

# Rosane Rech

## List of Publications by Year in descending order

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Version: 2024-02-01

37  
papers

1,223  
citations

361296

20  
h-index

377752

34  
g-index

37  
all docs

37  
docs citations

37  
times ranked

1618  
citing authors

#	ARTICLE	IF	CITATIONS
1	Dietary fiber from orange byproducts as a potential fat replacer. <i>LWT - Food Science and Technology</i> , 2013, 53, 9-14.	2.5	172
2	Utilization of protein-hydrolyzed cheese whey for production of $\beta$ -galactosidase by <i>Kluyveromyces marxianus</i> . <i>Journal of Industrial Microbiology and Biotechnology</i> , 1999, 23, 91-96.	1.4	71
3	Carotenoid and lipid extraction from <i>Heterochlorella luteoviridis</i> using moderate electric field and ethanol. <i>Process Biochemistry</i> , 2016, 51, 1636-1643.	1.8	71
4	Effect of microalgae addition on active biodegradable starch film. <i>Algal Research</i> , 2018, 32, 201-209.	2.4	69
5	Ultrasound as an alternative technology to extract carotenoids and lipids from <i>Heterochlorella luteoviridis</i> . <i>Bioresource Technology</i> , 2017, 224, 753-757.	4.8	68
6	Effect of temperature and nitrogen concentration on biomass composition of <i>Heterochlorella luteoviridis</i> . <i>Food Science and Technology</i> , 2017, 37, 28-37.	0.8	57
7	Orange fiber as a novel fat replacer in lemon ice cream. <i>Food Science and Technology</i> , 2014, 34, 332-340.	0.8	50
8	Optimization of soybean hull acid hydrolysis and its characterization as a potential substrate for bioprocessing. <i>Biomass and Bioenergy</i> , 2011, 35, 4675-4683.	2.9	47
9	Poly(lactic acid) films with carotenoids extracts: Release study and effect on sunflower oil preservation. <i>Food Chemistry</i> , 2019, 281, 213-221.	4.2	46
10	Production of carotenoids and lipids by <i>Dunaliella tertiolecta</i> using CO <sub>2</sub> from beer fermentation. <i>Process Biochemistry</i> , 2015, 50, 981-988.	1.8	44
11	Influence of oxygen transfer rate on the accumulation of poly(3-hydroxybutyrate) by <i>Bacillus megaterium</i> . <i>Process Biochemistry</i> , 2013, 48, 420-425.	1.8	40
12	A growth kinetic model of <i>Kluyveromyces marxianus</i> cultures on cheese whey as substrate. <i>Journal of Industrial Microbiology and Biotechnology</i> , 2004, 31, 35-40.	1.4	38
13	<i>Chlorella sorokiniana</i> : A new alternative source of carotenoids and proteins for gluten-free bread. <i>LWT - Food Science and Technology</i> , 2020, 134, 109974.	2.5	37
14	Optimization of C:N ratio and minimal initial carbon source for poly(3-hydroxybutyrate) production by <i>Bacillus megaterium</i> . <i>Journal of Chemical Technology and Biotechnology</i> , 2009, 84, 1756-1761.	1.6	36
15	Dynamics of ethanol production from whey and whey permeate by immobilized strains of <i>Kluyveromyces marxianus</i> in batch and continuous bioreactors. <i>Renewable Energy</i> , 2014, 69, 89-96.	4.3	36
16	Simplified feeding strategies for fed-batch cultivation of <i>Kluyveromyces marxianus</i> in cheese whey. <i>Process Biochemistry</i> , 2007, 42, 873-877.	1.8	33
17	Carotenoids extracts as natural colorants in poly(lactic acid) films. <i>Journal of Applied Polymer Science</i> , 2018, 135, 46585.	1.3	29
18	Biochemical composition of green microalgae <i>Pseudoneochloris marina</i> grown under different temperature and light conditions. <i>Biocatalysis and Agricultural Biotechnology</i> , 2019, 18, 101032.	1.5	29

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19	Characterization of a Novel Flat-Panel Airlift Photobioreactor With an Internal Heat Exchanger. <i>Chemical Engineering and Technology</i> , 2014, 37, 59-64.	0.9	26
20	Supercritical fluid (CO <sub>2</sub> +ethanol) extraction of chlorophylls and carotenoids from <i>Chlorella sorokiniana</i> : COSMO-SAC assisted prediction of properties and experimental approach. <i>Journal of CO<sub>2</sub> Utilization</i> , 2021, 51, 101649.	3.3	25
21	Chemical composition of microalgae <i>Heterochlorella luteoviridis</i> and <i>Dunaliella tertiolecta</i> with emphasis on carotenoids. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 3463-3468.	1.7	19
22	Foam-mat drying of bacaba ( <i>Oenocarpus bacaba</i> ): Process characterization, physicochemical properties, and antioxidant activity. <i>Food and Bioproducts Processing</i> , 2021, 126, 23-31.	1.8	18
23	Determination of Lactose and Ethanol Diffusion Coefficients in Calcium Alginate Gel Spheres: Predicting Values To Be Used in Immobilized Bioreactors. <i>Journal of Chemical &amp; Engineering Data</i> , 2011, 56, 2305-2309.	1.0	17
24	Modeling P(3HB) production by <i>Bacillus megaterium</i> . <i>Journal of Chemical Technology and Biotechnology</i> , 2012, 87, 325-333.	1.6	15
25	Performance of different immobilized-cell systems to efficiently produce ethanol from whey: fluidized batch, packed-bed and fluidized continuous bioreactors. <i>Journal of Chemical Technology and Biotechnology</i> , 2012, 87, 1194-1201.	1.6	15
26	Liberation of fermentable sugars from soybean hull biomass using ionic liquid 1-butyl-3-methylimidazolium acetate and their bioconversion to ethanol. <i>Biotechnology Progress</i> , 2016, 32, 312-320.	1.3	15
27	The modeling of ethanol production by <i>Kluyveromyces marxianus</i> using whey as substrate in continuous A-Stat bioreactors. <i>Journal of Industrial Microbiology and Biotechnology</i> , 2015, 42, 1243-1253.	1.4	14
28	Fermentation of hexoses and pentoses from hydrolyzed soybean hull into ethanol and xylitol by <i>Candida guilliermondii</i> BL 13. <i>Brazilian Journal of Chemical Engineering</i> , 2017, 34, 927-936.	0.7	14
29	Dynamics of yeast immobilized-cell fluidized-bed bioreactors systems in ethanol fermentation from lactose-hydrolyzed whey and whey permeate. <i>Bioprocess and Biosystems Engineering</i> , 2016, 39, 141-150.	1.7	11
30	Fed-batch bioreactor process with recombinant <i>Saccharomyces cerevisiae</i> growing on cheese whey. <i>Brazilian Journal of Chemical Engineering</i> , 2006, 23, 435-442.	0.7	10
31	Heat Processing of Blueberries and Its Effect on Their Physicochemical and Bioactive Properties. <i>Journal of Food Process Engineering</i> , 2016, 39, 564-572.	1.5	9
32	Kinetic Modeling of <i>Dunaliella tertiolecta</i> Growth under Different Nitrogen Concentrations. <i>Chemical Engineering and Technology</i> , 2016, 39, 1716-1722.	0.9	9
33	Potential of immobilized <i>Chlorella minutissima</i> for the production of biomass, proteins, carotenoids and fatty acids. <i>Biocatalysis and Agricultural Biotechnology</i> , 2020, 25, 101601.	1.5	9
34	Extraction of Chlorophylls and Carotenoids from Microalgae: COSMO-SAC-Assisted Solvent Screening. <i>Chemical Engineering and Technology</i> , 2021, 44, 1227-1232.	0.9	9
35	The effect of temperature and moderate electric field pre-treatment on carotenoid extraction from <i>Heterochlorella luteoviridis</i> . <i>International Journal of Food Science and Technology</i> , 2019, 54, 396-402.	1.3	8
36	Exponential Fed-Batch Cultures of <i>Klebsiella pneumoniae</i> under Anaerobiosis Using Raw Glycerol as a Substrate to Obtain Value-Added Bioproducts. <i>Journal of the Brazilian Chemical Society</i> , 0, , .	0.6	4

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37	Avaliação sensorial de pães de fermentação natural a partir de culturas starters inovadoras. <i>Ciencia Rural</i> , 2013, 43, 1701-1706.	0.3	3