## Rosane Rech

## List of Publications by Year in descending order

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361296 377752 1,223 37 20 34 h-index citations g-index papers 37 37 37 1618 docs citations times ranked citing authors all docs

#	Article	IF	CITATIONS
1	Foam-mat drying of bacaba (Oenocarpus bacaba): Process characterization, physicochemical properties, and antioxidant activity. Food and Bioproducts Processing, 2021, 126, 23-31.	1.8	18
2	Extraction of Chlorophylls and Carotenoids from Microalgae: COSMOâ€SACâ€Assisted Solvent Screening. Chemical Engineering and Technology, 2021, 44, 1227-1232.	0.9	9
3	Supercritical fluid (CO2+ethanol) extraction of chlorophylls and carotenoids from Chlorella sorokiniana: COSMO-SAC assisted prediction of properties and experimental approach. Journal of CO2 Utilization, 2021, 51, 101649.	3.3	25
4	Chlorella sorokiniana: A new alternative source of carotenoids and proteins for gluten-free bread. LWT - Food Science and Technology, 2020, 134, 109974.	2.5	37
5	Potential of immobilized Chlorella minutissima for the production of biomass, proteins, carotenoids and fatty acids. Biocatalysis and Agricultural Biotechnology, 2020, 25, 101601.	1.5	9
6	Biochemical composition of green microalgae Pseudoneochloris marina grown under different temperature and light conditions. Biocatalysis and Agricultural Biotechnology, 2019, 18, 101032.	1.5	29
7	Poly(acid lactic) films with carotenoids extracts: Release study and effect on sunflower oil preservation. Food Chemistry, 2019, 281, 213-221.	4.2	46
8	The effect of temperature and moderate electric field preâ€treatment on carotenoid extraction from <i>Heterochlorella luteoviridis</i> International Journal of Food Science and Technology, 2019, 54, 396-402.	1.3	8
9	Effect of microalgae addition on active biodegradable starch film. Algal Research, 2018, 32, 201-209.	2.4	69
10	Carotenoids extracts as natural colorants in poly(lactic acid) films. Journal of Applied Polymer Science, 2018, 135, 46585.	1.3	29
11	Ultrasound as an alternative technology to extract carotenoids and lipids from Heterochlorella luteoviridis. Bioresource Technology, 2017, 224, 753-757.	4.8	68
12	Chemical composition of microalgae <i>Heterochlorella luteoviridis</i> and <i>Dunaliella tertiolecta</i> with emphasis on carotenoids. Journal of the Science of Food and Agriculture, 2017, 97, 3463-3468.	1.7	19
13	Effect of temperature and nitrogen concentration on biomass composition of Heterochlorella luteoviridis. Food Science and Technology, 2017, 37, 28-37.	0.8	57
14	Fermentation of hexoses and pentoses from hydrolyzed soybean hull into ethanol and xylitol by Candida guilliermondii BL 13. Brazilian Journal of Chemical Engineering, 2017, 34, 927-936.	0.7	14
15	Liberation of fermentable sugars from soybean hull biomass using ionic liquid 1â€butylâ€3â€methylimidazolium acetate and their bioconversion to ethanol. Biotechnology Progress, 2016, 32, 312-320.	1.3	15
16	Heat Processing of Blueberries and Its Effect on Their Physicochemical and Bioactive Properties. Journal of Food Process Engineering, 2016, 39, 564-572.	1.5	9
17	Carotenoid and lipid extraction from Heterochlorella luteoviridis using moderate electric field and ethanol. Process Biochemistry, 2016, 51, 1636-1643.	1.8	71
18	Kinetic Modeling of $\langle i \rangle$ Dunaliella tertiolecta $\langle i \rangle$ Growth under Different Nitrogen Concentrations. Chemical Engineering and Technology, 2016, 39, 1716-1722.	0.9	9

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19	Dynamics of yeast immobilized-cell fluidized-bed bioreactors systems in ethanol fermentation from lactose-hydrolyzed whey and whey permeate. Bioprocess and Biosystems Engineering, 2016, 39, 141-150.	1.7	11
20	Production of carotenoids and lipids by Dunaliella tertiolecta using CO2 from beer fermentation. Process Biochemistry, 2015, 50, 981-988.	1.8	44
21	The modeling of ethanol production by <i>Kluyveromyces marxianus</i> using whey as substrate in continuous A-Stat bioreactors. Journal of Industrial Microbiology and Biotechnology, 2015, 42, 1243-1253.	1.4	14
22	Orange fiber as a novel fat replacer in lemon ice cream. Food Science and Technology, 2014, 34, 332-340.	0.8	50
23	Characterization of a Novel Flatâ€Panel Airlift Photobioreactor With an Internal Heat Exchanger. Chemical Engineering and Technology, 2014, 37, 59-64.	0.9	26
24	Dynamics of ethanol production from whey and whey permeate byÂimmobilized strains of Kluyveromyces marxianus in batch andÂcontinuous bioreactors. Renewable Energy, 2014, 69, 89-96.	4.3	36
25	Influence of oxygen transfer rate on the accumulation of poly(3-hydroxybutyrate) by Bacillus megaterium. Process Biochemistry, 2013, 48, 420-425.	1.8	40
26	Dietary fiber from orange byproducts as a potential fat replacer. LWT - Food Science and Technology, 2013, 53, 9-14.	2.5	172
27	Avaliação sensorial de pães de fermentação natural a partir de culturas starters inovadoras. Ciencia Rural, 2013, 43, 1701-1706.	0.3	3
28	Modeling P(3HB) production by <i>Bacillus megaterium</i> . Journal of Chemical Technology and Biotechnology, 2012, 87, 325-333.	1.6	15
29	Performance of different immobilizedâ€cell systems to efficiently produce ethanol from whey: fluidized batch, packedâ€bed and fluidized continuous bioreactors. Journal of Chemical Technology and Biotechnology, 2012, 87, 1194-1201.	1.6	15
30	Determination of Lactose and Ethanol Diffusion Coefficients in Calcium Alginate Gel Spheres: Predicting Values To Be Used in Immobilized Bioreactors. Journal of Chemical & Engineering Data, 2011, 56, 2305-2309.	1.0	17
31	Optimization of soybean hull acid hydrolysis and its characterization as a potential substrate for bioprocessing. Biomass and Bioenergy, 2011, 35, 4675-4683.	2.9	47
32	Optimization of C:N ratio and minimal initial carbon source for poly(3â€hydroxybutyrate) production by ⟨i⟩Bacillus megaterium⟨/i⟩. Journal of Chemical Technology and Biotechnology, 2009, 84, 1756-1761.	1.6	36
33	Simplified feeding strategies for fed-batch cultivation of Kluyveromyces marxianus in cheese whey. Process Biochemistry, 2007, 42, 873-877.	1.8	33
34	Fed-batch bioreactor process with recombinant Saccharomyces cerevisiae growing on cheese whey. Brazilian Journal of Chemical Engineering, 2006, 23, 435-442.	0.7	10
35	A growth kinetic model of Kluyveromyces marxianus cultures on cheese whey as substrate. Journal of Industrial Microbiology and Biotechnology, 2004, 31, 35-40.	1.4	38
36	Utilization of protein-hydrolyzed cheese whey for production of ?-galactosidase by Kluyveromyces marxianus. Journal of Industrial Microbiology and Biotechnology, 1999, 23, 91-96.	1.4	71

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37	Exponential Fed-Batch Cultures of Klebsiella pneumoniae under Anaerobiosis Using Raw Glycerol as a Substrate to Obtain Value-Added Bioproducts. Journal of the Brazilian Chemical Society, 0, , .	0.6	4