Isabel Cristina Tessaro

List of Publications by Year
in descending order

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131 papers	4,778 citations	76326 40 h-index	110387 64 g-index
131 all docs	131 docs citations	131 times ranked	5621 citing authors

#	Article	IF	Citations
1	Concentration and purification of whey proteins by ultrafiltration. Desalination, 2011, 278, 381-386.	8.2	211
2	Membrane concentration of liquid foods by forward osmosis: Process and quality view. Journal of Food Engineering, 2012, 111, 483-489.	5.2	160
3	Starch content affects physicochemical properties of corn and cassava starch-based films. Industrial Crops and Products, 2017, 109, 619-626.	5.2	136
4	Tracking bioactive compounds with colour changes in foods â€“ A review. Dyes and Pigments, 2013, 98, 601-608.	3.7	134
5	Effect of blueberry agro-industrial waste addition to corn starch-based films for the production of a pH-indicator film. International Journal of Biological Macromolecules, 2017, 104, 11-18.	7.5	134
6	Effect of pulsed electric fields and high voltage electrical discharges on polyphenol and protein extraction from sesame cake. Innovative Food Science and Emerging Technologies, 2015, 29, 170-177.	5.6	128
7	Evaluation of blueberry residue incorporated cassava starch film as pH indicator in different simulants and foodstuffs. Food Hydrocolloids, 2018, 82, 209-218.	10.7	125
8	Degradation Kinetics of Anthocyanin in Blueberry Juice during Thermal Treatment. Journal of Food Science, 2010, 75, C173-6.	3.1	122
9	Development and characterization of cassava starch films incorporated with blueberry pomace. International Journal of Biological Macromolecules, 2018, 106, 834-839.	7.5	110
10	Development and characterization of pH-indicator films based on cassava starch and blueberry residue by thermocompression. Food Hydrocolloids, 2019, 93, 317-324.	10.7	108
11	A comparative study of techniques used for porous membrane characterization: pore characterization. Journal of Membrane Science, 1994, 87, 35-46.	8.2	102
12	The effect of the incorporation of grape marc powder in fettuccini pasta properties. LWT - Food Science and Technology, 2014, 58, 497-501.	5.2	101
13	Degradation kinetics of anthocyanins in acerola pulp: Comparison between ohmic and conventional heat treatment. Food Chemistry, 2013, 136, 853-857.	8.2	97
14	Development of biodegradable starch-based foams incorporated with grape stalks for food packaging. Carbohydrate Polymers, 2019, 225, 115234.	10.2	93
15	Application of pulsed electric fields and high voltage electrical discharges for oil extraction from sesame seeds. Journal of Food Engineering, 2015, 153, 20-27.	5.2	92
16	Recent advances in the development of supported carbon membranes for gas separation. International Journal of Hydrogen Energy, 2017, 42, 24830-24845.	7.1	92
17	Ascorbic acid degradation and color changes in acerola pulp during ohmic heating: Effect of electric field frequency. Journal of Food Engineering, 2014, 123, 1-7.	5.2	89
18	Evaluation of water, sucrose and NaCl effective diffusivities during osmotic dehydration of banana (Musa sapientum, shum.). LWT - Food Science and Technology, 2011, 44, 82-91.	5.2	85

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19	Kinetic modeling of total polyphenol extraction from grape marc and characterization of the extracts. Separation and Purification Technology, 2012, 100, 82-87.	7.9	84
20	Effects of ohmic and conventional heating on anthocyanin degradation during theÂprocessing of blueberry pulp. LWT - Food Science and Technology, 2013, 51, 79-85.	5.2	84
21	Characterization of rice starch and protein obtained by a fast alkaline extraction method. Food Chemistry, 2016, 191, 36-44.	8.2	83
22	Study on the stability of Î²-carotene microencapsulated with pinhÃ£o (Araucaria angustifolia seeds) starch. Carbohydrate Polymers, 2012, 89, 1166-1173.	10.2	82
23	Desorptionâ€•and Decompositionâ€Based Techniques for the Regeneration of Activated Carbon. Chemical Engineering and Technology, 2014, 37, 1447-1459.	1.5	77
24	Jaboticaba Pomace Powder Obtained as a Co-product of Juice Extraction: A Comparative Study of Powder Obtained from Peel and Whole Fruit. Food Research International, 2014, 62, 786-792.	6.2	69
25	Pervaporation in the separation of essential oil components: A review. Trends in Food Science and Technology, 2019, 93, 42-52.	15.1	69
26	Synthesis and characterization of biofilms using native and modified pinhÃ£o starch. Food Hydrocolloids, 2015, 45, 203-210.	10.7	68
27	Production of hydrogen in the reaction between aluminum and water in the presence of NaOH and KOH. Brazilian Journal of Chemical Engineering, 2012, 29, 337-348.	1.3	66
28	Optimization of phenolics extraction from sesame seed cake. Separation and Purification Technology, 2014, 122, 506-514.	7.9	66
29	Investigation of oxidative degradation of polyamide reverse osmosis membranes by monochloramine solutions. Journal of Membrane Science, 2006, 282, 375-382.	8.2	65
30	Impact of acid type for chitosan dissolution on the characteristics and biodegradability of cornstarch/chitosan based films. International Journal of Biological Macromolecules, 2019, 138, 693-703.	7.5	65
31	Study of vitamin C degradation in acerola pulp during ohmic and conventional heat treatment. LWT - Food Science and Technology, 2012, 47, 91-95.	5.2	64
32	Membrane Separation Processes for the Beer Industry: a Review and State of the Art. Food and Bioprocess Technology, 2014, 7, 921-936.	4.7	63
33	Preparation and characterization of polyethersulfone/N-phthaloyl-chitosan ultrafiltration membrane with antifouling property. European Polymer Journal, 2017, 92, 61-70.	5.4	63
34	Impact of the starch source on the physicochemical properties and biodegradability of different starchâ€based films. Journal of Applied Polymer Science, 2018, 135, 46564.	2.6	61
35	Ultrafiltration of wastewater from isolated soy protein production: A comparison of three UF membranes. Journal of Cleaner Production, 2010, 18, 260-265.	9.3	58
36	Sesame cake incorporation on cassava starch foams for packaging use. Industrial Crops and Products, 2017, 102, 115-121.	5.2	55

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37	Effect of chitosan addition on the properties of films prepared with corn and cassava starches. Journal of Food Science and Technology, 2018, 55, 2963-2973.	2.8	47
38	Evaluation of the Phenolic Content and Antioxidant Activity of Different Seed and Nut Cakes from the Edible Oil Industry. JAOCS, Journal of the American Oil Chemists' Society, 2014, 91, 1773-1782.	1.9	45
39	Microencapsulation of Î²â€carotene using native pinhÃ£o starch, modified pinhÃ£o starch and gelatin by freezeâ€drying. International Journal of Food Science and Technology, 2012, 47, 186-194.	2.7	43
40	Interactions between soy protein from water-soluble soy extract and polysaccharides in solutions with polydextrose. Carbohydrate Polymers, 2015, 134, 119-127.	10.2	42
41	Impact of acid type and glutaraldehyde crosslinking in the physicochemical and mechanical properties and biodegradability of chitosan films. Polymer Bulletin, 2021, 78, 981-1000.	3.3	42
42	Influence of Glutaraldehyde Crosslinking and Alkaline Post-treatment on the Properties of Chitosan-Based Films. Journal of Polymers and the Environment, 2018, 26, 2748-2757.	5.0	41
43	Gelatin-based films containing clinoptilolite-Ag for application as wound dressing. Materials Science and Engineering C, 2020, 107, 110215.	7.3	40
44	Study of interactions between cassava starch and peanut skin on biodegradable foams. International Journal of Biological Macromolecules, 2020, 147, 1343-1353.	7.5	39
45	A new method for predicting sorption isotherms at different temperatures using the BET model. Journal of Food Engineering, 2013, 114, 139-145.	5.2	38
46	Valorisation of blueberry waste and use of compression to manufacture sustainable starch films with enhanced properties. International Journal of Biological Macromolecules, 2018, 115, 955-960.	7.5	38
47	Investigation of some aspects related to the degradation of polyamide membranes: aqueous chlorine oxidation catalyzed by aluminum and sodium laurel sulfate oxidation during cleaning. Desalination, 2005, 181, 275-282.	8.2	36
48	Water adsorption isotherms of microcapsules with hydrolyzed pinhÃ£o (Araucaria angustifolia seeds) starch as wall material. Journal of Food Engineering, 2013, 114, 64-69.	5.2	36
49	Physical properties of acerola and blueberry pulps. Journal of Food Engineering, 2011, 106, 283-289.	5.2	35
50	A new method for predicting sorption isotherms at different temperatures: Extension to the GAB model. Journal of Food Engineering, 2013, 118, 247-255.	5.2	35
51	Experimental and computational analysis of carbon molecular sieve membrane formation upon polyetherimide pyrolysis. Carbon, 2017, 119, 21-29.	10.3	33
52	Mass transfer kinetics during osmotic dehydration of bananas (Musa sapientum, shum.). International Journal of Food Science and Technology, 2010, 45, 2281-2289.	2.7	30
53	Evaluation of key parameters during construction and operation of an ohmic heating apparatus. Innovative Food Science and Emerging Technologies, 2013, 18, 145-154.	5.6	30
54	Removal of hardness and COD from retanning treated effluent by membrane process. Desalination, 2002, 149, 145-149.	8.2	29

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55	Potential of chitosan-based membranes for the separation of essential oil components by target-organophilic pervaporation. Carbohydrate Polymers, 2020, 247, 116676.	10.2	28
56	Effect of the Electric Field Frequency on Ascorbic Acid Degradation during Thermal Treatment by Ohmic Heating. Journal of Agricultural and Food Chemistry, 2014, 62, 5865-5870.	5.2	27
57	Rejuvenating polyamide reverse osmosis membranes by tannic acid treatment. Separation and Purification Technology, 2012, 100, 1-8.	7.9	25
58	Study on Potassium Permanganate Chemical Treatment of Discarded Reverse Osmosis Membranes Aiming their Reuse. Separation Science and Technology, 2013, 48, 1537-1543.	2.5	24
59	Jaboticaba (Myrciaria jaboticaba) juice concentration by forward osmosis. Separation Science and Technology, 2016, 51, 1708-1715.	2.5	23
60	Clarification of red beet stalks extract by microfiltration combined with ultrafiltration. Journal of Food Engineering, 2016, 185, 35-41.	5.2	23
61	Preparation of alumina based tubular asymmetric membranes incorporated with coal fly ash by centrifugal casting. Ceramics International, 2021, 47, 4187-4196.	4.8	21
62	Rheological behavior of blueberry (Vaccinium ashei) purees containing xanthan gum and fructose as ingredients. Food Hydrocolloids, 2011, 25, 299-306.	10.7	20
63	Influence of turmeric incorporation on physicochemical, antimicrobial and mechanical properties of the cornstarch and chitosan films. International Journal of Biological Macromolecules, 2020, 148, 342-350.	7.5	20
64	Kinetic Modeling of Anthocyanin Extraction from Grape Marc. Food and Bioprocess Technology, 2013, 6, 3473-3480.	4.7	19
65	Beer dealcoholization by forward osmosis diafiltration. Innovative Food Science and Emerging Technologies, 2020, 63, 102371.	5.6	19
66	Effects of ozonized water and heat treatment on the papaya fruit epidermis. Food and Bioproducts Processing, 2012, 90, 118-122.	3.6	17
67	Transport of Components in the Separation of Ethanol from Aqueous Dilute Solutions by Forward Osmosis. Industrial & Engineering Chemistry Research, 2018, 57, 2967-2975.	3.7	17
68	Constrained Mixture Design to Optimize Formulation and Performance of Foams Based on Cassava Starch and Peanut Skin. Journal of Polymers and the Environment, 2019, 27, 2224-2238.	5.0	17
69	Development of a Cassava Starch-Based Foam Incorporated with Grape Stalks Using an Experimental Design. Journal of Polymers and the Environment, 2019, 27, 2853-2866.	5.0	16
70	Reuse of Different Agroindustrial Wastes: PinhÃ£o and Pecan Nutshells Incorporated into Biocomposites Using Thermocompression. Journal of Polymers and the Environment, 2020, 28, 1431-1440.	5.0	16
71	Integrating a kinetic microbial model with a heat transfer model to predict Byssochlamys fulva growth in refrigerated papaya pulp. Journal of Food Engineering, 2013, 118, 279-288.	5.2	15
72	Mesenchymal stem cell cultivation in electrospun scaffolds: mechanistic modeling for tissue engineering. Journal of Biological Physics, 2018, 44, 245-271.	1.5	14

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73	Biodegradable Cassava Starch Based Foams Using Rice Husk Waste as Macro Filler. Waste and Biomass Valorization, 2020, 11, 4315-4325.	3.4	14
74	Influence of replacing oregano essential oil by ground oregano leaves on chitosan/alginate-based dressings properties. International Journal of Biological Macromolecules, 2021, 181, 51-59.	7.5	14
75	Cassava starch-processing residue utilization for packaging development. International Journal of Biological Macromolecules, 2021, 183, 2238-2247.	7.5	14
76	Nitrate sorption on activated carbon modified with CaCl2: Equilibrium, isotherms and kinetics. Chemical Industry and Chemical Engineering Quarterly, 2015, 21, 23-33.	0.7	13
77	Effect of thermal and high pressure processing on stability of betalain extracted from red beet stalks. Journal of Food Science and Technology, 2018, 55, 568-577.	2.8	13
78	Effect of acetylated starch on the development of peanut skin-cassava starch foams. International Journal of Biological Macromolecules, 2020, 165, 1706-1716.	7.5	13
79	Influence of Blueberry and Jaboticaba Agroindustrial Residue Particle Size on Color Change of Corn Starch Based Films Submitted to Different pH Values Solutions. Journal of Renewable Materials, 2019, 7, 235-243.	2.2	12
80	Whey fractionation through the membrane separation process. Separation Science and Technology, 2016, 51, 1862-1871.	2.5	11
81	Electrochemical regeneration of phenol-saturated activated carbon â€“ proposal of a reactor. Environmental Technology (United Kingdom), 2017, 38, 549-557.	2.2	11
82	Concentration of grape juice: Combined forward osmosis/evaporation versus conventional evaporation. Innovative Food Science and Emerging Technologies, 2022, 75, 102905.	5.6	11
83	Evaluation of pretreatments for a blowdown stream to feed a filtration system with discarded reverse osmosis membranes. Desalination, 2014, 341, 126-134.	8.2	10
84	Study of CaCl2 as an agent that modifies the surface of activated carbon used in sorption/treatment cycles for nitrate removal. Brazilian Journal of Chemical Engineering, 2014, 31, 205-210.	1.3	10
85	Rheological modelling, microstructure and physical stability of custard-like soy-based desserts enriched with guava pulp. CYTA - Journal of Food, 2015, 13, 373-384.	1.9	10
86	Impact of osmotic agent on the transport of components using forward osmosis to separate ethanol from aqueous solutions. AICHE Journal, 2017, 63, 4499-4507.	3.6	10
87	Phase separation behavior of poly(ethylene terephthalate)/(trifluoroacetic) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 187 Td (acid Applied Polymer Science, 2019, 136, 47263.	2.6	10
88	Simulation of an ultrafiltration process of bovine serum albumin in hollow-fiber membranes. Journal of Membrane Science, 1999, 160, 255-265.	8.2	9
89	Ultrafiltration of Wastewater from Isolated Soy Protein Production: Fouling Tendencies and Mechanisms. Separation Science and Technology, 2011, 46, 1077-1086.	2.5	9
90	Impact of PLA Poly(Lactic Acid) and PBAT Poly(butylene adipate-co-terephthalate) Coating on the Properties of Composites with High Content of Rice Husk. Journal of Polymers and the Environment, 2021, 29, 1324-1331.	5.0	9

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91	Gelatin/poly(vinyl alcohol) based hydrogel film â€“ A potential biomaterial for wound dressing: Experimental design and optimization followed by rotatable central composite design. Journal of Biomaterials Applications, 2021, 36, 682-700.	2.4	9
92	How are the properties of biocomposite foams influenced by the substitution of cassava starch for its residual sources?. Food Hydrocolloids, 2021, 118, 106790.	10.7	9
93	OSMOTIC DEHYDRATION OF BANANAS (MUSA SAPIENTUM, SHUM.) IN TERNARY AQUEOUS SOLUTIONS OF SUCROSE AND SODIUM CHLORIDE. Journal of Food Process Engineering, 2012, 35, 149-165.	2.9	8
94	Physicochemical characterization of saccharides powder obtained from yacon roots (Smallanthus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 1024-1033.	0.5	8
95	Grape Marc Powder: Physicochemical and Microbiological Stability During Storage and Moisture Sorption Isotherm. Food and Bioprocess Technology, 2014, 7, 2500-2506.	4.7	8
96	A Comparison of Different Electrodes Solutions on Demineralization of Permeate Whey. Separation Science and Technology, 2014, 49, 179-185.	2.5	7
97	Concentration and Purification of Yacon (Smallanthus sonchifolius) Root Fructooligosaccharides Using Membrane Technology. Food Technology and Biotechnology, 2015, 53, 190-200.	2.1	7
98	Potential of pinhÃ£o Coat as Constituents of Starch Based Films Using Modification Techniques. Journal of Polymers and the Environment, 2018, 26, 2686-2697.	5.0	7
99	Effect of Broken Rice Flour Addition on Cassava Starchâ€Based Foams. Starch/Staerke, 2018, 70, 1700191.	2.1	7
100	A new approach to phase-field model for the phase separation dynamics in polymer membrane formation by immersion precipitation method. Polymer, 2020, 186, 122054.	3.8	7
101	An investigation of the fractionation of whey proteins by two microfiltration membranes with nominal pore size of 0.1â€ƒÎ¼m. International Journal of Dairy Technology, 2011, 64, 343-349.	2.8	6
102	Effects of Ozone in Combination with Hydrothermal Treatment and Wax on Physical and Chemical Properties of Papayas. Ozone: Science and Engineering, 2012, 34, 57-63.	2.5	6
103	CaracterizaÃ§Ã£o fÃsica, quÃmica e sensorial de sobremesas Ã base de soja, elaboradas com mucilagem de chia. Ciencia Rural, 2014, 44, 374-379.	0.5	6
104	Successive cycles of sorption/regeneration for granular activated carbon in the removal of nitrate ions. Desalination and Water Treatment, 2015, 55, 1908-1914.	1.0	6
105	Evaluation of membrane microfiltration fouling in landfill leachate treatment. Revista Materia, 2018, 23, .	0.2	6
106	Human dental pulp stem cell adhesion and detachment in polycaprolactone electrospun scaffolds under direct perfusion. Brazilian Journal of Medical and Biological Research, 2018, 51, e6754.	1.5	6
107	Relevant biological processes for tissue development with stem cells and their mechanistic modeling: A review. Mathematical Biosciences, 2018, 301, 147-158.	1.9	6
108	Demineralized wheyâ€“gelatin composite films: Effects of composition on film formation, mechanical, and physical properties. Journal of Applied Polymer Science, 2020, 137, 49282.	2.6	6

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109	SENSITIVITY ANALYSIS FOR MODEL COMPARISON AND SELECTION IN TISSUE ENGINEERING. Brazilian Journal of Chemical Engineering, 2019, 36, 383-391.	1.3	5
110	Modeling and simulation of Byssochlamys fulva growth on papaya pulp subjected to evaporative cooling. Chemical Engineering Science, 2014, 114, 134-143.	3.8	4
111	The role of turbulence models in the modeling of membrane bioreactors. Chemical Engineering and Processing: Process Intensification, 2019, 144, 107639.	3.6	4
112	Thin polymer layer-covered porous alumina tubular membranes prepared via a dip-coating/phase-inversion process. Materials Chemistry and Physics, 2021, 265, 124511.	4.0	4
113	Poly(ethylene terephthalate) phase inversion membranes: Thermodynamics and effects of a poor solvent on the membrane characteristics. Polymer Engineering and Science, 2022, 62, 1847-1858.	3.1	4
114	Making the reuse of agro-industrial wastes a reality for starch-based packaging sector: A storage case study of carrot cake and cherry tomatoes. International Journal of Biological Macromolecules, 2022, 206, 740-749.	7.5	4
115	A theoretical and experimental study of the crossflow microfiltration process of silica particles in an aqueous suspension. Canadian Journal of Chemical Engineering, 2011, 89, 139-147.	1.7	3
116	Process System Engineering Methodologies Applied to Tissue Development and Regenerative Medicine. Advances in Experimental Medicine and Biology, 2018, 1078, 445-463.	1.6	3
117	<scp>In natura</scp> ovine whey proteins concentration by ultrafiltration combining batch and diafiltration operating modes. Journal of Food Process Engineering, 2020, 43, e13554.	2.9	3
118	Ultrafiltration and diafiltration modeling for improved whey protein purification. Separation Science and Technology, 0, , 1-10.	2.5	3
119	Membrane Characterization Based on PEG Rejection and CFD Analysis. Separation Science and Technology, 2015, 50, 1823-1834.	2.5	2
120	Equilibrium studies, kinetics and thermodynamics of anion removal by adsorption. World Review of Science, Technology and Sustainable Development, 2016, 12, 193.	0.4	2
121	Obtaining and purification of a highly soluble hydrolyzed rice endosperm protein. Separation and Purification Technology, 2017, 183, 279-292.	7.9	2
122	Separation characteristics of sodium fusidate in ultrafiltration. Separation and Purification Technology, 2000, 20, 209-218.	7.9	1
123	Effect of Ultrasound Treatment on Particle Size, Rheology, Microstructure, Colour and Water Holding Capacity of a Soy-Based Dessert. Acta Alimentaria, 2016, 45, 242-249.	0.7	1
124	Wastewater treatment in a pilot-scale submerged membrane bioreactor: study of hydrodynamics under constant operating pressure. Brazilian Journal of Chemical Engineering, 2018, 35, 51-61.	1.3	1
125	Characterization of the bubbly flow in a hollow fiber membrane bioreactor. Chemical Engineering Research and Design, 2019, 150, 179-186.	5.6	1
126	Supported carbon membranes using poly(ether sulfone) precursor. Korean Journal of Chemical Engineering, 2021, 38, 565-575.	2.7	1

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127	Alumina supports produced by dry-pressing and sintering at different temperatures for developing carbon molecular sieve membranes. Ceramics International, 2021, 47, 32226-32236.	4.8	1
128	ANTHOCYANIN AND ANTHOCYANIDIN CONTENT OF HIGHBUSH BLUEBERRIES CULTIVATED IN BRAZIL. Boletim Centro De Pesquisa De Processamento De Alimentos, 2013, 31, .	0.2	0
129	A sensitivity analysis for tissue development by varying model parameters and input variables. Canadian Journal of Chemical Engineering, 2018, 96, 2334-2341.	1.7	0
130	Estimation of the spatial discretization error in numerical simulations of bubbly flows. Chemical Engineering Science, 2021, 236, 116503.	3.8	0
131	The influence of aeration rate on the sorption of emerging pharmaceuticals in activated sludge. Environmental Technology (United Kingdom), 2023, 44, 2549-2562.	2.2	0