

# 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  
g-index

69  
all docs

69  
docs citations

69  
times ranked

1979  
citing authors

#	ARTICLE	IF	CITATIONS
1	Total nitrogen content and its influence on ethyl carbamate incidence in cachaça. <i>Scientia Agricola</i> , 2022, 79, .	0.6	1
2	Oil extraction from pequi ( <i>Caryocar brasiliensis</i> Camb.) and sacha inchi ( <i>Plukenetia huayllabambana</i> sp.) composition. <i>Journal of Supercritical Fluids</i> , 2022, 182, 105527.	1.6	10
3	Hydrolysed collagen as carrier material for particle formation via supercritical CO <sub>2</sub> impregnation. <i>Journal of Supercritical Fluids</i> , 2022, 188, 105647.	1.6	1
4	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
5	Esterification reaction in SC-CO <sub>2</sub> catalyzed by lipase produced with corn steep liquor and Minas Frescal cheese whey. <i>Bioresource Technology Reports</i> , 2021, 14, 100670.	1.5	8
6	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
7	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
8	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
9	Comparison of different extraction methods of Brazilian açopacoã (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
10	Determination of free fatty acids in crude vegetable oil samples obtained by high-pressure processes. <i>Food Chemistry: X</i> , 2021, 12, 100166.	1.8	19
11	Cachaça Production in Brazil and its Main Contaminant (Ethyl Carbamate). <i>Scientia Agricola</i> , 2020, 77, .	0.6	4
12	Acute and subacute (28 days) toxicity of green coffee oil enriched with diterpenes cafestol and kahweol in rats. <i>Regulatory Toxicology and Pharmacology</i> , 2020, 110, 104517.	1.3	17
13	Water free incorporation of shark liver oil into starch microparticles by supercritical CO <sub>2</sub> impregnation at low temperature. <i>Journal of Food Process Engineering</i> , 2020, 43, e13541.	1.5	3
14	Lawson quantification in <i>Lawsonia inermis</i> L. by HPLC-MS: How does the temperature and pluviometry affect lawson concentration?. <i>Industrial Crops and Products</i> , 2020, 158, 112960.	2.5	6
15	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
16	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
17	Commercial Starch Behavior When Impregnated with Food Additives by Moderate Temperature Supercritical CO <sub>2</sub> Processing. <i>Starch/Staerke</i> , 2020, 72, 1900231.	1.1	4
18	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

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19	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
20	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
21	Determination of functional compounds in blue shark (&lt;em>Prionace glauca&lt;/em>) liver oil obtained by green technology. <i>Grasas Y Aceites</i> , 2020, 71, 354.	0.3	4
22	Monitoring the content of ethyl carbamate and copper in organic and conventional cachaça. <i>Scientia Agricola</i> , 2020, 77, .	0.6	3
23	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
24	Development of an integrated one-pot process for the production and impregnation of starch aerogels in supercritical carbon dioxide. <i>Journal of Supercritical Fluids</i> , 2019, 154, 104592.	1.6	24
25	Babassu almonds oil extracted with alternative pressurized green solvents, its triacylglycerol prediction and Î²-sitosterol composition. <i>Journal of Food Process Engineering</i> , 2019, 42, e13139.	1.5	6
26	Application of Green Technology for the Acquisition of Extracts of <i>Araçá</i> ( <i>Psidium</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 467 Td (g) Characterization and Analysis of Activity. <i>Journal of Food Science</i> , 2019, 84, 1297-1307.	1.5	20
27	Formation of lycopene-loaded hydrolysed collagen particles by supercritical impregnation. <i>LWT - Food Science and Technology</i> , 2019, 110, 158-167.	2.5	15
28	Composition and physical properties of babassu seed ( <i>Orbignya phalerata</i> ) oil obtained by supercritical CO <sub>2</sub> extraction. <i>Journal of Supercritical Fluids</i> , 2019, 150, 21-29.	1.6	23
29	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. <i>Industrial Crops and Products</i> , 2019, 130, 96-103.	2.5	25
30	Potential benefits of near critical and supercritical pre-treatment of lignocellulosic biomass towards anaerobic digestion. <i>Waste Management and Research</i> , 2019, 37, 74-82.	2.2	26
31	Sensory and Composition Analyses of the Aqueous Phases from the Concentration of Guava ( <i>Psidium</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 467 Td (g) Food Science Journal, 2019, 11, 44-55.	1.0	3
32	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
33	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
34	High pressure phase equilibrium of the crude green coffee oil – CO <sub>2</sub> – ethanol system and the oil bioactive compounds. <i>Journal of Supercritical Fluids</i> , 2018, 133, 49-57.	1.6	17
35	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
36	Supercritical CO <sub>2</sub> 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

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37	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
38	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
39	Pressurized-fluid extraction of cafestol and kahweol diterpenes from green coffee. <i>Innovative Food Science and Emerging Technologies</i> , 2016, 37, 145-152.	2.7	24
40	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
41	Study of simple microparticles formation of limonene in modified starch using PGSS " Particles from gas-saturated suspensions. <i>Journal of Supercritical Fluids</i> , 2016, 107, 260-269.	1.6	18
42	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
43	Supercritical Extraction of <i>Cobia (Rachycentron canadum)</i> Liver Oil as a New Source of Squalene. <i>Food and Public Health</i> , 2016, 6, 157-164.	2.0	3
44	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
45	Arginase inhibition, antibacterial and antioxidant activities of Pitanga seed ( <i>Eugenia uniflora</i> L.) extracts from sustainable technologies of high pressure extraction. <i>Food Bioscience</i> , 2015, 12, 93-99.	2.0	18
46	Fractionation of Bergamot and Lavandin Crude Essential Oils by Solvent Extraction: Phase Equilibrium at 298.2 K. <i>Journal of Chemical &amp; Engineering Data</i> , 2015, 60, 37-46.	1.0	18
47	Study of supercritical extraction from Brazilian cherry seeds ( <i>Eugenia uniflora</i> L.) with bioactive compounds. <i>Food and Bioproducts Processing</i> , 2015, 94, 365-374.	1.8	25
48	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
49	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
50	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
51	Optimization of the isolation and quantitation of kahweol and cafestol in green coffee oil. <i>Talanta</i> , 2013, 117, 102-111.	2.9	28
52	Supercritical extraction of coumarin from guaco ( <i>Mikania laevigata</i> and <i>Mikania glomerata</i> ) for pharmaceutical applications. <i>Journal of Supercritical Fluids</i> , 2013, 83, 65-71.	1.6	19
53	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
54	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

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55	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
56	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
57	Sensory evaluation of black instant coffee beverage with some volatile compounds present in aromatic oil from roasted coffee. <i>Food Science and Technology</i> , 2009, 29, 76-80.	0.8	20
58	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
59	Response surface analysis of extract yield and flavour intensity of Brazilian cherry ( <i>Eugenia uniflora</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock Technologies, 2009, 10, 189-194.	2.7	26
60	Prediction of the Solubility of Aromatic Compounds from Brazilian Roasted Coffee (2-Methylpyrazine;) Tj ETQq0 0 0 rgBT /Overlock 10 T Journal of Chemical Engineering of Japan, 2009, 42, 219-230.	0.3	7
61	Supercritical CO <sub>2</sub> extraction of carotenoids from pitanga fruits ( <i>Eugenia uniflora</i> L.). <i>Journal of Supercritical Fluids</i> , 2008, 46, 33-39.	1.6	79
62	Extraction of bixin from annatto seeds using supercritical carbon dioxide. <i>Brazilian Journal of Chemical Engineering</i> , 2008, 25, 419-426.	0.7	78
63	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
64	Elemental contents in exotic Brazilian tropical fruits evaluated by energy dispersive X-ray fluorescence. <i>Scientia Agricola</i> , 2006, 63, 82-84.	0.6	21
65	Volatile compounds from pitanga fruit ( <i>Eugenia uniflora</i> L.). <i>Food Chemistry</i> , 2006, 99, 1-5.	4.2	87
66	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
67	Propriedades fÃsicas de misturas para sherbet de mangaba. <i>Pesquisa Agropecuaria Brasileira</i> , 2005, 40, 581-586.	0.9	6
68	Prediction of Water Activity in Sugar Solutions Using Models of Group Contribution and Equation of State.. <i>Journal of Chemical Engineering of Japan</i> , 2000, 33, 645-653.	0.3	25
69	Ice creams made from cowâ€™s and goatâ€™s milks with different fat concentrations: physical-chemical and sensory properties. <i>Food Science and Technology</i> , 0, 42, .	0.8	5