

# Cintia Bernardo Gonçalves

## List of Publications by Year in descending order

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37  
papers

1,036  
citations

331670

21  
h-index

434195

31  
g-index

39  
all docs

39  
docs citations

39  
times ranked

792  
citing authors

#	ARTICLE	IF	CITATIONS
1	Oil extraction from pequi ( <i>Caryocar brasiliensis</i> Camb.) and sacha inchi ( <i>Plukenetia huayllabambana</i> sp.) Tj ETQq1 composition. <i>Journal of Supercritical Fluids</i> , 2022, 182, 105527.	1 0.784314 3.2	rgBT /Ove 10
2	Determination of free fatty acids in crude vegetable oil samples obtained by high-pressure processes. <i>Food Chemistry: X</i> , 2021, 12, 100166.	4.3	19
3	Study of FAME model systems: Database and evaluation of predicting models for biodiesel physical properties. <i>Renewable Energy</i> , 2020, 151, 837-845.	8.9	5
4	Liquid-liquid equilibrium of rosemary model essential oil ( $\alpha$ -pinene + eucalyptol + camphor) and solvent (ethanol + water) at room conditions. <i>Fluid Phase Equilibria</i> , 2020, 521, 112730.	2.5	7
5	Composition, thermal behavior and antioxidant activity of pracaxi ( <i>Pentaclethra macroloba</i> ) seed oil obtained by supercritical CO <sub>2</sub> . <i>Biocatalysis and Agricultural Biotechnology</i> , 2020, 24, 101521.	3.1	28
6	Extraction of oleuropein from olive leaves and applicability in foods. <i>Quality Assurance and Safety of Crops and Foods</i> , 2020, 12, 50-62.	3.4	11
7	Composition and physical properties of babassu seed ( <i>Orbignya phalerata</i> ) oil obtained by supercritical CO <sub>2</sub> extraction. <i>Journal of Supercritical Fluids</i> , 2019, 150, 21-29.	3.2	23
8	Viscosities and Densities of Fatty Alcohol Mixtures from 298.15 to 338.15 K: Estimation by Kay's Rule and Prediction by the UNIFAC-VISCO and GC-UNIMOD Group Contribution Methods. <i>Journal of Chemical &amp; Engineering Data</i> , 2019, 64, 1937-1947.	1.9	4
9	Physical Properties of Model and Real Systems Composed of Essential Oils and Hydroalcoholic Solvents at 298.2 K and Atmospheric Pressure. <i>Journal of Chemical &amp; Engineering Data</i> , 2019, 64, 1873-1884.	1.9	4
10	Extraction of oxygenated compounds from crude citrus latifolia peel oil using ethanol/water mixtures as solvents: Phase equilibrium and continuous equipment operation. <i>Separation and Purification Technology</i> , 2018, 199, 271-281.	7.9	16
11	Physical Behavior of the Phases from the Liquid-Liquid Equilibrium of Citrus Essential Oils Systems at 298.2 K. <i>Journal of Chemical &amp; Engineering Data</i> , 2018, 63, 2718-2737.	1.9	10
12	Supercritical CO <sub>2</sub> extraction of oil from green coffee beans: Solubility, triacylglycerol composition, thermophysical properties and thermodynamic modelling. <i>Journal of Supercritical Fluids</i> , 2017, 128, 386-394.	3.2	50
13	Physical properties of systems of interest to the edible oil industry: Viscosities and densities of model systems formed by (triacylglycerol + fatty acid + solvent). <i>Journal of Chemical Thermodynamics</i> , 2017, 113, 198-212.	2.0	4
14	Extração de oleuropeína a partir de folhas de oliveira utilizando solvente hidroalcoólico. <i>Brazilian Journal of Food Technology</i> , 2017, 20, .	0.8	5
15	Deacidification of palm oil by solvent extraction. <i>Separation and Purification Technology</i> , 2016, 160, 106-111.	7.9	40
16	Fractionation of orange essential oil using liquid-liquid extraction: Equilibrium data for model and real systems at 298.2K. <i>Fluid Phase Equilibria</i> , 2015, 399, 87-97.	2.5	37
17	Phase equilibrium data for systems composed of oregano essential oil compounds and hydroalcoholic solvents at T=298.2K. <i>Journal of Chemical Thermodynamics</i> , 2015, 88, 61-71.	2.0	16
18	Viscosities and densities of systems containing fatty compounds and alcoholic solvents. <i>Canadian Journal of Chemical Engineering</i> , 2014, 92, 1939-1950.	1.7	7

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19	Irradiated vacuum-packed lamb meat stored under refrigeration: Microbiology, physicochemical stability and sensory acceptance. <i>Meat Science</i> , 2014, 97, 151-155.	5.5	27
20	Viscosities and densities of systems involved in the deterpenation of essential oils by liquid-liquid extraction: New UNIFAC-VISCO parameters. <i>Journal of Chemical Thermodynamics</i> , 2014, 72, 152-160.	2.0	25
21	Deacidification of rice bran oil by liquid-liquid extraction using a renewable solvent. <i>Separation and Purification Technology</i> , 2014, 132, 84-92.	7.9	43
22	Deterpenation of eucalyptus essential oil by liquid+liquid extraction: Phase equilibrium and physical properties for model systems at T=298.2K. <i>Journal of Chemical Thermodynamics</i> , 2014, 69, 66-72.	2.0	29
23	Enrichment of diterpenes in green coffee oil using supercritical fluid extraction – Characterization and comparison with green coffee oil from pressing. <i>Journal of Supercritical Fluids</i> , 2014, 95, 137-145.	3.2	48
24	Liquid-liquid equilibrium data for the system limonene+carvone+ethanol+water at 298.2K. <i>Fluid Phase Equilibria</i> , 2013, 360, 233-238.	2.5	21
25	Liquid-Liquid Equilibrium Data for the System Lard + Oleic Acid + Ethanol + Water at 318.2 K: Cholesterol Distribution Coefficients. <i>Journal of Chemical &amp; Engineering Data</i> , 2012, 57, 1728-1736.	1.9	1
26	Fractionation of lemon essential oil by solvent extraction: Phase equilibrium for model systems at T=298.2K. <i>Journal of Chemical Thermodynamics</i> , 2012, 54, 316-321.	2.0	34
27	Prediction of Viscosities of Fatty Compounds and Biodiesel by Group Contribution. <i>Energy &amp; Fuels</i> , 2011, 25, 3712-3717.	5.1	51
28	Deterpenation of Bergamot Essential Oil Using Liquid-Liquid Extraction: Equilibrium Data of Model Systems at 298.2 K. <i>Journal of Chemical &amp; Engineering Data</i> , 2011, 56, 2362-2370.	1.9	28
29	Densities and Viscosities of Vegetable Oils of Nutritional Value. <i>Journal of Chemical &amp; Engineering Data</i> , 2008, 53, 1846-1853.	1.9	52
30	Deacidification of Vegetable Oils by Solvent Extraction. <i>Recent Patents on Engineering</i> , 2007, 1, 95-102.	0.4	42
31	Group Contribution Model for Predicting Viscosity of Fatty Compounds. <i>Journal of Chemical &amp; Engineering Data</i> , 2007, 52, 965-972.	1.9	81
32	Viscosities of Fatty Mixtures: Experimental Data and Prediction. <i>Journal of Chemical &amp; Engineering Data</i> , 2007, 52, 2000-2006.	1.9	29
33	Partition of nutraceutical compounds in deacidification of palm oil by solvent extraction. <i>Journal of Food Engineering</i> , 2007, 81, 21-26.	5.2	33
34	Kinematic Viscosity of Systems Containing Polyethylene Glycol + Salt + Water at 298.2 K. <i>Journal of Chemical &amp; Engineering Data</i> , 2005, 50, 177-181.	1.9	15
35	Liquid-liquid equilibrium data for the system palm oil + fatty acids + ethanol + water at 318.2 K. <i>Fluid Phase Equilibria</i> , 2004, 221, 139-150.	2.5	69
36	Liquid-Liquid Equilibrium Data for the System Corn Oil + Oleic Acid + Ethanol + Water at 298.15 K. <i>Journal of Chemical &amp; Engineering Data</i> , 2002, 47, 416-420.	1.9	65

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37	Prediction of Liquid~Liquid Equilibrium for Systems of Vegetable Oils, Fatty Acids, and Ethanol. Journal of Chemical & Engineering Data, 1999, 44, 1365-1369.	1.9	44