

Natália Melo Osório

List of Publications by Year in descending order

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20
papers

463
citations

687363

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839539

18
g-index

20
all docs

20
docs citations

20
times ranked

515
citing authors

#	ARTICLE	IF	CITATIONS
1	Bioprocess technologies for production of structured lipids as nutraceuticals. , 2022, , 209-237.		3
2	Integrated bioprocess for structured lipids, emulsifiers and biodiesel production using crude acidic olive pomace oils. Bioresource Technology, 2022, 346, 126646.	9.6	7
3	Production of low-calorie structured lipids from spent coffee grounds or olive pomace crude oils catalyzed by immobilized lipase in magnetic nanoparticles. Bioresource Technology, 2020, 307, 123223.	9.6	22
4	Structured Lipids for Foods. , 2019, , 357-369.		2
5	Production of MLM Type Structured Lipids From Grapeseed Oil Catalyzed by Non-Commercial Lipases. European Journal of Lipid Science and Technology, 2018, 120, 1700320.	1.5	20
6	Application of commercial and non-commercial immobilized lipases for biocatalytic production of ethyl lactate in organic solvents. Bioresource Technology, 2018, 247, 496-503.	9.6	38
7	Lipase-Catalyzed Synthesis of Structured Lipids at Laboratory Scale. Methods in Molecular Biology, 2018, 1835, 315-336.	0.9	4
8	Camelina oil as a source of polyunsaturated fatty acids for the production of human milk fat substitutes catalyzed by a heterologous <i>Rhizopus oryzae</i> lipase. European Journal of Lipid Science and Technology, 2016, 118, 532-544.	1.5	26
9	Biodiesel production from crude <i>Jatropha</i> oil catalyzed by non-commercial immobilized heterologous <i>Rhizopus oryzae</i> and <i>Carica papaya</i> lipases. Bioresource Technology, 2016, 213, 88-95.	9.6	69
10	Continuous enzymatic interesterification of milkfat with soybean oil produces a highly spreadable product rich in polyunsaturated fatty acids. European Journal of Lipid Science and Technology, 2015, 117, 608-619.	1.5	19
11	Batch and continuous lipase-catalyzed interesterification of blends containing olive oil for trans-free margarines. European Journal of Lipid Science and Technology, 2013, 115, 413-428.	1.5	24
12	Interesterification of fat blends using a fermented solid with lipolytic activity. Journal of Molecular Catalysis B: Enzymatic, 2012, 76, 75-81.	1.8	10
13	Lipase/acyltransferase-catalysed interesterification of fat blends containing n-3 polyunsaturated fatty acids. European Journal of Lipid Science and Technology, 2009, 111, 120-134.	1.5	29
14	Operational stability of immobilised lipase/acyltransferase during interesterification of fat blends. European Journal of Lipid Science and Technology, 2009, 111, 358-367.	1.5	24
15	Pattern recognition of lipase-catalyzed or chemically interesterified fat blends containing n-3 polyunsaturated fatty acids. European Journal of Lipid Science and Technology, 2008, 110, 893-904.	1.5	7
16	Interesterification of fat blends rich in n-3 polyunsaturated fatty acids catalysed by immobilized <i>Thermomyces lanuginosa</i> lipase under high pressure. Journal of Molecular Catalysis B: Enzymatic, 2008, 52-53, 58-66.	1.8	17
17	Operational stability of <i>Thermomyces lanuginosa</i> lipase during interesterification of fat in continuous packed-bed reactors. European Journal of Lipid Science and Technology, 2006, 108, 545-553.	1.5	48
18	Calibration of near infrared spectroscopy for solid fat content of fat blends analysis using nuclear magnetic resonance data. Analytica Chimica Acta, 2005, 544, 213-218.	5.4	10

#	ARTICLE	IF	CITATIONS
19	Lipase-catalysed interesterification of palm stearin with soybean oil in a continuous fluidised-bed reactor. <i>European Journal of Lipid Science and Technology</i> , 2005, 107, 455-463.	1.5	38
20	Response surface modelling of the production of ω -3 polyunsaturated fatty acids-enriched fats by a commercial immobilized lipase. <i>Journal of Molecular Catalysis B: Enzymatic</i> , 2001, 11, 677-686.	1.8	46