

Pedro Mc Simoes

List of Publications by Year in descending order

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62
papers

1,875
citations

201674

27
h-index

276875

41
g-index

62
all docs

62
docs citations

62
times ranked

2157
citing authors

#	ARTICLE	IF	CITATIONS
1	Supercritical fluid extraction of lipids from spent coffee grounds. <i>Journal of Supercritical Fluids</i> , 2009, 51, 159-166.	3.2	156
2	Production of polyhydroxyalkanoates from spent coffee grounds oil obtained by supercritical fluid extraction technology. <i>Bioresource Technology</i> , 2014, 157, 360-363.	9.6	110
3	Poly(vinyl alcohol)/chitosan asymmetrical membranes: Highly controlled morphology toward the ideal wound dressing. <i>Journal of Membrane Science</i> , 2014, 469, 262-271.	8.2	106
4	The green generation of sunscreens: Using coffee industrial sub-products. <i>Industrial Crops and Products</i> , 2016, 80, 93-100.	5.2	74
5	Economic analysis of a plant for biodiesel production from waste cooking oil via enzymatic transesterification using supercritical carbon dioxide. <i>Journal of Supercritical Fluids</i> , 2014, 85, 31-40.	3.2	72
6	Phase equilibria of natural flavours and supercritical solvents. <i>Fluid Phase Equilibria</i> , 1989, 52, 357-364.	2.5	67
7	From coffee industry waste materials to skin-friendly products with improved skin fat levels. <i>European Journal of Lipid Science and Technology</i> , 2013, 115, 330-336.	1.5	66
8	Computational-fluid-dynamics study of a Kenics static mixer as a heat exchanger for supercritical carbon dioxide. <i>Journal of Supercritical Fluids</i> , 2010, 55, 107-115.	3.2	58
9	Synthesis of fatty acid methyl esters via direct transesterification with methanol/carbon dioxide mixtures from spent coffee grounds feedstock. <i>Green Chemistry</i> , 2011, 13, 1196.	9.0	57
10	Application of CFD in the study of supercritical fluid extraction with structured packing: Wet pressure drop calculations. <i>Journal of Supercritical Fluids</i> , 2009, 50, 61-68.	3.2	56
11	Supercritical Fluid Extraction of <i>Eucalyptus globulus</i> Bark—A Promising Approach for Triterpenoid Production. <i>International Journal of Molecular Sciences</i> , 2012, 13, 7648-7662.	4.1	49
12	Valorization of white wine grape pomace through application of subcritical water: Analysis of extraction, hydrolysis, and biological activity of the extracts obtained. <i>Journal of Supercritical Fluids</i> , 2017, 128, 138-144.	3.2	46
13	Application of CFD in the study of supercritical fluid extraction with structured packing: Dry pressure drop calculations. <i>Journal of Supercritical Fluids</i> , 2008, 47, 17-24.	3.2	45
14	Continuous enzymatic production of biodiesel from virgin and waste sunflower oil in supercritical carbon dioxide. <i>Journal of Supercritical Fluids</i> , 2011, 56, 259-264.	3.2	44
15	Supercritical CO ₂ and subcritical water technologies for the production of bioactive extracts from sardine (<i>Sardina pilchardus</i>) waste. <i>Journal of Supercritical Fluids</i> , 2020, 164, 104943.	3.2	41
16	Fractionation of Lipids in a Static Mixer and Packed Column Using Supercritical Carbon Dioxide. <i>Industrial & Engineering Chemistry Research</i> , 2000, 39, 4820-4827.	3.7	38
17	Supercritical carbon dioxide-based integrated continuous extraction of oil from chicken feather meal, and its conversion to biodiesel in a packed-bed enzymatic reactor, at pilot scale. <i>Fuel</i> , 2015, 153, 135-142.	6.4	38
18	Supercritical fluid extraction of lipids from the heterotrophic microalga <i>Cryptocodinium cohnii</i> . <i>Engineering in Life Sciences</i> , 2010, 10, 158-164.	3.6	36

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19	Semi-continuous extraction/hydrolysis of spent coffee grounds with subcritical water. <i>Journal of Industrial and Engineering Chemistry</i> , 2019, 72, 453-456.	5.8	36
20	Fractionation technologies for liquid mixtures using dense carbon dioxide. <i>Journal of Supercritical Fluids</i> , 2016, 107, 321-348.	3.2	35
21	Converting Spent Coffee Grounds into Bioactive Extracts with Potential Skin Antiaging and Lightening Effects. <i>ACS Sustainable Chemistry and Engineering</i> , 2018, 6, 6289-6295.	6.7	35
22	An apparatus for high-pressure VLE measurements using a static mixer. Results for (CO ₂ +limonene+citral) and (CO ₂ +limonene+linalool). <i>Journal of Supercritical Fluids</i> , 2003, 25, 7-17.	3.2	33
23	Development of Ion-Jelly [®] membranes. <i>Separation and Purification Technology</i> , 2013, 106, 22-31.	7.9	33
24	Fractionation of Edible Oil Model Mixtures by Supercritical Carbon Dioxide in a Packed Column. Part I: Experimental Results. <i>Industrial & Engineering Chemistry Research</i> , 2001, 40, 1706-1711.	3.7	31
25	Fractionation of red wine grape pomace by subcritical water extraction/hydrolysis. <i>Journal of Supercritical Fluids</i> , 2020, 160, 104793.	3.2	31
26	Recovery of Wine-Must Aroma Compounds by Supercritical CO ₂ . <i>Food and Bioprocess Technology</i> , 2008, 1, 74-81.	4.7	30
27	Supported Ionic Liquid Membranes and Ion-Jelly [®] Membranes with [BMIM][DCA]: Comparison of Its Performance for CO ₂ Separation. <i>Membranes</i> , 2015, 5, 13-21.	3.0	29
28	Mass Transfer in Countercurrent Packed Columns: Application to Supercritical CO ₂ Extraction of Terpenes. <i>Industrial & Engineering Chemistry Research</i> , 1995, 34, 613-618.	3.7	27
29	Supercritical carbon dioxide fractionation of the model mixture squalene/oleic acid in a membrane contactor. <i>Separation and Purification Technology</i> , 2008, 59, 231-237.	7.9	26
30	Development and characterization of a thermoresponsive polysulfone membrane using an environmental friendly technology. <i>Green Chemistry</i> , 2009, 11, 638.	9.0	24
31	Phase equilibria of the ternary system methyl oleate/squalene/carbon dioxide at high pressure conditions. <i>Journal of Supercritical Fluids</i> , 2004, 29, 77-85.	3.2	23
32	Fractionation of Edible Oil Model Mixtures by Supercritical Carbon Dioxide in a Packed Column. 2. A Mass-Transfer Study. <i>Industrial & Engineering Chemistry Research</i> , 2002, 41, 2305-2315.	3.7	21
33	Multi-Step Subcritical Water Extracts of <i>Fucus vesiculosus</i> L. and <i>Codium tomentosum</i> Stackhouse: Composition, Health-Benefits and Safety. <i>Processes</i> , 2021, 9, 893.	2.8	21
34	Subcritical Water Extraction and Hydrolysis of Cod (<i>Gadus morhua</i>) Frames to Produce Bioactive Protein Extracts. <i>Foods</i> , 2021, 10, 1222.	4.3	20
35	Dynamic model of a countercurrent packed column operating at high pressure conditions. <i>Journal of Supercritical Fluids</i> , 2004, 32, 183-192.	3.2	19
36	Hydrodynamics and mass transfer of a static mixer at high pressure conditions. <i>Chemical Engineering and Processing: Process Intensification</i> , 2006, 45, 224-231.	3.6	18

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37	Solubility of Polar and Nonpolar Aromatic Molecules in Subcritical Water: The Role of the Dielectric Constant. <i>Journal of Chemical Theory and Computation</i> , 2019, 15, 6277-6293.	5.3	18
38	Static mixers as heat exchangers in supercritical fluid extraction processes. <i>Journal of Supercritical Fluids</i> , 2008, 43, 477-483.	3.2	17
39	Dynamic model of a supercritical carbon dioxide heat exchanger. <i>Journal of Supercritical Fluids</i> , 2005, 35, 167-173.	3.2	16
40	Quality assessment of refined olive oils by gas extraction. <i>Journal of Supercritical Fluids</i> , 1998, 13, 337-341.	3.2	15
41	Fractionation of Lipid Mixtures by Subcritical R134a in a Packed Column. <i>Industrial & Engineering Chemistry Research</i> , 2002, 41, 267-276.	3.7	14
42	Non-isothermal dynamic model of a supercritical fluid extraction packed column. <i>Journal of Supercritical Fluids</i> , 2007, 41, 20-30.	3.2	14
43	Interfacial tension of edible oils in supercritical carbon dioxide. <i>European Journal of Lipid Science and Technology</i> , 2000, 102, 263-265.	1.5	12
44	Effect of reactor configuration on the subcritical water hydrolysis of recycled paper mill sludge. <i>Journal of Analytical and Applied Pyrolysis</i> , 2017, 127, 68-74.	5.5	12
45	Valorization of Cork Using Subcritical Water. <i>Molecules</i> , 2020, 25, 4695.	3.8	11
46	Screening of ionic liquids as promising separation agents of oil mixtures for application in membranes. <i>Separation and Purification Technology</i> , 2010, 76, 84-88.	7.9	10
47	Separation of free fatty acids from deodorizer distillates using choline hydrogen carbonate and supercritical carbon dioxide. <i>Separation and Purification Technology</i> , 2014, 131, 14-18.	7.9	10
48	High-Pressure Phase Equilibria of the Ternary System Oleic Acid + Squalene + Carbon Dioxide. <i>Journal of Chemical & Engineering Data</i> , 2007, 52, 566-570.	1.9	9
49	Supercritical CO ₂ extraction of bioactive lipids from canned sardine waste streams. <i>Journal of CO₂ Utilization</i> , 2021, 43, 101359.	6.8	9
50	Task specific ionic liquids as polarity shifting additives of common organic solvents. <i>New Journal of Chemistry</i> , 2014, 38, 5559-5565.	2.8	8
51	High pressure vapor-liquid equilibrium for the ternary system ethanol/(±)-menthol/carbon dioxide. <i>Journal of Supercritical Fluids</i> , 2014, 92, 282-287.	3.2	7
52	Dynamic model of a supercritical fluid extraction plant. <i>AIChE Journal</i> , 2007, 53, 825-837.	3.6	6
53	Modelling and Simulation of a Complete Supercritical Fluid Extraction Plant with Countercurrent Fractionation Column. <i>Separation Science and Technology</i> , 2011, 46, 2088-2098.	2.5	6
54	Evaluation of the quality of coffee extracts concentrated by osmotic evaporation. <i>Journal of Food Engineering</i> , 2018, 222, 178-184.	5.2	6

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55	Evaluating the Presence of Lycopene-Enriched Extracts from Tomato on Topical Emulsions: Physico-Chemical Characterization and Sensory Analysis. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 5120.	2.5	6
56	Evaluation of the Biological Potential of <i>Himantalia elongata</i> (L.) S.F.Gray and <i>Eisenia bicyclis</i> (Kjellman) Setchell Subcritical Water Extracts. <i>Foods</i> , 2022, 11, 746.	4.3	6
57	Ternary phase equilibria of ethene + cineole + limonene at 288 and 298 K and pressures to 7 MPa. <i>Journal of Supercritical Fluids</i> , 1994, 7, 101-106.	3.2	4
58	Scale-up of a supercritical extraction unit for the deacidification of olive oil. <i>Process Technol</i> , 1996, , 487-492.	0.1	2
59	Studies of the Influence in Acetonitrile Polarity Using Imidazolium Ionic Liquids as Additives. <i>Journal of Chemical & Engineering Data</i> , 2013, 58, 1449-1453.	1.9	2
60	White wine grape pomace as a suitable carbon source for lipid and carotenoid production by fructophilic <i>Rhodotorula babjevae</i> . <i>Journal of Applied Microbiology</i> , 2022, 133, 656-664.	3.1	2
61	Dynamic model of a countercurrent packed column operating at high pressure conditions. <i>Journal of Supercritical Fluids</i> , 2004, 32, 183-183.	3.2	1
62	Phase equilibrium data needs for the design of supercritical fluid extraction columns. <i>Pure and Applied Chemistry</i> , 1999, 71, 1301-1306.	1.9	1