

Minimally processed beetroot waste as an alternative source of natural pigments and antioxidants

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#	ARTICLE	IF	CITATIONS
1	Biodegradable Films Based on Gelatin and Papaya Peel Microparticles with Antioxidant Properties. Food and Bioprocess Technology, 2018, 11, 536-550.	2.6	62
2	Functional and Molecular Role of Processed-Beverages Toward Healthier Lifestyle. , 2019, , 77-109.		2
3	Bioactive potential of fruit and vegetable wastes. Advances in Food and Nutrition Research, 2020, 91, 157-225.	1.5	146
4	Red Beetroot. A Potential Source of Natural Additives for the Meat Industry. Applied Sciences (Switzerland), 2020, 10, 8340.	1.3	41
5	Recovery of Phytochemicals via Electromagnetic Irradiation (Microwave-Assisted-Extraction): Betalain and Phenolic Compounds in Perspective. Foods, 2020, 9, 918.	1.9	47
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16	Beetroot as a functional food with huge health benefits: Antioxidant, antitumor, physical function, and chronic metabolomics activity. Food Science and Nutrition, 2021, 9, 6406-6420.	1.5	23
17	Valorization of By-Products from Food Processing Through Sustainable Green Approaches. Environmental Footprints and Eco-design of Products and Processes, 2021, , 191-226.	0.7	3
19	Effect of Boiling on Colour, Contents of Betalains and Total Phenolics and on Antioxidant Activity of Colourful Powder Derived from Six Different Beetroot (Beta vulgaris L. var. conditiva) Cultivars. Polish Journal of Food and Nutrition Sciences, 0, , .	0.6	4
20	Red Beet (<i>Beta vulgaris</i>) Impact on Human Health. Journal of Biosciences and Medicines, 2019, 07, 61-79.	0.1	26

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21	Emerging technology approach for extractability and stability of betalains from the peel of beetroot (<i>Beta vulgaris</i> L.). <i>Biomass Conversion and Biorefinery</i> , 2023, 13, 10759-10769.	2.9	8
22	Beetroot. , 2020, , 45-74.		3
23	Thermal emerging technology approach for the extraction of bioactive compounds from <i>Cylindra</i> beetroot (peel, flesh, and stalk) with green solvent. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	0.9	4
24	Plant Antioxidants from Agricultural Waste: Synergistic Potential with Other Biological Properties and Possible Applications. <i>Reference Series in Phytochemistry</i> , 2022, , 343-380.	0.2	1
26	A comprehensive review of beetroot (<i>Beta vulgaris</i> L.) bioactive components in the food and pharmaceutical industries. <i>Critical Reviews in Food Science and Nutrition</i> , 2024, 64, 708-739.	5.4	12
28	Evaluation of Proximate Composition, Mineral Elements and Bioactive Compounds in Skin and Flesh of Beetroot Grown in Lithuania. <i>Agriculture (Switzerland)</i> , 2022, 12, 1833.	1.4	1
29	The Quality of Corned Chicken with the Addition of Red Beet (<i>Beta vulgaris</i> L.) Flour as Natural Food Coloring. , 2023, , 272-279.		0
30	Valorisation of red beet waste: one-step extraction and separation of betalains and chlorophylls using thermoreversible aqueous biphasic systems. <i>Green Chemistry</i> , 2023, 25, 1852-1864.	4.6	8
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32	æ~¥æ'ãñ®ãf~ãf fãf%ãf“ãf¼ãf¼^<i>Beta vulgaris</i> L.¼%ã«ãšã,ãžç ©«æ™,æœÿãšã,^ã³ã†°èš¼æœ~æ•ñ®é.ã,ãE		
33	Reuse of vegetable wastes in animal feed: the influence of red beet powder supplementation on performance, egg quality, and antioxidant capacity of layer quails. <i>Tropical Animal Health and Production</i> , 2023, 55, .	0.5	2
38	Sugar Beet Waste as Substrate for Microbial Production of Food Ingredients. , 2024, , 215-235.		0
39	Valorization of Beetroot Waste for Extraction of Natural Dye for Textile and Food Applications. , 2024, , 237-260.		0