Julian Martinez

List of Publications by Year in descending order

59 papers	3,154 citations	117625 34 h-index	155660 55 g-index
59 all docs	59 docs citations	59 times ranked	3082 citing authors

#	Article	IF	Citations
1	Supercritical fluid extraction from spent coffee grounds and coffee husks: Antioxidant activity and effect of operational variables on extract composition. Talanta, 2012, 88, 544-552.	5.5	179
2	Extraction of phenolic compounds and anthocyanins from blueberry (Vaccinium myrtillus L.) residues using supercritical CO2 and pressurized liquids. Journal of Supercritical Fluids, 2014, 95, 8-16.	3.2	160
3	Extraction of phenolic compounds and anthocyanins from juÃ§ara (Euterpe edulis Mart.) residues using pressurized liquids and supercritical fluids. Journal of Supercritical Fluids, 2017, 119, 9-16.	3.2	153
4	Extraction of antioxidant compounds from blackberry (Rubus sp.) bagasse using supercritical CO2 assisted by ultrasound. Journal of Supercritical Fluids, 2014, 94, 223-233.	3.2	139
5	Supercritical fluid extraction of peach (Prunus persica) almond oil: Kinetics, mathematical modeling and scale-up. Journal of Supercritical Fluids, 2009, 51, 10-16.	3.2	137
6	Supercritical carbon dioxide extraction of capsaicinoids from malagueta pepper (Capsicum frutescens) Tj ETQq0 0 0 rgBT /Overlock 10 T	8.2	131
7	Subcritical water extraction of flavanones from defatted orange peel. Journal of Supercritical Fluids, 2018, 138, 7-16.	3.2	126
8	Multicomponent Model To Describe Extraction of Ginger Oleoresin with Supercritical Carbon Dioxide. Industrial & Engineering Chemistry Research, 2003, 42, 1057-1063.	3.7	123
9	Extraction of phenolic compounds from dry and fermented orange pomace using supercritical CO2 and cosolvents. Food and Bioproducts Processing, 2017, 101, 1-10.	3.6	117
10	Combining pressurized liquids with ultrasound to improve the extraction of phenolic compounds from pomegranate peel (Punica granatum L.). Ultrasonics Sonochemistry, 2018, 48, 151-162.	8.2	107
11	Supercritical fluid extraction of peach (Prunus persica) almond oil: Process yield and extract composition. Bioresource Technology, 2010, 101, 5622-5632.	9.6	99
12	Recovery of phenolic compounds from citrus by-products using pressurized liquids â€" An application to orange peel. Food and Bioproducts Processing, 2018, 112, 9-21.	3.6	97
13	Supercritical CO2 extraction of passion fruit (Passiflora edulis sp.) seed oil assisted by ultrasound. Journal of Supercritical Fluids, 2015, 104, 183-192.	3.2	79
14	Supercritical fluid extraction of Agaricus brasiliensis: Antioxidant and antimicrobial activities. Journal of Supercritical Fluids, 2012, 70, 48-56.	3.2	71
15	Encapsulation of anthocyanin-rich extract from blackberry residues by spray-drying, freeze-drying and supercritical antisolvent. Powder Technology, 2018, 340, 553-562.	4.2	68
16	Exploring the selectivity of supercritical CO2 to obtain nonpolar fractions of passion fruit bagasse extracts. Journal of Supercritical Fluids, 2016, 110, 1-10.	3.2	67
17	Pink shrimp (P. brasiliensis and P. paulensis) residue: Supercritical fluid extraction of carotenoid fraction. Journal of Supercritical Fluids, 2013, 74, 22-33.	3.2	66
18	Ultrasound assisted extraction and nanofiltration of phenolic compounds from artichoke solid wastes. Journal of Food Engineering, 2016, 178, 170-180.	5.2	66

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19	Sub- and supercritical fluid technology applied to food waste processing. Journal of Supercritical Fluids, 2015, 96, 272-286.	3.2	65
20	Sequential high pressure extractions applied to recover piceatannol and scirpusin B from passion fruit bagasse. Food Research International, 2016, 85, 51-58.	6.2	65
21	Supercritical carbon dioxide extraction of Capsicum peppers: Global yield and capsaicinoid content. Journal of Supercritical Fluids, 2013, 81, 210-216.	3.2	64
22	Effect of ultrasound on the supercritical CO2 extraction of bioactive compounds from dedo de moÃ§a pepper (Capsicum baccatum L. var. pendulum). Ultrasonics Sonochemistry, 2016, 31, 284-294.	8.2	60
23	Pressurized liquids extraction as an alternative process to readily obtain bioactive compounds from passion fruit rinds. Food and Bioproducts Processing, 2016, 100, 382-390.	3.6	59
24	Ultrasound-assisted extraction of bioactive compounds from dedo de moÃ§a pepper (Capsicum) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 5 2017, 198, 36-44.	5.2	59
25	Valorization of Brazilian Vetiver (Vetiveria zizanioides(L.) Nash ex Small) Oil. Journal of Agricultural and Food Chemistry, 2004, 52, 6578-6584.	5.2	56
26	Synthesis of eugenyl acetate by enzymatic reactions in supercritical carbon dioxide. Biochemical Engineering Journal, 2016, 114, 1-9.	3.6	52
27	Supercritical CO 2 extraction of cumbaru oil (Dipteryx alata Vogel) assisted by ultrasound: Global yield, kinetics and fatty acid composition. Journal of Supercritical Fluids, 2016, 107, 75-83.	3.2	49
28	Extraction of rice bran oil using supercritical CO 2 and compressed liquefied petroleum gas. Journal of Food Engineering, 2016, 170, 58-63.	5.2	48
29	Prebiotic oligosaccharides from artichoke industrial waste: evaluation of different extraction methods. Industrial Crops and Products, 2015, 76, 141-148.	5.2	47
30	Supercritical fluid extraction and low pressure extraction of Biquinho pepper (Capsicum chinense). LWT - Food Science and Technology, 2014, 59, 1239-1246.	5.2	41
31	Extraction of volatile oil from Croton zehntneri Pax et Hoff with pressurized CO2: solubility, composition and kinetics. Journal of Food Engineering, 2005, 69, 325-333.	5.2	40
32	Encapsulation of pepper oleoresin by supercritical fluid extraction of emulsions. Journal of Supercritical Fluids, 2016, 112, 37-43.	3.2	39
33	Activity of immobilized lipase from Candida antarctica (Lipozyme 435) and its performance on the esterification of oleic acid in supercritical carbon dioxide. Journal of Supercritical Fluids, 2016, 107, 170-178.	3.2	38
34	Enzyme Microheterogeneous Hydration and Stabilization in Supercritical Carbon Dioxide. Journal of Physical Chemistry B, 2012, 116, 5671-5678.	2.6	37
35	Solubility of passion fruit (Passiflora edulis Sims) seed oil in supercritical CO2. Fluid Phase Equilibria, 2019, 493, 174-180.	2.5	36
36	Comparative Study of Capsaicinoid Composition in Capsicum Peppers Grown in Brazil. International Journal of Food Properties, 2016, 19, 1292-1302.	3.0	34

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37	Mathematical modeling of mass transfer in supercritical fluid extraction of oleoresin from red pepper. Journal of Food Engineering, 2014, 133, 30-39.	5.2	31
38	Extraction from striped weakfish (Cynoscion striatus) wastes with pressurized CO2: Global yield, composition, kinetics and cost estimation. Journal of Supercritical Fluids, 2012, 71, 1-10.	3.2	30
39	Economical viability of SFE from peach almond, spearmint and marigold. Journal of Food Engineering, 2011, 103, 473-479.	5.2	29
40	Fitting the SovovÃ¡â€™s supercritical fluid extraction model by means of a global optimization tool. Computers and Chemical Engineering, 2008, 32, 1735-1745.	3.8	27
41	Co-precipitation of anthocyanins of the extract obtained from blackberry residues by pressurized antisolvent process. Journal of Supercritical Fluids, 2018, 137, 81-92.	3.2	26
42	Sequential high-pressure extraction to obtain capsinoids and phenolic compounds from biquinho pepper (Capsicum chinense). Journal of Supercritical Fluids, 2019, 150, 112-121.	3.2	26
43	Extraction of lignans from Phyllanthus amarus Schum. & Thonn using pressurized liquids and low pressure methods. Separation and Purification Technology, 2016, 158, 204-211.	7.9	25
44	SUPERCRITICAL EXTRACTION OF LINSEED OIL: ECONOMICAL VIABILITY AND MODELING EXTRACTION CURVES. Chemical Engineering Communications, 2013, 200, 205-221.	2.6	15
45	Fusel oil: Water adsorption and enzymatic synthesis of acetate esters in supercritical CO2. Journal of Supercritical Fluids, 2018, 142, 22-31.	3.2	11
46	Deacidification of Amazonian Pracaxi (Pentaclethra macroloba) and Patawa (Oenocarpus bataua) oils: experimental and modeling of liquidâ€“liquid extraction using alcoholic solvents. Brazilian Journal of Chemical Engineering, 2020, 37, 783-794.	1.3	11
47	Supercritical fluid adsorption of natural extracts: Technical, practical, and theoretical aspects. Journal of CO2 Utilization, 2022, 56, 101865.	6.8	9
48	Production of copaiba (Copaifera officinalis) oleoresin particles by supercritical fluid extraction of emulsions. Journal of Supercritical Fluids, 2018, 140, 364-371.	3.2	7
49	Optimising drying parameters to maximise omega-3 essential fatty acid yields in striped weakfish (Cynoscion striatus) industry waste. International Journal of Food Science and Technology, 2011, 46, 2475-2481.	2.7	6
50	CHAPTER 10. Scaleâ€up of Extraction Processes. RSC Green Chemistry, 2013, , 363-398.	0.1	6
51	On optimization strategies for parameter estimation in models governed by partial differential equations. Mathematics and Computers in Simulation, 2015, 114, 14-24.	4.4	5
52	Systemic antioxidant and antiâ€inflammatory effects of yellow passion fruit bagasse extract during prostate cancer progression. Journal of Food Biochemistry, 2022, 46, e13885.	2.9	5
53	Continuous production of isoamyl acetate from fusel oil under supercritical CO2: A mass transfer approach. Chemical Engineering Research and Design, 2021, 176, 23-33.	5.6	4
54	Phenolic compounds from passion fruit rinds using ultrasound-assisted pressurized liquid extraction and nanofiltration. Journal of Food Engineering, 2022, 325, 110977.	5.2	4

#	Article	IF	Citations
55	Low Order-Value Multiple Fitting for supercritical fluid extraction models. Computers and Chemical Engineering, 2012, 40, 148-156.	3.8	3
56	ExtraÃ§Ã£o de Ã³leo essencial e compostos fenÃ³licos de limÃ£o Taiti (Citrus latifolia) usando CO2 supercrÃtico e lÃquidos pressurizados. , 0, , .		0
57	Phenolic compounds and antioxidants extraction using pressurized liquids and ultrasound, mineral potential and bioacessibility in yellow passion fruit rind (Passiflora edulis flavicarpa). , 0, , .		0
58	IntensificaÃ§Ã£o do processo de extraÃ§Ã£o de compostos fenÃ³licos do bagaÃ§o do maracujÃ¡ amarelo utilizando tecnologias a alta pressÃ£o e ultrassom. , 0, , .		0
59	ExtraÃ§Ã£o com lÃquidos pressurizados e fluidos supercrÃticos das sementes de guaranÃ¡: obtenÃ§Ã£o de compostos fenÃ³licos. , 0, , .		0