

Fernando Rocha

List of Publications by Year in Descending Order

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Version: 2024-04-24

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

148
papers

3,437
citations

32
h-index

52
g-index

156
ext. papers

4,153
ext. citations

5
avg, IF

5.97
L-index

#	Paper	IF	Citations
148	Insulin crystallization: The route from hanging-drop vapour diffusion to controlled crystallization in droplet microfluidics. <i>Journal of Crystal Growth</i> , 2022 , 582, 126516	1.6	0
147	Towards an enhanced control of protein crystallization: Seeded batch lysozyme crystallization in a meso oscillatory flow reactor. <i>Chemical Engineering Research and Design</i> , 2022 , 178, 575-582	5.5	1
146	Optimization of electrospinning parameters for the production of zein microstructures for food and biomedical applications. <i>Micron</i> , 2022 , 152, 103164	2.3	4
145	Spray-drying of oil-in-water emulsions for encapsulation of retinoic acid: Polysaccharide- and protein-based microparticles characterization and controlled release studies. <i>Food Hydrocolloids</i> , 2022 , 124, 107193	10.6	1
144	Fabrication of calcium phosphates with controlled properties using a modular oscillatory flow reactor. <i>Chemical Engineering Research and Design</i> , 2022 , 183, 90-103	5.5	1
143	Development of FoodGrade Controlled Delivery Systems by Microencapsulation of Polyphenols with Health Benefits 2022 , 495-510		
142	Improving CO ₂ mass transfer in microalgal cultures using an oscillatory flow reactor with smooth periodic constrictions. <i>Journal of Environmental Chemical Engineering</i> , 2021 , 9, 106505	6.8	1
141	Microencapsulation of retinoic acid by atomization into biopolymeric matrices: Binary and ternary blends of alginic acid sodium, xanthan gum and modified chitosan. <i>Food Hydrocolloids</i> , 2021 , 107310	10.6	0
140	Development of Controlled Delivery Functional Systems by Microencapsulation of Different Extracts of Plants: <i>Hypericum perforatum</i> L., <i>Salvia officinalis</i> L. and <i>Syzygium aromaticum</i> . <i>Food and Bioprocess Technology</i> , 2021 , 14, 1503-1517	5.1	4
139	interferENZY: A Web-Based Tool for Enzymatic Assay Validation and Standardized Kinetic Analysis. <i>Journal of Molecular Biology</i> , 2021 , 433, 166613	6.5	1
138	High efficient strategy for the production of hydroxyapatite/silk sericin nanocomposites. <i>Journal of Chemical Technology and Biotechnology</i> , 2021 , 96, 241-248	3.5	2
137	Encapsulation in food industry with emerging electrohydrodynamic techniques: Electrospinning and electrospraying - A review. <i>Food Chemistry</i> , 2021 , 339, 127850	8.5	55
136	Preparation and Incorporation of Functional Ingredients in Edible Films and Coatings. <i>Food and Bioprocess Technology</i> , 2021 , 14, 209-231	5.1	35
135	Major Improvements in Robustness and Efficiency during the Screening of Novel Enzyme Effectors by the 3-Point Kinetics Assay. <i>SLAS Discovery</i> , 2021 , 26, 373-382	3.4	0
134	Mixing Performance of Planar Oscillatory Flow Reactors with Liquid Solutions and Solid Suspensions. <i>Industrial & Engineering Chemistry Research</i> , 2021 , 60, 2663-2676	3.9	0
133	Methodologies for simulation of gastrointestinal digestion of different controlled delivery systems and further uptake of encapsulated bioactive compounds. <i>Trends in Food Science and Technology</i> , 2021 , 114, 510-520	15.3	13
132	A new approach to the production of zein microstructures with vitamin B12, by electrospinning and spray drying techniques. <i>Powder Technology</i> , 2021 , 392, 47-57	5.2	5

131	Improvement of vitamin E microencapsulation and release using different biopolymers as encapsulating agents. <i>Food and Bioproducts Processing</i> , 2021 , 130, 23-33	4.9	1
130	Tailoring the crystal size distribution of an active pharmaceutical ingredient by continuous antisolvent crystallization in a planar oscillatory flow crystallizer. <i>Chemical Engineering Research and Design</i> , 2021 , 175, 115-123	5.5	2
129	The progress and application of vitamin E encapsulation [A review]. <i>Food Hydrocolloids</i> , 2021 , 121, 106998	5.6	8
128	Polysaccharide-based delivery systems for curcumin and turmeric powder encapsulation using a spray-drying process. <i>Powder Technology</i> , 2020 , 370, 137-146	5.2	20
127	In vitro evaluation of microparticles with <i>Laurus nobilis</i> L. extract prepared by spray-drying for application in food and pharmaceutical products. <i>Food and Bioproducts Processing</i> , 2020 , 122, 124-135	4.9	10
126	Preliminary evaluation and studies on the preparation, characterization and in vitro release studies of different biopolymer microparticles for controlled release of folic acid. <i>Powder Technology</i> , 2020 , 369, 279-288	5.2	7
125	Controlled protein crystal nucleation in microreactors: the effect of the droplet volume versus high supersaturation ratios. <i>CrystEngComm</i> , 2020 , 22, 4692-4701	3.3	3
124	Recent Advances in Silk Sericin/Calcium Phosphate Biomaterials. <i>Frontiers in Materials</i> , 2020 , 7,	4	11
123	Production of vitamin B1 microparticles by a spray drying process using different biopolymers as wall materials. <i>Canadian Journal of Chemical Engineering</i> , 2020 , 98, 1682-1695	2.3	9
122	Protein crystals as a key for deciphering macromolecular crowding effects on biological reactions. <i>Physical Chemistry Chemical Physics</i> , 2020 , 22, 16143-16149	3.6	2
121	Protein-Based Hydroxyapatite Materials: Tuning Composition toward Biomedical Applications.. <i>ACS Applied Bio Materials</i> , 2020 , 3, 3441-3455	4.1	8
120	Silk-based microcarriers: current developments and future perspectives. <i>IET Nanobiotechnology</i> , 2020 , 14, 645-653	2	5
119	Microencapsulation of Vitamin A by spray-drying, using binary and ternary blends of gum arabic, starch and maltodextrin. <i>Food Hydrocolloids</i> , 2020 , 108, 106029	10.6	27
118	Hydroxyapatite/sericin composites: A simple synthesis route under near-physiological conditions of temperature and pH and preliminary study of the effect of sericin on the biomineralization process. <i>Materials Science and Engineering C</i> , 2020 , 108, 110400	8.3	11
117	A new approach for the microencapsulation of curcumin by a spray drying method, in order to value food products. <i>Powder Technology</i> , 2020 , 362, 428-435	5.2	33
116	A dry and fully dispersible bacterial cellulose formulation as a stabilizer for oil-in-water emulsions. <i>Carbohydrate Polymers</i> , 2020 , 230, 115657	10.3	15
115	Ultrasonic protein crystallization: Promoting nucleation in microdroplets through pulsed sonication. <i>Chemical Engineering Research and Design</i> , 2020 , 162, 249-257	5.5	6
114	Edible Films Prepared with Different Biopolymers, Containing Polyphenols Extracted from Elderberry (<i>Sambucus Nigra</i> L.), to Protect Food Products and to Improve Food Functionality. <i>Food and Bioprocess Technology</i> , 2020 , 13, 1742-1754	5.1	9

113	Microencapsulation of polyphenols - The specific case of the microencapsulation of Sambucus Nigra L. extracts - A review. <i>Trends in Food Science and Technology</i> , 2020 , 105, 454-467	15.3	26
112	Formulation approaches for improved retinoids delivery in the treatment of several pathologies. <i>European Journal of Pharmaceutics and Biopharmaceutics</i> , 2019 , 143, 80-90	5.7	8
111	Statistical methodology for scale-up of an anti-solvent crystallization process in the pharmaceutical industry. <i>Separation and Purification Technology</i> , 2019 , 213, 56-62	8.3	8
110	Characterization of biopolymer-based systems obtained by spray-drying for retinoic acid controlled delivery. <i>Powder Technology</i> , 2019 , 345, 758-765	5.2	14
109	Chemical Kinetic Strategies for High-Throughput Screening of Protein Aggregation Modulators. <i>Chemistry - an Asian Journal</i> , 2019 , 14, 500-508	4.5	3
108	Spray Drying Encapsulation of Elderberry Extract and Evaluating the Release and Stability of Phenolic Compounds in Encapsulated Powders. <i>Food and Bioprocess Technology</i> , 2019 , 12, 1381-1394	5.1	31
107	A simple linearization method unveils hidden enzymatic assay interferences. <i>Biophysical Chemistry</i> , 2019 , 252, 106193	3.5	5
106	The axial dispersion of liquid solutions and solid suspensions in planar oscillatory flow crystallizers. <i>AIChE Journal</i> , 2019 , 65, e16683	3.6	7
105	Crystal habit modification and polymorphic stability assessment of a long-acting β -adrenergic agonist. <i>CrystEngComm</i> , 2019 , 21, 3460-3470	3.3	3
104	Potential food application of resveratrol microparticles: Characterization and controlled release studies. <i>Powder Technology</i> , 2019 , 355, 593-601	5.2	21
103	Quality by Statistical Control in Crystallization Assessment of Mixing Conditions and Probability of Obtaining the Desired Particle Size. <i>Industrial & Engineering Chemistry Research</i> , 2019 , 58, 20162-20172	3.0	1
102	Application of Selective Crystallization Methods To Isolate the Metastable Polymorphs of Paracetamol: A Review. <i>Organic Process Research and Development</i> , 2019 , 23, 2592-2607	3.9	11
101	Application of a cyanobacterial extracellular polymeric substance in the microencapsulation of vitamin B12. <i>Powder Technology</i> , 2019 , 343, 644-651	5.2	23
100	Determination of the critical mixing intensity for secondary nucleation of paracetamol in an oscillatory flow crystallizer. <i>CrystEngComm</i> , 2018 , 20, 829-836	3.3	11
99	Production, properties, and applications of solid self-emulsifying delivery systems (S-SEDS) in the food and pharmaceutical industries. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2018 , 538, 108-126	5.1	46
98	Microencapsulation of Curcumin by a Spray-Drying Technique Using Gum Arabic as Encapsulating Agent and Release Studies. <i>Food and Bioprocess Technology</i> , 2018 , 11, 1795-1806	5.1	32
97	STUDY OF DIFFERENT ENCAPSULATING AGENTS FOR THE MICROENCAPSULATION OF VITAMIN B12. <i>Environmental Engineering and Management Journal</i> , 2018 , 17, 855-864	0.6	5
96	Microencapsulation of Citronella Oil with Carboxymethylated Tamarind Gum. <i>Walailak Journal of Science and Technology</i> , 2018 , 15, 515-527	1.5	6

95	Influence of Mixing Intensity on Lysozyme Crystallization in a Meso Oscillatory Flow Reactor. <i>Crystal Growth and Design</i> , 2018 , 18, 5940-5946	3-5	11
94	Application of Biopolymers in Microencapsulation Processes 2018 , 191-222		3
93	Protein crystallization in a droplet-based microfluidic device: Hydrodynamic analysis and study of the phase behaviour. <i>Chemical Engineering Science</i> , 2018 , 191, 232-244	4-4	32
92	Effect of solids on O ₂ mass transfer in an oscillatory flow reactor provided with smooth periodic constrictions. <i>Chemical Engineering Science</i> , 2017 , 170, 400-409	4-4	5
91	Insoluble Off-Pathway Aggregates as Crowding Agents during Amyloid Fibril Formation. <i>Journal of Physical Chemistry B</i> , 2017 , 121, 2288-2298	3-4	11
90	Microencapsulation of a Natural Antioxidant from Coffee—Chlorogenic Acid (3-Caffeoylquinic Acid). <i>Food and Bioprocess Technology</i> , 2017 , 10, 1521-1530	5-1	35
89	Microencapsulation of <i>Gulosibacter molinativorax</i> ON4 cells by a spray-drying process using different biopolymers. <i>Journal of Hazardous Materials</i> , 2017 , 338, 85-92	12.8	17
88	Study of microencapsulation and controlled release of modified chitosan microparticles containing vitamin B12. <i>Powder Technology</i> , 2017 , 318, 162-169	5-2	36
87	Design of microparticles containing natural antioxidants: Preparation, characterization and controlled release studies. <i>Powder Technology</i> , 2017 , 313, 287-292	5-2	41
86	Kinetic models applied to soluble vitamins delivery systems prepared by spray drying. <i>Drying Technology</i> , 2017 , 35, 1249-1257	2.6	31
85	The nucleation of protein crystals as a race against time with on- and off-pathways. <i>Journal of Applied Crystallography</i> , 2017 , 50, 1056-1065	3-8	7
84	Nonmechanically Agitated Bioreactors 2017 , 217-233		1
83	Design and characterization of controlled-release vitamin A microparticles prepared by a spray-drying process. <i>Powder Technology</i> , 2017 , 305, 411-417	5-2	46
82	Characterization of Industrial Bioreactors (Mixing, Heat, and Mass Transfer) 2017 , 563-592		1
81	The Finding of Nondissolving Lysozyme Crystals and Its Significance for the Study of Hard-to-Crystallize Biological Macromolecules. <i>Crystal Growth and Design</i> , 2016 , 16, 4285-4291	3-5	4
80	Effect of operating conditions on batch and continuous paracetamol crystallization in an oscillatory flow mesoreactor. <i>CrystEngComm</i> , 2016 , 18, 9113-9121	3-3	18
79	What Can the Kinetics of Amyloid Fibril Formation Tell about Off-pathway Aggregation?. <i>Journal of Biological Chemistry</i> , 2016 , 291, 2018-2032	5-4	33
78	Microencapsulation of vitamin A: A review. <i>Trends in Food Science and Technology</i> , 2016 , 51, 76-87	15-3	90

77	Soluble vitamins (vitamin B12 and vitamin C) microencapsulated with different biopolymers by a spray drying process. <i>Powder Technology</i> , 2016 , 289, 71-78	5.2	79
76	Protein Crystallization As a Process Step in a Novel Meso Oscillatory Flow Reactor: Study of Lysozyme Phase Behavior. <i>Crystal Growth and Design</i> , 2016 , 16, 3748-3755	3.5	18
75	Continuous-flow precipitation as a route to prepare highly controlled nanohydroxyapatite:in vitromineralization and biological evaluation. <i>Materials Research Express</i> , 2016 , 3, 075404	1.7	6
74	Production of microparticles of molinate degrading biocatalysts using the spray drying technique. <i>Chemosphere</i> , 2016 , 161, 61-68	8.4	7
73	Effect of the pH in the formation of β galactosidase microparticles produced by a spray-drying process. <i>International Journal of Biological Macromolecules</i> , 2015 , 78, 238-42	7.9	30
72	Enzyme kinetics: the whole picture reveals hidden meanings. <i>FEBS Journal</i> , 2015 , 282, 2309-16	5.7	11
71	O ₂ mass transfer in an oscillatory flow reactor provided with smooth periodic constrictions. Individual characterization of k _L and a. <i>Chemical Engineering Journal</i> , 2015 , 262, 499-508	14.7	25
70	DEVELOPMENT AND VALIDATION OF UV SPECTROPHOTOMETRIC METHOD FOR DETERMINING THE HERBICIDE MOLINATE WITH AND WITHOUT ALGINATE MICROPARTICLES. <i>Environmental Engineering and Management Journal</i> , 2015 , 14, 303-309	0.6	5
69	Fluorinated beta-sheet breaker peptides. <i>Journal of Materials Chemistry B</i> , 2014 , 2, 2259-2264	7.3	36
68	The Influence of Microencapsulation with a Modified Chitosan (Water Soluble) on β Galactosidase Activity. <i>Drying Technology</i> , 2014 , 32, 1575-1586	2.6	29
67	Microencapsulation of β galactosidase with different biopolymers by a spray-drying process. <i>Food Research International</i> , 2014 , 64, 134-140	7	62
66	Continuous-Flow Precipitation of Hydroxyapatite at 37 °C in a Meso Oscillatory Flow Reactor. <i>Industrial & Engineering Chemistry Research</i> , 2013 , 52, 9816-9821	3.9	24
65	Process intensification and optimization for hydroxyapatite nanoparticles production. <i>Chemical Engineering Science</i> , 2013 , 100, 352-359	4.4	33
64	pH influence on oxygen mass transfer coefficient in a bubble column. Individual characterization of k _L and a. <i>Chemical Engineering Science</i> , 2013 , 100, 145-152	4.4	26
63	Precipitation of hydroxyapatite at 37 °C in a meso oscillatory flow reactor operated in batch at constant power density. <i>AIChE Journal</i> , 2013 , 59, 4483-4493	3.6	10
62	Using water-soluble chitosan for flavour microencapsulation in food industry. <i>Journal of Microencapsulation</i> , 2013 , 30, 571-9	3.4	50
61	On growth rate hysteresis and catastrophic crystal growth. <i>Journal of Crystal Growth</i> , 2013 , 368, 47-55	1.6	9
60	Microencapsulation with chitosan by spray drying for industry applications [A review. <i>Trends in Food Science and Technology</i> , 2013 , 31, 138-155	15.3	202

59	Continuous-flow precipitation of hydroxyapatite in ultrasonic microsystems. <i>Chemical Engineering Journal</i> , 2013 , 215-216, 979-987	14.7	46
58	Uncertainty in the Determination of Glucose and Sucrose in Solutions with Chitosan by Enzymatic Methods. <i>Journal of the Brazilian Chemical Society</i> , 2013 ,	1.5	3
57	Crystallization. <i>Contemporary Food Engineering</i> , 2013 , 203-214		
56	A generic crystallization-like model that describes the kinetics of amyloid fibril formation. <i>Journal of Biological Chemistry</i> , 2012 , 287, 30585-94	5.4	65
55	Sucrose crystal growth in the presence of dextran of different molecular weights. <i>Journal of Crystal Growth</i> , 2012 , 355, 17-25	1.6	7
54	Characterization of intermediate stages in the precipitation of hydroxyapatite at 37 °C. <i>Chemical Engineering Science</i> , 2012 , 77, 150-156	4.4	29
53	Running away from Thermodynamics To Promote or Inhibit Crystal Growth. <i>Crystal Growth and Design</i> , 2012 , 12, 40-43	3.5	7
52	Statistical tool combined with image analysis to characterize hydrodynamics and mass transfer in a bubble column. <i>Chemical Engineering Journal</i> , 2012 , 180, 216-228	14.7	56
51	STUDY OF THE INHIBITION EFFECT ON THE MICROENCAPSULATED ENZYME b-GALACTOSIDASE. <i>Environmental Engineering and Management Journal</i> , 2012 , 11, 1923-1930	0.6	21
50	ENHANCEMENT OF OXYGEN MASS TRANSFER IN PNEUMATICAL BIOREACTORS USING N-DODECANE AS OXYGEN-VECTOR. <i>Environmental Engineering and Management Journal</i> , 2012 , 11, 1953-1961	0.6	2
49	Using an Online Image Analysis Technique to Characterize Sucrose Crystal Morphology during a Crystallization Run. <i>Industrial & Engineering Chemistry Research</i> , 2011 , 50, 6990-7002	3.9	42
48	Unsteady-state inhibition of crystal growth caused by solution impurities. <i>CrystEngComm</i> , 2011 , 13, 1103-1110	3.3	14
47	Small temperature oscillations promote protein crystallization. <i>CrystEngComm</i> , 2011 , 13, 3051	3.3	12
46	A simple but sound approach for processing crystal growth kinetic data. <i>Chemical Engineering Research and Design</i> , 2011 , 89, 2049-2053	5.5	
45	Metastable zone width for secondary nucleation and secondary nucleation inside the metastable zone. <i>Crystal Research and Technology</i> , 2011 , 46, 373-382	1.3	4
44	Effect of some solid properties on gas-liquid mass transfer in a bubble column. <i>Chemical Engineering and Processing: Process Intensification</i> , 2011 , 50, 181-188	3.7	45
43	Kinetics and thermodynamics of sucrose crystal growth in the presence of a non-ionic surfactant. <i>Surface Science</i> , 2010 , 604, 981-987	1.8	9
42	Kinetics and thermodynamics of sucrose crystallization from pure solution at different initial supersaturations. <i>Surface Science</i> , 2010 , 604, 1208-1214	1.8	20

41	Temperature and solid properties effects on gas-liquid mass transfer. <i>Chemical Engineering Journal</i> , 2010 , 162, 743-752	14.7	50
40	Potential use of ultrasound to promote protein crystallization. <i>Journal of Applied Crystallography</i> , 2010 , 43, 1419-1425	3.8	35
39	The effect of crystal surface roughness on impurity adsorption. <i>Crystal Research and Technology</i> , 2009 , 44, 521-533	1.3	7
38	Uncertainty in the determination of glucose in aqueous solutions by high-performance liquid chromatography with evaporative light scattering detection. <i>Journal of Separation Science</i> , 2009 , 32, 3116-25	3.4	11
37	Artificial neural networks for modeling in reaction process systems. <i>Neural Computing and Applications</i> , 2009 , 18, 15-24	4.8	8
36	Unsteady-state transfer of impurities during crystal growth of sucrose in sugarcane solutions. <i>Journal of Crystal Growth</i> , 2009 , 311, 3841-3848	1.6	11
35	On the effect of a non-ionic surfactant on the surface of sucrose crystals and on the crystal growth process by inverse gas chromatography. <i>Journal of Chromatography A</i> , 2009 , 1216, 8528-34	4.5	15
34	Langmuir-Hinshelwood kinetics: A theoretical study. <i>Catalysis Communications</i> , 2008 , 9, 82-84	3.2	428
33	Neural Network Modeling and Simulation of the Solid/Liquid Activated Carbon Adsorption Process. <i>Industrial & Engineering Chemistry Research</i> , 2008 , 47, 486-490	3.9	30
32	Rationalizing Protein Crystallization Screenings through Water Equilibration Theory and Protein Solubility Data. <i>Crystal Growth and Design</i> , 2008 , 8, 4233-4243	3.5	9
31	Modelling of the Batch Sucrose Crystallization Kinetics Using Artificial Neural Networks: Comparison with Conventional Regression Analysis. <i>Industrial & Engineering Chemistry Research</i> , 2008 , 47, 4917-4923	3.9	13
30	Understanding water equilibration fundamentals as a step for rational protein crystallization. <i>PLoS ONE</i> , 2008 , 3, e1998	3.7	11
29	Interference of chitosan in glucose analysis by high-performance liquid chromatography with evaporative light scattering detection. <i>Analytical and Bioanalytical Chemistry</i> , 2008 , 391, 1183-8	4.4	7
28	Kinetic studies on the influence of temperature and growth rate history on crystal growth. <i>Crystal Research and Technology</i> , 2008 , 43, 1258-1267	1.3	4
27	Roughness effect on the overall growth rate of sucrose crystals. <i>Journal of Crystal Growth</i> , 2008 , 310, 442-451	1.6	8
26	Isotherms and thermodynamics by linear and non-linear regression analysis for the sorption of methylene blue onto activated carbon: comparison of various error functions. <i>Journal of Hazardous Materials</i> , 2008 , 151, 794-804	12.8	133
25	Comparison of various error functions in predicting the optimum isotherm by linear and non-linear regression analysis for the sorption of basic red 9 by activated carbon. <i>Journal of Hazardous Materials</i> , 2008 , 150, 158-65	12.8	78
24	Measurement of gas phase characteristics using a monofibre optical probe in a three-phase flow. <i>Chemical Engineering Science</i> , 2008 , 63, 4100-4115	4.4	41

23	Modelling agglomeration degree in sucrose crystallisation. <i>Chemical Engineering and Processing: Process Intensification</i> , 2008 , 47, 1666-1677	3.7	11
22	New developments on size-dependent growth applied to the crystallization of sucrose. <i>Surface Science</i> , 2007 , 601, 5466-5472	1.8	7
21	Calcium phosphate fouling on TiN-coated stainless steel surfaces: Role of ions and particles. <i>Chemical Engineering Science</i> , 2007 , 62, 3821-3831	4.4	31
20	Comments on "equilibrium and kinetic studies for the biosorption system of copper(II) ion from aqueous solution using <i>Tectona grandis</i> L.f. leaves powder". <i>Journal of Hazardous Materials</i> , 2007 , 146, 428-9	12.8	7
19	Comments on "Removal of lead from aqueous solution using <i>Syzygium cumini</i> L.: equilibrium and kinetic studies". <i>Journal of Hazardous Materials</i> , 2007 , 147, 677-8	12.8	6
18	Dynamical model of brushite precipitation. <i>Journal of Crystal Growth</i> , 2007 , 305, 201-210	1.6	20
17	Dicalcium Phosphate Dihydrate Precipitation: Characterization and Crystal Growth. <i>Chemical Engineering Research and Design</i> , 2007 , 85, 1655-1661	5.5	19
16	The intensification of gas-liquid flows with a periodic, constricted oscillatory-meso tube. <i>Chemical Engineering Science</i> , 2007 , 62, 7454-7462	4.4	12
15	Characterization of crystal growth using a spiral nucleation model. <i>Surface Science</i> , 2007 , 601, 3400-3408	4.8	15
14	Process modeling strategy combining analytical and data based techniques - I. NN identification of reaction rates with known kinetics coefficients. <i>Neural Networks (IJCNN), International Joint Conference on</i> , 2007 ,		1
13	The Influence of Impurities on the Crystal Growth Kinetics According to a Competitive Adsorption Model. <i>Crystal Growth and Design</i> , 2006 , 6, 2814-2821	3.5	26
12	A new theoretical approach to model crystal growth from solution. <i>Chemical Engineering Science</i> , 2006 , 61, 5696-5703	4.4	9
11	The role of diffusional resistance on crystal growth: Interpretation of dissolution and growth rate data. <i>Chemical Engineering Science</i> , 2006 , 61, 5686-5695	4.4	12
10	Modeling Sucrose Evaporative Crystallization. Part 1. Vacuum Pan Monitoring by Mass Balance and Image Analysis Methods. <i>Industrial & Engineering Chemistry Research</i> , 2005 , 44, 8858-8864	3.9	10
9	Modeling Sucrose Evaporative Crystallization. Part 2. Investigation into Crystal Growth Kinetics and Solubility. <i>Industrial & Engineering Chemistry Research</i> , 2005 , 44, 8865-8872	3.9	8
8	Using image analysis in the study of multiphase gas absorption. <i>Chemical Engineering Science</i> , 2005 , 60, 5144-5150	4.4	34
7	Using Image Analysis to Look into the Effect of Impurity Concentration in NaCl Crystallization. <i>Chemical Engineering Research and Design</i> , 2005 , 83, 331-338	5.5	18
6	Effect of solids on homogeneous-heterogeneous flow regime transition in bubble columns. <i>Chemical Engineering Science</i> , 2005 , 60, 6013-6026	4.4	92

5	Quantification of the morphology of sucrose crystals by image analysis. <i>Powder Technology</i> , 2003 , 133, 54-67	5.2	60
4	The different phases in the precipitation of dicalcium phosphate dihydrate. <i>Journal of Crystal Growth</i> , 2003 , 252, 599-611	1.6	88
3	Mass transfer during bubbling in single and multi-orifice absorbers. <i>Chemical Engineering Science</i> , 1986 , 41, 1987-1994	4.4	8
2	Innovation and improvement in food fortification: Microencapsulation of vitamin B2 and B3 by a spray-drying method and evaluation of the simulated release profiles. <i>Journal of Dispersion Science and Technology</i> , 1-13	1.5	1
1	Microencapsulation in Food Biotechnology by a Spray-Drying Process 593-606		2