

# Agnes Scheer

## List of Publications by Year in descending order

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67  
papers

1,355  
citations

394286

19  
h-index

377752

34  
g-index

68  
all docs

68  
docs citations

68  
times ranked

2030  
citing authors

#	ARTICLE	IF	CITATIONS
1	Supercritical CO <sub>2</sub> extracts and essential oil of ginger ( <i>Zingiber officinale</i> R.): Chemical composition and antibacterial activity. <i>Journal of Supercritical Fluids</i> , 2013, 80, 44-49.	1.6	109
2	Assessment of subcritical propane, ultrasound-assisted and Soxhlet extraction of oil from sweet passion fruit ( <i>Passiflora alata</i> Curtis) seeds. <i>Journal of Supercritical Fluids</i> , 2017, 128, 338-348.	1.6	89
3	Ginger ( <i>Zingiber officinale</i> R.) extracts obtained using supercritical CO <sub>2</sub> and compressed propane: Kinetics and antioxidant activity evaluation. <i>Journal of Supercritical Fluids</i> , 2012, 71, 102-109.	1.6	69
4	Influence of green banana pulp on the rheological behaviour and chemical characteristics of emulsions (mayonnaises). <i>LWT - Food Science and Technology</i> , 2008, 41, 1018-1028.	2.5	68
5	Physical and chemical properties of ultrasonically, spray-dried green banana ( <i>Musa cavendish</i> ) starch. <i>Journal of Food Engineering</i> , 2011, 104, 639-648.	2.7	63
6	Catastrophic inversion and rheological behavior in soy lecithin and Tween 80 based food emulsions. <i>Journal of Food Engineering</i> , 2013, 116, 72-77.	2.7	59
7	Pectina: da matéria-prima ao produto final. <i>Polimeros</i> , 2012, 22, 149-157.	0.2	45
8	Kinetics, composition and biological activity of <i>Eupatorium intermedium</i> flower extracts obtained from scCO <sub>2</sub> and compressed propane. <i>Journal of Supercritical Fluids</i> , 2015, 97, 145-153.	1.6	44
9	Concentration of aroma compounds from an industrial solution of soluble coffee by pervaporation process. <i>Journal of Food Engineering</i> , 2015, 159, 57-65.	2.7	43
10	Effect of Extraction Process on Composition, Antioxidant and Antibacterial Activity of Oil from Yellow Passion Fruit ( <i>Passiflora edulis</i> Var. <i>Flavicarpa</i> ) Seeds. <i>Waste and Biomass Valorization</i> , 2019, 10, 2611-2625.	1.8	40
11	Structural and functional characterization of starches from Brazilian pine seeds ( <i>Araucaria</i> ) <i>Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 5</i>	3.6	38
12	Application of near infrared spectroscopy to predict the average droplet size and water content in biodiesel emulsions. <i>Fuel</i> , 2013, 113, 546-552.	3.4	37
13	Fractionation of Asphaltene by Adsorption onto Silica and Chemical Characterization by Atmospheric Pressure Photoionization Fourier Transform Ion Cyclotron Resonance Mass Spectrometry, Fourier Transform Infrared Spectroscopy Coupled to Attenuated Total Reflectance, and Proton Nuclear Magnetic Resonance. <i>Energy &amp; Fuels</i> , 2016, 30, 5439-5448.	2.5	37
14	Preparation and characterization of a novel green silica/PVA membrane for water desalination by pervaporation. <i>Separation and Purification Technology</i> , 2020, 247, 116852.	3.9	36
15	Membrane Separation Processes Applied to Whey: A Review. <i>Food Reviews International</i> , 2020, 36, 499-528.	4.3	31
16	Adsorption of two coffee aromas from synthetic aqueous solution onto granular activated carbon derived from coconut husks. <i>Journal of Food Engineering</i> , 2011, 104, 284-292.	2.7	29
17	A Comparative Study of Pectin Extracted from Passion Fruit Rind Flours. <i>Journal of Polymers and the Environment</i> , 2010, 18, 593-599.	2.4	26
18	High Molecular Weight Sericin Obtained by High Temperature and Ultrafiltration Process. <i>Procedia Engineering</i> , 2012, 42, 833-841.	1.2	23

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19	Stability and rheological behaviour of salad dressing obtained with whey and different combinations of stabilizers. <i>International Journal of Food Science and Technology</i> , 2009, 44, 777-783.	1.3	22
20	Solidâ€“liquid extraction of bioactive compounds from yerba mate ( <i>Ilex paraguariensis</i> ) leaves: Experimental study, kinetics and modeling. <i>Journal of Food Process Engineering</i> , 2018, 41, e12892.	1.5	21
21	Sensory Evaluation and Rheological Behavior of Commercial Mayonnaise. <i>International Journal of Food Engineering</i> , 2007, 3, .	0.7	20
22	Use of avocado phospholipids as emulsifier. <i>LWT - Food Science and Technology</i> , 2017, 79, 42-51.	2.5	20
23	Characterization of tropical fruits: Rheology, stability and phenolic compounds. <i>Acta Alimentaria</i> , 2013, 42, 586-598.	0.3	19
24	Asphaltenes subfractions extracted from Brazilian vacuum residue: Chemical characterization and stabilization of model water-in-oil (W/O) emulsions. <i>Journal of Petroleum Science and Engineering</i> , 2018, 160, 1-11.	2.1	19
25	Compressed fluids extraction methods, yields, antioxidant activities, total phenolics and flavonoids content for Brazilian Mantiqueira hops. <i>Journal of Supercritical Fluids</i> , 2021, 170, 105155.	1.6	19
26	Emulsifying Properties of Sericin Obtained from Hot Water Degumming Process. <i>Journal of Food Process Engineering</i> , 2017, 40, e12267.	1.5	17
27	Clarification of crude extract of yerba mate ( <i>Ilex paraguariensis</i> ) by membrane processes: Analysis of fouling and loss of bioactive compounds. <i>Food and Bioproducts Processing</i> , 2017, 102, 204-212.	1.8	17
28	Fixed-bed column adsorption of the coffee aroma compound benzaldehyde from aqueous solution onto granular activated carbon from coconut husk. <i>LWT - Food Science and Technology</i> , 2014, 59, 1025-1032.	2.5	16
29	Use of pervaporation process for the recovery of aroma compounds produced by <i>P. fermentans</i> in sugarcane molasses. <i>Bioprocess and Biosystems Engineering</i> , 2017, 40, 959-967.	1.7	16
30	RHEOLOGICAL AND MACROMOLECULAR QUALITY OF PECTIN EXTRACTED WITH NITRIC ACID FROM PASSION FRUIT RIND. <i>Journal of Food Process Engineering</i> , 2012, 35, 800-809.	1.5	15
31	Granules morphology and rheological behavior of green banana ( <i>Musa cavendishii</i> ) and corn ( <i>Zea mays</i> ) starch. <i>Journal of Food Process Engineering</i> , 2017, 40, 1074-1083.	1.5	14
32	Modelling studies by adsorption for the removal of sunset yellow azo dye present in effluent from a soft drink plant. <i>Environmental Technology (United Kingdom)</i> , 2014, 35, 1532-1540.	1.2	14
33	Valorization of an Abundant Slaughterhouse By-product as a Source of Highly Technofunctional and Antioxidant Protein Hydrolysates. <i>Waste and Biomass Valorization</i> , 2021, 12, 263-279.	1.8	13
34	Estudo da composiÃ§Ã£o e do rendimento do Ã3leo essencial de tomilho ( <i>Thymus vulgaris</i> L.). <i>Semina: Ciencias Agrarias</i> , 2010, 31, 683.	0.1	12
35	Beer aroma recovery and dealcoholisation by a two-step pervaporation process. <i>Journal of the Institute of Brewing</i> , 2020, 126, 67-76.	0.8	12
36	Rheological properties of emulsions stabilized by green banana ( <i>Musa cavendishii</i> ) pulp fitted by power law model. <i>Brazilian Archives of Biology and Technology</i> , 2009, 52, 1541-1553.	0.5	11

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37	The Impact of Polyoxyethylene Sorbitan Surfactants in the Microstructure and Rheological Behaviour of Emulsions Made With Melted Fat From Cupuassu ( <i>Theobroma grandiflorum</i> ). Journal of Surfactants and Detergents, 2016, 19, 725-738.	1.0	11
38	Equilibrium, kinetic, and thermodynamic studies on the biosorption of Bordeaux S dye by sericin powder derived from cocoons of the silkworm <i>Bombyx mori</i> . Desalination and Water Treatment, 2016, 57, 5119-5129.	1.0	11
39	High pressure phase equilibrium measurements for binary systems CO <sub>2</sub> +1-pentanol and CO <sub>2</sub> +1-hexanol. Journal of Supercritical Fluids, 2014, 88, 38-45.	1.6	10
40	Analysis of countercurrent membrane vapor extraction of a dilute aqueous biosolute. AIChE Journal, 2015, 61, 2795-2809.	1.8	10
41	Influence of Extrusion Cooking on <i>In Vitro</i> Digestibility, Physical and Sensory Properties of Brazilian Pine Seeds Flour ( <i>Araucaria Angustifolia</i> ). Journal of Food Science, 2017, 82, 977-984.	1.5	10
42	Hydrolysis of whey lactose: <i>Kluyveromyces lactis</i> $\beta$ -galactosidase immobilisation and integrated process hydrolysis-ultrafiltration. International Dairy Journal, 2021, 117, 105007.	1.5	10
43	Adubação orgânica na produção, rendimento e composição do óleo essencial da alfavaca quimiotipo eugenol. Horticultura Brasileira, 2009, 27, 35-39.	0.1	9
44	Pd-impregnated activated carbon and treatment acid to remove sulfur and nitrogen from diesel. Revista Materia, 2016, 21, 407-415.	0.1	9
45	Pressurized extraction of high-quality blackberry ( <i>Rubus</i> spp. Xavante cultivar) seed oils. Journal of Supercritical Fluids, 2021, 169, 105101.	1.6	9
46	Pretreatments for seawater desalination by pervaporation using the developed green silica/PVA membrane. Journal of Environmental Chemical Engineering, 2021, 9, 106327.	3.3	9
47	Comportamento reológico de sistemas pectínicos de polpas de frutas vermelhas. Food Science and Technology, 2009, 29, 225-231.	0.8	8
48	Pretreatment of aqueous pectin solution by crossflow microfiltration: analysis of operational parameters, degree of concentration and pectin losses. International Journal of Food Science and Technology, 2012, 47, 1246-1252.	1.3	8
49	Emulsion inversion using solid particles. Journal of Petroleum Science and Engineering, 2012, 96-97, 49-57.	2.1	7
50	Chemical composition and biological activity of <i>Eupatorium intermedium</i> essential oil. Journal of Essential Oil Research, 2017, 29, 93-100.	1.3	6
51	Effect of surfactants and gelatin on the stability, rheology, and encapsulation efficiency of W <sub>1</sub> /O/W <sub>2</sub> multiple emulsions containing avocado oil. Journal of Food Process Engineering, 2018, 41, e12684.	1.5	6
52	Study of the Rheological Parameters of Honey Using the Mitschka Method. International Journal of Food Engineering, 2009, 5, .	0.7	5
53	THERMODYNAMIC ANALYSIS AND MODELING OF BRAZILIAN CRUDE OIL AND ASPHALTENE SYSTEMS: AN EXPERIMENTAL MEASUREMENT AND A PC-SAFT APPLICATION. Brazilian Journal of Chemical Engineering, 2019, 36, 557-571.	0.7	5
54	Estudo do processamento por microfiltração de soluções aquosas de pectina em membranas cerâmicas. Acta Scientiarum - Technology, 2011, 33, .	0.4	4

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55	Physical Properties and Rheological Behavior of Pseudofruits of <i>Hovenia dulcis</i> Thunb. In Different Maturity Stages. <i>Journal of Texture Studies</i> , 2017, 48, 31-38.	1.1	4
56	Evaluation of concentration process of bovine, goat and buffalo whey proteins by ultrafiltration. <i>Journal of Food Science and Technology</i> , 2021, 58, 1663-1672.	1.4	4
57	Avaliação de genótipos de <i>Mentha arvensis</i> , <i>Mentha x piperita</i> e <i>Mentha</i> spp. para a produção de mentol. <i>Horticultura Brasileira</i> , 2013, 31, 178-183.	0.1	3
58	Avaliação de germoplasma de camomila e densidade de semeadura na produção e composição do óleo essencial. <i>Horticultura Brasileira</i> , 2012, 30, 195-200.	0.1	3
59	Effect of Heat Treatment on Pectic Fractions and Apparent Viscosity of Whole Blackberry ( <i>Rubus</i> spp.) Pulp. <i>International Journal of Food Engineering</i> , 2008, 4, .	0.7	2
60	Simulation of vacuum distillation to produce alcohol-free beer. <i>Journal of the Institute of Brewing</i> , 2020, 126, 77-82.	0.8	2
61	Pretreatment of Aqueous Pectin Solution by Cross-Flow Microfiltration: Study on Fouling Mechanism. <i>International Journal of Chemical Engineering and Applications (IJCEA)</i> , 2014, 5, 281-286.	0.3	2
62	Desenvolvimento vegetativo e produção de óleo essencial de patchouli, sombreamento e aplicação de GA3. <i>Semina: Ciências Agrárias</i> , 2013, 34, 1999.	0.1	1
63	Rheological properties of ternary mixtures of yellow fruits - doi: 10.4025/actascitechnol.v35i3.16096. <i>Acta Scientiarum - Technology</i> , 2013, 35, .	0.4	1
64	Statistical evaluation of dye desorption – mixed two- and three-level design and kinetic modeling. <i>Chemical Engineering Communications</i> , 2019, 206, 1487-1497.	1.5	1
65	Towards an efficient mathematical procedure for calculating dynamic adsorption process. <i>Computer Aided Chemical Engineering</i> , 2005, 20, 73-78.	0.3	0
66	Statistical evaluation of models for sorption and desorption isotherms for barleys. <i>Acta Scientiarum - Technology</i> , 2018, 40, 37689.	0.4	0
67	Fractionation of Crude Oil Asphaltene by Adsorption onto Silica Particles in a Fixed-Bed Column: Tensiometry Study and Interfacial Behavior of Different Asphaltenes Subfractions. <i>Energy &amp; Fuels</i> , 2020, 34, 9379-9391.	2.5	0