

Alessandra Lopes de Oliveira

List of Publications by Year in descending order

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69
papers

1,549
citations

257101

24
h-index

329751

37
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69
all docs

69
docs citations

69
times ranked

1979
citing authors

#	ARTICLE	IF	CITATIONS
1	Volatile compounds from pitanga fruit (<i>Eugenia uniflora</i> L.). <i>Food Chemistry</i> , 2006, 99, 1-5.	4.2	87
2	Extracts from pitanga (<i>Eugenia uniflora</i> L.) leaves: Influence of extraction process on antioxidant properties and yield of phenolic compounds. <i>Journal of Supercritical Fluids</i> , 2011, 55, 998-1006.	1.6	85
3	Pressurized liquid extraction of flavanols and alkaloids from cocoa bean shell using ethanol as solvent. <i>Food Research International</i> , 2018, 114, 20-29.	2.9	83
4	Supercritical CO ₂ extraction of carotenoids from pitanga fruits (<i>Eugenia uniflora</i> L.). <i>Journal of Supercritical Fluids</i> , 2008, 46, 33-39.	1.6	79
5	Extraction of bixin from annatto seeds using supercritical carbon dioxide. <i>Brazilian Journal of Chemical Engineering</i> , 2008, 25, 419-426.	0.7	78
6	Ultra high efficiency/low pressure supercritical fluid chromatography with superficially porous particles for triglyceride separation. <i>Journal of Chromatography A</i> , 2014, 1327, 141-148.	1.8	68
7	Turmeric (<i>Curcuma longa</i> L.) extract on oxidative stability, physicochemical and sensory properties of fresh lamb sausage with fat replacement by tiger nut (<i>Cyperus esculentus</i> L.) oil. <i>Food Research International</i> , 2020, 136, 109487.	2.9	66
8	Supercritical CO ₂ extraction of oil from green coffee beans: Solubility, triacylglycerol composition, thermophysical properties and thermodynamic modelling. <i>Journal of Supercritical Fluids</i> , 2017, 128, 386-394.	1.6	50
9	Enrichment of diterpenes in green coffee oil using supercritical fluid extraction – Characterization and comparison with green coffee oil from pressing. <i>Journal of Supercritical Fluids</i> , 2014, 95, 137-145.	1.6	48
10	Isolation by pressurised fluid extraction (PFE) and identification using CPC and HPLC/ESI/MS of phenolic compounds from Brazilian cherry seeds (<i>Eugenia uniflora</i> L.). <i>Food Chemistry</i> , 2014, 145, 522-529.	4.2	47
11	Supercritical fluid extracts from the Brazilian cherry (<i>Eugenia uniflora</i> L.): Relationship between the extracted compounds and the characteristic flavour intensity of the fruit. <i>Food Chemistry</i> , 2011, 124, 85-92.	4.2	42
12	Study of supercritical carbon dioxide pretreatment processes on green coconut fiber to enhance enzymatic hydrolysis of cellulose. <i>Bioresource Technology</i> , 2020, 309, 123387.	4.8	39
13	Green coffee extracts rich in diterpenes – Process optimization of pressurized liquid extraction using ethanol as solvent. <i>Journal of Food Engineering</i> , 2018, 224, 148-155.	2.7	38
14	Fractionation of orange essential oil using liquid-liquid extraction: Equilibrium data for model and real systems at 298.2K.. <i>Fluid Phase Equilibria</i> , 2015, 399, 87-97.	1.4	37
15	Brazilian roasted coffee oil obtained by mechanical expelling: compositional analysis by GC-MS. <i>Food Science and Technology</i> , 2005, 25, 677-682.	0.8	36
16	Complex coacervates of cashew gum and gelatin as carriers of green coffee oil: The effect of microcapsule application on the rheological and sensorial quality of a fruit juice. <i>Food Research International</i> , 2020, 131, 109047.	2.9	33
17	Influence of the bed height on the kinetics of watermelon seed oil extraction with pressurized ethanol. <i>Separation and Purification Technology</i> , 2016, 169, 187-195.	3.9	29
18	Optimization of the isolation and quantitation of kahweol and cafestol in green coffee oil. <i>Talanta</i> , 2013, 117, 102-111.	2.9	28

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19	Response surface analysis of extract yield and flavour intensity of Brazilian cherry (<i>Eugenia uniflora</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 503 Technologies, 2009, 10, 189-194.	2.7	26
20	Potential benefits of near critical and supercritical pre-treatment of lignocellulosic biomass towards anaerobic digestion. Waste Management and Research, 2019, 37, 74-82.	2.2	26
21	Prediction of Water Activity in Sugar Solutions Using Models of Group Contribution and Equation of State.. Journal of Chemical Engineering of Japan, 2000, 33, 645-653.	0.3	25
22	Study of supercritical extraction from Brazilian cherry seeds (<i>Eugenia uniflora</i> L.) with bioactive compounds. Food and Bioproducts Processing, 2015, 94, 365-374.	1.8	25
23	Effect of the temperature on the kinetics of cocoa bean shell fat extraction using pressurized ethanol and evaluation of the lipid fraction and defatted meal. Industrial Crops and Products, 2019, 130, 96-103.	2.5	25
24	Pressurized-fluid extraction of cafestol and kahweol diterpenes from green coffee. Innovative Food Science and Emerging Technologies, 2016, 37, 145-152.	2.7	24
25	Development of an integrated one-pot process for the production and impregnation of starch aerogels in supercritical carbon dioxide. Journal of Supercritical Fluids, 2019, 154, 104592.	1.6	24
26	Composition and physical properties of babassu seed (<i>Orbignya phalerata</i>) oil obtained by supercritical CO ₂ extraction. Journal of Supercritical Fluids, 2019, 150, 21-29.	1.6	23
27	Elemental contents in exotic Brazilian tropical fruits evaluated by energy dispersive X-ray fluorescence. Scientia Agricola, 2006, 63, 82-84.	0.6	21
28	Sensory evaluation of black instant coffee beverage with some volatile compounds present in aromatic oil from roasted coffee. Food Science and Technology, 2009, 29, 76-80.	0.8	20
29	Application of Green Technology for the Acquisition of Extracts of <i>Araçá</i> (<i>Psidium</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 503 Characterization and Analysis of Activity. Journal of Food Science, 2019, 84, 1297-1307.	1.5	20
30	Supercritical extraction of coumarin from guaco (<i>Mikania laevigata</i> and <i>Mikania glomerata</i>) for pharmaceutical applications. Journal of Supercritical Fluids, 2013, 83, 65-71.	1.6	19
31	Determination of free fatty acids in crude vegetable oil samples obtained by high-pressure processes. Food Chemistry: X, 2021, 12, 100166.	1.8	19
32	Arginase inhibition, antibacterial and antioxidant activities of Pitanga seed (<i>Eugenia uniflora</i> L.) extracts from sustainable technologies of high pressure extraction. Food Bioscience, 2015, 12, 93-99.	2.0	18
33	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.	1.0	18
34	Study of simple microparticles formation of limonene in modified starch using PGSS “ Particles from gas-saturated suspensions. Journal of Supercritical Fluids, 2016, 107, 260-269.	1.6	18
35	High pressure phase equilibrium of the crude green coffee oil “ CO ₂ “ ethanol system and the oil bioactive compounds. Journal of Supercritical Fluids, 2018, 133, 49-57.	1.6	17
36	Acute and subacute (28 days) toxicity of green coffee oil enriched with diterpenes cafestol and kahweol in rats. Regulatory Toxicology and Pharmacology, 2020, 110, 104517.	1.3	17

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37	Lattice Boltzmann simulation of cafestol and kahweol extraction from green coffee beans in high-pressure system. <i>Journal of Food Engineering</i> , 2016, 176, 88-96.	2.7	16
38	Formation of lycopene-loaded hydrolysed collagen particles by supercritical impregnation. <i>LWT - Food Science and Technology</i> , 2019, 110, 158-167.	2.5	15
39	Extraction of Brazil nut kernel oil using green solvents: Effects of the process variables in the oil yield and composition. <i>Journal of Food Process Engineering</i> , 2019, 42, e13271.	1.5	14
40	Solubility of commercial octacosanol in organic solvents and their correlation by thermodynamic models at different temperatures. <i>Journal of Chemical Thermodynamics</i> , 2017, 110, 186-192.	1.0	11
41	Oil extraction from pequi (<i>Caryocar brasiliensis</i> Camb.) and sacha inchi (<i>Plukenetia huayllabambana</i> sp.) Tj ETQq1 1 0.784314 rgBT /Ove composition. <i>Journal of Supercritical Fluids</i> , 2022, 182, 105527.	1.6	10
42	Introducing natural-convective chilling to food engineering undergraduate freshmen: Case studied assisted by CFD simulation and field visualization. <i>Computer Applications in Engineering Education</i> , 2009, 17, 34-43.	2.2	8
43	Esterification reaction in SC-CO ₂ catalyzed by lipase produced with corn steep liquor and Minas Frescal cheese whey. <i>Bioresource Technology Reports</i> , 2021, 14, 100670.	1.5	8
44	Conventional and pressurized ethanolic extraction of oil from spent coffee grounds: Kinetics study and evaluation of lipid and defatted solid fractions. <i>Journal of Supercritical Fluids</i> , 2021, 177, 105332.	1.6	8
45	Potential of Oilseeds Native to Amazon and Brazilian Cerrado Biomes: Benefits, Chemical and Functional Properties, and Extraction Methods. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2021, 98, 3-20.	0.8	7
46	Prediction of the Solubility of Aromatic Compounds from Brazilian Roasted Coffee (2-Methylpyrazine;) Tj ETQq0 0 0 rgBT /Overlock 10 T <i>Journal of Chemical Engineering of Japan</i> , 2009, 42, 219-230.	0.3	7
47	MODELING OF PHASE EQUILIBRIA FOR AQUEOUS SOLUTIONS OF SUGARS USING A CUBIC EQUATION OF STATE. <i>Journal of Food Process Engineering</i> , 2007, 30, 593-606.	1.5	6
48	Extraction of <i>Corymbia citriodora</i> essential oil and resin using near and supercritical carbon dioxide. <i>Journal of Supercritical Fluids</i> , 2016, 115, 54-64.	1.6	6
49	Babassu almonds oil extracted with alternative pressurized green solvents, its triacylglycerol prediction and $\delta^{13}C$ sitosterol composition. <i>Journal of Food Process Engineering</i> , 2019, 42, e13139.	1.5	6
50	Lawsone quantification in <i>Lawsonia inermis</i> L. by HPLC-MS: How does the temperature and pluviometry affect lawsone concentration?. <i>Industrial Crops and Products</i> , 2020, 158, 112960.	2.5	6
51	Formation of edible oil-loaded beeswax microparticles using PGSS " Particles from Gas-Saturated Solutions. <i>Journal of Supercritical Fluids</i> , 2021, 169, 105106.	1.6	6
52	Propriedades fÃsicas de misturas para sherbet de mangaba. <i>Pesquisa Agropecuaria Brasileira</i> , 2005, 40, 581-586.	0.9	6
53	Chemical Characterization of Essential Oils of <i>Senecio glaucus</i> ssp. <i>Coronopifolius</i> (Maire) Alexander and <i>Ridolfia segetum</i> (L.) Moris Growing in Morocco. <i>Journal of Essential Oil-bearing Plants: JEOP</i> , 2020, 23, 918-930.	0.7	5
54	Ice creams made from cow's and goat's milks with different fat concentrations: physical-chemical and sensory properties. <i>Food Science and Technology</i> , 0, 42, .	0.8	5

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55	Cachaça Production in Brazil and its Main Contaminant (Ethyl Carbamate). <i>Scientia Agricola</i> , 2020, 77, .	0.6	4
56	Commercial Starch Behavior When Impregnated with Food Additives by Moderate Temperature Supercritical CO ₂ Processing. <i>Starch/Stärke</i> , 2020, 72, 1900231.	1.1	4
57	Determination of functional compounds in blue shark (Prionace glauca&/em>) liver oil obtained by green technology. <i>Grasas Y Aceites</i> , 2020, 71, 354.	0.3	4
58	COMPOSITION OF SUPERCRITICAL CARBON DIOXIDE EXTRACTS OF PITANGA (<i>EUGENIA UNIFLORA</i> L.) LEAVES. <i>Journal of Food Process Engineering</i> , 2010, 33, 848-860.	1.5	3
59	MODELLING OF HIGH-PRESSURE PHASE EQUILIBRIUM IN SYSTEMS OF INTEREST IN THE FOOD ENGINEERING FIELD USING THE PENG-ROBINSON EQUATION OF STATE WITH TWO DIFFERENT MIXING RULES. <i>Journal of Food Process Engineering</i> , 2010, 33, 101-116.	1.5	3
60	Water free incorporation of shark liver oil into starch microparticles by supercritical CO ₂ impregnation at low temperature. <i>Journal of Food Process Engineering</i> , 2020, 43, e13541.	1.5	3
61	Biopesticidal value of <i>Senecio glaucus</i> subsp. <i>coronopifolius</i> essential oil against pathogenic fungi, nematodes, and mites. <i>Materials Today: Proceedings</i> , 2020, 27, 3082-3090.	0.9	3
62	Biocontrol potential of essential oil from Moroccan <i>Ridolfia segetum</i> (L.) Moris. <i>Journal of Plant Diseases and Protection</i> , 2021, 128, 1157-1166.	1.6	3
63	Sensory and Composition Analyses of the Aqueous Phases from the Concentration of Guava (<i>Psidium</i>) Tj ETQq1 1 0.784314 rgBT /Over <i>Food Science Journal</i> , 2019, 11, 44-55.	1.0	3
64	Supercritical Extraction of Cobia (<i>Rachycentron canadum</i>) Liver Oil as a New Source of Squalene. <i>Food and Public Health</i> , 2016, 6, 157-164.	2.0	3
65	Monitoring the content of ethyl carbamate and copper in organic and conventional cachaça. <i>Scientia Agricola</i> , 2020, 77, .	0.6	3
66	Antioxidant Activity and Phenolic Content of <i>Campomanesia Phaea</i> Extracts Obtained by Pressurized Liquid Extraction. <i>The Open Food Science Journal</i> , 2019, 11, 56-65.	1.0	2
67	Total nitrogen content and its influence on ethyl carbamate incidence in cachaça. <i>Scientia Agricola</i> , 2022, 79, .	0.6	1
68	Comparison of different extraction methods of Brazilian açopacovã (Renealmia petasites Gagnep.) oilseeds for the determination of lipid and terpene composition, antioxidant capacity, and inhibitory effect on neurodegenerative enzymes. <i>Food Chemistry: X</i> , 2021, 12, 100140.	1.8	1
69	Hydrolysed collagen as carrier material for particle formation via supercritical CO ₂ impregnation. <i>Journal of Supercritical Fluids</i> , 2022, 188, 105647.	1.6	1