

# Julian Martinez

## List of Publications by Year in descending order

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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  | Systemic antioxidant and anti-inflammatory effects of yellow passion fruit bagasse extract during prostate cancer progression. <i>Journal of Food Biochemistry</i> , 2022, 46, e13885.  | 2.9 | 5         |
| 2  | Supercritical fluid adsorption of natural extracts: Technical, practical, and theoretical aspects. <i>Journal of CO2 Utilization</i> , 2022, 56, 101865.  | 6.8 | 9         |
| 3  | Phenolic compounds from passion fruit rinds using ultrasound-assisted pressurized liquid extraction and nanofiltration. <i>Journal of Food Engineering</i> , 2022, 325, 110977.   | 5.2 | 4         |
| 4  | Continuous production of isoamyl acetate from fusel oil under supercritical CO2: A mass transfer approach. <i>Chemical Engineering Research and Design</i> , 2021, 176, 23-33.  | 5.6 | 4         |
| 5  | Deacidification of Amazonian Pracaxi ( <i>Pentaclethra maculosa</i> ) and Patawa ( <i>Oenocarpus bataua</i> ) oils: experimental and modeling of liquid-liquid extraction using alcoholic solvents. <i>Brazilian Journal of Chemical Engineering</i> , 2020, 37, 783-794. | 1.3 | 11        |
| 6  | Sequential high-pressure extraction to obtain capsinoids and phenolic compounds from biquinho pepper ( <i>Capsicum chinense</i> ). <i>Journal of Supercritical Fluids</i> , 2019, 150, 112-121.   | 3.2 | 26        |
| 7  | Solubility of passion fruit ( <i>Passiflora edulis</i> Sims) seed oil in supercritical CO2. <i>Fluid Phase Equilibria</i> , 2019, 493, 174-180.   | 2.5 | 36        |
| 8  | Co-precipitation of anthocyanins of the extract obtained from blackberry residues by pressurized antisolvent process. <i>Journal of Supercritical Fluids</i> , 2018, 137, 81-92.  | 3.2 | 26        |
| 9  | Subcritical water extraction of flavanones from defatted orange peel. <i>Journal of Supercritical Fluids</i> , 2018, 138, 7-16.   | 3.2 | 126       |
| 10 | Encapsulation of anthocyanin-rich extract from blackberry residues by spray-drying, freeze-drying and supercritical antisolvent. <i>Powder Technology</i> , 2018, 340, 553-562.   | 4.2 | 68        |
| 11 | Combining pressurized liquids with ultrasound to improve the extraction of phenolic compounds from pomegranate peel ( <i>Punica granatum</i> L.). <i>Ultrasonics Sonochemistry</i> , 2018, 48, 151-162.   | 8.2 | 107       |
| 12 | Fusel oil: Water adsorption and enzymatic synthesis of acetate esters in supercritical CO2. <i>Journal of Supercritical Fluids</i> , 2018, 142, 22-31.  | 3.2 | 11        |
| 13 | Production of copaiba ( <i>Copaifera officinalis</i> ) oleoresin particles by supercritical fluid extraction of emulsions. <i>Journal of Supercritical Fluids</i> , 2018, 140, 364-371.   | 3.2 | 7         |
| 14 | Recovery of phenolic compounds from citrus by-products using pressurized liquids – An application to orange peel. <i>Food and Bioprocess Technology</i> , 2018, 112, 9-21.  | 3.6 | 97        |
| 15 | Extraction of phenolic compounds from dry and fermented orange pomace using supercritical CO2 and cosolvents. <i>Food and Bioprocess Technology</i> , 2017, 101, 1-10.  | 3.6 | 117       |
| 16 | Extraction of phenolic compounds and anthocyanins from juçara ( <i>Euterpe edulis</i> Mart.) residues using pressurized liquids and supercritical fluids. <i>Journal of Supercritical Fluids</i> , 2017, 119, 9-16.   | 3.2 | 153       |
| 17 | Ultrasound-assisted extraction of bioactive compounds from dedo de moça pepper ( <i>Capsicum</i> ) <i>Trends in Food Science and Technology</i> , 2017, 198, 36-44.   | 5.2 | 59        |
| 18 | Synthesis of eugenyl acetate by enzymatic reactions in supercritical carbon dioxide. <i>Biochemical Engineering Journal</i> , 2016, 114, 1-9.   | 3.6 | 52        |

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|----|--|-----|-----------|
| 19 | Encapsulation of pepper oleoresin by supercritical fluid extraction of emulsions. Journal of Supercritical Fluids, 2016, 112, 37-43.   | 3.2 | 39        |
| 20 | 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        |
| 21 | 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        |
| 22 | Ultrasound assisted extraction and nanofiltration of phenolic compounds from artichoke solid wastes. Journal of Food Engineering, 2016, 178, 170-180.  | 5.2 | 66        |
| 23 | Effect of ultrasound on the supercritical CO <sub>2</sub> extraction of bioactive compounds from dedo de mo <sup>ã</sup> sa pepper ( <i>Capsicum baccatum</i> L. var. <i>pendulum</i> ). Ultrasonics Sonochemistry, 2016, 31, 284-294. | 8.2 | 60        |
| 24 | Extraction of lignans from <i>Phyllanthus amarus</i> Schum. & Thonn using pressurized liquids and low pressure methods. Separation and Purification Technology, 2016, 158, 204-211.  | 7.9 | 25        |
| 25 | Exploring the selectivity of supercritical CO <sub>2</sub> to obtain nonpolar fractions of passion fruit bagasse extracts. Journal of Supercritical Fluids, 2016, 110, 1-10.   | 3.2 | 67        |
| 26 | Extraction of rice bran oil using supercritical CO <sub>2</sub> and compressed liquefied petroleum gas. Journal of Food Engineering, 2016, 170, 58-63.   | 5.2 | 48        |
| 27 | Comparative Study of Capsaicinoid Composition in <i>Capsicum</i> Peppers Grown in Brazil. International Journal of Food Properties, 2016, 19, 1292-1302.   | 3.0 | 34        |
| 28 | Activity of immobilized lipase from <i>Candida antarctica</i> (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        |
| 29 | Supercritical CO <sub>2</sub> extraction of cumbaru oil ( <i>Dipteryx alata</i> Vogel) assisted by ultrasound: Global yield, kinetics and fatty acid composition. Journal of Supercritical Fluids, 2016, 107, 75-83.                   | 3.2 | 49        |
| 30 | Prebiotic oligosaccharides from artichoke industrial waste: evaluation of different extraction methods. Industrial Crops and Products, 2015, 76, 141-148.  | 5.2 | 47        |
| 31 | Supercritical CO <sub>2</sub> extraction of passion fruit ( <i>Passiflora edulis</i> sp.) seed oil assisted by ultrasound. Journal of Supercritical Fluids, 2015, 104, 183-192.  | 3.2 | 79        |
| 32 | Sub- and supercritical fluid technology applied to food waste processing. Journal of Supercritical Fluids, 2015, 96, 272-286.  | 3.2 | 65        |
| 33 | Supercritical carbon dioxide extraction of capsaicinoids from malagueta pepper ( <i>Capsicum frutescens</i> ) Tj ETQq1 1 0,784314 181 /Over  | 8.2 | 181       |
| 34 | 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         |
| 35 | Extraction of antioxidant compounds from blackberry ( <i>Rubus</i> sp.) bagasse using supercritical CO <sub>2</sub> assisted by ultrasound. Journal of Supercritical Fluids, 2014, 94, 223-233.  | 3.2 | 139       |
| 36 | Extraction of phenolic compounds and anthocyanins from blueberry ( <i>Vaccinium myrtillus</i> L.) residues using supercritical CO <sub>2</sub> and pressurized liquids. Journal of Supercritical Fluids, 2014, 95, 8-16.               | 3.2 | 160       |

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|----|---|-----|-----------|
| 37 | Supercritical fluid extraction and low pressure extraction of Biquinho pepper ( <i>Capsicum chinense</i> ). LWT - Food Science and Technology, 2014, 59, 1239-1246.   | 5.2 | 41        |
| 38 | 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        |
| 39 | Pink shrimp ( <i>P. brasiliensis</i> and <i>P. paulensis</i> ) residue: Supercritical fluid extraction of carotenoid fraction. Journal of Supercritical Fluids, 2013, 74, 22-33.  | 3.2 | 66        |
| 40 | SUPERCRITICAL EXTRACTION OF LINSEED OIL: ECONOMICAL VIABILITY AND MODELING EXTRACTION CURVES. Chemical Engineering Communications, 2013, 200, 205-221.  | 2.6 | 15        |
| 41 | Supercritical carbon dioxide extraction of <i>Capsicum</i> peppers: Global yield and capsaicinoid content. Journal of Supercritical Fluids, 2013, 81, 210-216.  | 3.2 | 64        |
| 42 | CHAPTER 10. Scale-up of Extraction Processes. RSC Green Chemistry, 2013, , 363-398.   | 0.1 | 6         |
| 43 | Enzyme Microheterogeneous Hydration and Stabilization in Supercritical Carbon Dioxide. Journal of Physical Chemistry B, 2012, 116, 5671-5678.   | 2.6 | 37        |
| 44 | Supercritical fluid extraction of <i>Agaricus brasiliensis</i> : Antioxidant and antimicrobial activities. Journal of Supercritical Fluids, 2012, 70, 48-56.  | 3.2 | 71        |
| 45 | 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       |
| 46 | Extraction from striped weakfish ( <i>Cynoscion striatus</i> ) wastes with pressurized CO <sub>2</sub> : Global yield, composition, kinetics and cost estimation. Journal of Supercritical Fluids, 2012, 71, 1-10.        | 3.2 | 30        |
| 47 | Low Order-Value Multiple Fitting for supercritical fluid extraction models. Computers and Chemical Engineering, 2012, 40, 148-156.  | 3.8 | 3         |
| 48 | Optimising drying parameters to maximise omega-3 essential fatty acid yields in striped weakfish ( <i>Cynoscion striatus</i> ) industry waste. International Journal of Food Science and Technology, 2011, 46, 2475-2481. | 2.7 | 6         |
| 49 | Economical viability of SFE from peach almond, spearmint and marigold. Journal of Food Engineering, 2011, 103, 473-479.   | 5.2 | 29        |
| 50 | Supercritical fluid extraction of peach ( <i>Prunus persica</i> ) almond oil: Process yield and extract composition. Bioresource Technology, 2010, 101, 5622-5632.  | 9.6 | 99        |
| 51 | Supercritical fluid extraction of peach ( <i>Prunus persica</i> ) almond oil: Kinetics, mathematical modeling and scale-up. Journal of Supercritical Fluids, 2009, 51, 10-16.   | 3.2 | 137       |
| 52 | Fitting the SovovÃ¡€™s supercritical fluid extraction model by means of a global optimization tool. Computers and Chemical Engineering, 2008, 32, 1735-1745.  | 3.8 | 27        |
| 53 | Extraction of volatile oil from <i>Croton zehntneri</i> Pax et Hoff with pressurized CO <sub>2</sub> : solubility, composition and kinetics. Journal of Food Engineering, 2005, 69, 325-333.                              | 5.2 | 40        |
| 54 | Valorization of Brazilian Vetiver ( <i>Vetiveria zizanioides</i> (L.) Nash ex Small) Oil. Journal of Agricultural and Food Chemistry, 2004, 52, 6578-6584.  | 5.2 | 56        |

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|----|--|-----|-----------|
| 55 | Multicomponent Model To Describe Extraction of Ginger Oleoresin with Supercritical Carbon Dioxide. <i>Industrial &amp; Engineering Chemistry Research</i> , 2003, 42, 1057-1063.                               | 3.7 | 123       |
| 56 | Extração de óleo essencial e compostos fenólicos de limão Taiti ( <i>Citrus latifolia</i> ) usando CO2 supercrítico e líquidos pressurizados. , 0, , .   |     | 0         |
| 57 | Phenolic compounds and antioxidants extraction using pressurized liquids and ultrasound, mineral potential and bioaccessibility in yellow passion fruit rind ( <i>Passiflora edulis flavicarpa</i> ). , 0, , . |     | 0         |
| 58 | Intensificação do processo de extração de compostos fenólicos do bagaço do maracujá amarelo utilizando tecnologias a alta pressão e ultrassom. , 0, , .  |     | 0         |
| 59 | Extração com líquidos pressurizados e fluidos supercríticos das sementes de guaraná: obtenção de compostos fenólicos. , 0, , .   |     | 0         |