

# Agnes Scheer

## List of Publications by Year in descending order

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67  
papers

1,355  
citations

448610

19  
h-index

425179

34  
g-index

68  
all docs

68  
docs citations

68  
times ranked

2188  
citing authors

#	ARTICLE	IF	CITATIONS
1	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
2	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
3	Pressurized extraction of high-quality blackberry ( <i>Rubus</i> spp. Xavante cultivar) seed oils. <i>Journal of Supercritical Fluids</i> , 2021, 169, 105101.	1.6	9
4	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
5	Hydrolysis of whey lactose: <i>Kluyveromyces lactis</i> $\beta$ -galactosidase immobilisation and integrated process hydrolysis-ultrafiltration. <i>International Dairy Journal</i> , 2021, 117, 105007.	1.5	10
6	Pretreatments for seawater desalination by pervaporation using the developed green silica/PVA membrane. <i>Journal of Environmental Chemical Engineering</i> , 2021, 9, 106327.	3.3	9
7	Membrane Separation Processes Applied to Whey: A Review. <i>Food Reviews International</i> , 2020, 36, 499-528.	4.3	31
8	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
9	Simulation of vacuum distillation to produce alcohol-free beer. <i>Journal of the Institute of Brewing</i> , 2020, 126, 77-82.	0.8	2
10	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
11	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
12	THERMODYNAMIC ANALYSIS AND MODELING OF BRAZILIAN CRUDE OIL AND ASPHALTENE SYSTEMS: AN EXPERIMENTAL MEASUREMENT AND A PC-SAFT APPLICATION. <i>Brazilian Journal of Chemical Engineering</i> , 2019, 36, 557-571.	0.7	5
13	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
14	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
15	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. <i>Journal of Food Process Engineering</i> , 2018, 41, e12684.	1.5	6
16	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
17	Solid-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
18	Statistical evaluation of models for sorption and desorption isotherms for barleys. <i>Acta Scientiarum - Technology</i> , 2018, 40, 37689.	0.4	0

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19	Chemical composition and biological activity of Eupatorium intermedium essential oil. Journal of Essential Oil Research, 2017, 29, 93-100.	1.3	6
20	Emulsifying Properties of Sericin Obtained from Hot Water Degumming Process. Journal of Food Process Engineering, 2017, 40, e12267.	1.5	17
21	Physical Properties and Rheological Behavior of Pseudofruits of Hovenia dulcis Thunb. In Different Maturity Stages. Journal of Texture Studies, 2017, 48, 31-38.	1.1	4
22	Use of avocado phospholipids as emulsifier. LWT - Food Science and Technology, 2017, 79, 42-51.	2.5	20
23	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
24	Assessment of subcritical propane, ultrasound-assisted and Soxhlet extraction of oil from sweet passion fruit ( <i>Passiflora alata</i> Curtis) seeds. Journal of Supercritical Fluids, 2017, 128, 338-348.	1.6	89
25	Use of pervaporation process for the recovery of aroma compounds produced by <i>P. fermentans</i> in sugarcane molasses. Bioprocess and Biosystems Engineering, 2017, 40, 959-967.	1.7	16
26	Clarification of crude extract of yerba mate ( <i>Ilex paraguariensis</i> ) by membrane processes: Analysis of fouling and loss of bioactive compounds. Food and Bioprocess Processing, 2017, 102, 204-212.	1.8	17
27	Structural and functional characterization of starches from Brazilian pine seeds ( <i>Araucaria</i> )	5.6	38
28	Pd-impregnated activated carbon and treatment acid to remove sulfur and nitrogen from diesel. Revista Materia, 2016, 21, 407-415.	0.1	9
29	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
30	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. Energy & Fuels, 2016, 30, 5439-5448.	2.5	37
31	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
32	Analysis of countercurrent membrane vapor extraction of a dilute aqueous biosolute. AIChE Journal, 2015, 61, 2795-2809.	1.8	10
33	Concentration of aroma compounds from an industrial solution of soluble coffee by pervaporation process. Journal of Food Engineering, 2015, 159, 57-65.	2.7	43
34	Kinetics, composition and biological activity of Eupatorium intermedium flower extracts obtained from scCO <sub>2</sub> and compressed propane. Journal of Supercritical Fluids, 2015, 97, 145-153.	1.6	44
35	Modelling studies by adsorption for the removal of sunset yellow azo dye present in effluent from a soft drink plant. Environmental Technology (United Kingdom), 2014, 35, 1532-1540.	1.2	14
36	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

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37	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
38	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
39	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
40	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
41	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
42	Characterization of tropical fruits: Rheology, stability and phenolic compounds. <i>Acta Alimentaria</i> , 2013, 42, 586-598.	0.3	19
43	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
44	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
45	Rheological properties of ternary mixtures of yellow fruits - doi: 10.4025/actascitechnol.v35i3.16096. <i>Acta Scientiarum - Technology</i> , 2013, 35, .	0.4	1
46	Pectina: da matéria-prima ao produto final. <i>Polimeros</i> , 2012, 22, 149-157.	0.2	45
47	Emulsion inversion using solid particles. <i>Journal of Petroleum Science and Engineering</i> , 2012, 96-97, 49-57.	2.1	7
48	High Molecular Weight Sericin Obtained by High Temperature and Ultrafiltration Process. <i>Procedia Engineering</i> , 2012, 42, 833-841.	1.2	23
49	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
50	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
51	Pretreatment of aqueous pectin solution by cross-flow microfiltration: analysis of operational parameters, degree of concentration and pectin losses. <i>International Journal of Food Science and Technology</i> , 2012, 47, 1246-1252.	1.3	8
52	Avaliação de germoplasma de camomila e densidade de semente na produção e composição do óleo essencial. <i>Horticultura Brasileira</i> , 2012, 30, 195-200.	0.1	3
53	Estudo do processamento por microfiltração de soluções aquosas de pectina em membranas cerâmicas. <i>Acta Scientiarum - Technology</i> , 2011, 33, .	0.4	4
54	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

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55	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
56	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
57	Estudo da composição e do rendimento do óleo essencial de tomilho ( <i>Thymus vulgaris</i> L.). <i>Semina: Ciências Agrárias</i> , 2010, 31, 683.	0.1	12
58	Comportamento reológico de sistemas pectínicos de polpas de frutas vermelhas. <i>Food Science and Technology</i> , 2009, 29, 225-231.	0.8	8
59	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
60	Adubação orgânica na produção, rendimento e composição do óleo essencial da alfavaca quimiotipo eugenol. <i>Horticultura Brasileira</i> , 2009, 27, 35-39.	0.1	9
61	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
62	Study of the Rheological Parameters of Honey Using the Mitschka Method. <i>International Journal of Food Engineering</i> , 2009, 5, .	0.7	5
63	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
64	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
65	Granules morphology and rheological behavior of green banana ( <i>Musa cavendishii</i> ) and corn ( <i>Zea</i> ) Tj ETQq1 1 0.784314 rgBT/Overlo 1.5 14	1.5	14
66	Sensory Evaluation and Rheological Behavior of Commercial Mayonnaise. <i>International Journal of Food Engineering</i> , 2007, 3, .	0.7	20
67	Towards an efficient mathematical procedure for calculating dynamic adsorption process. <i>Computer Aided Chemical Engineering</i> , 2005, 20, 73-78.	0.3	0