

Ultrasound assisted extraction (UAE) of bioactive compounds from agricultural processing by-products: A review

Ultrasonics Sonochemistry

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Effect of different thawing methods on the efficiency and quality attributes of frozen red radish. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 3237-3245.	1.7	21
2	Sustainable ultrasound-assisted extraction of valuable phenolics from inflorescences of <i>Helichrysum arenarium</i> L. using natural deep eutectic solvents. <i>Industrial Crops and Products</i> , 2021, 160, 113102.	2.5	34
3	Antioxidant capacities and betacyanin contents profile of red-fleshed dragon fruit juice (<i>Cydonia oblongata</i>) by surface methodology. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15217.	0.9	16
4	Direct Contact Ultrasound in Food Processing: Impact on Food Quality. <i>Frontiers in Nutrition</i> , 2021, 8, 633070.	1.6	20
5	Synthetic and Natural Antioxidants Used in the Oxidative Stability of Edible Oils: An Overview. <i>Food Reviews International</i> , 2022, 38, 349-372.	4.3	30
6	Ultrasound-Assisted Extraction of Anthocyanins Using Natural Deep Eutectic Solvents and Their Incorporation in Edible Films. <i>Molecules</i> , 2021, 26, 984.	1.7	38
7	Polyphenols from food by-products: An alternative or complementary therapy to IBD conventional treatments. <i>Food Research International</i> , 2021, 140, 110018.	2.9	39
8	Comparative Evaluation of Four Extraction Methods of Antioxidant Compounds from <i>Decatropis bicolor</i> in Aqueous Medium Applying Response Surface Design. <i>Molecules</i> , 2021, 26, 1042.	1.7	2
9	Improvement in novel ultrasound-assisted extraction technology of high value-added components from fruit and vegetable peels. <i>Journal of Food Process Engineering</i> , 2021, 44, e13658.	1.5	13
10	New Insights into the Biological Properties of Eucalyptus-Derived Essential Oil: A Promising Green Anti-Cancer Drug. <i>Food Reviews International</i> , 2022, 38, 598-633.	4.3	11
11	Novel Processes for the Extraction of Phenolic Compounds from Olive Pomace and Their Protection by Encapsulation. <i>Molecules</i> , 2021, 26, 1781.	1.7	46
12	Environmentally Friendly Techniques and Their Comparison in the Extraction of Natural Antioxidants from Green Tea, Rosemary, Clove, and Oregano. <i>Molecules</i> , 2021, 26, 1869.	1.7	29
13	Optimization of the extraction of antioxidants from Moringa leaves: A comparative study between ultrasound and ultrasonication-assisted extractions. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15512.	0.9	4
14	An Analysis of Acoustic Cavitation Thresholds of Water Based on the Incubation Time Criterion Approach. <i>Fluids</i> , 2021, 6, 134.	0.8	3
15	Mathematical Modelling of Ultrasound-Assisted Extraction Kinetics of Bioactive Compounds from Artichoke By-Products. <i>Foods</i> , 2021, 10, 931.	1.9	11
16	Anthocyanins Recovered from Agri-Food By-Products Using Innovative Processes: Trends, Challenges, and Perspectives for Their Application in Food Systems. <i>Molecules</i> , 2021, 26, 2632.	1.7	30
17	Effects of apricot kernel skins addition and ultrasound treatment on the properties of the dough and bread. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15611.	0.9	6
18	Environmental friendly sustainable application of plant-based mordants for cotton dyeing using Arjun bark-based natural colorant. <i>Environmental Science and Pollution Research</i> , 2021, 28, 54041-54047.	2.7	40

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19	Ultrasound extraction conditions effect on antioxidant capacity of mango by-product extracts. <i>Food and Bioproducts Processing</i> , 2021, 127, 212-224.	1.8	39
20	Comparison of ultrasound and microwave assisted extraction of diosgenin from <i>Trigonella foenum graecum</i> seed. <i>Ultrasonics Sonochemistry</i> , 2021, 74, 105572.	3.8	26
21	Recovery of Bioactive Compounds from Industrial Exhausted Olive Pomace through Ultrasound-Assisted Extraction. <i>Biology</i> , 2021, 10, 514.	1.3	17
22	Ultrasonic-assisted extraction, calcium alginate encapsulation and storage stability of mulberry pomace phenolics. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 4517-4529.	1.6	6
23	Ultrasound-mediated molecular self-assemble of thymol with 2-hydroxypropyl- β -cyclodextrin for fruit preservation. <i>Food Chemistry</i> , 2021, 363, 130327.	4.2	37
24	Ultrasound-assisted deep eutectic solventâ€‘based extraction of phytochemicals from <i>Mentha arvensis</i> : optimization using Box-Behnken design. <i>Biomass Conversion and Biorefinery</i> , 2022, 12, 35-45.	2.9	12
25	Bioactive compounds from by-products of eggplant: Functional properties, potential applications and advances in valorization methods. <i>Trends in Food Science and Technology</i> , 2021, 112, 518-531.	7.8	36
26	Extraction of Total Anthocyanins from <i>Sicana odorifera</i> Black Peel Fruits Growing in Paraguay for Food Applications. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 6026.	1.3	5
27	Development and Characterization of Functional Starch-Based Films Incorporating Free or Microencapsulated Spent Black Tea Extract. <i>Molecules</i> , 2021, 26, 3898.	1.7	25
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30	Ultrasound-Assisted Extraction of Flavonoids from Kiwi Peel: Process Optimization and Bioactivity Assessment. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 6416.	1.3	16
31	Enhancing recovery of bioactive compounds from <i>Cosmos caudatus</i> leaves via ultrasonic extraction. <i>Scientific Reports</i> , 2021, 11, 17297.	1.6	9
32	Optimum Parameters for Extracting Three Kinds of Carotenoids from Pepper Leaves by Response Surface Methodology. <i>Separations</i> , 2021, 8, 134.	1.1	4
33	Ultrasound-assisted extraction of bioactive compounds from ciriguela (<i>Spondias purpurea</i> L.) peel: Optimization and comparison with conventional extraction and microwave. <i>Arabian Journal of Chemistry</i> , 2021, 14, 103260.	2.3	15
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36	Ultrasound irradiation of grapes: effect on the anthocyanin profile of â€œsabellaâ€‘juice. <i>British Food Journal</i> , 2022, 124, 1333-1349.	1.6	3

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38	Ultrasound-assisted extraction of antioxidant phenolic compounds from <i>Lavandula angustifolia</i> flowers using natural deep eutectic solvents: An experimental design approach. Sustainable Chemistry and Pharmacy, 2021, 22, 100492.	1.6	28
39	Recent advances and trends in extraction techniques to recover polyphenols compounds from apple by-products. Food Chemistry: X, 2021, 12, 100133.	1.8	34
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45	Emerging Green Techniques for the Extraction of Antioxidants from Agri-Food By-Products as Promising Ingredients for the Food Industry. Antioxidants, 2021, 10, 1417.	2.2	66
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47	Ultrasound-assisted extraction technique for spices: A review. Trends in Food Science and Technology, 2021, 116, 975-991.	7.8	74
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62	Sequential Extraction of Hydroxytyrosol, Mannitol and Triterpenic Acids Using a Green Optimized Procedure Based on Ultrasound. <i>Antioxidants</i> , 2021, 10, 1781.	2.2	10
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68	Environmental friendly application of ultrasonic rays for extraction of natural colorant from <i>Harmal (<i>P. harmala</i>)</i> for dyeing of bio-mordanted silk. <i>Journal of Engineered Fibers and Fabrics</i> , 2021, 16, 155892502110638.	0.5	8
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73	Application of ultrasound in food processing. , 2022, , 407-423.		4

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76	Comparison of oil-in-water emulsions prepared by ultrasound, high-pressure homogenization and high-speed homogenization. <i>Ultrasonics Sonochemistry</i> , 2022, 82, 105885.	3.8	52
77	Ultrasound-Assisted Extraction of Total Saponins from <i>Aralia taibaiensis</i> : Process Optimization, Phytochemical Characterization, and Mechanism of β -Glucosidase Inhibition. <i>Drug Design, Development and Therapy</i> , 2022, Volume 16, 83-105.	2.0	8
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79	Innovative and Sustainable Technologies to Enhance the Oxidative Stability of Vegetable Oils. <i>Sustainability</i> , 2022, 14, 849.	1.6	51
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98	Optimization of Ultrasound Extraction of Phenolic Compounds from Tarragon (<i>Artemisia</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 502 Td (2.9	4
99	Ultrasound-Assisted Extraction and Characterization of Polyphenols from Apple Pomace, Functional Ingredients for Beef Burger Fortification. <i>Molecules</i> , 2022, 27, 1933.	1.7	24
100	Chemical Composition of Leaves, Stem, and Roots of <i>Peperomia pellucida</i> (L.) Kunth. <i>Molecules</i> , 2022, 27, 1847.	1.7	6
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106	Eco-friendly ultrasound-assisted extraction method for determination of metals in oily sludges using inductively coupled plasma-mass spectrometry. <i>International Journal of Environmental Analytical Chemistry</i> , 2023, 103, 9275-9289.	1.8	3
107	Valorization of Kiwiberry Leaves Recovered by Ultrasound-Assisted Extraction for Skin Application: A Response Surface Methodology Approach. <i>Antioxidants</i> , 2022, 11, 763.	2.2	17
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109	Efficacy of ultrasound-assisted extraction of bioactive constituents from <i>Psidium guajava</i> leaves. <i>Applied Food Research</i> , 2022, 2, 100096.	1.4	18

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110	Ultrasonic-assisted extraction of polyphenolic compounds from <i>Paederia scandens</i> (Lour.) Merr. Using deep eutectic solvent: optimization, identification, and comparison with traditional methods. <i>Ultrasonics Sonochemistry</i> , 2022, 86, 106005.	3.8	30
111	Antioxidant Activity of Aqueous and Ethanolic Extracts of Coconut (<i>Cocos nucifera</i>) Fruit By-Products. <i>Agronomy</i> , 2022, 12, 1102.	1.3	7
112	A novel strategy for producing nano-particles from date seeds and enhancing their phenolic content and antioxidant properties using ultrasound-assisted extraction: A multivariate based optimization study. <i>Ultrasonics Sonochemistry</i> , 2022, 87, 106017.	3.8	19
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114	Synergistic effects of enzyme-based ultrasonic-assisted extraction of phenolic compounds from <i>Rhododendron arboreum</i> and evaluation of thermal kinetic stability. <i>Journal of Applied Research on Medicinal and Aromatic Plants</i> , 2022, 31, 100395.	0.9	2
115	Extraction Optimization, UHPLC-Triple-TOF-MS/MS Analysis and Antioxidant Activity of Ceramides from Sea Red Rice Bran. <i>Foods</i> , 2022, 11, 1399.	1.9	4
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118	The potential use of agro-industrial by-products as sources of bioactive compounds: a nanotechnological approach. <i>Studies in Natural Products Chemistry</i> , 2022, , 435-466.	0.8	10
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121	Application of Ultrasound as Clean Technology for Extraction of Specialized Metabolites From Stinging Nettle (<i>Urtica dioica</i> L.). <i>Frontiers in Nutrition</i> , 2022, 9, .	1.6	8
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126	Optimization of Ultrasonic-Assisted Bioactive Compound Extraction from Green Soybean (<i>Glycine max</i>) Tj ETQq0 0 0 rgBT /Overlock 10 1775.	1.9	8
127	Overview of plant extracts as natural preservatives in meat. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	0.9	26

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128	Ultrasound-Assisted Aqueous Extraction of Chlorogenic Acid and Cynarin with the Impact of Inulin from Burdock (<i>Arctium lappa</i> L.) Roots. <i>Antioxidants</i> , 2022, 11, 1219.	2.2	6
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133	Insights into using green and unconventional technologies to recover natural astaxanthin from microbial biomass. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 11211-11225.	5.4	10
134	Effect of ultrasound-assisted vacuum extraction on biological properties and bioactive compounds of mango (<i>Mangifera indica</i> L.) peel and flesh. <i>Journal of Food Processing and Preservation</i> , 0, , .	0.9	0
135	Optimization of the Ultrasound-Assisted Extraction of Bioactive Compounds from <i>Cannabis sativa</i> L. Leaves and Inflorescences Using Response Surface Methodology. <i>Applied Sciences (Switzerland)</i> , 2022, 12, 6747.	1.3	13
136	Antioxidant Effect of Nanoparticles Composed of Zein and Orange (<i>Citrus sinensis</i>) Extract Obtained by Ultrasound-Assisted Extraction. <i>Materials</i> , 2022, 15, 4838.	1.3	0
137	Ultrasound-Assisted Extraction of High-Value Fractions from Fruit Industrial Processing Waste. <i>Foods</i> , 2022, 11, 2089.	1.9	6
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141	Obtaining green extracts rich in phenolic compounds from underexploited food by-products using natural deep eutectic solvents. Opportunities and challenges. <i>Sustainable Chemistry and Pharmacy</i> , 2022, 29, 100773.	1.6	28
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