

Francisco J. Barba

List of Publications by Year in descending order

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Version: 2024-02-01

551
papers

29,649
citations

3933

88
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9589

142
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570
all docs

570
docs citations

570
times ranked

21525
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|---|------|-----------|
| 1 | Structural-functional Variability in Pectin and Effect of Innovative Extraction Methods: An Integrated Analysis for Tailored Applications. <i>Food Reviews International</i> , 2023, 39, 2352-2377. | 8.4 | 7 |
| 2 | The Use of Novel Technologies in Egg Processing. <i>Food Reviews International</i> , 2023, 39, 2854-2874. | 8.4 | 2 |
| 3 | Valorization of <i>Solanum Elaeagnifolium</i> Cavanilles Weeds as a New Lignocellulosic Source for the Formulation of Lignin-Urea-Formaldehyde Wood Adhesive. <i>Journal of Adhesion</i> , 2023, 99, 34-57. | 3.0 | 12 |
| 4 | The fourth industrial revolution in the food industry—Part I: Industry 4.0 technologies. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 6547-6563. | 10.3 | 57 |
| 5 | Applications of algae to obtain healthier meat products: A critical review on nutrients, acceptability and quality. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 8357-8374. | 10.3 | 7 |
| 6 | Emerging Standards and the Hybrid Model for Organizing Scientific Events During and After the COVID-19 Pandemic. <i>Disaster Medicine and Public Health Preparedness</i> , 2022, 16, 1172-1177. | 1.3 | 27 |
| 7 | <i>Opuntia Ficus Indica</i> Edible Parts: A Food and Nutritional Security Perspective. <i>Food Reviews International</i> , 2022, 38, 930-952. | 8.4 | 45 |
| 8 | Characteristics of cellulose fibers from <i>Opuntia ficus indica</i> cladodes and its use as reinforcement for PET based composites. <i>Journal of Natural Fibers</i> , 2022, 19, 6148-6164. | 3.1 | 18 |
| 9 | Physiological and Biochemical Effects of an Aqueous Extract of <i>Lemna minor</i> L. as a Potential Biostimulant for Maize. <i>Journal of Plant Growth Regulation</i> , 2022, 41, 3009-3018. | 5.1 | 12 |
| 10 | Non-thermal plasma technique for preservation of fresh foods: A review. <i>Food Control</i> , 2022, 134, 108560. | 5.5 | 34 |
| 11 | Multiple reaction monitoring for identification and quantification of oligosaccharides in legumes using a triple quadrupole mass spectrometer. <i>Food Chemistry</i> , 2022, 368, 130761. | 8.2 | 5 |
| 12 | Plant cell cultures of Nordic berry species: Phenolic and carotenoid profiling and biological assessments. <i>Food Chemistry</i> , 2022, 366, 130571. | 8.2 | 8 |
| 13 | 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 |
| 14 | Metabolomic insights into the phytochemical profile of cooked pigmented rice varieties following in vitro gastrointestinal digestion. <i>Journal of Food Composition and Analysis</i> , 2022, 106, 104293. | 3.9 | 7 |
| 15 | Synergistics of Carboxymethyl Chitosan and Mangosteen Extract as Enhancing Moisturizing, Antioxidant, Antibacterial, and Deodorizing Properties in Emulsion Cream. <i>Polymers</i> , 2022, 14, 178. | 4.5 | 18 |
| 16 | Lactic acid fermentation as a useful strategy to recover antimicrobial and antioxidant compounds from food and by-products. <i>Current Opinion in Food Science</i> , 2022, 43, 189-198. | 8.0 | 43 |
| 17 | Techno-functional properties and immunomodulatory potential of exopolysaccharide from <i>Lactiplantibacillus plantarum</i> MM89 isolated from human breast milk. <i>Food Chemistry</i> , 2022, 377, 131954. | 8.2 | 30 |
| 18 | High Pressure Processing Impact on Emerging Mycotoxins (ENNA, ENNA1, ENNB, ENNB1) Mitigation in Different Juice and Juice-Milk Matrices. <i>Foods</i> , 2022, 11, 190. | 4.3 | 3 |

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|----|---|------|-----------|
| 19 | Novel Approaches for the Recovery of Natural Pigments with Potential Health Effects. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 6864-6883. | 5.2 | 27 |
| 20 | Antioxidation, Anti-Inflammation, and Regulation of SRD5A Gene Expression of <i>Oryza sativa</i> cv. Bue Bang 3 CMU Husk and Bran Extracts as Androgenetic Alopecia Molecular Treatment Substances. <i>Plants</i> , 2022, 11, 330. | 3.5 | 10 |
| 21 | Extraction of lipids from microalgae using classical and innovative approaches. <i>Food Chemistry</i> , 2022, 384, 132236. | 8.2 | 58 |
| 22 | Sustainable Extractions for Maximizing Content of Antioxidant Phytochemicals from Black and Red Currants. <i>Foods</i> , 2022, 11, 325. | 4.3 | 11 |
| 23 | Current emerging trends in antitumor activities of polysaccharides extracted by microwave- and ultrasound-assisted methods. <i>International Journal of Biological Macromolecules</i> , 2022, 202, 494-507. | 7.5 | 28 |
| 24 | Marine resources and cancer therapy: from current evidence to challenges for functional foods development. <i>Current Opinion in Food Science</i> , 2022, 44, 100805. | 8.0 | 4 |
| 25 | Effect of β -cyclodextrins on the physical properties and anti-staling mechanisms of corn starch gels during storage. <i>Carbohydrate Polymers</i> , 2022, 284, 119187. | 10.2 | 27 |
| 26 | Oleuropein from olive leaf extracts and extra-virgin olive oil provides distinctive phenolic profiles and modulation of microbiota in the large intestine. <i>Food Chemistry</i> , 2022, 380, 132187. | 8.2 | 11 |
| 27 | Changes in the polyphenolic profile and oxidoreductases activity under static and multi-pulsed high pressure processing of cloudy apple juice. <i>Food Chemistry</i> , 2022, 384, 132439. | 8.2 | 12 |
| 28 | 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 |
| 29 | Dietary oxidized lipids. , 2022, , 349-380. | | 0 |
| 30 | In Vitro and In Vivo Regulation of SRD5A mRNA Expression of Supercritical Carbon Dioxide Extract from <i>Asparagus racemosus</i> Willd. Root as Anti-Sebum and Pore-Minimizing Active Ingredients. <i>Molecules</i> , 2022, 27, 1535. | 3.8 | 8 |
| 31 | Culture Conditions Affect Antioxidant Production, Metabolism and Related Biomarkers of the Microalgae <i>Phaeodactylum tricornutum</i> . <i>Antioxidants</i> , 2022, 11, 411. | 5.1 | 9 |
| 32 | Chemometric Valorization of Strawberry (<i>Fragaria x ananassa</i> Duch.) cv. α -Albion TM for the Production of Functional Juice: The Impact of Physicochemical, Toxicological, Sensory, and Bioactive Value. <i>Foods</i> , 2022, 11, 640. | 4.3 | 9 |
| 33 | A molecular insight into the lipid changes of pig <i>Longissimus thoracis</i> muscle following dietary supplementation with functional ingredients. <i>PLoS ONE</i> , 2022, 17, e0264953. | 2.5 | 4 |
| 34 | Innovations and applications of 3D printing in food sector. <i>International Journal of Food Science and Technology</i> , 2022, 57, 3326-3332. | 2.7 | 12 |
| 35 | The Hierarchical Contribution of Organic vs. Conventional Farming, Cultivar, and Terroir on Untargeted Metabolomics Phytochemical Profile and Functional Traits of Tomato Fruits. <i>Frontiers in Plant Science</i> , 2022, 13, 856513. | 3.6 | 2 |
| 36 | <i>Camellia japonica</i> : A phytochemical perspective and current applications facing its industrial exploitation. <i>Food Chemistry: X</i> , 2022, 13, 100258. | 4.3 | 14 |

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|----|---|-----|-----------|
| 37 | Lipid Extracts Obtained by Supercritical Fluid Extraction and Their Application in Meat Products. <i>Antioxidants</i> , 2022, 11, 716. | 5.1 | 4 |
| 38 | Preservation of high pressure pasteurised milk by hyperbaric storage at room temperature versus refrigeration on inoculated microorganisms, fatty acids, volatile compounds and lipid oxidation. <i>Food Chemistry</i> , 2022, 387, 132887. | 8.2 | 8 |
| 39 | Almond hull biomass: Preliminary characterization and development of two alternative valorization routes by applying innovative and sustainable technologies. <i>Industrial Crops and Products</i> , 2022, 179, 114697. | 5.2 | 24 |
| 40 | Pulsed electric fields (PEF), pressurized liquid extraction (PLE) and combined PEF+PLE process evaluation: Effects on <i>Spirulina</i> microstructure, biomolecules recovery and Triple TOF-LC-MS-MS polyphenol composition. <i>Innovative Food Science and Emerging Technologies</i> , 2022, 77, 102989. | 5.6 | 21 |
| 41 | Potentials of orally supplemented selenium-enriched <i>Lactocaseibacillus rhamnosus</i> to mitigate the lead induced liver and intestinal tract injury. <i>Environmental Pollution</i> , 2022, 302, 119062. | 7.5 | 10 |
| 42 | Nutritional and bioactive oils from salmon (<i>Salmo salar</i>) side streams obtained by Soxhlet and optimized microwave-assisted extraction. <i>Food Chemistry</i> , 2022, 386, 132778. | 8.2 | 20 |
| 43 | Application of omics in food color. <i>Current Opinion in Food Science</i> , 2022, 46, 100848. | 8.0 | 3 |
| 44 | Application of metabolomics to decipher the role of bioactive compounds in plant and animal foods. <i>Current Opinion in Food Science</i> , 2022, 46, 100851. | 8.0 | 8 |
| 45 | Table Olive Wastewater as a Potential Source of Biophenols for Valorization: A Mini Review. <i>Fermentation</i> , 2022, 8, 215. | 3.0 | 5 |
| 46 | High Hydrostatic Pressure-Based Combination Strategies for Microbial Inactivation of Food Products: The Cases of Emerging Combination Patterns. <i>Frontiers in Nutrition</i> , 2022, 9, . | 3.7 | 5 |
| 47 | Electronic Sensor Technologies in Monitoring Quality of Tea: A Review. <i>Biosensors</i> , 2022, 12, 356. | 4.7 | 19 |
| 48 | 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, . | 3.7 | 8 |
| 49 | Comparing the LC-MS Phenolic Acids Profiles of Seven Different Varieties of Brown Rice (<i>Oryza sativa</i>) Tj ETQq1 1 0,784314 r _g BT /Ov | 4.3 | 25 |
| 50 | Phytochemical Constitution, Anti-Inflammation, Anti-Androgen, and Hair Growth-Promoting Potential of Shallot (<i>Allium ascalonicum</i> L.) Extract. <i>Plants</i> , 2022, 11, 1499. | 3.5 | 18 |
| 51 | Implementation and physico-chemical characterization of new alkali-modified bio-sorbents for cadmium removal from industrial discharges: Adsorption isotherms and kinetic approaches. <i>Process Biochemistry</i> , 2022, 120, 213-226. | 3.7 | 13 |
| 52 | Digital Evaluation of Nitrite-Reduced "Kulen" Fermented Sausage Quality. <i>Journal of Food Quality</i> , 2022, 2022, 1-12. | 2.6 | 1 |
| 53 | The Application and Optimization of HIFEF Technology in the Processing of Juice from Strawberries Harvested at Two Stages of Ripeness. <i>Foods</i> , 2022, 11, 1997. | 4.3 | 6 |
| 54 | Cricket protein conjugated with different degrees of polymerization saccharides by Maillard reaction as a novel functional ingredient. <i>Food Chemistry</i> , 2022, 395, 133594. | 8.2 | 15 |

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|----|--|------|-----------|
| 55 | Shrimp waste protein for bio-composite manufacturing: Formulation of protein-cornstarch-mimosa-tannin wood adhesives. <i>Industrial Crops and Products</i> , 2022, 187, 115323. | 5.2 | 14 |
| 56 | Effects of <i>Laminaria japonica</i> polysaccharides on gelatinization properties and long-term retrogradation of wheat starch. <i>Food Hydrocolloids</i> , 2022, 133, 107908. | 10.7 | 30 |
| 57 | Experimental and theoretical investigations of lignin-urea-formaldehyde wood adhesive: Density functional theory analysis. <i>International Journal of Adhesion and Adhesives</i> , 2021, 104, 102737. | 2.9 | 37 |
| 58 | Evaluation of fermentation assisted by <i>Lactobacillus brevis</i> POM, and <i>Lactobacillus plantarum</i> (TR-7,) Tj ETQq0 0 0 rgBT /Overlock 10 Tf . <i>Chemistry</i> , 2021, 343, 128414. | 8.2 | 38 |
| 59 | The impact of pulsed electric fields on quality parameters of freeze-dried red beets and pineapples. <i>International Journal of Food Science and Technology</i> , 2021, 56, 1777-1787. | 2.7 | 10 |
| 60 | Influence of High-Pressure Processing on the Nutritional Changes of Treated Foods. , 2021, , 74-86. | | 2 |
| 61 | Ultrasound Processing: A Sustainable Alternative. , 2021, , 155-164. | | 1 |
| 62 | Protective Effects of <i>Gynostemma pentaphyllum</i> (var. <i>Ginpent</i>) against Lipopolysaccharide-Induced Inflammation and Motor Alteration in Mice. <i>Molecules</i> , 2021, 26, 570. | 3.8 | 45 |
| 63 | Sonocrystallization. , 2021, , 299-316. | | 0 |
| 64 | Drying Processes Assisted by PEF for Plant-Based Materials. , 2021, , 271-280. | | 4 |
| 65 | Ultrasound as a preservation technique. , 2021, , 39-54. | | 0 |
| 66 | Emerging extraction. , 2021, , 219-240. | | 0 |
| 67 | Natural colorants improved the physicochemical and sensorial properties of frozen Brazilian sausage (linguiãsa) with reduced nitrite. <i>Scientia Agricola</i> , 2021, 78, . | 1.2 | 10 |
| 68 | Functional and Bioactive Properties of Peptides Derived from Marine Side Streams. <i>Marine Drugs</i> , 2021, 19, 71. | 4.6 | 71 |
| 69 | Patented and commercialized applications. , 2021, , 295-311. | | 0 |
| 70 | Effect of Selected Drying Methods and Emerging Drying Intensification Technologies on the Quality of Dried Fruit: A Review. <i>Processes</i> , 2021, 9, 132. | 2.8 | 36 |
| 71 | Extraction of bioactive compounds and essential oils from herbs using green technologies. , 2021, , 233-262. | | 4 |
| 72 | Ultrasound Extraction Mediated Recovery of Nutrients and Antioxidant Bioactive Compounds from <i>Phaeodactylum tricornutum</i> Microalgae. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 1701. | 2.5 | 25 |

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|----|--|------|-----------|
| 73 | Gas exchange, vine performance and modulation of secondary metabolism in <i>Vitis vinifera</i> L. cv Barbera following long-term nitrogen deficit. <i>Planta</i> , 2021, 253, 73. | 3.2 | 3 |
| 74 | The Application of Supercritical Fluids Technology to Recover Healthy Valuable Compounds from Marine and Agricultural Food Processing By-Products: A Review. <i>Processes</i> , 2021, 9, 357. | 2.8 | 31 |
| 75 | The Perspective of Croatian Old Apple Cultivars in Extensive Farming for the Production of Functional Foods. <i>Foods</i> , 2021, 10, 708. | 4.3 | 14 |
| 76 | Ultrasound as a Promising Tool for the Green Extraction of Specialized Metabolites from Some Culinary Spices. <i>Molecules</i> , 2021, 26, 1866. | 3.8 | 10 |
| 77 | Biomonitoring of Multiple Mycotoxins in Urine by GC-MS/MS: A Pilot Study on Patients with Esophageal Cancer in Golestan Province, Northeastern Iran. <i>Toxins</i> , 2021, 13, 243. | 3.4 | 17 |
| 78 | Sea Bass Side Streams Valorization Assisted by Ultrasound. LC-MS/MS-IT Determination of Mycotoxins and Evaluation of Protein Yield, Molecular Size Distribution and Antioxidant Recovery. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 2160. | 2.5 | 7 |
| 79 | An Integrated Approach for the Valorization of Sea Bass (<i>Dicentrarchus labrax</i>) Side Streams: Evaluation of Contaminants and Development of Antioxidant Protein Extracts by Pressurized Liquid Extraction. <i>Foods</i> , 2021, 10, 546. | 4.3 | 17 |
| 80 | 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 |
| 81 | An Integrated Approach for the Valorization of Cheese Whey. <i>Foods</i> , 2021, 10, 564. | 4.3 | 36 |
| 82 | Phytochemicals from Plant Foods as Potential Source of Antiviral Agents: An Overview. <i>Pharmaceuticals</i> , 2021, 14, 381. | 3.8 | 52 |
| 83 | Development of Antioxidant Protein Extracts from Gilthead Sea Bream (<i>Sparus aurata</i>) Side Streams Assisted by Pressurized Liquid Extraction (PLE). <i>Marine Drugs</i> , 2021, 19, 199. | 4.6 | 12 |
| 84 | Accelerated Solvent Extraction and Pulsed Electric Fields for Valorization of Rainbow Trout (<i>Oncorhynchus mykiss</i>) and Sole (Dover sole) By-Products: Protein Content, Molecular Weight Distribution and Antioxidant Potential of the Extracts. <i>Marine Drugs</i> , 2021, 19, 207. | 4.6 | 31 |
| 85 | Role of food nutrients and supplementation in fighting against viral infections and boosting immunity: A review. <i>Trends in Food Science and Technology</i> , 2021, 110, 66-77. | 15.1 | 51 |
| 86 | Impact of hurdle technologies and low temperatures during ripening on the production of nitrate-free pork salami: A microbiological and metabolomic comparison. <i>LWT - Food Science and Technology</i> , 2021, 141, 110939. | 5.2 | 11 |
| 87 | Optimization Model of Phenolics Encapsulation Conditions for Biofortification in Fatty Acids of Animal Food Products. <i>Foods</i> , 2021, 10, 881. | 4.3 | 9 |
| 88 | International Scientific Collaboration Is Needed to Bridge Science to Society: USERN2020 Consensus Statement. <i>SN Comprehensive Clinical Medicine</i> , 2021, 3, 1699-1703. | 0.6 | 7 |
| 89 | The metabolomics reveals intraspecies variability of bioactive compounds in elicited suspension cell cultures of three <i>Bryophyllum</i> species. <i>Industrial Crops and Products</i> , 2021, 163, 113322. | 5.2 | 21 |
| 90 | Chemometric Comparison of High-Pressure Processing and Thermal Pasteurization: The Nutritive, Sensory, and Microbial Quality of Smoothies. <i>Foods</i> , 2021, 10, 1167. | 4.3 | 12 |

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|-----|---|------|-----------|
| 91 | Industrial and culinary practice effects on biologically active polyamines level in turkey meat. Quality Assurance and Safety of Crops and Foods, 2021, 13, 67-78. | 3.4 | 6 |
| 92 | Potential benefits of high-added-value compounds from aquaculture and fish side streams on human gut microbiota. Trends in Food Science and Technology, 2021, 112, 484-494. | 15.1 | 16 |
| 93 | High Pressure Processing Impact on Alternariol and Aflatoxins of Grape Juice and Fruit Juice-Milk Based Beverages. Molecules, 2021, 26, 3769. | 3.8 | 12 |
| 94 | Salmon (<i>Salmo salar</i>) Side Streams as a Bioresource to Obtain Potential Antioxidant Peptides after Applying Pressurized Liquid Extraction (PLE). Marine Drugs, 2021, 19, 323. | 4.6 | 15 |
| 95 | Cytoprotective Effects of Fish Protein Hydrolysates against H ₂ O ₂ -Induced Oxidative Stress and Mycotoxins in Caco-2/TC7 Cells. Antioxidants, 2021, 10, 975. | 5.1 | 8 |
| 96 | Sustainable Functional Food Processing. Foods, 2021, 10, 1438. | 4.3 | 9 |
| 97 | Design and characterisation of jet cold atmospheric pressure plasma and its effect on <i>Escherichia coli</i> , colour, pH, and bioactive compounds of sour cherry juice. International Journal of Food Science and Technology, 2021, 56, 4883-4892. | 2.7 | 9 |
| 98 | The Combination of Mild Salinity Conditions and Exogenously Applied Phenolics Modulates Functional Traits in Lettuce. Plants, 2021, 10, 1457. | 3.5 | 9 |
| 99 | Obtaining Antioxidants and Natural Preservatives from Food By-Products through Fermentation: A Review. Fermentation, 2021, 7, 106. | 3.0 | 20 |
| 100 | Color assessment of the eggs using computer vision system and Minolta colorimeter. Journal of Food Measurement and Characterization, 2021, 15, 5097-5112. | 3.2 | 6 |
| 101 | Assessment of Human Exposure to Deoxynivalenol, Ochratoxin A, Zearalenone and Their Metabolites Biomarker in Urine Samples Using LC-ESI-qTOF. Toxins, 2021, 13, 530. | 3.4 | 13 |
| 102 | Refractance window (RW) concentration of milk – Part II: Computer vision approach for optimizing microbial and sensory qualities. Journal of Food Processing and Preservation, 2021, 45, e15702. | 2.0 | 4 |
| 103 | Extraction, Structural Characterisation, and Immunomodulatory Properties of Edible <i>Amanita hemibapha</i> subspecies <i>javanica</i> (Corner and Bas) Mucilage Polysaccharide as a Potential of Functional Food. Journal of Fungi (Basel, Switzerland), 2021, 7, 683. | 3.5 | 8 |
| 104 | Innovative Non-Thermal Technologies for Recovery and Valorization of Value-Added Products from Crustacean Processing By-Products – An Opportunity for a Circular Economy Approach. Foods, 2021, 10, 2030. | 4.3 | 24 |
| 105 | Revalorization of Almond By-Products for the Design of Novel Functional Foods: An Updated Review. Foods, 2021, 10, 1823. | 4.3 | 20 |
| 106 | Extraction of Antioxidant Compounds and Pigments from <i>Spirulina</i> (<i>Arthrospira platensis</i>) Assisted by Pulsed Electric Fields and the Binary Mixture of Organic Solvents and Water. Applied Sciences (Switzerland), 2021, 11, 7629. | 2.5 | 37 |
| 107 | Role of Food Antioxidants in Modulating Gut Microbial Communities: Novel Understandings in Intestinal Oxidative Stress Damage and Their Impact on Host Health. Antioxidants, 2021, 10, 1563. | 5.1 | 51 |
| 108 | Colour assessment of milk and milk products using computer vision system and colorimeter. International Dairy Journal, 2021, 120, 105084. | 3.0 | 25 |

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|-----|--|------|-----------|
| 109 | Impact of Pressurized Liquid Extraction and pH on Protein Yield, Changes in Molecular Size Distribution and Antioxidant Compounds Recovery from Spirulina. <i>Foods</i> , 2021, 10, 2153. | 4.3 | 13 |
| 110 | Citrus aurantium L. Active Constituents, Biological Effects and Extraction Methods. An Updated Review. <i>Molecules</i> , 2021, 26, 5832. | 3.8 | 30 |
| 111 | Chemical-Based Methodologies to Extend the Shelf Life of Fresh Fish—A Review. <i>Foods</i> , 2021, 10, 2300. | 4.3 | 6 |
| 112 | Changes in the chemical and sensory profile of ripened Italian salami following the addition of different microbial starters. <i>Meat Science</i> , 2021, 180, 108584. | 5.5 | 34 |
| 113 | Current perspectives in cell-based approaches towards the definition of the antioxidant activity in food. <i>Trends in Food Science and Technology</i> , 2021, 116, 232-243. | 15.1 | 26 |
| 114 | 3D printing as novel tool for fruit-based functional food production. <i>Current Opinion in Food Science</i> , 2021, 41, 138-145. | 8.0 | 51 |
| 115 | The potential of <i>Moringa oleifera</i> in food formulation: a promising source of functional compounds with health-promoting properties. <i>Current Opinion in Food Science</i> , 2021, 42, 257-269. | 8.0 | 23 |
| 116 | Emerging macroscopic pretreatment. , 2021, , 173-193. | | 0 |
| 117 | Mind the gap in the knowledge of the potential food applications of ultrasound based on its mechanism of action. , 2021, , 1-13. | | 1 |
| 118 | Food—Drug Interactions with Fruit Juices. <i>Foods</i> , 2021, 10, 33. | 4.3 | 14 |
| 119 | Valorization of Wastewater from Table Olives: NMR Identification of Antioxidant Phenolic Fraction and Microwave Single-Phase Reaction of Sugary Fraction. <i>Antioxidants</i> , 2021, 10, 1652. | 5.1 | 6 |
| 120 | Comparative In Vitro Antioxidant Capacity and Terpenoid Profiling of Pumpkin Fruit Pulp from a Serbian <i>Cucurbita maxima</i> and <i>Cucurbita moschata</i> Breeding Collection. <i>Antioxidants</i> , 2021, 10, 1580. | 5.1 | 4 |
| 121 | Role of Extracts Obtained from Rainbow Trout and Sole Side Streams by Accelerated Solvent Extraction and Pulsed Electric Fields on Modulating Bacterial and Anti-Inflammatory Activities. <i>Separations</i> , 2021, 8, 187. | 2.4 | 3 |
| 122 | Sulphation and Hydrolysis Improvements of Bioactivities, and Immuno-Modulatory Properties of Edible <i>Amanita hemibapha</i> Subspecies <i>javanica</i> (Corner and Bas) Mucilage Polysaccharide as a Potential in Personalized Functional Foods. <i>Journal of Fungi (Basel, Switzerland)</i> , 2021, 7, 847. | 3.5 | 6 |
| 123 | Drying of sliced tomato (<i>Lycopersicon esculentum</i> L.) by a novel halogen dryer: Effects of drying temperature on physical properties, drying kinetics, and energy consumption. <i>Journal of Food Process Engineering</i> , 2021, 44, e13624. | 2.9 | 10 |
| 124 | The Antiviral Activity of Bacterial, Fungal, and Algal Polysaccharides as Bioactive Ingredients: Potential Uses for Enhancing Immune Systems and Preventing Viruses. <i>Frontiers in Nutrition</i> , 2021, 8, 772033. | 3.7 | 33 |
| 125 | The Combination of Untargeted Metabolomics and Machine Learning Predicts the Biosynthesis of Phenolic Compounds in Bryophyllum Medicinal Plants (Genus <i>Kalanchoe</i>). <i>Plants</i> , 2021, 10, 2430. | 3.5 | 10 |
| 126 | Antioxidant Properties of Bee Products Derived from Medicinal Plants as Beekeeping Sources. <i>Agriculture (Switzerland)</i> , 2021, 11, 1136. | 3.1 | 12 |

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|-----|--|------|-----------|
| 127 | Aquaculture and agriculture by products as sustainable sources of omega-3 fatty acids in the food industry. <i>EFood</i> , 2021, 2, 209-233. | 3.1 | 12 |
| 128 | High Efficiency In Vitro Wound Healing of Dictyophora indusiata Extracts via Anti-Inflammatory and Collagen Stimulating (MMP-2 Inhibition) Mechanisms. <i>Journal of Fungi (Basel, Switzerland)</i> , 2021, 7, 1100. | 3.5 | 17 |
| 129 | Recovery of Polyphenols and Compounds with Antioxidant Activity from Spirulina (Arthrospira) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 | | |
| 130 | Effect of Pulsed Electric Fields on the Recovery of Antioxidant Protein Extracts from Fish Side Streams. , 2021, 6, . | | 0 |
| 131 | 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 |
| 132 | Role of biological control agents and physical treatments in maintaining the quality of fresh and minimally-processed fruit and vegetables. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 2837-2855. | 10.3 | 43 |
| 133 | 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 |
| 134 | Characterizing physicochemical, nutritional and quality attributes of wholegrain <i>Oryza sativa</i> L. subjected to high intensity ultrasound-stimulated pre-germination. <i>Food Control</i> , 2020, 108, 106827. | 5.5 | 47 |
| 135 | Physicochemical and technological properties of beef burger as influenced by the addition of pea fibre. <i>International Journal of Food Science and Technology</i> , 2020, 55, 1018-1024. | 2.7 | 14 |
| 136 | Chemical and physicochemical changes during the dry-cured processing of deer loin. <i>International Journal of Food Science and Technology</i> , 2020, 55, 1025-1031. | 2.7 | 13 |
| 137 | Untargeted metabolomics to explore the oxidation processes during shelf life of pork patties treated with guarana seed extracts. <i>International Journal of Food Science and Technology</i> , 2020, 55, 1002-1009. | 2.7 | 11 |
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