

Patrizia Perego

List of Publications by Year in descending order

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148
papers

7,601
citations

50276

46
h-index

62596

80
g-index

149
all docs

149
docs citations

149
times ranked

9101
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of temperature and nitrogen concentration on the growth and lipid content of <i>Nannochloropsis oculata</i> and <i>Chlorella vulgaris</i> for biodiesel production. <i>Chemical Engineering and Processing: Process Intensification</i> , 2009, 48, 1146-1151.	3.6	1,070
2	Improved extraction of vegetable oils under high-intensity ultrasound and/or microwaves. <i>Ultrasonics Sonochemistry</i> , 2008, 15, 898-902.	8.2	516
3	Thermodynamic study and optimization of hydrogen production by <i>Enterobacter aerogenes</i> . <i>International Journal of Hydrogen Energy</i> , 2002, 27, 149-156.	7.1	208
4	Extraction of phenolics from <i>Vitis vinifera</i> wastes using non-conventional techniques. <i>Journal of Food Engineering</i> , 2010, 100, 50-55.	5.2	186
5	Extraction of antioxidants from winery wastes using subcritical water. <i>Journal of Supercritical Fluids</i> , 2012, 65, 18-24.	3.2	153
6	Fibers from fruit by-products enhance probiotic viability and fatty acid profile and increase CLA content in yoghurts. <i>International Journal of Food Microbiology</i> , 2012, 154, 135-144.	4.7	145
7	Innovations in Smart Packaging Concepts for Food: An Extensive Review. <i>Foods</i> , 2020, 9, 1628.	4.3	144
8	Effect of pulsed electric fields and high pressure homogenization on the aqueous extraction of intracellular compounds from the microalgae <i>Chlorella vulgaris</i> . <i>Algal Research</i> , 2018, 31, 60-69.	4.6	142
9	Effect of different prebiotics on the fermentation kinetics, probiotic survival and fatty acids profiles in nonfat symbiotic fermented milk. <i>International Journal of Food Microbiology</i> , 2009, 128, 467-472.	4.7	134
10	Influence of milk type and addition of passion fruit peel powder on fermentation kinetics, texture profile and bacterial viability in probiotic yoghurts. <i>LWT - Food Science and Technology</i> , 2012, 47, 393-399.	5.2	124
11	Adsorption of Ni ²⁺ , Zn ²⁺ and Pb ²⁺ onto dry biomass of <i>Arthrospira (Spirulina) platensis</i> and <i>Chlorella vulgaris</i> . I. Single metal systems. <i>Chemical Engineering Journal</i> , 2011, 173, 326-333.	12.7	119
12	Microencapsulation of phenolic compounds from olive pomace using spray drying: A study of operative parameters. <i>LWT - Food Science and Technology</i> , 2015, 62, 177-186.	5.2	112
13	Extraction of polyphenols from grape skins and defatted grape seeds using subcritical water: Experiments and modeling. <i>Food and Bioprocess Processing</i> , 2015, 94, 29-38.	3.6	109
14	Valorization of olive oil solid waste using high pressure high temperature reactor. <i>Food Chemistry</i> , 2011, 128, 704-710.	8.2	107
15	Rheology, spontaneous whey separation, microstructure and sensorial characteristics of probiotic yoghurts enriched with passion fruit fiber. <i>Food Research International</i> , 2013, 50, 224-231.	6.2	105
16	Influence of food matrices on probiotic viability – A review focusing on the fruity bases. <i>Trends in Food Science and Technology</i> , 2011, 22, 377-385.	15.1	99
17	Effect of inulin as prebiotic and synbiotic interactions between probiotics to improve fermented milk firmness. <i>Journal of Food Engineering</i> , 2011, 107, 36-40.	5.2	86
18	Microbial production of biovanillin. <i>Brazilian Journal of Microbiology</i> , 2010, 41, 519-530.	2.0	84

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19	A non-conventional method to extract D-limonene from waste lemon peels and comparison with traditional Soxhlet extraction. <i>Separation and Purification Technology</i> , 2014, 137, 13-20.	7.9	84
20	Effect of inulin as a prebiotic to improve growth and counts of a probiotic cocktail in fermented skim milk. <i>LWT - Food Science and Technology</i> , 2011, 44, 520-523.	5.2	79
21	Kinetic and thermodynamic studies of a novel acid protease from <i>Aspergillus foetidus</i> . <i>International Journal of Biological Macromolecules</i> , 2015, 81, 17-21.	7.5	78
22	Repeated fed-batch cultivation of <i>Arthrospira (Spirulina) platensis</i> using urea as nitrogen source. <i>Biochemical Engineering Journal</i> , 2009, 43, 52-57.	3.6	76
23	Fermentation of hardwood hemicellulose hydrolysate by <i>Pachysolen tannophilus</i> , <i>Candida shehatae</i> and <i>Pichia stipitis</i> . <i>Journal of Industrial Microbiology</i> , 1990, 6, 157-164.	0.9	73
24	Use of lactulose as prebiotic and its influence on the growth, acidification profile and viable counts of different probiotics in fermented skim milk. <i>International Journal of Food Microbiology</i> , 2011, 145, 22-27.	4.7	72
25	Optimisation of olive oil extraction by means of enzyme processing aids using response surface methodology. <i>Biochemical Engineering Journal</i> , 2008, 42, 34-40.	3.6	71
26	Use of carbon and energy balances in the study of the anaerobic metabolism of <i>Enterobacter aerogenes</i> at variable starting glucose concentrations. <i>Applied Microbiology and Biotechnology</i> , 2002, 59, 303-309.	3.6	68
27	Improved probiotic survival to in vitro gastrointestinal stress in a mousse containing <i>Lactobacillus acidophilus</i> La-5 microencapsulated with inulin by spray drying. <i>LWT - Food Science and Technology</i> , 2019, 99, 404-410.	5.2	68
28	Improvement of olive oil phenolics content by means of enzyme formulations: Effect of different enzyme activities and levels. <i>Biochemical Engineering Journal</i> , 2008, 41, 149-156.	3.6	65
29	Growth, organic acids profile and sugar metabolism of <i>Bifidobacterium lactis</i> in co-culture with <i>Streptococcus thermophilus</i> : The inulin effect. <i>Food Research International</i> , 2012, 48, 21-27.	6.2	65
30	Xylitol production from sugarcane bagasse hydrolysate. <i>Biochemical Engineering Journal</i> , 2005, 25, 25-31.	3.6	63
31	Phenolics extraction from <i>Agave americana</i> (L.) leaves using high-temperature, high-pressure reactor. <i>Food and Bioprocess Technology</i> , 2012, 90, 17-21.	3.6	59
32	Production of <i>Chlorella vulgaris</i> as a source of essential fatty acids in a tubular photobioreactor continuously fed with air enriched with CO ₂ at different concentrations. <i>Biotechnology Progress</i> , 2014, 30, 916-922.	2.6	59
33	Xylitol Production from Hardwood Hemicellulose Hydrolysates by <i>Pachysolen tannophilus</i> , <i>Debaryomyces hansenii</i> , and <i>Candida guilliermondii</i> . <i>Applied Biochemistry and Biotechnology</i> , 1999, 82, 141-152.	2.9	58
34	Production of a novel fermented milk fortified with natural antioxidants and its analysis by NIR spectroscopy. <i>LWT - Food Science and Technology</i> , 2015, 62, 376-383.	5.2	58
35	Production, purification and characterization of an aspartic protease from <i>Aspergillus foetidus</i> . <i>Food and Chemical Toxicology</i> , 2017, 109, 1103-1110.	3.6	56
36	Growth and acidification performance of probiotics in pure culture and co-culture with <i>Streptococcus thermophilus</i> : The effect of inulin. <i>LWT - Food Science and Technology</i> , 2009, 42, 1015-1021.	5.2	55

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37	Polyphenols from apple skins: A study on microwave-assisted extraction optimization and exhausted solid characterization. <i>Separation and Purification Technology</i> , 2020, 240, 116640.	7.9	55
38	Effect of inulin on the growth and metabolism of a probiotic strain of <i>Lactobacillus rhamnosus</i> in co-culture with <i>Streptococcus thermophilus</i> . <i>LWT - Food Science and Technology</i> , 2012, 47, 358-363.	5.2	54
39	Medium-temperature conversion of biomass and wastes into liquid products, a review. <i>Renewable and Sustainable Energy Reviews</i> , 2012, 16, 6455-6475.	16.4	54
40	High-pressure/high-temperature extraction of phenolic compounds from grape skins. <i>International Journal of Food Science and Technology</i> , 2012, 47, 399-405.	2.7	54
41	Supercritical assisted process for the encapsulation of olive pomace extract into liposomes. <i>Journal of Supercritical Fluids</i> , 2018, 135, 152-159.	3.2	53
42	Influence of ethanol/water ratio in ultrasound and high-pressure/high-temperature phenolic compound extraction from agricultural food waste. <i>International Journal of Food Science and Technology</i> , 2016, 51, 349-358.	2.7	52
43	Optimization of spray drying microencapsulation of olive pomace polyphenols using Response Surface Methodology and Artificial Neural Network. <i>LWT - Food Science and Technology</i> , 2018, 93, 220-228.	5.2	52
44	Effects of polyphenol extract from olive pomace on anoxia-induced endothelial dysfunction. <i>Microvascular Research</i> , 2012, 83, 281-289.	2.5	49
45	Combined effect of starter culture and temperature on phenolic compounds during fermentation of Taggiasca black olives. <i>Food Chemistry</i> , 2013, 138, 2043-2049.	8.2	49
46	Effect of specific oxygen uptake rate on <i>Enterobacter aerogenes</i> energetics: Carbon and reduction degree balances in batch cultivations. <i>Biotechnology and Bioengineering</i> , 2003, 82, 370-377.	3.3	48
47	An efficient liposome based method for antioxidants encapsulation. <i>Colloids and Surfaces B: Biointerfaces</i> , 2015, 136, 1067-1072.	5.0	48
48	Exploitation of Polyphenolic Extracts from Grape Marc as Natural Antioxidants by Encapsulation in Lipid-Based Nanodelivery Systems. <i>Food and Bioprocess Technology</i> , 2013, 6, 2609-2620.	4.7	46
49	Catalytic pyrolysis of vegetable oils to biofuels: Catalyst functionalities and the role of ketonization on the oxygenate paths. <i>Fuel Processing Technology</i> , 2015, 140, 119-124.	7.2	46
50	Xylitol crystallization from culture media fermented by yeasts. <i>Chemical Engineering and Processing: Process Intensification</i> , 2006, 45, 1041-1046.	3.6	44
51	The effect of inulin as a prebiotic on the production of probiotic fibre-enriched fermented milk. <i>International Journal of Dairy Technology</i> , 2009, 62, 195-203.	2.8	44
52	Vanillin bioproduction from alkaline hydrolyzate of corn cob by <i>Escherichia coli</i> JM109/pBB1. <i>Enzyme and Microbial Technology</i> , 2009, 44, 154-158.	3.2	44
53	Chitosan/dextran multilayer microcapsules for polyphenol co-delivery. <i>Materials Science and Engineering C</i> , 2015, 46, 374-380.	7.3	43
54	Effect of inulin on growth and acidification performance of different probiotic bacteria in co-cultures and mixed culture with <i>Streptococcus thermophilus</i> . <i>Journal of Food Engineering</i> , 2009, 91, 133-139.	5.2	42

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55	Supercritical Adsorption of Quercetin on Aerogels for Active Packaging Applications. <i>Industrial & Engineering Chemistry Research</i> , 2018, 57, 15105-15113.	3.7	42
56	ANTIOXIDANTS FROM WINEMAKING WASTES: A STUDY ON EXTRACTION PARAMETERS USING RESPONSE SURFACE METHODOLOGY. <i>Journal of Food Biochemistry</i> , 2012, 36, 28-37.	2.9	40
57	Effects of light intensity and dilution rate on the semicontinuous cultivation of <i>Arthrospira (Spirulina) platensis</i> . A kinetic Monod-type approach. <i>Bioresource Technology</i> , 2011, 102, 3215-3219.	9.6	39
58	Eco-sustainable recovery of antioxidants from spent coffee grounds by microwave-assisted extraction: Process optimization, kinetic modeling and biological validation. <i>Food and Bioprocess Technology</i> , 2019, 114, 31-42.	3.6	39
59	Statistical investigation on the effects of starting xylose concentration and oxygen mass flowrate on xylitol production from rice straw hydrolyzate by response surface methodology. <i>Journal of Food Engineering</i> , 2004, 65, 383-389.	5.2	38
60	Optimization of xylitol recovery by crystallization from synthetic solutions using response surface methodology. <i>Journal of Food Engineering</i> , 2004, 61, 407-412.	5.2	38
61	The effect of citric acid on the phenolic contents of olive oil. <i>Food Chemistry</i> , 2009, 116, 617-623.	8.2	38
62	Catalytic conversion of ethyl acetate and acetic acid on alumina as models of vegetable oils conversion to biofuels. <i>Chemical Engineering Journal</i> , 2013, 215-216, 838-848.	12.7	38
63	Influence of TiO ₂ Nanoparticles on Growth and Phenolic Compounds Production in Photosynthetic Microorganisms. <i>Scientific World Journal</i> , The, 2014, 2014, 1-9.	2.1	38
64	Inactivation of <i>Escherichia coli</i> on anatase and rutile nanoparticles using UV and fluorescent light. <i>Materials Research Bulletin</i> , 2013, 48, 2095-2101.	5.2	37
65	Effect of Starting Xylose Concentration on the Microaerobic Metabolism of <i>Debaryomyces hansenii</i> : The Use of Carbon Material Balances. <i>Applied Biochemistry and Biotechnology</i> , 2002, 101, 15-30.	2.9	36
66	A kinetic study of <i>Saccharomyces</i> strains: Performance at high sugar concentrations. <i>Biotechnology and Bioengineering</i> , 1985, 27, 1108-1114.	3.3	35
67	Carbon Material and Bioenergetic Balances of Xylitol Production from Corncobs by <i>Debaryomyces hansenii</i> . <i>Biotechnology Progress</i> , 2003, 19, 706-713.	2.6	34
68	Characterisation of table olive cultivar by NIR spectroscopy. <i>Food Chemistry</i> , 2010, 122, 1261-1265.	8.2	34
69	The extension of the shelf-life of 'pesto' sauce by a combination of modified atmosphere packaging and refrigeration. <i>International Journal of Food Science and Technology</i> , 2000, 35, 293-303.	2.7	33
70	Xylose Metabolism in <i>Debaryomyces hansenii</i> UFV-170. Effect of the Specific Oxygen Uptake Rate. <i>Biotechnology Progress</i> , 2004, 20, 1641-1650.	2.6	33
71	Influence of temperature and pH on xylitol production from xylose by <i>Debaryomyces hansenii</i> UFV-170. <i>Process Biochemistry</i> , 2006, 41, 675-681.	3.7	33
72	Cultivation of <i>Spirulina platensis</i> by continuous process using ammonium chloride as nitrogen source. <i>Biomass and Bioenergy</i> , 2007, 31, 593-598.	5.7	33

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73	Co-metabolic models of <i>Streptococcus thermophilus</i> in co-culture with <i>Lactobacillus bulgaricus</i> or <i>Lactobacillus acidophilus</i> . <i>Biochemical Engineering Journal</i> , 2012, 62, 62-69.	3.6	33
74	Simplified kinetics and thermodynamics of geraniol acetylation by lyophilized cells of <i>Aspergillus oryzae</i> . <i>Enzyme and Microbial Technology</i> , 2002, 30, 216-223.	3.2	31
75	Polyphenolic extract attenuates fatty acid-induced steatosis and oxidative stress in hepatic and endothelial cells. <i>European Journal of Nutrition</i> , 2018, 57, 1793-1805.	3.9	31
76	The role of heating step in microwave-assisted extraction of polyphenols from spent coffee grounds. <i>Food and Bioproducts Processing</i> , 2019, 114, 227-234.	3.6	31
77	Breathable hydrogel dressings containing natural antioxidants for management of skin disorders. <i>Journal of Biomaterials Applications</i> , 2019, 33, 1265-1276.	2.4	30
78	Recovery of phenolic compounds from grape seeds: effect of extraction time and solid-liquid ratio. <i>Natural Product Research</i> , 2011, 25, 1751-1761.	1.8	29
79	Apigenin inhibits the TNF α -induced expression of eNOS and MMP-9 via modulating Akt signalling through oestrogen receptor engagement. <i>Molecular and Cellular Biochemistry</i> , 2012, 371, 129-136.	3.1	29
80	Extraction of phenolic compounds from <i>Vitex agnus-castus</i> L.. <i>Food and Bioproducts Processing</i> , 2012, 90, 748-754.	3.6	29
81	Kinetic and Isothermal Modelling of the Adsorption of Compounds from Olive Mill Wastewater onto Activated Carbon. <i>Food Technology and Biotechnology</i> , 2015, 53, 207-214.	2.1	29
82	Effect of UV radiation or titanium dioxide on polyphenol and lipid contents of <i>Arthrospira (Spirulina) platensis</i> . <i>Algal Research</i> , 2015, 12, 308-315.	4.6	29
83	Recovery of phenolic compounds of food concern from <i>Arthrospira platensis</i> by green extraction techniques. <i>Algal Research</i> , 2017, 25, 391-401.	4.6	28
84	Use of response surface methodology for optimization of xylitol production by the new yeast strain <i>Debaryomyces hansenii</i> UFV-170. <i>Journal of Food Engineering</i> , 2006, 76, 376-386.	5.2	27
85	Antioxidant activity and biological evaluation of olive pomace extract. <i>Natural Product Research</i> , 2012, 26, 2280-2290.	1.8	27
86	Mathematical modelling and optimization of hydrogen continuous production in a fixed bed bioreactor. <i>Chemical Engineering Science</i> , 2002, 57, 3819-3830.	3.8	26
87	Carbon material balances and bioenergetics of 2,3-butanediol bio-oxidation by <i>Acetobacter hansenii</i> . <i>Enzyme and Microbial Technology</i> , 2003, 33, 708-719.	3.2	26
88	Batch growth of <i>Kluyveromyces lactis</i> cells from deproteinized whey: Response surface methodology versus Artificial neural network-Genetic algorithm approach. <i>Biochemical Engineering Journal</i> , 2016, 109, 305-311.	3.6	26
89	Kinetic and Thermodynamic Investigation on Ascorbate Oxidase Activity and Stability of a <i>Cucurbita maxima</i> Extract. <i>Biotechnology Progress</i> , 2006, 22, 1637-1642.	2.6	26
90	A new bioenergetic and thermodynamic approach to batch photoautotrophic growth of <i>Arthrospira (Spirulina) platensis</i> in different photobioreactors and under different light conditions. <i>Bioresource Technology</i> , 2016, 207, 220-228.	9.6	25

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91	Biotechnological H ₂ S gas treatment with <i>Thiobacillus ferrooxidans</i> . <i>Chemical Engineering and Technology</i> , 1996, 19, 79-88.	1.5	24
92	Pyrolysis of grape marc before and after the recovery of polyphenol fraction. <i>Fuel Processing Technology</i> , 2016, 153, 121-128.	7.2	24
93	Use of Supercritical Assisted Atomization to produce nanoparticles from olive pomace extract. <i>Innovative Food Science and Emerging Technologies</i> , 2017, 40, 2-9.	5.6	24
94	Zein electrospun fibers purification and vanillin impregnation in a one-step supercritical process to produce safe active packaging. <i>Food Hydrocolloids</i> , 2022, 122, 107082.	10.7	24
95	Microaerophilic metabolism of <i>Pachysolen tannophilus</i> at different pH values. <i>Biotechnology Letters</i> , 1999, 21, 719-723.	2.2	23
96	Production of fermented skim milk supplemented with different grape pomace extracts: Effect on viability and acidification performance of probiotic cultures. <i>PharmaNutrition</i> , 2018, 6, 64-68.	1.7	23
97	Effect of temperature on the microaerophilic metabolism of <i>Pachysolen tannophilus</i> . <i>Enzyme and Microbial Technology</i> , 2001, 28, 339-345.	3.2	22
98	Extractive fermentation of clavulanic acid by <i>Streptomyces</i> DAUFPE 3060 using aqueous two-phase system. <i>Biotechnology Progress</i> , 2011, 27, 95-103.	2.6	22
99	Bioactives extraction from spent coffee grounds and liposome encapsulation by a combination of green technologies. <i>Chemical Engineering and Processing: Process Intensification</i> , 2020, 151, 107911.	3.6	22
100	Bioactive compounds and value-added applications of cupuassu (<i>Theobroma grandiflorum</i> Schum.) agroindustrial by-product. <i>Food Science and Technology</i> , 2020, 40, 401-407.	1.7	22
101	Kinetic considerations about the study of alcoholic fermentations of starch hydrolysate. <i>Biotechnology and Bioengineering</i> , 1986, 28, 711-717.	3.3	21
102	Cocoa Quality and Processing. <i>Food and Bioproducts Processing</i> , 2004, 82, 291-297.	3.6	21
103	Response surface modeling of vanillin production by <i>Escherichia coli</i> JM109pBB1. <i>Biochemical Engineering Journal</i> , 2007, 36, 268-275.	3.6	21
104	Effects of photobioreactor configuration, nitrogen source and light intensity on the fed-batch cultivation of <i>Arthrospira (Spirulina) platensis</i> . <i>Bioenergetic aspects. Biomass and Bioenergy</i> , 2012, 37, 309-317.	5.7	21
105	Immobilization of <i>Aspergillus ficuum</i> tannase in calcium alginate beads and its application in the treatment of boldo (<i>Peumus boldus</i>) tea. <i>International Journal of Biological Macromolecules</i> , 2018, 118, 1989-1994.	7.5	20
106	Title is missing!. <i>Biotechnology Letters</i> , 2000, 22, 1861-1865.	2.2	17
107	Dextran/poly-L-arginine multi-layered CaCO ₃ -based nanosystem for vascular drug delivery. <i>International Journal of Biological Macromolecules</i> , 2021, 177, 548-558.	7.5	17
108	A Comprehensive Optimization of Ultrasound-Assisted Extraction for Lycopene Recovery from Tomato Waste and Encapsulation by Spray Drying. <i>Processes</i> , 2022, 10, 308.	2.8	17

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109	Tailored electrospun small-diameter graft for vascular prosthesis. <i>International Journal of Polymeric Materials and Polymeric Biomaterials</i> , 2017, 66, 635-643.	3.4	16
110	Influence of inhibitory compounds and minor sugars on xylitol production by <i>Debaryomyces hansenii</i> . <i>Applied Biochemistry and Biotechnology</i> , 2007, 136, 165-181.	2.9	15
111	Estrogen Receptor Activation Protects Against TNF- α -Induced Endothelial Dysfunction. <i>Angiology</i> , 2014, 65, 17-21.	1.8	15
112	Effects of changes in ingredient composition on the rheological properties of a biscuit industry dough. <i>International Journal of Food Science and Technology</i> , 2007, 42, 649-657.	2.7	14
113	<i>L. acidophilus</i> La-5, fructo-oligosaccharides and inulin may improve sensory acceptance and texture profile of a synbiotic diet mousse. <i>LWT - Food Science and Technology</i> , 2019, 105, 329-335.	5.2	14
114	Optimization of spray drying conditions to microencapsulate cupuassu (<i>Theobroma</i>) Tj ETQq0 0 0 rgBT /Overlock_10 Tf 50 542 Td (g	1.8	14
115	Poly (Lactic-co-Glycolic Acid) Nanoparticles and Nanoliposomes for Protein Delivery in Targeted Therapy: A Comparative In Vitro Study. <i>Polymers</i> , 2020, 12, 2566.	4.5	14
116	Simultaneous ultrasound-assisted water extraction and β -cyclodextrin encapsulation of polyphenols from <i>Mangifera indica</i> stem bark in counteracting TNF- α -induced endothelial dysfunction. <i>Natural Product Research</i> , 2015, 29, 1657-1663.	1.8	13
117	High-Pressure Technologies for the Recovery of Bioactive Molecules from Agro-Industrial Waste. <i>Applied Sciences (Switzerland)</i> , 2022, 12, 3642.	2.5	12
118	Encapsulation of <i>Hibiscus sabdariffa</i> Extract into Zein Nanoparticles. <i>Chemical Engineering and Technology</i> , 2020, 43, 2062-2072.	1.5	11
119	Vanillin production by recombinant strains of <i>Escherichia coli</i> . <i>Brazilian Journal of Microbiology</i> , 0, 34, 108-110.	2.0	11
120	Design and evaluation of non-conventional extraction for bioactive compounds recovery from spent coffee (<i>Coffea arabica</i> L.) grounds. <i>Chemical Engineering Research and Design</i> , 2022, 177, 418-430.	5.6	11
121	Inhibiting factors in the continuous production of ethanol from molasses. <i>Resources, Conservation and Recycling</i> , 1988, 1, 81-95.	10.8	10
122	Microencapsulation of <i>Theobroma cacao</i> L. waste extract: optimization using response surface methodology. <i>Journal of Microencapsulation</i> , 2017, 34, 111-120.	2.8	10
123	Bioactive compounds and antioxidant potential for polyphenol-rich cocoa extract obtained by agroindustrial residue. <i>Natural Product Research</i> , 2019, 33, 589-592.	1.8	10
124	Kinetic and Thermodynamic Investigation on Ascorbate Oxidase Activity and Stability of a <i>Cucurbita maxima</i> Extract. <i>Biotechnology Progress</i> , 2006, 22, 1637-1642.	2.6	9
125	Kinetic and thermodynamic investigation on clavulanic acid formation and degradation during glycerol fermentation by <i>Streptomyces DAUFPE 3060</i> . <i>Enzyme and Microbial Technology</i> , 2009, 45, 169-173.	3.2	8
126	TNF- α -induced endothelial activation is counteracted by polyphenol extract from UV-stressed cyanobacterium <i>Arthrospira platensis</i> . <i>Medicinal Chemistry Research</i> , 2015, 24, 275-282.	2.4	8

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127	Engineered CaCO ₃ nanoparticles with targeting activity: A simple approach for a vascular intended drug delivery system. Canadian Journal of Chemical Engineering, 2017, 95, 1683-1689.	1.7	8
128	Quality control of Amazonian cocoa (Theobroma cacao L.) by-products and microencapsulated extract by thermal analysis. Journal of Thermal Analysis and Calorimetry, 2018, 134, 993-1000.	3.6	8
129	Winery waste valorisation as microalgae culture medium: A step forward for food circular economy. Separation and Purification Technology, 2022, 293, 121088.	7.9	8
130	Pretreatment operations and alcohol fermentation of orange wastes. Journal of Bioscience and Bioengineering, 1989, 68, 277-281.	0.9	7
131	In-situ regeneration of spongy supports for cell entrapment. Resources, Conservation and Recycling, 1990, 3, 283-291.	10.8	7
132	An Assessment on Xylitol Recovery Methods. , 2012, , 229-244.		7
133	Optimisation of phenolics recovery from Vitex agnus-castus Linn. leaves by high-pressure and temperature extraction. Natural Product Research, 2014, 28, 67-69.	1.8	6
134	Polyphenols from Nerone Gold 26/6, a new pigmented rice, via non-conventional extractions: antioxidant properties and biological validation. Journal of Chemical Technology and Biotechnology, 2021, 96, 1691-1699.	3.2	6
135	Influence of fructooligosaccharides on the fermentation profile and viable counts in a symbiotic low fat milk. Brazilian Journal of Microbiology, 2013, 44, 431-434.	2.0	5
136	Influence of High-Pressure/High-Temperature Extraction on the Recovery of Phenolic Compounds from Barley Grains. Journal of Food Biochemistry, 2015, 39, 696-707.	2.9	5
137	Extraction of polyphenols from olive pomace: Mathematical modeling and technological feasibility in a high temperature and high pressure stirred reactor. Chemical Engineering Research and Design, 2019, 141, 32-46.	5.6	5
138	Cell protection from Ca ²⁺ -overloading by bioactive molecules extracted from olive pomace. Natural Product Research, 2019, 33, 1449-1455.	1.8	5
139	Production of Vanillin-Loaded Zein Sub-micron Electrospun Fibers for Food Packaging Applications. Chemical Engineering and Technology, 2021, 44, 1390-1396.	1.5	5
140	Innovative nanotools for vascular drug delivery: the atherosclerosis case study. Journal of Materials Chemistry B, 2021, 9, 8558-8568.	5.8	5
141	A Bioactive Olive Pomace Extract Prevents the Death of Murine Cortical Neurons Triggered by NMDAR Over-Activation. Molecules, 2020, 25, 4385.	3.8	4
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143	Leavening Bread Dough. Current Nutrition and Food Science, 2012, 8, 131-138.	0.6	3
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#	ARTICLE	IF	CITATIONS
145	Bevacizumab-Controlled Delivery from Polymeric Microparticle Systems as Interesting Tools for Pathologic Angiogenesis Diseases. <i>Polymers</i> , 2022, 14, 2593.	4.5	2
146	Optimization and modeling of solid-liquid multivariable extractor (SoLVE): A new solution for tomato waste valorization. <i>Chemical Engineering Research and Design</i> , 2022, 182, 465-477.	5.6	1
147	Bioenergetic Aspects of Xylitol Production from Lignocellulosic Materials. , 2012, , 205-225.		0
148	Bioactive molecules isolated from olive pomace extract protect murine cortex neurons from NMDA-mediated cell death. <i>FASEB Journal</i> , 2019, 33, lb227.	0.5	0