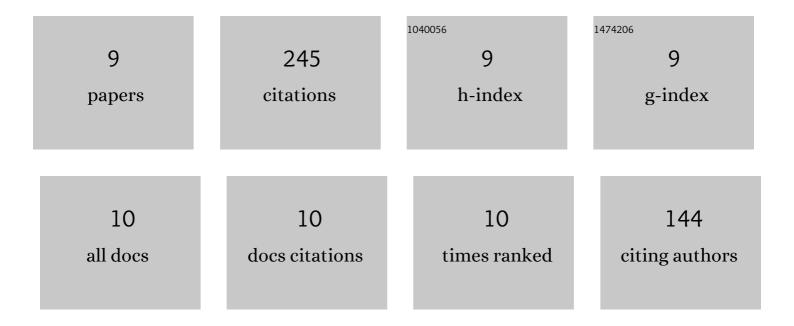
Cristina Chiyoda Koshima

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Fractionation of orange essential oil using liquid–liquid extraction: Equilibrium data for model and real systems at 298.2K Fluid Phase Equilibria, 2015, 399, 87-97.	2.5	37
2	Liquid–liquid equilibria for systems composed of refined soybean oil, free fatty acids, ethanol, and water at different temperatures. Fluid Phase Equilibria, 2010, 299, 141-147.	2.5	36
3	Fractionation of lemon essential oil by solvent extraction: Phase equilibrium for model systems at T=298.2K. Journal of Chemical Thermodynamics, 2012, 54, 316-321.	2.0	34
4	Deterpenation of eucalyptus essential oil by liquid+liquid extraction: Phase equilibrium and physical properties for model systems at T=298.2K. Journal of Chemical Thermodynamics, 2014, 69, 66-72.	2.0	29
5	Deterpenation of Bergamot Essential Oil Using Liquidâ^'Liquid Extraction: Equilibrium Data of Model Systems at 298.2 K. Journal of Chemical & Engineering Data, 2011, 56, 2362-2370.	1.9	28
6	Viscosities and densities of systems involved in the deterpenation of essential oils by liquid-liquid extraction: New UNIFAC-VISCO parameters. Journal of Chemical Thermodynamics, 2014, 72, 152-160.	2.0	25
7	Liquid–liquid equilibrium data for the system limonene+carvone+ethanol+water at 298.2K. Fluid Phase Equilibria, 2013, 360, 233-238.	2.5	21
8	Fractionation of Bergamot and Lavandin Crude Essential Oils by Solvent Extraction: Phase Equilibrium at 298.2 K. Journal of Chemical & Engineering Data, 2015, 60, 37-46.	1.9	18
9	Phase equilibrium data for systems composed of oregano essential oil compounds and hydroalcoholic solvents at T=298.2K. Journal of Chemical Thermodynamics, 2015, 88, 61-71.	2.0	16