

# Cristiane Martins Veloso

## List of Publications by Year in descending order

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50  
papers

748  
citations

623734

14  
h-index

580821

25  
g-index

50  
all docs

50  
docs citations

50  
times ranked

885  
citing authors

#	ARTICLE	IF	CITATIONS
1	Preparation of activated carbons from cocoa shells and siriguela seeds using H <sub>3</sub> PO <sub>4</sub> and ZnCl <sub>2</sub> as activating agents for BSA and $\beta$ -lactalbumin adsorption. <i>Fuel Processing Technology</i> , 2014, 126, 476-486.	7.2	99
2	Characterization of starch-based bioplastics from jackfruit seed plasticized with glycerol. <i>Journal of Food Science and Technology</i> , 2018, 55, 278-286.	2.8	89
3	Adsorption of the textile dye Dianix <sup>®</sup> royal blue CC onto carbons obtained from yellow mombin fruit stones and activated with KOH and H <sub>3</sub> PO <sub>4</sub> : kinetics, adsorption equilibrium and thermodynamic studies. <i>Powder Technology</i> , 2018, 339, 334-343.	4.2	77
4	Activated carbons preparation from yellow mombin fruit stones for lipase immobilization. <i>Fuel Processing Technology</i> , 2017, 156, 421-428.	7.2	63
5	Pepsin immobilization on biochar by adsorption and covalent binding, and its application for hydrolysis of bovine casein. <i>Journal of Chemical Technology and Biotechnology</i> , 2019, 94, 1982-1990.	3.2	36
6	Development of supermacroporous monolithic adsorbents for purifying lectins by affinity with sugars. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2016, 1033-1034, 406-412.	2.3	24
7	Evaluation of salting-out effect in the liquid-liquid equilibrium of aqueous two-phase systems composed of 2-propanol and Na <sub>2</sub> SO <sub>4</sub> /MgSO <sub>4</sub> at different temperatures. <i>Fluid Phase Equilibria</i> , 2017, 450, 184-193.	2.5	24
8	The Impact of Heat-moisture Treatment on Properties of <i>Musa paradisiaca</i> L. Starch, and Optimization of Process Variables. <i>Food Technology and Biotechnology</i> , 2018, 56, 506-515.	2.1	23
9	Improvement of texture properties and syneresis of arrowroot ( <i>Maranta</i> ) starch. <i>Journal of Food Science and Agriculture</i> , 2020, 100, 3204-3211.	3.5	22
10	Immobilization of sugars in supermacroporous cryogels for the purification of lectins by affinity chromatography. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2017, 1068-1069, 71-77.	2.3	21
11	Equilibrium data and thermodynamic studies of $\beta$ -amylase partition in aqueous two-phase systems. <i>Fluid Phase Equilibria</i> , 2018, 463, 69-79.	2.5	21
12	Lipase immobilization on activated and functionalized carbon for the aroma ester synthesis. <i>Microporous and Mesoporous Materials</i> , 2020, 309, 110576.	4.4	21
13	Liquid-Liquid Equilibrium Data and Thermodynamic Modeling for Aqueous Two-Phase System PEG 1500 + Sodium Sulfate + Water at Different Temperatures. <i>Journal of Chemical &amp; Engineering Data</i> , 2019, 64, 810-816.	1.9	16
14	Development of starch-based bioplastics of green plantain banana ( <i>Musa paradisiaca</i> L.) modified with heat-moisture treatment (HMT). <i>Food Packaging and Shelf Life</i> , 2022, 31, 100776.	7.5	16
15	Effect of the Incorporation of Lysozyme on the Properties of Jackfruit Starch Films. <i>Journal of Polymers and the Environment</i> , 2018, 26, 508-517.	5.0	15
16	Liquid-Liquid Equilibrium of Two-Phase Aqueous Systems Composed of PEG 400, Na <sub>2</sub> SO <sub>4</sub> , and Water at Different Temperatures and pH Values: Correlation and Thermodynamic Modeling. <i>Journal of Chemical &amp; Engineering Data</i> , 2018, 63, 1352-1362.	1.9	13
17	Hydrolysis of casein from different sources by immobilized trypsin on biochar: Effect of immobilization method. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2020, 1146, 122124.	2.3	12
18	Immobilization of porcine pancreatic lipase on activated carbon by adsorption and covalent bonding and its application in the synthesis of butyl butyrate. <i>Process Biochemistry</i> , 2021, 111, 114-123.	3.7	12

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19	Characterization and sensorial evaluation of cereal bars with jackfruit. <i>Acta Scientiarum - Technology</i> , 2011, 33, .	0.4	10
20	Pepsin immobilization: Influence of carbon support functionalization. <i>International Journal of Biological Macromolecules</i> , 2022, 203, 67-79.	7.5	10
21	THERMOPHYSICAL PROPERTIES OF COCONUT WATER AFFECTED BY TEMPERATURE. <i>Journal of Food Process Engineering</i> , 2009, 32, 382-397.	2.9	9
22	Rheological and textural studies of arrowroot ( <i>Maranta arundinacea</i> ) starch-sucrose-whey protein concentrate gels. <i>Journal of Food Science and Technology</i> , 2018, 55, 2974-2984.	2.8	9
23	Development of activated carbon from pupunha palm heart sheaths: Effect of synthesis conditions and its application in lipase immobilization. <i>Journal of Environmental Chemical Engineering</i> , 2020, 8, 104391.	6.7	9
24	Thermodynamics for curcumin ( <i>Curcuma longa</i> L.) partitioning in the alcohol-salt aqueous two-phase system. <i>Journal of Chemical Technology and Biotechnology</i> , 2020, 95, 577-584.	3.2	8
25	Thermodynamic Modeling of Aqueous Two-Phase Systems Composed of Macromolecules and Sulfate Salts at pH 2.0. <i>Journal of Chemical &amp; Engineering Data</i> , 2020, 65, 9-18.	1.9	8
26	CHEMICAL-ACTIVATED CARBON FROM COCONUT ( <i>Cocos nucifera</i> ) ENDOCARP WASTE AND ITS APPLICATION IN THE ADSORPTION OF $\beta$ -LACTOGLOBULIN PROTEIN IN THE ADSORPTION OF $\beta$ -LACTOGLOBULIN PROTEIN. <i>Revista Mexicana De Ingenieria Quimica</i> , 2018, 17, 463-475.	0.4	8
27	Optimization of protein extraction process from jackfruit seed flour by reverse micelle system. <i>Acta Scientiarum - Technology</i> , 2016, 38, 283.	0.4	7
28	Partitioning of amylase produced by <i>Aspergillus niger</i> in solid state fermentation using aqueous two-phase systems. <i>Process Biochemistry</i> , 2020, 94, 116-125.	3.7	7
29	New insight about the relationship between the main characteristics of precursor materials and activated carbon properties using multivariate analysis. <i>Canadian Journal of Chemical Engineering</i> , 2020, 98, 1501-1511.	1.7	6
30	Acquisition of Water Solubility Diagrams in Ternary Systems (AOT/Organic Solvent/Alcohol) and Extraction of $\beta$ -Lactalbumin Using Reverse Micellar Systems. <i>Journal of Surfactants and Detergents</i> , 2017, 20, 831-841.	2.1	5
31	STUDY OF ALPHA-AMYLASE OBTAINED BY SOLID STATE FERMENTATION OF CASSAVA RESIDUE IN AQUEOUS TWO-PHASE SYSTEMS. <i>Brazilian Journal of Chemical Engineering</i> , 2018, 35, 1141-1152.	1.3	5
32	Aqueous two-phase system (polyethylene glycol+ionic liquid) for extraction of $\beta$ -amylase: phase diagrams, systems characterization and partition study. <i>Brazilian Journal of Chemical Engineering</i> , 2020, 37, 595-606.	1.3	5
33	Calorimetric studies of microemulsion systems with lecithin, isooctane and butanol. <i>Food Research International</i> , 2012, 49, 672-676.	6.2	4
34	Enhancements in sugar immobilization in polymeric macroporous matrices for affinity capture. <i>Journal of Applied Polymer Science</i> , 2019, 136, 47956.	2.6	4
35	Influence of the presence of dioctyl sulfosuccinate sodium as adjuvant on the equilibrium data of aqueous two-phase systems formed by polyethylene glycol+potassium phosphate+water at 298.15 K. <i>Chemical Engineering Communications</i> , 2021, 208, 1630-1639.	4.9	4
36	Liquid-liquid equilibrium data for systems formed by PEG (4000 or 6000) or alcohol (1-propanol or Tj ETQqO O 0 rgBT /Overlock 10 Tf 50 thermodynamic modeling. <i>Journal of Molecular Liquids</i> , 2021, 343, 117671.	4.9	4

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37	PreparaçãŁo de carbonos porosos por moldagem sequencial. Quimica Nova, 2009, 32, 2133-2141.	0.3	4
38	Optimization of lipase extraction from pequi seed ( Caryocar brasiliense Camb.). Journal of Food Processing and Preservation, 2021, 45, e15616.	2.0	3
39	Synthesis of activated carbon from hydrothermally carbonized tamarind seeds for lipase immobilization: characterization and application in aroma ester synthesis. Journal of Chemical Technology and Biotechnology, 2021, 96, 3316-3329.	3.2	3
40	Partitioning of pequi seed (Caryocar brasiliense Camb.) lipase in aqueous two-phase systems composed of PEG/2-propanol+ammonium sulfate+water. Brazilian Journal of Chemical Engineering, 0, , 1.3	1.3	3
41	Partitioning Behavior of Lysozyme and Î±-lactalbumin in Aqueous Two-Phase System Formed by Ionic Liquids and Potassium Phosphate. International Journal of Food Engineering, 2017, 13, .	1.5	2
42	Extraction of protease from ora-pro-nobis ( Pereskia aculeata Miller) and partial purification in polyethylene glycol+ sodium phosphate aqueous two-phase system. Journal of Food Processing and Preservation, 2022, 46, .	2.0	2
43	Incorporation of metallic particles in activated carbon used in lipase immobilization for production of isoamyl acetate. Journal of Chemical Technology and Biotechnology, 2022, 97, 1736-1746.	3.2	2
44	Energetic analysis of the liquid-liquid equilibrium of systems containing polyethylene glycol (4000g.mol <sup>-1</sup> or 6000g.mol <sup>-1</sup> ) and salts (Na2SO4 or Na3C6H5O7) at different temperatures and their application in the bovine serum albumin and Î±-lactalbumin partitioning. Journal of Molecular Liquids, 2022, 352, 118729.	4.9	2
45	THERMOPHYSICAL PROPERTIES OF 1-ETHYL-3-METHYLIMIDAZOLIUM CHLORIDE SOLUTION FROM 293.15 TO 323.15 K. Brazilian Journal of Chemical Engineering, 2019, 36, 599-608.	1.3	1
46	ESTUDO ADSORTIVO DO CORANTE ALARANJADO DE METILA EM CARVŁES ATIVADOS OBTIDOS A PARTIR DE RESŁDUOS DA AGROINDŁSTRIA. , 0, , .		0
47	Development of a software for the determination of equilibrium data of biphasic aqueous systems. Revista Virtual De Quimica, 2018, 10, 1127-1139.	0.4	0
48	DETERMINATION OF THE SPECIFIC MASS OF TERNARY MIXTURE OF AOT/ORGANIC SOLVENT ALCOHOL AND THE EXCESS MOLAR VOLUME OF BINARY MIXTURE ORGANIC SOLVENT/ALCOHOL. Revista Mexicana De Ingeniera Quimica, 2018, 17, 87-97.	0.4	0
49	ADSORçŁo DE Î±-LACTOALBUMINA EM CARVŁo ATIVADO SINTETIZADOS A PARTIR DO RESŁDUO DE TAMARINDO (Tamarindus indica). , 0, , .		0
50	Protein solubility of jackfruit seed flour: pH and salt concentration influence. Research, Society and Development, 2020, 9, e7579108896.	0.1	0