

Obtainment and characterisation of pectin from sunflower seeds using different separation techniques

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Isolation, purification, structure and antioxidant activity of polysaccharide from pinecones of <i>Pinus koraiensis</i> . <i>Carbohydrate Polymers</i> , 2021, 251, 117078.	10.2	116
2	Role of pectin in the current trends towards low-glycaemic food consumption. <i>Food Research International</i> , 2021, 140, 109851.	6.2	36
3	Recent developments of organic solvent resistant materials for membrane separations. <i>Chemosphere</i> , 2021, 271, 129425.	8.2	64
4	Apple pomaces derived from mono-varietal Asturian ciders production are potential source of pectins with appealing functional properties. <i>Carbohydrate Polymers</i> , 2021, 264, 117980.	10.2	32
5	Structural characterization of pectin obtained by different purification methods. <i>International Journal of Biological Macromolecules</i> , 2021, 183, 2227-2237.	7.5	14
6	Comprehensive Review of Polysaccharide-Based Materials in Edible Packaging: A Sustainable Approach. <i>Foods</i> , 2021, 10, 1845.	4.3	50
7	Berry fruits as source of pectin: Conventional and non-conventional extraction techniques. <i>International Journal of Biological Macromolecules</i> , 2021, 186, 962-974.	7.5	28
8	Pectins from alternative sources and uses beyond sweets and jellies: An overview. <i>Food Hydrocolloids</i> , 2021, 118, 106824.	10.7	50
9	Extraction optimization and structural characterization of pectin from persimmon fruit (<i>Diospyros</i>) Tj ETQqO 0 0 rgBT /Overlock 10 Tf 50	10.2	26
10	Effect of sucrose substitution with stevia and saccharin on rheological properties of gels from sunflower pectins. <i>Food Hydrocolloids</i> , 2021, 120, 106910.	10.7	15
11	Sustainability Challenges and Opportunities in Pectin Extraction from Fruit Waste. <i>ACS Engineering Au</i> , 2022, 2, 61-74.	5.1	28
12	Pilot-scale biorefinery for the production of purified biopolymers based on hydrothermal treatment in flow-through reactor cycles. <i>Chemical Engineering Journal</i> , 2022, 437, 135123.	12.7	1
13	Integral use of pectin-rich by-products in a biorefinery context: A holistic approach. <i>Food Hydrocolloids</i> , 2022, 128, 107564.	10.7	15
14	Use of natural low-methoxyl pectin from sunflower by-products for the formulation of low-sucrose strawberry jams. <i>Journal of the Science of Food and Agriculture</i> , 2022, , .	3.5	3
15	Advances in the green extraction methods and pharmaceutical applications of bioactive pectins from unconventional sources: a review. <i>Studies in Natural Products Chemistry</i> , 2022, , 221-264.	1.8	5
16	Purification of pectin by ultrafiltration in combination with sodium citrate. <i>Journal of Food Engineering</i> , 2022, 335, 111158.	5.2	8
17	The Separation of Chlorobenzene Compounds from Environmental Water Using a Magnetic Molecularly Imprinted Chitosan Membrane. <i>Polymers</i> , 2022, 14, 3221.	4.5	3
18	Influence of ethanol precipitation and ultrafiltration on the viscosity and gelling properties of alkaline-extracted pectin from tea residue. <i>Biomass Conversion and Biorefinery</i> , 0, , .	4.6	0

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19	Self-foaming strategy to fabricate sunflower plate-derived porous carbon framework for high energy density supercapacitor. <i>Journal of Energy Storage</i> , 2022, 56, 105984.	8.1	9
20	Enhancement of industrial pectin production from sugar beet pulp by the integration of surfactants in ultrasound-assisted extraction followed by diafiltration/ultrafiltration. <i>Industrial Crops and Products</i> , 2023, 194, 116304.	5.2	4
21	Food and fruit waste valorisation for pectin recovery: Recent process technologies and future prospects. <i>International Journal of Biological Macromolecules</i> , 2023, 235, 123929.	7.5	11
22	Enrichment of the flavonoid fraction from <i>Eucommia ulmoides</i> leaves by a liquid antisolvent precipitation method and evaluation of antioxidant activities <i>in vitro</i> and <i>in vivo</i> . <i>RSC Advances</i> , 2023, 13, 17406-17419.	3.6	2
23	Pectin purification from plant materials. <i>Macromolecular Research</i> , 2023, 31, 753-770.	2.4	2
24	Pectin from sunflower by-products obtained by ultrasound: Chemical characterization and <i>in vivo</i> evaluation of properties in inflammatory bowel disease. <i>International Journal of Biological Macromolecules</i> , 2023, 246, 125505.	7.5	1
25	Effect of Storage Time on the Physical, Chemical, and Rheological Properties of Blueberry Jam: Experimental Measurements and Artificial Neural Network Simulation. <i>Foods</i> , 2023, 12, 2853.	4.3	1
26	Tailored ethylenediamine-functionalized graphene oxide membrane on kaolin hollow fibers for pectin concentration. <i>International Journal of Biological Macromolecules</i> , 2024, 254, 127896.	7.5	0
27	Valorization of fruit and vegetable by-products for extraction of pectin and its hydrocolloidal role in low-fat yoghurt processing. <i>LWT - Food Science and Technology</i> , 2023, 189, 115534.	5.2	0