

Andres Moure

List of Publications by Year in descending order

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Version: 2024-02-01

68
papers

5,782
citations

136950

32
h-index

114465

63
g-index

68
all docs

68
docs citations

68
times ranked

7242
citing authors

#	ARTICLE	IF	CITATIONS
1	Natural antioxidants from residual sources. <i>Food Chemistry</i> , 2001, 72, 145-171.	8.2	1,325
2	Advances in the manufacture, purification and applications of xylo-oligosaccharides as food additives and nutraceuticals. <i>Process Biochemistry</i> , 2006, 41, 1913-1923.	3.7	444
3	Functionality of oilseed protein products: A review. <i>Food Research International</i> , 2006, 39, 945-963.	6.2	433
4	Recovery, concentration and purification of phenolic compounds by adsorption: A review. <i>Journal of Food Engineering</i> , 2011, 105, 1-27.	5.2	391
5	Antioxidant properties of ultrafiltration-recovered soy protein fractions from industrial effluents and their hydrolysates. <i>Process Biochemistry</i> , 2006, 41, 447-456.	3.7	334
6	In vitro antioxidant properties of crude extracts and compounds from brown algae. <i>Food Chemistry</i> , 2013, 138, 1764-1785.	8.2	333
7	Supercritical CO ₂ Extraction and Purification of Compounds with Antioxidant Activity. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 2441-2469.	5.2	264
8	Evaluation of Extracts from <i>Gevuina avellana</i> Hulls as Antioxidants. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 3890-3897.	5.2	165
9	Fractional characterisation of jatropha, neem, moringa, trisperma, castor and candlenut seeds as potential feedstocks for biodiesel production in Cuba. <i>Biomass and Bioenergy</i> , 2010, 34, 533-538.	5.7	150
10	Ultra- and nanofiltration of aqueous extracts from distilled fermented grape pomace. <i>Journal of Food Engineering</i> , 2009, 91, 587-593.	5.2	115
11	Simultaneous Extraction and Depolymerization of Fucoïdan from <i>Sargassum muticum</i> in Aqueous Media. <i>Marine Drugs</i> , 2013, 11, 4612-4627.	4.6	91
12	Extraction of antioxidants from several berries pressing wastes using conventional and supercritical solvents. <i>European Food Research and Technology</i> , 2010, 231, 669-677.	3.3	84
13	Antioxidant activity of extracts from <i>Gevuina avellana</i> and <i>Rosa rubiginosa</i> defatted seeds. <i>Food Research International</i> , 2001, 34, 103-109.	6.2	77
14	Valorization of <i>Sargassum muticum</i> Biomass According to the Biorefinery Concept. <i>Marine Drugs</i> , 2015, 13, 3745-3760.	4.6	77
15	Supercritical CO ₂ extraction of fatty acids, phenolics and fucoxanthin from freeze-dried <i>Sargassum muticum</i> . <i>Journal of Applied Phycology</i> , 2015, 27, 957-964.	2.8	77
16	Potential of antioxidant extracts produced by aqueous processing of renewable resources for the formulation of cosmetics. <i>Industrial Crops and Products</i> , 2014, 58, 104-110.	5.2	74
17	Hydrothermal fractionation of <i>Sargassum muticum</i> biomass. <i>Journal of Applied Phycology</i> , 2012, 24, 1569-1578.	2.8	72
18	Production of antioxidants by non-isothermal autohydrolysis of lignocellulosic wastes. <i>LWT - Food Science and Technology</i> , 2011, 44, 436-442.	5.2	71

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19	Membrane concentration of antioxidants from <i>Castanea sativa</i> leaves aqueous extracts. <i>Chemical Engineering Journal</i> , 2011, 175, 95-102.	12.7	64
20	Evaluation of ultra- and nanofiltration for refining soluble products from rice husk xylan. <i>Bioresource Technology</i> , 2008, 99, 5341-5351.	9.6	57
21	Characterization, refining and antioxidant activity of saccharides derived from hemicelluloses of wood and rice husks. <i>Food Chemistry</i> , 2013, 141, 495-502.	8.2	51
22	Recovery of antioxidants from industrial waste liquors using membranes and polymeric resins. <i>Journal of Food Engineering</i> , 2010, 96, 127-133.	5.2	48
23	Recovery and Concentration of Antioxidants from Winery Wastes. <i>Molecules</i> , 2012, 17, 3008-3024.	3.8	47
24	Extraction of phenolic compounds from hazelnut shells by green processes.. <i>Journal of Food Engineering</i> , 2019, 255, 1-8.	5.2	47
25	Fractionation of Antioxidants from Autohydrolysis of Barley Husks. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 10651-10659.	5.2	45
26	Batch and fixed bed column studies on phenolic adsorption from wine vinasses by polymeric resins. <i>Journal of Food Engineering</i> , 2017, 209, 52-60.	5.2	45
27	Fractionation and Enzymatic Hydrolysis of Soluble Protein Present in Waste Liquors from Soy Processing. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 7600-7608.	5.2	44
28	Antioxidant activity of extracts produced by solvent extraction of almond shells acid hydrolysates. <i>Food Chemistry</i> , 2007, 101, 193-201.	8.2	44
29	Study of the seasonal variation on proximate composition of oven-dried <i>Sargassum muticum</i> biomass collected in Vigo Ria, Spain. <i>Journal of Applied Phycology</i> , 2016, 28, 1943-1953.	2.8	42
30	Charcoal adsorption of phenolic compounds present in distilled grape pomace. <i>Journal of Food Engineering</i> , 2008, 84, 156-163.	5.2	37
31	Antioxidant activity of liquors from steam explosion of <i>Olea europea</i> wood. <i>Wood Science and Technology</i> , 2008, 42, 579-592.	3.2	35
32	Extraction and functionality of membrane-concentrated protein from defatted <i>Rosa rubiginosa</i> seeds. <i>Food Chemistry</i> , 2001, 74, 327-339.	8.2	32
33	Optimization of antioxidants " Extraction from <i>Castanea sativa</i> leaves. <i>Chemical Engineering Journal</i> , 2012, 203, 101-109.	12.7	32
34	Extraction of low-molar-mass phenolics and lipophilic compounds from <i>Pinus pinaster</i> wood with compressed CO ₂ . <i>Journal of Supercritical Fluids</i> , 2013, 81, 193-199.	3.2	32
35	A membrane process for the recovery of a concentrated phenolic product from white vinasses. <i>Chemical Engineering Journal</i> , 2017, 327, 210-217.	12.7	30
36	Characterisation of protein concentrates from pressed cakes of <i>Guevina avellana</i> (Chilean hazelnut). <i>Food Chemistry</i> , 2002, 78, 179-186.	8.2	29

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37	Purified Phenolics from Hydrothermal Treatments of Biomass: Ability To Protect Sunflower Bulk Oil and Model Food Emulsions from Oxidation. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 9158-9165.	5.2	29
38	Purification of oligosaccharides from rice husk autohydrolysis liquors by ultra- and nano-filtration. <i>Desalination</i> , 2006, 199, 541-543.	8.2	24
39	Valorization of chestnut husks by non-isothermal hydrolysis. <i>Industrial Crops and Products</i> , 2012, 36, 172-176.	5.2	24
40	Potential use of <i>Cytisus scoparius</i> extracts in topical applications for skin protection against oxidative damage. <i>Journal of Photochemistry and Photobiology B: Biology</i> , 2013, 125, 83-89.	3.8	24
41	Production of nutraceuticals from chestnut burs by hydrolytic treatment. <i>Food Research International</i> , 2014, 65, 359-366.	6.2	22
42	Adsorption technologies to recover and concentrate food polyphenols. <i>Current Opinion in Food Science</i> , 2018, 23, 165-172.	8.0	22
43	Ecofriendly extraction of bioactive fractions from <i>Sargassum muticum</i> . <i>Process Biochemistry</i> , 2019, 79, 166-173.	3.7	21
44	Water-Soluble Components of <i>Pinus pinaster</i> Wood. <i>BioResources</i> , 2013, 8, .	1.0	18
45	Effects of caffeic acid and bovine serum albumin in reducing the rate of development of rancidity in oil-in-water and water-in-oil emulsions. <i>Food Chemistry</i> , 2011, 129, 1652-1659.	8.2	17
46	Green technologies for cascade extraction of <i>Sargassum muticum</i> bioactives. <i>Journal of Applied Phycology</i> , 2019, 31, 2481-2495.	2.8	17
47	Ultrafiltration of industrial waste liquors from the manufacture of soy protein concentrates. <i>Journal of Chemical Technology and Biotechnology</i> , 2006, 81, 1252-1258.	3.2	16
48	Fractionation of industrial solids containing barley husks in aqueous media. <i>Food and Bioproducts Processing</i> , 2009, 87, 208-214.	3.6	16
49	Protective effect against oxygen reactive species and skin fibroblast stimulation of <i>Couroupita guianensis</i> leaf extracts. <i>Natural Product Research</i> , 2012, 26, 314-322.	1.8	16
50	Valuable Polyphenolic Antioxidants from Wine Vinasses. <i>Food and Bioprocess Technology</i> , 2012, 5, 2708-2716.	4.7	16
51	Non-isothermal autohydrolysis of nixtamalized maize pericarp: Production of nutraceutical extracts. <i>LWT - Food Science and Technology</i> , 2014, 58, 550-556.	5.2	16
52	Pretreatment of Hazelnut Shells as a Key Strategy for the Solubilization and Valorization of Hemicelluloses into Bioactive Compounds. <i>Agronomy</i> , 2020, 10, 760.	3.0	16
53	Supercritical extraction of borage seed oil coupled to conventional solvent extraction of antioxidants. <i>European Journal of Lipid Science and Technology</i> , 2008, 110, 1035-1044.	1.5	15
54	Enzyme-aided alternative processes for the extraction of oil from <i>Rosa rubiginosa</i> . <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 2001, 78, 437-439.	1.9	14

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55	Manufacture of Prebiotics from Biomass Sources. , 2009, , 535-589.		14
56	Recovery of phenols from autohydrolysis liquors of barley husks: Kinetic and equilibrium studies. Industrial Crops and Products, 2017, 103, 175-184.	5.2	13
57	Simulation of multistage extraction of antioxidants from Chilean hazelnut (<i>Gevuina avellana</i>) hulls. JAOCS, Journal of the American Oil Chemists' Society, 2003, 80, 389-396.	1.9	11
58	An approach to assess the synergistic effect of natural antioxidants on the performance of the polypropylene stabilizing systems. Journal of Applied Polymer Science, 2012, 126, 1852-1858.	2.6	11
59	Development of Pretreatment Strategies for the Fractionation of Hazelnut Shells in the Scope of Biorefinery. Agronomy, 2020, 10, 1568.	3.0	10
60	ETHANOL-MODIFIED SUPERCRITICAL CO ₂ EXTRACTION OF CHESTNUT BURS ANTIOXIDANTS. Chemical Engineering and Processing: Process Intensification, 2020, 156, 108092.	3.6	9
61	Extraction of phenolics from broom branches using green technologies. Journal of Chemical Technology and Biotechnology, 2017, 92, 1345-1352.	3.2	8
62	Antioxidant Extraction by Supercritical Fluids. , 2007, , 275-303.		8
63	ANTIOXIDANT ACTIVITY OF FRACTIONS FROM ACID HYDROLYSATES OF ALMOND SHELLS. Journal of Food Process Engineering, 2008, 31, 817-832.	2.9	7
64	Physicochemical, functional and structural characterization of fibre from defatted <i>Rosa rubiginosa</i> and <i>Gevuina avellana</i> seeds. Journal of the Science of Food and Agriculture, 2004, 84, 1951-1959.	3.5	6
65	Effect of Hydrothermal Pretreatment on Lignin and Antioxidant Activity. , 2017, , 5-43.		3
66	Fractionation and characterization of proteins from <i>Gevuina avellana</i> and <i>Rosa rubiginosa</i> seeds. JAOCS, Journal of the American Oil Chemists' Society, 2005, 82, 169-173.	1.9	1
67	Conventional purification and isolation. , 2021, , 129-153.		0
68	The Impact of Supercritical Extraction and Fractionation Technology on the Functional Food and Nutraceutical Industry. , 2010, , 407-446.		0