Fernando Rocha

List of Publications by Year
in descending order

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152 papers	4,909 citations	87723 38 h-index	114278 63 g-index
156 all docs	156 docs citations	156 times ranked	5179 citing authors

#	Article	IF	Citations
1	Innovation and improvement in food fortification: Microencapsulation of vitamin B2 and B3 by a spray-drying method and evaluation of the simulated release profiles. Journal of Dispersion Science and Technology, 2022, 43, 2179-2191.	1.3	8
2	Spray-drying of oil-in-water emulsions for encapsulation of retinoic acid: Polysaccharide- and protein-based microparticles characterization and controlled release studies. Food Hydrocolloids, 2022, 124, 107193.	5.6	15
3	Optimization of electrospinning parameters for the production of zein microstructures for food and biomedical applications. Micron, 2022, 152, 103164.	1.1	10
4	Microencapsulation of retinoic acid by atomization into biopolymeric matrices: Binary and ternary blends of alginic acid sodium, xanthan gum and modified chitosan. Food Hydrocolloids, 2022, 124, 107310.	5.6	7
5	An update on hydroxyapatite/collagen composites: What is there left to say about these bioinspired materials?. Journal of Biomedical Materials Research - Part B Applied Biomaterials, 2022, 110, 1192-1205.	1.6	10
6	Towards an enhanced control of protein crystallization: Seeded batch lysozyme crystallization in a meso oscillatory flow reactor. Chemical Engineering Research and Design, 2022, 178, 575-582.	2.7	3
7	Insulin crystallization: The route from hanging-drop vapour diffusion to controlled crystallization in droplet microfluidics. Journal of Crystal Growth, 2022, 582, 126516.	0.7	3
8	Preliminary studies of microencapsulation and anticancer activity of polyphenols extract from <scp>Punica granatum</scp> peels. Canadian Journal of Chemical Engineering, 2022, 100, 3240-3252.	0.9	7
9	Continuous Production of Highly Tuned Silk/Calcium-Based Composites: Exploring New Pathways for Skin Regeneration. Molecules, 2022, 27, 2249.	1.7	2
10	Recent Advances in Water-Soluble Vitamins Delivery Systems Prepared by Mechanical Processes (Electrospinning and Spray-Drying Techniques) for Food and Nutraceuticals Applicationsâ€"A Review. Foods, 2022, 11, 1271.	1.9	11
11	Fabrication of calcium phosphates with controlled properties using a modular oscillatory flow reactor. Chemical Engineering Research and Design, 2022, 183, 90-103.	2.7	3
12	Food-Grade Microencapsulation Systems to Improve Protection of the Epigallocatechin Gallate. Foods, 2022, 11, 1990.	1.9	5
13	interferENZY: A Web-Based Tool for Enzymatic Assay Validation and Standardized Kinetic Analysis. Journal of Molecular Biology, 2021, 433, 166613.	2.0	4
14	High efficient strategy for the production of hydroxyapatite/silk sericin nanocomposites. Journal of Chemical Technology and Biotechnology, 2021, 96, 241-248.	1.6	9
15	Encapsulation in food industry with emerging electrohydrodynamic techniques: Electrospinning and electrospraying â€" A review. Food Chemistry, 2021, 339, 127850.	4.2	121
16	Preparation and Incorporation of Functional Ingredients in Edible Films and Coatings. Food and Bioprocess Technology, 2021, 14, 209-231.	2.6	125
17	Major Improvements in Robustness and Efficiency during the Screening of Novel Enzyme Effectors by the 3-Point Kinetics Assay. SLAS Discovery, 2021, 26, 373-382.	1.4	2
18	Crystallization of paracetamol from aqueous solutions in a planar oscillatory flow crystallizer: effect of the oscillation conditions on the nucleation kinetics. CrystEngComm, 2021, 23, 6930-6941.	1.3	2

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19	Mixing Performance of Planar Oscillatory Flow Reactors with Liquid Solutions and Solid Suspensions. Industrial & Engineering Chemistry Research, 2021, 60, 2663-2676.	1.8	9
20	Development of Controlled Delivery Functional Systems by Microencapsulation of Different Extracts of Plants: Hypericum perforatum L., Salvia officinalis L. and Syzygium aromaticum. Food and Bioprocess Technology, 2021, 14, 1503-1517.	2.6	15
21	Methodologies for simulation of gastrointestinal digestion of different controlled delivery systems and further uptake of encapsulated bioactive compounds. Trends in Food Science and Technology, 2021, 114, 510-520.	7.8	32
22	A new approach to the production of zein microstructures with vitamin B12, by electrospinning and spray drying techniques. Powder Technology, 2021, 392, 47-57.	2.1	18
23	Improvement of vitamin E microencapsulation and release using different biopolymers as encapsulating agents. Food and Bioproducts Processing, 2021, 130, 23-33.	1.8	10
24	Tailoring the crystal size distribution of an active pharmaceutical ingredient by continuous antisolvent crystallization in a planar oscillatory flow crystallizer. Chemical Engineering Research and Design, 2021, 175, 115-123.	2.7	7
25	The progress and application of vitamin E encapsulation â€“ A review. Food Hydrocolloids, 2021, 121, 106998.	5.6	27
26	Crystallization of paracetamol from mixtures of ethanol and water in a planar oscillatory flow crystallizer: effect of the oscillation conditions on the crystal growth kinetics. CrystEngComm, 2021, 23, 8301-8314.	1.3	1
27	Improving CO2 mass transfer in microalgal cultures using an oscillatory flow reactor with smooth periodic constrictions. Journal of Environmental Chemical Engineering, 2021, 9, 106505.	3.3	16
28	Microencapsulation of polyphenols - The specific case of the microencapsulation of Sambucus Nigra L. extracts - A review. Trends in Food Science and Technology, 2020, 105, 454-467.	7.8	45
29	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. Materials Science and Engineering C, 2020, 108, 110400.	3.8	28
30	A new approach for the microencapsulation of curcumin by a spray drying method, in order to value food products. Powder Technology, 2020, 362, 428-435.	2.1	57
31	A dry and fully dispersible bacterial cellulose formulation as a stabilizer for oil-in-water emulsions. Carbohydrate Polymers, 2020, 230, 115657.	5.1	39
32	Ultrasonic protein crystallization: Promoting nucleation in microdroplets through pulsed sonication. Chemical Engineering Research and Design, 2020, 162, 249-257.	2.7	14
33	Edible Films Prepared with Different Biopolymers, Containing Polyphenols Extracted from Elderberry (Sambucus Nigra L.), to Protect Food Products and to Improve Food Functionality. Food and Bioprocess Technology, 2020, 13, 1742-1754.	2.6	19
34	Polysaccharide-based delivery systems for curcumin and turmeric powder encapsulation using a spray-drying process. Powder Technology, 2020, 370, 137-146.	2.1	40
35	In vitro evaluation of microparticles with Laurus nobilis L. extract prepared by spray-drying for application in food and pharmaceutical products. Food and Bioproducts Processing, 2020, 122, 124-135.	1.8	21
36	Preliminary evaluation and studies on the preparation, characterization and in vitro release studies of different biopolymer microparticles for controlled release of folic acid. Powder Technology, 2020, 369, 279-288.	2.1	17

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37	Controlled protein crystal nucleation in microreactors: the effect of the droplet volume versus high supersaturation ratios. CrystEngComm, 2020, 22, 4692-4701.	1.3	8
38	Recent Advances in Silk Sericin/Calcium Phosphate Biomaterials. Frontiers in Materials, 2020, 7, .	1.2	27
39	Production of vitamin B1 microparticles by a spray drying process using different biopolymers as wall materials. Canadian Journal of Chemical Engineering, 2020, 98, 1682-1695.	0.9	28
40	Protein crystals as a key for deciphering macromolecular crowding effects on biological reactions. Physical Chemistry Chemical Physics, 2020, 22, 16143-16149.	1.3	7
41	Protein-Based Hydroxyapatite Materials: Tuning Composition toward Biomedical Applications. ACS Applied Bio Materials, 2020, 3, 3441-3455.	2.3	20
42	Microencapsulation of Vitamin A by spray-drying, using binary and ternary blends of gum arabic, starch and maltodextrin. Food Hydrocolloids, 2020, 108, 106029.	5.6	63
43	Silkâ€based microcarriers: current developments and future perspectives. IET Nanobiotechnology, 2020, 14, 645-653.	1.9	11
44	Potential food application of resveratrol microparticles: Characterization and controlled release studies. Powder Technology, 2019, 355, 593-601.	2.1	29
45	Quality by Statistical Control in Crystallizationâ€"Assessment of Mixing Conditions and Probability of Obtaining the Desired Particle Size. Industrial & Engineering Chemistry Research, 2019, 58, 20162-20172.	1.8	1
46	Formulation approaches for improved retinoids delivery in the treatment of several pathologies. European Journal of Pharmaceutics and Biopharmaceutics, 2019, 143, 80-90.	2.0	16
47	Statistical methodology for scale-up of an anti-solvent crystallization process in the pharmaceutical industry. Separation and Purification Technology, 2019, 213, 56-62.	3.9	14
48	Characterization of biopolymer-based systems obtained by spray-drying for retinoic acid controlled delivery. Powder Technology, 2019, 345, 758-765.	2.1	23
49	Chemical Kinetic Strategies for Highâ€Throughput Screening of Protein Aggregation Modulators. Chemistry - an Asian Journal, 2019, 14, 500-508.	1.7	13
50	Spray Drying Encapsulation of Elderberry Extract and Evaluating the Release and Stability of Phenolic Compounds in Encapsulated Powders. Food and Bioprocess Technology, 2019, 12, 1381-1394.	2.6	45
51	A simple linearization method unveils hidden enzymatic assay interferences. Biophysical Chemistry, 2019, 252, 106193.	1.5	6
52	The axial dispersion of liquid solutions and solid suspensions in planar oscillatory flow crystallizers. AICHE Journal, 2019, 65, e16683.	1.8	12
53	Crystal habit modification and polymorphic stability assessment of a long-acting Î²₂-adrenergic agonist. CrystEngComm, 2019, 21, 3460-3470.	1.3	4
54	Application of Selective Crystallization Methods To Isolate the Metastable Polymorphs of Paracetamol: A Review. Organic Process Research and Development, 2019, 23, 2592-2607.	1.3	17

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55	Application of a cyanobacterial extracellular polymeric substance in the microencapsulation of vitamin B12. Powder Technology, 2019, 343, 644-651.	2.1	42
56	Determination of the critical mixing intensity for secondary nucleation of paracetamol in an oscillatory flow crystallizer. CrystEngComm, 2018, 20, 829-836.	1.3	16
57	Production, properties, and applications of solid self-emulsifying delivery systems (S-SEDS) in the food and pharmaceutical industries. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2018, 538, 108-126.	2.3	66
58	Influence of Mixing Intensity on Lysozyme Crystallization in a Meso Oscillatory Flow Reactor. Crystal Growth and Design, 2018, 18, 5940-5946.	1.4	23
59	Application of Biopolymers in Microencapsulation Processes. , 2018, , 191-222.		6
60	Protein crystallization in a droplet-based microfluidic device: Hydrodynamic analysis and study of the phase behaviour. Chemical Engineering Science, 2018, 191, 232-244.	1.9	52
61	Microencapsulation of Curcumin by a Spray-Drying Technique Using Gum Arabic as Encapsulating Agent and Release Studies. Food and Bioprocess Technology, 2018, 11, 1795-1806.	2.6	50
62	STUDY OF DIFFERENT ENCAPSULATING AGENTS FOR THE MICROENCAPSULATION OF VITAMIN B12. Environmental Engineering and Management Journal, 2018, 17, 855-864.	0.2	9
63	Microencapsulation of Citronella Oil with Carboxymethylated Tamarind Gum. Walailak Journal of Science and Technology, 2018, 15, 515-527.	0.5	7
64	Effect of solids on O 2 mass transfer in an oscillatory flow reactor provided with smooth periodic constrictions. Chemical Engineering Science, 2017, 170, 400-409.	1.9	11
65	Insoluble Off-Pathway Aggregates as Crowding Agents during Amyloid Fibril Formation. Journal of Physical Chemistry B, 2017, 121, 2288-2298.	1.2	13
66	Microencapsulation of a Natural Antioxidant from Coffeeâ€"Chlorogenic Acid (3-Caffeoylquinic Acid). Food and Bioprocess Technology, 2017, 10, 1521-1530.	2.6	47
67	Microencapsulation of Gulosibacter molinativorax ON4 T cells by a spray-drying process using different biopolymers. Journal of Hazardous Materials, 2017, 338, 85-92.	6.5	23
68	Study of microencapsulation and controlled release of modified chitosan microparticles containing vitamin B12. Powder Technology, 2017, 318, 162-169.	2.1	51
69	Design of microparticles containing natural antioxidants: Preparation, characterization and controlled release studies. Powder Technology, 2017, 313, 287-292.	2.1	51
70	Kinetic models applied to soluble vitamins delivery systems prepared by spray drying. Drying Technology, 2017, 35, 1249-1257.	1.7	41
71	The nucleation of protein crystals as a race against time with on- and off-pathways. Journal of Applied Crystallography, 2017, 50, 1056-1065.	1.9	8
72	Nonmechanically Agitated Bioreactors. , 2017, , 217-233.		1

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73	Design and characterization of controlled-release vitamin A microparticles prepared by a spray-drying process. Powder Technology, 2017, 305, 411-417.	2.1	60
74	Characterization of Industrial Bioreactors (Mixing, Heat, and Mass Transfer). , 2017, , 563-592.		3
75	Protein Crystallization As a Process Step in a Novel Meso Oscillatory Flow Reactor: Study of Lysozyme Phase Behavior. Crystal Growth and Design, 2016, 16, 3748-3755.	1.4	24
76	Continuous-flow precipitation as a route to prepare highly controlled nanohydroxyapatite:in vitromineralization and biological evaluation. Materials Research Express, 2016, 3, 075404.	0.8	9
77	Production of microparticles of molinate degrading biocatalysts using the spray drying technique. Chemosphere, 2016, 161, 61-68.	4.2	9
78	The Finding of Nondissolving Lysozyme Crystals and Its Significance for the Study of Hard-to-Crystallize Biological Macromolecules. Crystal Growth and Design, 2016, 16, 4285-4291.	1.4	5
79	Effect of operating conditions on batch and continuous paracetamol crystallization in an oscillatory flow mesoreactor. CrystEngComm, 2016, 18, 9113-9121.	1.3	27
80	What Can the Kinetics of Amyloid Fibril Formation Tell about Off-pathway Aggregation?. Journal of Biological Chemistry, 2016, 291, 2018-2032.	1.6	56
81	Microencapsulation of vitamin A: A review. Trends in Food Science and Technology, 2016, 51, 76-87.	7.8	121
82	Soluble vitamins (vitamin B12 and vitamin C) microencapsulated with different biopolymers by a spray drying process. Powder Technology, 2016, 289, 71-78.	2.1	107
83	Effect of the pH in the formation of Î²-galactosidase microparticles produced by a spray-drying process. International Journal of Biological Macromolecules, 2015, 78, 238-242.	3.6	34
84	Enzyme kinetics: the whole picture reveals hidden meanings. FEBS Journal, 2015, 282, 2309-2316.	2.2	13
85	O2 mass transfer in an oscillatory flow reactor provided with smooth periodic constrictions. Individual characterization of <mml:math xmlns:mml="http://www.w3.org/1998/Math/MathML" altimg="si22.gif" overflow="scroll"><mml:mrow><mml:msub><mml:mrow><mml:mi>k</mml:mi></mml:mrow><mml:mrow><mml:mi>L</mml:mi></mml and <mml:math xmlns:mml="http://www.w3.org/1998/Math/MathML" altimg="si36.gif" overflow="scroll"><mml:mrow><mml:mi></mml:mi></mml:mrow></mml:math>. Chemical Engineering	6.6	29
86	DEVELOPMENT AND VALIDATION OF UV SPECTROPHOTOMETRIC METHOD FOR DETERMINING THE HERBICIDE MOLINATE WITH AND WITHOUT ALGINATE MICROPARTICLES. Environmental Engineering and Management Journal, 2015, 14, 303-309.	0.2	5
87	Fluorinated beta-sheet breaker peptides. Journal of Materials Chemistry B, 2014, 2, 2259-2264.	2.9	44
88	The Influence of Microencapsulation with a Modified Chitosan (Water Soluble) on Î²-Galactosidase Activity. Drying Technology, 2014, 32, 1575-1586.	1.7	32
89	Microencapsulation of Î²-galactosidase with different biopolymers by a spray-drying process. Food Research International, 2014, 64, 134-140.	2.9	82
90	Continuous-Flow Precipitation of Hydroxyapatite at 37 Â°C in a Meso Oscillatory Flow Reactor. Industrial & Engineering Chemistry Research, 2013, 52, 9816-9821.	1.8	27

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91	Process intensification and optimization for hydroxyapatite nanoparticles production. Chemical Engineering Science, 2013, 100, 352-359.	1.9	39
92	pH influence on oxygen mass transfer coefficient in a bubble column. Individual characterization of kL and a. Chemical Engineering Science, 2013, 100, 145-152.	1.9	33
93	Precipitation of hydroxyapatite at 37 Â°C in a meso oscillatory flow reactor operated in batch at constant power density. AICHE Journal, 2013, 59, 4483-4493.	1.8	13
94	Using water-soluble chitosan for flavour microencapsulation in food industry. Journal of Microencapsulation, 2013, 30, 571-579.	1.2	64
95	On growth rate hysteresis and catastrophic crystal growth. Journal of Crystal Growth, 2013, 368, 47-55.	0.7	9
96	Microencapsulation with chitosan by spray drying for industry applications â€“ A review. Trends in Food Science and Technology, 2013, 31, 138-155.	7.8	260
97	Continuous-flow precipitation of hydroxyapatite in ultrasonic microsystems. Chemical Engineering Journal, 2013, 215-216, 979-987.	6.6	52
98	Uncertainty in the Determination of Glucose and Sucrose in Solutions with Chitosan by Enzymatic Methods. Journal of the Brazilian Chemical Society, 2013, , .	0.6	5
99	A Generic Crystallization-like Model That Describes the Kinetics of Amyloid Fibril Formation. Journal of Biological Chemistry, 2012, 287, 30585-30594.	1.6	90
100	Sucrose crystal growth in the presence of dextran of different molecular weights. Journal of Crystal Growth, 2012, 355, 17-25.	0.7	8
101	Characterization of intermediate stages in the precipitation of hydroxyapatite at 37Â°C. Chemical Engineering Science, 2012, 77, 150-156.	1.9	35
102	Running away from Thermodynamics To Promote or Inhibit Crystal Growth. Crystal Growth and Design, 2012, 12, 40-43.	1.4	7
103	Statistical tool combined with image analysis to characterize hydrodynamics and mass transfer in a bubble column. Chemical Engineering Journal, 2012, 180, 216-228.	6.6	68
104	STUDY OF THE INHIBITION EFFECT ON THE MICROENCAPSULATED ENZYME b-GALACTOSIDASE. Environmental Engineering and Management Journal, 2012, 11, 1923-1930.	0.2	23
105	ENHANCEMENT OF OXYGEN MASS TRANSFER IN PNEUMATICAL BIOREACTORS USING N-DODECANE AS OXYGEN-VECTOR. Environmental Engineering and Management Journal, 2012, 11, 1953-1961.	0.2	2
106	Using an Online Image Analysis Technique to Characterize Sucrose Crystal Morphology during a Crystallization Run. Industrial & Engineering Chemistry Research, 2011, 50, 6990-7002.	1.8	57
107	Unsteady-state inhibition of crystal growth caused by solution impurities. CrystEngComm, 2011, 13, 1103-1110.	1.3	14
108	Small temperature oscillations promote protein crystallization. CrystEngComm, 2011, 13, 3051.	1.3	12

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109	A simple but sound approach for processing crystal growth kinetic data. Chemical Engineering Research and Design, 2011, 89, 2049-2053.	2.7	1
110	Metastable zone width for secondary nucleation and secondary nucleation inside the metastable zone. Crystal Research and Technology, 2011, 46, 373-382.	0.6	4
111	Effect of some solid properties on gasâ€"liquid mass transfer in a bubble column. Chemical Engineering and Processing: Process Intensification, 2011, 50, 181-188.	1.8	54
112	Kinetics and thermodynamics of sucrose crystal growth in the presence of a non-ionic surfactant. Surface Science, 2010, 604, 981-987.	0.8	12
113	Kinetics and thermodynamics of sucrose crystallization from pure solution at different initial supersaturations. Surface Science, 2010, 604, 1208-1214.	0.8	24
114	Temperature and solid properties effects on gasâ€"liquid mass transfer. Chemical Engineering Journal, 2010, 162, 743-752.	6.6	60
115	Potential use of ultrasound to promote protein crystallization. Journal of Applied Crystallography, 2010, 43, 1419-1425.	1.9	39
116	The effect of crystal surface roughness on impurity adsorption. Crystal Research and Technology, 2009, 44, 521-533.	0.6	9
117	Uncertainty in the determination of glucose in aqueous solutions by highâ€performance liquid chromatography with evaporative light scattering detection. Journal of Separation Science, 2009, 32, 3116-3125.	1.3	12
118	Artificial neural networks for modeling in reaction process systems. Neural Computing and Applications, 2009, 18, 15-24.	3.2	10
119	Unsteady-state transfer of impurities during crystal growth of sucrose in sugarcane solutions. Journal of Crystal Growth, 2009, 311, 3841-3848.	0.7	14
120	On the effect of a non-ionic surfactant on the surface of sucrose crystals and on the crystal growth process by inverse gas chromatography. Journal of Chromatography A, 2009, 1216, 8528-8534.	1.8	15
121	Interference of chitosan in glucose analysis by high-performance liquid chromatography with evaporative light scattering detection. Analytical and Bioanalytical Chemistry, 2008, 391, 1183-1188.	1.9	8
122	Kinetic studies on the influence of temperature and growth rate history on crystal growth. Crystal Research and Technology, 2008, 43, 1258-1267.	0.6	4
123	Roughness effect on the overall growth rate of sucrose crystals. Journal of Crystal Growth, 2008, 310, 442-451.	0.7	9
124	Isotherms and thermodynamics by linear and non-linear regression analysis for the sorption of methylene blue onto activated carbon: Comparison of various error functions. Journal of Hazardous Materials, 2008, 151, 794-804.	6.5	166
125	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. Journal of Hazardous Materials, 2008, 150, 158-165.	6.5	105
126	Measurement of gas phase characteristics using a monofibre optical probe in a three-phase flow. Chemical Engineering Science, 2008, 63, 4100-4115.	1.9	44

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127	Modelling agglomeration degree in sucrose crystallisation. Chemical Engineering and Processing: Process Intensification, 2008, 47, 1666-1677.	1.8	12
128	Langmuirâ€"Hinshelwood kinetics â€" A theoretical study. Catalysis Communications, 2008, 9, 82-84.	1.6	592
129	Neural Network Modeling and Simulation of the Solid/Liquid Activated Carbon Adsorption Process. Industrial & Engineering Chemistry Research, 2008, 47, 486-490.	1.8	32
130	Rationalizing Protein Crystallization Screenings through Water Equilibration Theory and Protein Solubility Data. Crystal Growth and Design, 2008, 8, 4233-4243.	1.4	10
131	Modelling of the Batch Sucrose Crystallization Kinetics Using Artificial Neural Networks: Comparison with Conventional Regression Analysis. Industrial & Engineering Chemistry Research, 2008, 47, 4917-4923.	1.8	17
132	Understanding Water Equilibration Fundamentals as a Step for Rational Protein Crystallization. PLoS ONE, 2008, 3, e1998.	1.1	13
133	Process modeling strategy combining analytical and data based techniques - I. NN identification of reaction rates with known kinetics coefficients. Neural Networks (IJCNN), International Joint Conference on, 2007, , .	0.0	2
134	New developments on size-dependent growth applied to the crystallization of sucrose. Surface Science, 2007, 601, 5466-5472.	0.8	8
135	Calcium phosphate fouling on TiN-coated stainless steel surfaces: Role of ions and particles. Chemical Engineering Science, 2007, 62, 3821-3831.	1.9	34
136	Comments on â€œEquilibrium and kinetic studies for the biosorption system of copper(II) ion from aqueous solution using Tectona grandis L.f. leaves powderâ€• Journal of Hazardous Materials, 2007, 146, 428-429.	6.5	7
137	Comments on â€œRemoval of lead from aqueous solution using Syzygium cumini L.: Equilibrium and kinetic studiesâ€• Journal of Hazardous Materials, 2007, 147, 677-678.	6.5	6
138	Dynamical model of brushite precipitation. Journal of Crystal Growth, 2007, 305, 201-210.	0.7	21
139	Dicalcium Phosphate Dihydrate Precipitation. Chemical Engineering Research and Design, 2007, 85, 1655-1661.	2.7	21
140	The intensification of gasâ€"liquid flows with a periodic, constricted oscillatory-meso tube. Chemical Engineering Science, 2007, 62, 7454-7462.	1.9	16
141	Characterization of crystal growth using a spiral nucleation model. Surface Science, 2007, 601, 3400-3408.	0.8	15
142	The Influence of Impurities on the Crystal Growth Kinetics According to a Competitive Adsorption Model. Crystal Growth and Design, 2006, 6, 2814-2821.	1.4	26
143	A new theoretical approach to model crystal growth from solution. Chemical Engineering Science, 2006, 61, 5696-5703.	1.9	11
144	The role of diffusional resistance on crystal growth: Interpretation of dissolution and growth rate data. Chemical Engineering Science, 2006, 61, 5686-5695.	1.9	12

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145	Using image analysis in the study of multiphase gas absorption. Chemical Engineering Science, 2005, 60, 5144-5150.	1.9	38
146	Using Image Analysis to Look into the Effect of Impurity Concentration in NaCl Crystallization. Chemical Engineering Research and Design, 2005, 83, 331-338.	2.7	20
147	Effect of solids on homogeneousâ€“heterogeneous flow regime transition in bubble columns. Chemical Engineering Science, 2005, 60, 6013-6026.	1.9	100
148	Modeling Sucrose Evaporative Crystallization. Part 1. Vacuum Pan Monitoring by Mass Balance and Image Analysis Methods. Industrial & Engineering Chemistry Research, 2005, 44, 8858-8864.	1.8	14
149	Modeling Sucrose Evaporative Crystallization. Part 2. Investigation into Crystal Growth Kinetics and Solubility. Industrial & Engineering Chemistry Research, 2005, 44, 8865-8872.	1.8	10
150	Quantification of the morphology of sucrose crystals by image analysis. Powder Technology, 2003, 133, 54-67.	2.1	75
151	The different phases in the precipitation of dicalcium phosphate dihydrate. Journal of Crystal Growth, 2003, 252, 599-611.	0.7	95
152	Mass transfer during bubbling in single and multi-orifice absorbers. Chemical Engineering Science, 1986, 41, 1987-1994.	1.9	9