

# Francisco J. Barba

## List of Publications by Year in descending order

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551  
papers

29,649  
citations

3933

88  
h-index

9589

142  
g-index

570  
all docs

570  
docs citations

570  
times ranked

21525  
citing authors

#	ARTICLE	IF	CITATIONS
1	A Comprehensive Review on Lipid Oxidation in Meat and Meat Products. <i>Antioxidants</i> , 2019, 8, 429.	5.1	824
2	Current applications and new opportunities for the use of pulsed electric fields in food science and industry. <i>Food Research International</i> , 2015, 77, 773-798.	6.2	538
3	Green alternative methods for the extraction of antioxidant bioactive compounds from winery wastes and by-products: A review. <i>Trends in Food Science and Technology</i> , 2016, 49, 96-109.	15.1	515
4	Analytical Methods for Determining Bioavailability and Bioaccessibility of Bioactive Compounds from Fruits and Vegetables: A Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2014, 13, 155-171.	11.7	488
5	An overview of the traditional and innovative approaches for pectin extraction from plant food wastes and by-products: Ultrasound-, microwaves-, and enzyme-assisted extraction. <i>Trends in Food Science and Technology</i> , 2018, 76, 28-37.	15.1	423
6	A review of sustainable and intensified techniques for extraction of food and natural products. <i>Green Chemistry</i> , 2020, 22, 2325-2353.	9.0	396
7	Functional Foods: Product Development, Technological Trends, Efficacy Testing, and Safety. <i>Annual Review of Food Science and Technology</i> , 2020, 11, 93-118.	9.9	325
8	Active packaging films with natural antioxidants to be used in meat industry: A review. <i>Food Research International</i> , 2018, 113, 93-101.	6.2	318
9	Trends in Chemometrics: Food Authentication, Microbiology, and Effects of Processing. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2018, 17, 663-677.	11.7	317
10	Bioactive peptides as natural antioxidants in food products – A review. <i>Trends in Food Science and Technology</i> , 2018, 79, 136-147.	15.1	315
11	Clean recovery of antioxidant compounds from plant foods, by-products and algae assisted by ultrasounds processing. Modeling approaches to optimize processing conditions. <i>Trends in Food Science and Technology</i> , 2015, 42, 134-149.	15.1	301
12	The Role of Acculturation in Nutrition, Lifestyle, and Incidence of Type 2 Diabetes among Latinos. <i>Journal of Nutrition</i> , 2007, 137, 860-870.	2.9	291
13	Berries extracts as natural antioxidants in meat products: A review. <i>Food Research International</i> , 2018, 106, 1095-1104.	6.2	291
14	Edible films/coating with tailored properties for active packaging of meat, fish and derived products. <i>Trends in Food Science and Technology</i> , 2020, 98, 10-24.	15.1	260
15	High Voltage Electrical Discharges, Pulsed Electric Field, and Ultrasound Assisted Extraction of Protein and Phenolic Compounds from Olive Kernel. <i>Food and Bioprocess Technology</i> , 2015, 8, 885-894.	4.7	254
16	New opportunities and perspectives of high pressure treatment to improve health and safety attributes of foods. A review. <i>Food Research International</i> , 2015, 77, 725-742.	6.2	252
17	Emerging opportunities for the effective valorization of wastes and by-products generated during olive oil production process: Non-conventional methods for the recovery of high-added value compounds. <i>Trends in Food Science and Technology</i> , 2015, 45, 296-310.	15.1	240
18	Innovative “Green” and Novel Strategies for the Extraction of Bioactive Added Value Compounds from Citrus Wastes” A Review. <i>Molecules</i> , 2017, 22, 680.	3.8	239

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19	Essential oils as natural additives to prevent oxidation reactions in meat and meat products: A review. <i>Food Research International</i> , 2018, 113, 156-166.	6.2	239
20	New Approaches for the Use of Non-conventional Cell Disruption Technologies to Extract Potential Food Additives and Nutraceuticals from Microalgae. <i>Food Engineering Reviews</i> , 2015, 7, 45-62.	5.9	238
21	Landmarks in the historical development of twenty first century food processing technologies. <i>Food Research International</i> , 2017, 97, 318-339.	6.2	231
22	Application of seaweeds to develop new food products with enhanced shelf-life, quality and health-related beneficial properties. <i>Food Research International</i> , 2017, 99, 1066-1083.	6.2	231
23	Fruit juice sonication: Implications on food safety and physicochemical and nutritional properties. <i>Food Research International</i> , 2015, 77, 743-752.	6.2	222
24	Bioactive Compounds and Quality of Extra Virgin Olive Oil. <i>Foods</i> , 2020, 9, 1014.	4.3	222
25	An integrated strategy between food chemistry, biology, nutrition, pharmacology, and statistics in the development of functional foods: A proposal. <i>Trends in Food Science and Technology</i> , 2017, 62, 13-22.	15.1	216
26	Innovative Alternative Technologies to Extract Carotenoids from Microalgae and Seaweeds. <i>Marine Drugs</i> , 2016, 14, 214.	4.6	215
27	The Effects of Conventional and Non-conventional Processing on Glucosinolates and Its Derived Forms, Isothiocyanates: Extraction, Degradation, and Applications. <i>Food Engineering Reviews</i> , 2015, 7, 357-381.	5.9	212
28	Bioaccessibility of bioactive compounds from fruits and vegetables after thermal and nonthermal processing. <i>Trends in Food Science and Technology</i> , 2017, 67, 195-206.	15.1	210
29	High Pressure Treatment Effect on Physicochemical and Nutritional Properties of Fluid Foods During Storage: A Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2012, 11, 307-322.	11.7	206
30	Mild processing applied to the inactivation of the main foodborne bacterial pathogens: A review. <i>Trends in Food Science and Technology</i> , 2017, 66, 20-35.	15.1	201
31	Extraction of bioactive compounds and essential oils from mediterranean herbs by conventional and green innovative techniques: A review. <i>Food Research International</i> , 2018, 113, 245-262.	6.2	198
32	Effects of cold atmospheric gas phase plasma on anthocyanins and color in pomegranate juice. <i>Food Chemistry</i> , 2016, 190, 317-323.	8.2	194
33	Application of pulsed electric fields in meat and fish processing industries: An overview. <i>Food Research International</i> , 2019, 123, 95-105.	6.2	186
34	Physicochemical and nutritional characteristics of blueberry juice after high pressure processing. <i>Food Research International</i> , 2013, 50, 545-549.	6.2	185
35	Bioavailability of Glucosinolates and Their Breakdown Products: Impact of Processing. <i>Frontiers in Nutrition</i> , 2016, 3, 24.	3.7	185
36	A critical analysis of the cold plasma induced lipid oxidation in foods. <i>Trends in Food Science and Technology</i> , 2018, 77, 32-41.	15.1	184

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37	An overview of organosulfur compounds from <i>Allium</i> spp.: From processing and preservation to evaluation of their bioavailability, antimicrobial, and anti-inflammatory properties. <i>Food Chemistry</i> , 2019, 276, 680-691.	8.2	184
38	Effect of Alternative Physical Treatments (Ultrasounds, Pulsed Electric Fields, and High-Voltage) on the Extraction of Polyphenols from Blackberries and Bioprocess Technology, 2015, 8, 1139-1148.	4.7	178
39	Potential use of pulsed electric technologies and ultrasounds to improve the recovery of high-added value compounds from blackberries. <i>Journal of Food Engineering</i> , 2015, 167, 38-44.	5.2	178
40	Interaction of dietary polyphenols and gut microbiota: Microbial metabolism of polyphenols, influence on the gut microbiota, and implications on host health. <i>Food Frontiers</i> , 2020, 1, 109-133.	7.4	172
41	Pressurized hot water extraction (PHWE) for the green recovery of bioactive compounds and steviol glycosides from <i>Stevia rebaudiana</i> Bertoni leaves. <i>Food Chemistry</i> , 2018, 254, 150-157.	8.2	171
42	Emulsion-based systems for fabrication of electrospun nanofibers: food, pharmaceutical and biomedical applications. <i>RSC Advances</i> , 2017, 7, 28951-28964.	3.6	167
43	Solvent-Free Microwave-Assisted Extraction of Polyphenols from Olive Tree Leaves: Antioxidant and Antimicrobial Properties. <i>Molecules</i> , 2017, 22, 1056.	3.8	166
44	Pulsed electric field and pH assisted selective extraction of intracellular components from microalgae <i>Nannochloropsis</i> . <i>Algal Research</i> , 2015, 8, 128-134.	4.6	156
45	Innovative Green Technologies of Intensification for Valorization of Seafood and Their By-Products. <i>Marine Drugs</i> , 2019, 17, 689.	4.6	156
46	Optimization of microwave-assisted extraction of polyphenols from <i>Quercus</i> bark. <i>Industrial Crops and Products</i> , 2015, 77, 590-601.	5.2	154
47	Addition of plant extracts to meat and meat products to extend shelf-life and health-promoting attributes: an overview. <i>Current Opinion in Food Science</i> , 2020, 31, 81-87.	8.0	154
48	Fermented sweet lemon juice ( <i>Citrus limetta</i> ) using <i>Lactobacillus plantarum</i> LS5: Chemical composition, antioxidant and antibacterial activities. <i>Journal of Functional Foods</i> , 2017, 38, 409-414.	3.4	153
49	Novel Food Processing and Extraction Technologies of High-Added Value Compounds from Plant Materials. <i>Foods</i> , 2018, 7, 106.	4.3	153
50	Electrotechnologies applied to valorization of by-products from food industry: Main findings, energy and economic cost of their industrialization. <i>Food and Bioprocess Processing</i> , 2016, 100, 172-184.	3.6	150
51	Oilseed treatment by ultrasounds and microwaves to improve oil yield and quality: An overview. <i>Food Research International</i> , 2016, 85, 59-66.	6.2	149
52	Application of plant extracts to improve the shelf-life, nutritional and health-related properties of ready-to-eat meat products. <i>Meat Science</i> , 2018, 145, 245-255.	5.5	149
53	Effect of extrusion on the anti-nutritional factors of food products: An overview. <i>Food Control</i> , 2017, 79, 62-73.	5.5	147
54	Application of Non-conventional Extraction Methods: Toward a Sustainable and Green Production of Valuable Compounds from Mushrooms. <i>Food Engineering Reviews</i> , 2016, 8, 214-234.	5.9	139

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55	Nanoencapsulation of Promising Bioactive Compounds to Improve Their Absorption, Stability, Functionality and the Appearance of the Final Food Products. <i>Molecules</i> , 2021, 26, 1547.	3.8	138
56	Current and New Insights in the Sustainable and Green Recovery of Nutritionally Valuable Compounds from <i>Stevia rebaudiana</i> Bertonii. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 6835-6846.	5.2	137
57	Recent advancements in lactic acid production - a review. <i>Food Research International</i> , 2018, 107, 763-770.	6.2	135
58	Innovative technologies for encapsulation of Mediterranean plants extracts. <i>Trends in Food Science and Technology</i> , 2017, 69, 1-12.	15.1	133
59	Characterization of Volatile Compounds of Dry-Cured Meat Products Using HS-SPME-GC/MS Technique. <i>Food Analytical Methods</i> , 2019, 12, 1263-1284.	2.6	131
60	Proximate Composition and Nutritional Value of Three Macroalgae: <i>Ascophyllum nodosum</i> , <i>Fucus vesiculosus</i> and <i>Bifurcaria bifurcata</i> . <i>Marine Drugs</i> , 2017, 15, 360.	4.6	129
61	Ultrasound-assisted green solvent extraction of high-added value compounds from microalgae <i>Nannochloropsis</i> spp.. <i>Bioresource Technology</i> , 2015, 198, 262-267.	9.6	128
62	Impact of conventional and non-conventional processing on prickly pear ( <i>Opuntia</i> spp.) and their derived products: From preservation of beverages to valorization of by-products. <i>Trends in Food Science and Technology</i> , 2017, 67, 260-270.	15.1	126
63	Extraction assisted by pulsed electric energy as a potential tool for green and sustainable recovery of nutritionally valuable compounds from mango peels. <i>Food Chemistry</i> , 2016, 192, 842-848.	8.2	125
64	Impact of pulsed electric fields and high voltage electrical discharges on extraction of high-added value compounds from papaya peels. <i>Food Research International</i> , 2014, 65, 337-343.	6.2	123
65	Seaweeds as promising resource of bioactive compounds: Overview of novel extraction strategies and design of tailored meat products. <i>Trends in Food Science and Technology</i> , 2020, 100, 1-18.	15.1	121
66	Impact of conventional/non-conventional extraction methods on the untargeted phenolic profile of <i>Moringa oleifera</i> leaves. <i>Food Research International</i> , 2019, 115, 319-327.	6.2	120
67	Pulsed electric field assisted extraction of nutritionally valuable compounds from microalgae <i>Nannochloropsis</i> spp. using the binary mixture of organic solvents and water. <i>Innovative Food Science and Emerging Technologies</i> , 2015, 27, 79-85.	5.6	118
68	Recovery of colorants from red prickly pear peels and pulps enhanced by pulsed electric field and ultrasound. <i>Innovative Food Science and Emerging Technologies</i> , 2016, 37, 336-344.	5.6	118
69	Guarana seed extracts as a useful strategy to extend the shelf life of pork patties: UHPLC-ESI/QTOF phenolic profile and impact on microbial inactivation, lipid and protein oxidation and antioxidant capacity. <i>Food Research International</i> , 2018, 114, 55-63.	6.2	118
70	Comparing the effects of thermal and non-thermal technologies on pomegranate juice quality: A review. <i>Food Chemistry</i> , 2019, 279, 150-161.	8.2	114
71	Evaluation of quality changes of blueberry juice during refrigerated storage after high-pressure and pulsed electric fields processing. <i>Innovative Food Science and Emerging Technologies</i> , 2012, 14, 18-24.	5.6	113
72	Pulsed electric fields as an alternative to thermal processing for preservation of nutritive and physicochemical properties of beverages: A review. <i>Journal of Food Process Engineering</i> , 2018, 41, e12638.	2.9	113

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73	Health benefits of olive oil and its components: Impacts on gut microbiota antioxidant activities, and prevention of noncommunicable diseases. <i>Trends in Food Science and Technology</i> , 2019, 88, 220-227.	15.1	109
74	Stability and extraction of bioactive sulfur compounds from <i>Allium</i> genus processed by traditional and innovative technologies. <i>Journal of Food Composition and Analysis</i> , 2017, 61, 28-39.	3.9	104
75	Micro and nano-encapsulation of vegetable and essential oils to develop functional food products with improved nutritional profiles. <i>Trends in Food Science and Technology</i> , 2020, 104, 72-83.	15.1	104
76	Evaluating the potential of cell disruption technologies for green selective extraction of antioxidant compounds from <i>Stevia rebaudiana</i> Bertoni leaves. <i>Journal of Food Engineering</i> , 2015, 149, 222-228.	5.2	102
77	An overview of the impact of electrotechnologies for the recovery of oil and high-value compounds from vegetable oil industry: Energy and economic cost implications. <i>Food Research International</i> , 2016, 80, 19-26.	6.2	102
78	Thermodynamics, transport phenomena, and electrochemistry of external field-assisted nonthermal food technologies. <i>Critical Reviews in Food Science and Nutrition</i> , 2018, 58, 1832-1863.	10.3	101
79	Use of Tiger Nut ( <i>Cyperus esculentus</i> L.) Oil Emulsion as Animal Fat Replacement in Beef Burgers. <i>Foods</i> , 2020, 9, 44.	4.3	101
80	Stability of polyphenols in chokeberry juice treated with gas phase plasma. <i>Food Chemistry</i> , 2016, 212, 323-331.	8.2	100
81	Recent insights for the green recovery of inulin from plant food materials using non-conventional extraction technologies: A review. <i>Innovative Food Science and Emerging Technologies</i> , 2016, 33, 1-9.	5.6	100
82	Smart advanced solvents for bioactive compounds recovery from agri-food by-products: A review. <i>Trends in Food Science and Technology</i> , 2020, 101, 182-197.	15.1	99
83	Ascorbic Acid Is the Only Bioactive That Is Better Preserved by High Hydrostatic Pressure than by Thermal Treatment of a Vegetable Beverage. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 10070-10075.	5.2	98
84	Influence of pitanga leaf extracts on lipid and protein oxidation of pork burger during shelf-life. <i>Food Research International</i> , 2018, 114, 47-54.	6.2	98
85	Innovative technologies for the recovery of phytochemicals from <i>Stevia rebaudiana</i> Bertoni leaves: A review. <i>Food Chemistry</i> , 2018, 268, 513-521.	8.2	96
86	Combined effect of natural antioxidants and antimicrobial compounds during refrigerated storage of nitrite-free frankfurter-type sausage. <i>Food Research International</i> , 2019, 120, 839-850.	6.2	96
87	Effect of Innovative Food Processing Technologies on the Physicochemical and Nutritional Properties and Quality of Non-Dairy Plant-Based Beverages. <i>Foods</i> , 2020, 9, 288.	4.3	96
88	Elderberry ( <i>Sambucus nigra</i> L.) as potential source of antioxidants. Characterization, optimization of extraction parameters and bioactive properties. <i>Food Chemistry</i> , 2020, 330, 127266.	8.2	95
89	Recent advances in the application of pulsed light processing for improving food safety and increasing shelf life. <i>Trends in Food Science and Technology</i> , 2019, 88, 67-79.	15.1	93
90	Study of Antioxidant Capacity and Quality Parameters in An Orange Juiceâ€“Milk Beverage After High-Pressure Processing Treatment. <i>Food and Bioprocess Technology</i> , 2012, 5, 2222-2232.	4.7	91

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91	Multistage recovery process of seaweed pigments: Investigation of ultrasound assisted extraction and ultra-filtration performances. <i>Food and Bioproducts Processing</i> , 2017, 104, 40-47.	3.6	91
92	HPLC-DAD-ESI-MS2 analytical profile of extracts obtained from purple sweet potato after green ultrasound-assisted extraction. <i>Food Chemistry</i> , 2017, 215, 391-400.	8.2	89
93	Botanical and biological pesticides elicit a similar Induced Systemic Response in tomato ( <i>Solanum</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 222 T	2.9	87
94	Microencapsulation of antioxidant compounds through innovative technologies and its specific application in meat processing. <i>Trends in Food Science and Technology</i> , 2018, 82, 135-147.	15.1	87
95	Phenolic profiling and in vitro bioactivity of <i>Moringa oleifera</i> leaves as affected by different extraction solvents. <i>Food Research International</i> , 2020, 127, 108712.	6.2	87
96	Application of hull, bur and leaf chestnut extracts on the shelf-life of beef patties stored under MAP: Evaluation of their impact on physicochemical properties, lipid oxidation, antioxidant, and antimicrobial potential. <i>Food Research International</i> , 2018, 112, 263-273.	6.2	86
97	The impact of fermentation processes on the production, retention and bioavailability of carotenoids: An overview. <i>Trends in Food Science and Technology</i> , 2020, 99, 389-401.	15.1	86
98	Efficiency of Ohmic assisted hydrodistillation for the extraction of essential oil from oregano ( <i>Origanum vulgare</i> subsp. <i>viride</i> ) spices. <i>Innovative Food Science and Emerging Technologies</i> , 2017, 41, 172-178.	5.6	85
99	Determination of Polyphenols Using Liquid Chromatography-Tandem Mass Spectrometry Technique (LC-MS/MS): A Review. <i>Antioxidants</i> , 2020, 9, 479.	5.1	84
100	Fruit Seeds as Sources of Bioactive Compounds: Sustainable Production of High Value-Added Ingredients from By-Products within Circular Economy. <i>Molecules</i> , 2019, 24, 3854.	3.8	83
101	Innovative non-thermal technologies affecting potato tuber and fried potato quality. <i>Trends in Food Science and Technology</i> , 2019, 88, 274-289.	15.1	81
102	Bioactive profile of pumpkin: an overview on terpenoids and their health-promoting properties. <i>Current Opinion in Food Science</i> , 2018, 22, 81-87.	8.0	80
103	Fermentation in fish and by-products processing: an overview of current research and future prospects. <i>Current Opinion in Food Science</i> , 2020, 31, 9-16.	8.0	80
104	Green extraction approach for the recovery of polyphenols from Croatian olive leaves ( <i>Olea</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 222 T	3.8	79
105	High pressure processing of fruit juice mixture sweetened with <i>Stevia rebaudiana</i> Bertoni: Optimal retention of physical and nutritional quality. <i>Innovative Food Science and Emerging Technologies</i> , 2013, 18, 48-56.	5.6	78
106	Recent advances in $\gamma$ -aminobutyric acid (GABA) properties in pulses: an overview. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 2681-2689.	3.5	78
107	Chestnuts and by-products as source of natural antioxidants in meat and meat products: A review. <i>Trends in Food Science and Technology</i> , 2018, 82, 110-121.	15.1	78
108	Enzymatic, physicochemical, nutritional and phytochemical profile changes of apple (Golden Delicious) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 222 T	8.2	77

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109	Extraction of essential oil from <i>Aloysia citriodora</i> Palau leaves using continuous and pulsed ultrasound: Kinetics, antioxidant activity and antimicrobial properties. <i>Process Biochemistry</i> , 2018, 65, 197-204.	3.7	76
110	High pressure processing of carrot juice: Effect of static and multi-pulsed pressure on the polyphenolic profile, oxidoreductases activity and colour. <i>Food Chemistry</i> , 2020, 307, 125549.	8.2	76
111	Changes in Quality and Nutritional Parameters During Refrigerated Storage of an Orange Juice—Milk Beverage Treated by Equivalent Thermal and Non-thermal Processes for Mild Pasteurization. <i>Food and Bioprocess Technology</i> , 2013, 6, 2018-2030.	4.7	75
112	Evaluation of phenolic profile and antioxidant capacity in gluten-free flours. <i>Food Chemistry</i> , 2017, 228, 367-373.	8.2	75
113	The application of the CRISPR-Cas9 genome editing machinery in food and agricultural science: Current status, future perspectives, and associated challenges. <i>Biotechnology Advances</i> , 2019, 37, 410-421.	11.7	74
114	Influences of organically and conventionally grown strawberry cultivars on anthocyanins content and color in purees and low-sugar jams. <i>Food Chemistry</i> , 2015, 181, 94-100.	8.2	73
115	UHPLC-ESI-QTOF-MS profile of polyphenols in Goji berries ( <i>Lycium barbarum</i> L.) and its dynamics during in vitro gastrointestinal digestion and fermentation. <i>Journal of Functional Foods</i> , 2018, 40, 564-572.	3.4	73
116	Combining reformulation, active packaging and non-thermal post-packaging decontamination technologies to increase the microbiological quality and safety of cooked ready-to-eat meat products. <i>Trends in Food Science and Technology</i> , 2018, 72, 45-61.	15.1	73
117	Gluten-free flours from cereals, pseudocereals and legumes: Phenolic fingerprints and in vitro antioxidant properties. <i>Food Chemistry</i> , 2019, 271, 157-164.	8.2	73
118	Understanding the potential benefits of thyme and its derived products for food industry and consumer health: From extraction of value-added compounds to the evaluation of bioaccessibility, bioavailability, anti-inflammatory, and antimicrobial activities. <i>Critical Reviews in Food Science and Nutrition</i> , 2019, 59, 2879-2895.	10.3	71
119	Emerging techniques in bioethanol production: from distillation to waste valorization. <i>Green Chemistry</i> , 2019, 21, 1171-1185.	9.0	71
120	Functional and Bioactive Properties of Peptides Derived from Marine Side Streams. <i>Marine Drugs</i> , 2021, 19, 71.	4.6	71
121	Effect of high-pressure processing on carotenoids profile, colour, microbial and enzymatic stability of cloudy carrot juice. <i>Food Chemistry</i> , 2019, 299, 125112.	8.2	70
122	Bioactive Components from Leaf Vegetable Products. <i>Studies in Natural Products Chemistry</i> , 2014, , 321-346.	1.8	69
123	<i>Stevia rebaudiana</i> Bertoni as a natural antioxidant/antimicrobial for high pressure processed fruit extract: Processing parameter optimization. <i>Food Chemistry</i> , 2014, 148, 261-267.	8.2	68
124	Main characteristics of peanut skin and its role for the preservation of meat products. <i>Trends in Food Science and Technology</i> , 2018, 77, 1-10.	15.1	68
125	Safety of Probiotics: Functional Fruit Beverages and Nutraceuticals. <i>Foods</i> , 2020, 9, 947.	4.3	68
126	Functional implications of bound phenolic compounds and phenolics—food interaction: A review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022, 21, 811-842.	11.7	68



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127	Fermentation at non-conventional conditions in food- and bio-sciences by the application of advanced processing technologies. <i>Critical Reviews in Biotechnology</i> , 2018, 38, 122-140.	9.0	66
128	Impact of boiling on free and bound phenolic profile and antioxidant activity of commercial gluten-free pasta. <i>Food Research International</i> , 2017, 100, 69-77.	6.2	65
129	Effect of drying method on oleuropein, total phenolic content, flavonoid content, and antioxidant activity of olive ( <i>Olea europaea</i> ) leaf. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13604.	2.0	65
130	Innovative food processing technologies on the transglutaminase functionality in protein-based food products: Trends, opportunities and drawbacks. <i>Trends in Food Science and Technology</i> , 2018, 75, 194-205.	15.1	65
131	Advances in plant materials, food by-products, and algae conversion into biofuels: use of environmentally friendly technologies. <i>Green Chemistry</i> , 2019, 21, 3213-3231.	9.0	65
132	Microencapsulation of healthier oils to enhance the physicochemical and nutritional properties of deer pãctã©. <i>LWT - Food Science and Technology</i> , 2020, 125, 109223.	5.2	65
133	New approaches for the effective valorization of papaya seeds: Extraction of proteins, phenolic compounds, carbohydrates, and isothiocyanates assisted by pulsed electric energy. <i>Food Research International</i> , 2015, 77, 711-717.	6.2	64
134	In vitro antioxidant and antihypertensive compounds from camu-camu ( <i>Myrciaria dubia</i> McVaugh,) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 479-490.	3.6	64
135	What Is the Color of Milk and Dairy Products and How Is It Measured?. <i>Foods</i> , 2020, 9, 1629.	4.3	64
136	Negative pressure cavitation extraction: A novel method for extraction of food bioactive compounds from plant materials. <i>Trends in Food Science and Technology</i> , 2016, 52, 98-108.	15.1	63
137	Microwave-Assisted Extraction (MAE) of Dalmatian Sage Leaves for the Optimal Yield of Polyphenols: HPLC-DAD Identification and Quantification. <i>Food Analytical Methods</i> , 2016, 9, 2385-2394.	2.6	62
138	From extraction of valuable compounds to health promoting benefits of olive leaves through bioaccessibility, bioavailability and impact on gut microbiota. <i>Trends in Food Science and Technology</i> , 2019, 83, 63-77.	15.1	62
139	Valorization of kiwi agricultural waste and industry by-products by recovering bioactive compounds and applications as food additives: A circular economy model. <i>Food Chemistry</i> , 2022, 370, 131315.	8.2	62
140	Phenolic and Antioxidant Analysis of Olive Leaves Extracts ( <i>Olea europaea</i> L.) Obtained by High Voltage Electrical Discharges (HVED). <i>Foods</i> , 2019, 8, 248.	4.3	61
141	New strategies for the development of innovative fermented meat products: a review regarding the incorporation of probiotics and dietary fibers. <i>Food Reviews International</i> , 2019, 35, 467-484.	8.4	61
142	Essential oils as natural preservatives for bakery products: Understanding the mechanisms of action, recent findings, and applications. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 310-321.	10.3	61
143	Pulsed electric field and mild heating for milk processing: a review on recent advances. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 16-24.	3.5	61
144	Recent advances in the application of innovative food processing technologies for mycotoxins and pesticide reduction in foods. <i>Trends in Food Science and Technology</i> , 2020, 106, 209-218.	15.1	61

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#	ARTICLE	IF	CITATIONS
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#	ARTICLE	IF	CITATIONS
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#	ARTICLE	IF	CITATIONS
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#	ARTICLE	IF	CITATIONS
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#	ARTICLE	IF	CITATIONS
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