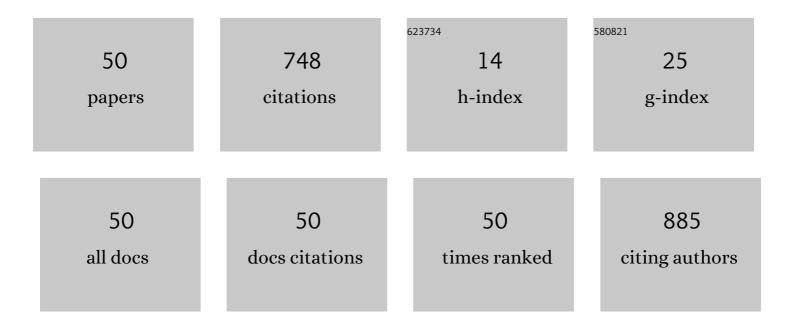
Cristiane Martins Veloso

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Development of starch-based bioplastics of green plantain banana (Musa paradisiaca L.) modified with heat-moisture treatment (HMT). Food Packaging and Shelf Life, 2022, 31, 100776.	7.5	16
2	Extraction of protease from oraâ€proâ€nobis (Pereskia aculeata Miller) and partial purification in polyethylene glycolÂ+Âsodium phosphate aqueous twoâ€phase system. Journal of Food Processing and Preservation, 2022, 46, .	2.0	2
3	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
4	Pepsin immobilization: Influence of carbon support functionalization. International Journal of Biological Macromolecules, 2022, 203, 67-79.	7.5	10
5	Energetic analysis of the liquid–liquid equilibrium of systems containing polyethylene glycol (4000Âg.molâ~1 or 6000Âg.molâ~1) and salts (Na2SO4 or Na3C6H5O7) at different temperatures and their application in the bovine serum albumin and α-lactalbumin partitioning. Journal of Molecular Liquids, 2022, 352, 118729.	4.9	2
6	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 Chemical Engineering Communications, 2021, 208, 1630-1639.	2928615 K.	4
7	Optimization of lipase extraction from pequi seed (Caryocar brasiliense Camb.). Journal of Food Processing and Preservation, 2021, 45, e15616.	2.0	3
8	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
9	Liquid-liquid equilibrium data for systems formed by PEG (4000 or 6000) or alcohol (1-propanol or) Tj ETQq1 1 0. thermodynamic modeling. Journal of Molecular Liquids, 2021, 343, 117671.	784314 rg 4.9	BT /Overlo <mark>c</mark> i 4
10	Immobilization of porcine pancreatic lipase on activated carbon by adsorption and covalent bonding and its application in the synthesis of butyl butyrate. Process Biochemistry, 2021, 111, 114-123.	3.7	12
11	Thermodynamics for curcumin (<i>Curcuma longa</i> L.) partitioning in the alcohol–salt aqueous twoâ€phase system. Journal of Chemical Technology and Biotechnology, 2020, 95, 577-584.	3.2	8
12	Thermodynamic Modeling of Aqueous Two-Phase Systems Composed of Macromolecules and Sulfate Salts at pH 2.0. Journal of Chemical & Engineering Data, 2020, 65, 9-18.	1.9	8
13	Development of activated carbon from pupunha palm heart sheaths: Effect of synthesis conditions and its application in lipase immobilization. Journal of Environmental Chemical Engineering, 2020, 8, 104391.	6.7	9
14	Lipase immobilization on activated and functionalized carbon for the aroma ester synthesis. Microporous and Mesoporous Materials, 2020, 309, 110576.	4.4	21
15	Aqueous two-phase system (polyethylene glycol + ionic liquid) for extraction of α-amylase: phase diagrams, systems characterization and partition study. Brazilian Journal of Chemical Engineering, 2020, 37, 595-606.	1.3	5
16	New insight about the relationship between the main characteristics of precursor materials and activated carbon properties using multivariate analysis. Canadian Journal of Chemical Engineering, 2020, 98, 1501-1511.	1.7	6
17	Improvement of texture properties and syneresis of arrowroot (<scp><i>Maranta) Tj ETQq1 1 0.784314 rgBT /Ov the Science of Food and Agriculture, 2020, 100, 3204-3211.</i></scp>	erlock 10 3.5	Tf 50 107 To 22
18	Hydrolysis of casein from different sources by immobilized trypsin on biochar: Effect of immobilization method. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2020, 1146, 122124.	2.3	12

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19	Partitioning of amylase produced by Aspergillus niger in solid state fermentation using aqueous two-phase systems. Process Biochemistry, 2020, 94, 116-125.	3.7	7
20	Protein solubility of jackfruit seed flour: pH and salt concentration influence. Research, Society and Development, 2020, 9, e7579108896.	0.1	0
21	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
22	Liquid–Liquid Equilibrium Data and Thermodynamic Modeling for Aqueous Two-Phase System Peg 1500 + Sodium Sulfate + Water at Different Temperatures. Journal of Chemical & Engineering Data, 2019, 64, 810-816.	1.9	16
23	Enhancements in sugar immobilization in polymeric macroporous matrices for affinity capture. Journal of Applied Polymer Science, 2019, 136, 47956.	2.6	4
24	Pepsin immobilization on biochar by adsorption and covalent binding, and its application for hydrolysis of bovine casein. Journal of Chemical Technology and Biotechnology, 2019, 94, 1982-1990.	3.2	36
25	Equilibrium data and thermodynamic studies of α-amylase partition in aqueous two-phase systems. Fluid Phase Equilibria, 2018, 463, 69-79.	2.5	21
26	Liquid–Liquid Equilibrium of Two-Phase Aqueous Systems Composed of PEG 400, Na ₂ SO ₄ , and Water at Different Temperatures and pH Values: Correlation and Thermodynamic Modeling. Journal of Chemical & Engineering Data, 2018, 63, 1352-1362.	1.9	13
27	Effect of the Incorporation of Lysozyme on the Properties of Jackfruit Starch Films. Journal of Polymers and the Environment, 2018, 26, 508-517.	5.0	15
28	STUDY OF ALPHA-AMYLASE OBTAINED BY SOLID STATE FERMENTATION OF CASSAVA RESIDUE IN AQUEOUS TWO-PHASE SYSTEMS. Brazilian Journal of Chemical Engineering, 2018, 35, 1141-1152.	1.3	5
29	Rheological and textural studies of arrowroot (Maranta arundinacea) starch–sucrose–whey protein concentrate gels. Journal of Food Science and Technology, 2018, 55, 2974-2984.	2.8	9
30	Adsorption of the textile dye Dianix® royal blue CC onto carbons obtained from yellow mombin fruit stones and activated with KOH and H3PO4: kinetics, adsorption equilibrium and thermodynamic studies. Powder Technology, 2018, 339, 334-343.	4.2	77
31	Characterization of starch-based bioplastics from jackfruit seed plasticized with glycerol. Journal of Food Science and Technology, 2018, 55, 278-286.	2.8	89
32	The Impact of Heat-moisture Treatment on Properties of Musa paradisiaca L. Starch, and Optimization of Process Variables. Food Technology and Biotechnology, 2018, 56, 506-515.	2.1	23
33	CHEMICAL-ACTIVATED CARBON FROM COCONUT (Cocos nucifera) ENDOCARP WASTE AND ITS APPLICATION IN THE ADSORPTION OF Î ² -LACTOGLOBULIN PROTEINPLICATION IN THE ADSORPTION OF Î ² -LACTOGLOBULIN PROTEIN. Revista Mexicana De Ingeniera Quimica, 2018, 17, 463-475.	0.4	8
34	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
35	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
36	Acquisition of Water Solubility Diagrams in Ternary Systems (AOT/Organic Solvent/Alcohol) and Extraction of α‣actalbumin Using Reverse Micellar Systems. Journal of Surfactants and Detergents, 2017, 20, 831-841.	2.1	5

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37	Partitioning Behavior of Lysozyme and α-lactalbumin in Aqueous Two-Phase System Formed by Ionic Liquids and Potassium Phosphate. International Journal of Food Engineering, 2017, 13, .	1.5	2
38	Immobilization of sugars in supermacroporous cryogels for the purification of lectins by affinity chromatography. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2017, 1068-1069, 71-77.	2.3	21
39	Evaluation of salting-out effect in the liquid–liquid equilibrium of aqueous two-phase systems composed of 2-propanol and Na2SO4/MgSO4 at different temperatures. Fluid Phase Equilibria, 2017, 450, 184-193.	2.5	24
40	Activated carbons preparation from yellow mombin fruit stones for lipase immobilization. Fuel Processing Technology, 2017, 156, 421-428.	7.2	63
41	Optimization of protein extraction process from jackfruit seed flour by reverse micelle system. Acta Scientiarum - Technology, 2016, 38, 283.	0.4	7
42	Development of supermacroporous monolithic adsorbents for purifying lectins by affinity with sugars. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2016, 1033-1034, 406-412.	2.3	24
43	Preparation of activated carbons from cocoa shells and siriguela seeds using H3PO4 and ZnCL2 as activating agents for BSA and α-lactalbumin adsorption. Fuel Processing Technology, 2014, 126, 476-486.	7.2	99
44	Calorimetric studies of microemulsion systems with lecithin, isooctane and butanol. Food Research International, 2012, 49, 672-676.	6.2	4
45	Characterization and sensorial evaluation of cereal bars with jackfruit. Acta Scientiarum - Technology, 2011, 33, .	0.4	10
46	THERMOPHYSICAL PROPERTIES OF COCONUT WATER AFFECTED BY TEMPERATURE. Journal of Food Process Engineering, 2009, 32, 382-397.	2.9	9
47	Preparação de carbonos porosos por moldagem sequencial. Quimica Nova, 2009, 32, 2133-2141.	0.3	4
48	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, , ?	$1.^{1.3}$	3
49	ESTUDO ADSORTIVO DO CORANTE ALARANJADO DE METILA EM CARVÕES ATIVADOS OBTIDOS A PARTIR DE RESÃĐUOS DA AGROINDÚSTRIA. , 0, , .		0
50	ADSORÇÃO DE α-LACTOALBUMINA EM CARVÃO ATIVADO SINTETIZADOS A PARTIR DO RESÃĐUO DE TAMARINDO (Tamarindus indica). , 0, , .		0