Engineering Chemistry, 2019, 71, 78-88.	2.9	169
5	Antimicrobial Activity of Araucaria angustifolia Seed (PinhÃ£o) Coat Extract and its Synergism with Thermal Treatment to Inactivate Listeria monocytogenes. Food and Bioprocess Technology, 2019, 12, 193-197.	2.6	13
6	Antioxidant Capacity of Lignin and Phenolic Compounds from Corn Stover. Waste and Biomass Valorization, 2019, 10, 95-102.	1.8	28
7	GC-MS Analysis, Phenolic Compounds Quantification, Antioxidant, and Antibacterial Activities of the Hydro-alcoholic Extract of Spent Coffee Grounds. Journal of Biologically Active Products From Nature, 2020, 10, 325-337.	0.1	8
8	Optimization of the Extraction from Spent Coffee Grounds Using the Desirability Approach. Antioxidants, 2020, 9, 370.	2.2	16
9	The Impact of Polyphenol on General Nutrient Metabolism in the Monogastric Gastrointestinal Tract. Journal of Food Quality, 2020, 2020, 1-12.	1.4	21
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14	Plant Secondary Metabolites: An Opportunity for Circular Economy. Molecules, 2021, 26, 495.	1.7	79
15	Optimizing Anti-inflammatory Activities of Arabica Coffee Ground (Coffea arabica L.) Nanoparticle Gel. Jundishapur Journal of Natural Pharmaceutical Products, 2021, 16, .	0.3	5
16	Phytotoxic potential of Vitex pseudo-negundo leaf and flower extracts and analysis of phenolic compounds. Biocatalysis and Agricultural Biotechnology, 2021, 34, 102018.	1.5	9
17	From Fighting Critters to Saving Lives: Polyphenols in Plant Defense and Human Health. International Journal of Molecular Sciences, 2021, 22, 8995.	1.8	33
18	Fish skin gelatin based packaging films functionalized by subcritical water extract from spent coffee ground. Food Packaging and Shelf Life, 2021, 29, 100735.	3.3	15

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19	Assessment of coffee waste in formulation of substrate for oyster mushrooms Pleurotus pulmonarius and Pleurotus floridanus. Future Foods, 2021, 4, 100075.	2.4	14
20	Jaboticaba peel extract as an antimicrobial agent: screening and stability analysis. British Food Journal, 2021, ahead-of-print, .	1.6	3
21	SUGARCANE BAGASSE: ANALYSIS OF POLYPHENOLS, COMPOUNDS WITH ANTIOXIDANT AND ANTIMICROBIAL ACTIVITIES. Tecno-LÃ³gica, 2019, 23, 59-62.	0.1	1
22	Soil Amendments and Biostimulants from the Hydrothermal Processing of Spent Coffee Grounds. Waste and Biomass Valorization, 2022, 13, 2889-2904.	1.8	4
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24	Proximate Composition, Antioxidant Activity, Mineral and Lipid Profiling of Spent Coffee Grounds Collected in Morocco Reveal a Great Potential of Valorization. Waste and Biomass Valorization, 2022, 13, 4495-4510.	1.8	14
25	Spent Coffee Grounds Characterization and Reuse in Composting and Soil Amendment. , 2022, 1, 2-20.		17
26	Ultrasounds application for nut and coffee wastes valorisation via biomolecules solubilisation and methane production. Waste Management, 2022, 150, 373-382.	3.7	6
27	Chitosan-Polyphenol Conjugates for Human Health. Life, 2022, 12, 1768.	1.1	5
28	Antioxidant and ultraviolet shielding performance of lignin-polysaccharide complex isolated from spent coffee ground. International Journal of Biological Macromolecules, 2023, 230, 123245.	3.6	4
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