Luiz Pinto

List of Publications by Citations

158 papers	4,611 citations	41 h-index	61 g-index
174 ext. papers	5,367 ext. citations	4.8 avg, IF	6.17 L-index

#	Paper	IF	Citations
158	Comparison of Spirulina platensis microalgae and commercial activated carbon as adsorbents for the removal of Reactive Red 120 dye from aqueous effluents. *Journal of Hazardous Materials*, **2012**, 241-242, 146-53	12.8	189
157	Adsorption of food dyes acid blue 9 and food yellow 3 onto chitosan: stirring rate effect in kinetics and mechanism. *Journal of Hazardous Materials*, **2011**, 187, 164-70	12.8	180
156	Adsorption of food dyes onto chitosan: Optimization process and kinetic. *Carbohydrate Polymers*, **2011**, 84, 231-238	10.3	162
155	Adsorption isotherms and thermochemical data of FD&C Red n° 40 binding by Chitosan. *Brazilian Journal of Chemical Engineering*, **2011**, 28, 295-304	1.7	132
154	Optimization of deacetylation in the production of chitosan from shrimp wastes: Use of response surface methodology. *Journal of Food Engineering*, **2007**, 80, 749-753	6	129
153	Application of chitosan films for the removal of food dyes from aqueous solutions by adsorption. *Chemical Engineering Journal*, **2013**, 214, 8-16	14.7	124
152	Biosorption of food dyes onto Spirulina platensis nanoparticles: equilibrium isotherm and thermodynamic analysis. *Bioresource Technology*, **2012**, 103, 123-30	11	122
151	Kinetics and Mechanism of Tartrazine Adsorption onto Chitin and Chitosan. *Industrial & Engineering Chemistry Research*, **2012**, 51, 6862-6868	3.9	100
150	Preparation of activated carbon from black wattle bark waste and its application for phenol adsorption. *Journal of Environmental Chemical Engineering*, **2019**, 7, 103396	6.8	96
149	Evaluation of molar weight and deacetylation degree of chitosan during chitin deacetylation reaction: Used to produce biofilm. *Chemical Engineering and Processing: Process Intensification*, **2011**, 50, 351-355	3.7	95
148	Adsorption of FD&C Red No. 40 by chitosan: Isotherms analysis. *Journal of Food Engineering*, **2009**, 95, 16-20	6	86
147	Chitosan scaffold as an alternative adsorbent for the removal of hazardous food dyes from aqueous solutions. *Journal of Colloid and Interface Science*, **2014**, 424, 7-15	9.3	83
146	Development of chitosan based hybrid hydrogels for dyes removal from aqueous binary system. *Journal of Molecular Liquids*, **2017**, 225, 265-270	6	74
145	Production and refinement of oil from carp (Cyprinus carpio) viscera. *Food Chemistry*, **2010**, 119, 945-950	8.5	72
144	Statistical optimization, interaction analysis and desorption studies for the azo dyes adsorption onto chitosan films. *Journal of Colloid and Interface Science*, **2013**, 411, 27-33	9.3	70
143	Characterization of thin layer drying of Spirulina platensis utilizing perpendicular air flow. *Bioresource Technology*, **2009**, 100, 1297-303	11	67
142	Kinetics and Mechanism of the Food Dye FD&C Red 40 Adsorption onto Chitosan. *Journal of Chemical & Engineering Data*, **2011**, 56, 3759-3765	2.8	66

141	Diffusional mass transfer model for the adsorption of food dyes on chitosan films. *Chemical Engineering Research and Design*, **2014**, 92, 2324-2332	5.5	65
140	Use of Spirulina platensis micro and nanoparticles for the removal synthetic dyes from aqueous solutions by biosorption. *Process Biochemistry*, **2012**, 47, 1335-1343	4.8	62
139	Equilibrium and thermodynamics of azo dyes biosorption onto Spirulina platensis. *Brazilian Journal of Chemical Engineering*, **2013**, 30, 13-21	1.7	59
138	Adsorption of a textile dye onto piaˆ va fibers: kinetic, equilibrium, thermodynamics, and application in simulated effluents. *Environmental Science and Pollution Research*, **2019**, 26, 28584-28592	5.1	59
137	Analysis of mass transfer kinetics in the biosorption of synthetic dyes onto Spirulina platensis nanoparticles. *Biochemical Engineering Journal*, **2012**, 68, 85-90	4.2	58
136	Kinetic studies on the biosorption of phenol by nanoparticles from Spirulina sp. LEB 18. *Journal of Environmental Chemical Engineering*, **2013**, 1, 1137-1143	6.8	57
135	Glass beads coated with chitosan for the food azo dyes adsorption in a fixed bed column. *Journal of Industrial and Engineering Chemistry*, **2014**, 20, 3387-3393	6.3	56
134	Synthesis of a bio-based polyurethane/chitosan composite foam using ricinoleic acid for the adsorption of Food Red 17 dye. *International Journal of Biological Macromolecules*, **2019**, 121, 373-380	7.9	56
133	Preparation of Chitosan with Different Characteristics and Its Application for Biofilms Production. *Journal of Polymers and the Environment*, **2015**, 23, 470-477	4.5	54
132	New physicochemical interpretations for the adsorption of food dyes on chitosan films using statistical physics treatment. *Food Chemistry*, **2015**, 171, 1-7	8.5	54
131	Adsorption Isotherms in Liquid Phase: Experimental, Modeling, and Interpretations **2017**, 19-51		50
130	Remoˆ o dos corantes azul brilhante, amarelo crepˆ sculo e amarelo tartrazina de soluˆ es aquosas utilizando carvˆ o ativado, terra ativada, terra diatomˆ cea, quitina e quitosana: estudos de equilˆ brio e termodinˆ mica. *Quimica Nova*, **2011**, 34, 1193-1199	1.6	50
129	Preparation, Characterization and Dye Adsorption/Reuse of Chitosan-Vanadate Films. *Journal of Polymers and the Environment*, **2018**, 26, 2917-2924	4.5	48
128	Diffusive model with variable effective diffusivity considering shrinkage in thin layer drying of chitosan. *Journal of Food Engineering*, **2007**, 81, 127-132	6	48
127	Recent Developments in Chitosan-Based Adsorbents for the Removal of Pollutants from Aqueous Environments. *Molecules*, **2021**, 26,	4.8	48
126	Optimization and kinetic analysis of food dyes biosorption by Spirulina platensis. *Colloids and Surfaces B: Biointerfaces*, **2012**, 91, 234-41	6	46
125	Kinetics and thermodynamics adsorption of carotenoids and chlorophylls in rice bran oil bleaching. *Journal of Food Engineering*, **2016**, 185, 9-16	6	46
124	Characteristics and chemical composition of skins gelatin from cobia (Rachycentron canadum). *LWT - Food Science and Technology*, **2014**, 57, 580-585	5.4	45

123	Chitosan-functionalized nanofibers: A comprehensive review on challenges and prospects for food applications. *International Journal of Biological Macromolecules*, **2019**, 123, 210-220	7.9	45
122	Adsorption of phenol onto chitosan hydrogel scaffold modified with carbon nanotubes. *Journal of Environmental Chemical Engineering*, **2019**, 7, 103460	6.8	43
121	Cu(II) adsorption from copper mine water by chitosan films and the matrix effects. *Environmental Science and Pollution Research*, **2017**, 24, 5908-5917	5.1	42
120	Synthesis of a novel CoFeO/chitosan magnetic composite for fast adsorption of indigotine blue dye. *Carbohydrate Polymers*, **2019**, 217, 6-14	10.3	42
119	Equilibrium Isotherms, Thermodynamics, and Kinetic Studies for the Adsorption of Food Azo Dyes onto Chitosan Films. *Chemical Engineering Communications*, **2015**, 202, 1316-1323	2.2	42
118	Optimisation of Spirulina platensis convective drying: evaluation of phycocyanin loss and lipid oxidation. *International Journal of Food Science and Technology*, **2010**, 45, 1572-1578	3.8	42
117	Moisture sorption properties of chitosan. *LWT - Food Science and Technology*, **2010**, 43, 415-420	5.4	41
116	Removal of fluoride from fertilizer industry effluent using carbon nanotubes stabilized in chitosan sponge. *Journal of Hazardous Materials*, **2020**, 388, 122042	12.8	41
115	Production of lipids from microalgae Spirulina sp.: Influence of drying, cell disruption and extraction methods. *Biomass and Bioenergy*, **2016**, 93, 25-32	5.3	41
114	Drying of chitosan in a spouted bed: The influences of temperature and equipment geometry in powder quality. *LWT - Food Science and Technology*, **2011**, 44, 1786-1792	5.4	40
113	Influence of Drying Techniques on the Characteristics of Chitosan and the Quality of Biopolymer Films. *Drying Technology*, **2011**, 29, 1784-1791	2.6	37
112	Diffusive Model with Shrinkage in the Thin-Layer Drying of Fish Muscles. *Drying Technology*, **2006**, 24, 509-516	2.6	37
111	Single and competitive dye adsorption onto chitosan-based hybrid hydrogels using artificial neural network modeling. *Journal of Colloid and Interface Science*, **2020**, 560, 722-729	9.3	36
110	Production of low molecular weight chitosan by acid and oxidative pathways: Effect on physicochemical properties. *Food Research International*, **2019**, 123, 88-94	7	34
109	Removal of Al (III) and Fe (III) from binary system and industrial effluent using chitosan films. *International Journal of Biological Macromolecules*, **2018**, 120, 1667-1673	7.9	34
108	Adsorption rate of Reactive Black 5 on chitosan based materials: geometry and swelling effects. *Adsorption*, **2016**, 22, 973-983	2.6	33
107	Preparation of bionanoparticles derived from Spirulina platensis and its application for Cr (VI) removal from aqueous solutions. *Journal of Industrial and Engineering Chemistry*, **2012**, 18, 1925-1930	6.3	33
106	Fish waste: An efficient alternative to biogas and methane production in an anaerobic mono-digestion system. *Renewable Energy*, **2020**, 147, 798-805	8.1	31

105	PHYCOCYANIN CONTENT OF SPIRULINA PLATENSIS DRIED IN SPOUTED BED AND THIN LAYER. *Journal of Food Process Engineering*, **2008**, 31, 34-50	2.4	30
104	Separation of anthocyanins extracted from red cabbage by adsorption onto chitosan films. *International Journal of Biological Macromolecules*, **2019**, 131, 905-911	7.9	29
103	Preparation of nanoemulsions containing unsaturated fatty acid concentrate-chitosan capsules. *Journal of Colloid and Interface Science*, **2015**, 445, 137-142	9.3	29
102	Cyanoguanidine-crosslinked chitosan to adsorption of food dyes in the aqueous binary system. *Journal of Molecular Liquids*, **2015**, 211, 425-430	6	29
101	Vanadium removal from aqueous solutions by adsorption onto chitosan films. *Desalination and Water Treatment*, **2016**, 57, 16583-16591		29
100	Polyunsaturated Fatty Acid Concentrates of Carp Oil: Chemical Hydrolysis and Urea Complexation. *JAOCS, Journal of the American Oil ChemistshSociety*, **2012**, 89, 329-334	1.8	29
99	Biosorption of phenol onto bionanoparticles from Spirulina sp. LEB 18. *Journal of Colloid and Interface Science*, **2013**, 407, 450-6	9.3	28
98	Adsorption of Cr (VI) by chitosan with different deacetylation degrees. *Desalination and Water Treatment*, **2013**, 51, 7690-7699		28
97	Fixed bed adsorption of Methylene Blue by ultrasonic surface modified chitin supported on sand. *Chemical Engineering Research and Design*, **2015**, 100, 302-310	5.5	27
96	Use of chitosan solutions for the microbiological shelf life extension of papaya fruits during storage at room temperature. *LWT - Food Science and Technology*, **2015**, 64, 126-130	5.4	27
95	Development of Spirulina/chitosan foam adsorbent for phenol adsorption. *Journal of Molecular Liquids*, **2020**, 309, 113256	6	26
94	Comparison of chitosan with different physical forms to remove Reactive Black 5 from aqueous solutions. *Journal of Environmental Chemical Engineering*, **2016**, 4, 2259-2267	6.8	25
93	Development of chitosan/Spirulina bio-blend films and its biosorption potential for dyes. *Journal of Applied Polymer Science*, **2017**, 134,	2.9	24
92	Carp (Cyprinus carpio) oils obtained by fishmeal and ensilage processes: characteristics and lipid profiles. *International Journal of Food Science and Technology*, **2009**, 44, 1642-1648	3.8	24
91	Migration of mycotoxins into rice starchy endosperm during the parboiling process. *LWT - Food Science and Technology*, **2009**, 42, 433-437	5.4	24
90	Equilibrium modeling of single and binary adsorption of Food Yellow 4 and Food Blue 2 on modified chitosan using a statistical physics theory: new microscopic interpretations. *Journal of Molecular Liquids*, **2016**, 222, 151-158	6	23
89	Influence of drying methods on the characteristics of a vegetable paste formulated by linear programming maximizing antioxidant activity. *LWT - Food Science and Technology*, **2015**, 60, 178-185	5.4	22
88	Moisture sorption isotherms and thermodynamic properties of apple Fuji and garlic. *International Journal of Food Science and Technology*, **2008**, 43, 1824-1831	3.8	21

87	Treatment of chitin effluents by coagulationâflocculation with chitin and aluminum sulfate. *Journal of Environmental Chemical Engineering*, **2013**, 1, 50-55	6.8	20
86	Preparation of biopolymer film from chitosan modified with lipid fraction. *International Journal of Food Science and Technology*, **2011**, 46, 1856-1862	3.8	20
85	Characteristics of thin-layer drying of the cyanobacterium Aphanothece microscopica Nˆ geli. *Chemical Engineering and Processing: Process Intensification*, **2007**, 46, 63-69	3.7	20
84	Chitosan and cyanoguanidine-crosslinked chitosan coated glass beads and its application in fixed bed adsorption. *Chemical Engineering Communications*, **2019**, 206, 1474-1486	2.2	19
83	Desorption isotherms and thermodynamics properties of anchovy in natura and enzymatic modified paste. *Journal of Food Engineering*, **2012**, 110, 507-513	6	19
82	Bleaching optimization and winterization step evaluation in the refinement of rice bran oil. *Separation and Purification Technology*, **2017**, 175, 72-78	8.3	18
81	Bleaching with blends of bleaching earth and activated carbon reduces color and oxidation products of carp oil. *European Journal of Lipid Science and Technology*, **2015**, 117, 829-836	3	18
80	Chitosan hydrogel scaffold modified with carbon nanotubes and its application for food dyes removal in single and binary aqueous systems. *International Journal of Biological Macromolecules*, **2020**, 142, 85-93	7.9	18
79	Azo dyes adsorption in fixed bed column packed with different deacetylation degrees chitosan coated glass beads. *Journal of Environmental Chemical Engineering*, **2018**, 6, 3233-3241	6.8	17
78	Moisture sorption isotherms of chitosan-glycerol films: Thermodynamic properties and microstructure. *Food Bioscience*, **2018**, 22, 170-177	4.9	16
77	Crosslinking agents effect on gelatins from carp and tilapia skins and in their biopolymeric films. *Colloids and Surfaces A: Physicochemical and Engineering Aspects*, **2018**, 539, 184-191	5.1	16
76	Kinetics and mass transfer aspects about the adsorption of tartrazine by a porous chitosan sponge. *Reaction Kinetics, Mechanisms and Catalysis*, **2015**, 116, 105-117	1.6	15
75	Nanoemulsions From Unsaturated Fatty Acids Concentrates of Carp Oil Using Chitosan, Gelatin, and Their Blends as Wall Materials. *European Journal of Lipid Science and Technology*, **2018**, 120, 1700240	3	15
74	Optimization of Spirulina sp. Drying in Heat Pump: Effects on the Physicochemical Properties and Color Parameters. *Journal of Food Processing and Preservation*, **2016**, 40, 934-942	2.1	15
73	Biosorption of Organic Dyes: Research Opportunities and Challenges **2015**, 295-329		14
72	Ultrasound-assisted treatment of chitin: evaluation of physicochemical characteristics and dye removal potential. *E-Polymers*, **2016**, 16, 49-56	2.7	14
71	Influence of Air Temperature on Physical Characteristics and Bioactive Compounds in Vacuum Drying of Arthrospira Spirulina. *Journal of Food Process Engineering*, **2017**, 40, e12359	2.4	13
70	Multiclass Method for the Determination of Pesticide Residues in Oat Using Modified QuEChERS with Alternative Sorbent and Liquid Chromatography with Tandem Mass Spectrometry. *Food Analytical Methods*, **2019**, 12, 2835-2844	3.4	13

69	Use of Chitosan with Different Deacetylation Degrees for the Adsorption of Food Dyes in a Binary System. *Clean - Soil, Air, Water*, **2014**, 42, 767-774	1.6	13
68	Chitosan-based nanofibers for enzyme immobilization. *International Journal of Biological Macromolecules*, **2021**, 183, 1959-1970	7.9	13
67	Implementation of a multilayer statistical physics model to interpret the adsorption of food dyes on a chitosan film. *Journal of Environmental Chemical Engineering*, **2021**, 9, 105516	6.8	13
66	Development of chitosan/Spirulina sp. blend films as biosorbents for Cr and Pb removal. *International Journal of Biological Macromolecules*, **2020**, 155, 142-152	7.9	12
65	Physicochemical, biochemical, and thermal properties of Arthrospira (Spirulina) biomass dried in spouted bed at different conditions. *Journal of Applied Phycology*, **2018**, 30, 1019-1029	3.2	11
64	Adsorption Kinetics in Liquid Phase: Modeling for Discontinuous and Continuous Systems **2017**, 53-76		11
63	Thermodynamic analysis of single and binary adsorption of Food Yellow 4 and Food Blue 2 on CC-chitosan: Application of statistical physics and IAST models. *Journal of Molecular Liquids*, **2017**, 232, 499-505	6	10
62	Electrospun chitosan/poly(ethylene oxide) nanofibers applied for the removal of glycerol impurities from biodiesel production by biosorption. *Journal of Molecular Liquids*, **2018**, 268, 365-370	6	10
61	Microencapsulation of different oils rich in unsaturated fatty acids using dairy industry waste. *Journal of Cleaner Production*, **2018**, 196, 665-673	10.3	10
60	Modified Gelatin Films from Croaker Skins: Effects of pH, and Addition of Glycerol and Chitosan. *Journal of Food Process Engineering*, **2015**, 38, 613-620	2.4	10
59	Physical Cross-linkers: Alternatives to Improve the Mechanical Properties of Fish Gelatin. *Food Engineering Reviews*, **2012**, 4, 165-170	6.5	10
58	Anthocyanins concentration by adsorption onto chitosan and alginate beads: Isotherms, kinetics and thermodynamics parameters. *International Journal of Biological Macromolecules*, **2021**, 166, 934-939	7.9	10
57	sp. biomass dried/disrupted by different methods and their application in biofilms production. *Food Science and Biotechnology*, **2018**, 27, 1659-1665	3	10
56	A new approach to convert rice husk waste in a quick and efficient adsorbent to remove cationic dye from water. *Journal of Environmental Chemical Engineering*, **2019**, 7, 103504	6.8	9
55	Moisture sorption characteristics of microalgae Spirulina platensis. *Brazilian Journal of Chemical Engineering*, **2009**, 26, 189-197	1.7	9
54	Effect of carp (Cyprinus carpio) oil incorporation on water vapour permeability, mechanical properties and transparency of chitosan films. *International Journal of Food Science and Technology*, **2013**, 48, 1309-1317	3.8	8
53	Chitosan-coated sand and its application in a fixed-bed column to remove dyes in simple, binary, and real systems. *Environmental Science and Pollution Research*, **2020**, 27, 37938-37945	5.1	7
52	Structured lipids by swine lard interesterification with oil and esters from common carp viscera. *Journal of Food Process Engineering*, **2018**, 41, e12679	2.4	7

51	Physicochemical characteristics of the Spirulina sp. dried in heat pump and conventional tray dryers. *International Journal of Food Science and Technology*, **2015**, 50, 2614-2620	3.8	7
50	Extraˆ b de gelatina a partir das peles de cabeˆ as de carpa comum. *Ciencia Rural*, **2011**, 41, 904-909	1.3	7
49	"Winterizaˆ b" de ˆ eo de pescado via solvente. *Food Science and Technology*, **2009**, 29, 207-213	2	7
48	Deodorisation process variables for croaker (M. furnieri) oil. *Food Chemistry*, **2009**, 114, 396-401	8.5	7
47	Preparation of new biocoagulants by shrimp waste and its application in coagulation-flocculation processes. *Journal of Cleaner Production*, **2020**, 269, 122397	10.3	7
46	Microstructures containing nanocapsules of unsaturated fatty acids with biopolymers: Characterization and thermodynamic properties. *Journal of Food Engineering*, **2019**, 248, 28-35	6	7
45	Nile tilapia industrialization waste: Evaluation of the yield, quality and cost of the biodiesel production process. *Journal of Cleaner Production*, **2021**, 287, 125041	10.3	7
44	Single and Binary Adsorption of Food Dyes on Chitosan/Activated Carbon Hydrogels. *Chemical Engineering and Technology*, **2018**, 42, 454	2	7
43	Evaluation of Mechanical Properties and Water Vapor Permeability in Chitosan Biofilms Using Sorbitol and Glycerol. *Macromolecular Symposia*, **2012**, 319, 240-245	0.8	6
42	Frontiers in Biomaterials **2017**,		6
41	Biodiesel produced from crude, degummed, neutralized and bleached oils of Nile tilapia waste: Production efficiency, physical-chemical quality and economic viability. *Renewable Energy*, **2020**, 161, 110-119	8.1	6
40	Isotherms, kinetics, and thermodynamic studies for adsorption of pigments and oxidation products in oil bleaching from catfish waste. *Chemical Engineering Communications*, **2019**, 206, 1399-1413	2.2	5
39	Biosorption of glycerol impurities from biodiesel production onto electrospun chitosan-based nanofibers: equilibrium and thermodynamic evaluations. *Environmental Science and Pollution Research*, **2019**, 26, 28436-28443	5.1	5
38	Determination of the effective thermal diffusivity in a porous bed containing rice grains: effects of moisture content and temperature. *Heat and Mass Transfer*, **2016**, 52, 887-896	2.2	5
37	Evaluation of Lycopene Loss and Colour Values in Convective Drying of Tomato by Surface Response Methodology. *International Journal of Food Engineering*, **2013**, 9, 233-238	1.9	5
36	Protein quality of dried enzymatic hydrolysate from anchovy produced in a spouted bed of inert particles. *International Journal of Food Science and Technology*, **2015**, 50, 819-825	3.8	4
35	Statistical Evaluation of the Protein Enrichment of Rice Bran Using Spouted Bed. *Drying Technology*, **2012**, 30, 733-738	2.6	4
34	The effect of temperature on rice oil bleaching to reduce oxidation and loss in bioactive compounds. *Grasas Y Aceites*, **2019**, 70, 287	1.3	4

33	Application of statistical physics formalism for the modeling of adsorption isotherms of water molecules on the microalgae Spirulina platensis. *Food and Bioproducts Processing*, **2019**, 114, 103-112	4.9	4
32	Chitosan-Based Hydrogels. *Sustainable Agriculture Reviews*, **2019**, 147-173	1.3	3
31	Chitosan-coated different particles in spouted bed and their use in dye continuous adsorption system. *Environmental Science and Pollution Research*, **2019**, 26, 28510-28523	5.1	3
30	Drying Kinetics, Biochemical and Functional Properties of Products in Convective Drying ofAnchovy (Engraulis anchoita) Fillets. *International Journal of Food Engineering*, **2013**, 9, 341-351	1.9	3
29	EVALUATION OF MOLECULAR WEIGHT OF CHITOSAN IN THIN-LAYER AND SPOUTED BED DRYING. *Journal of Food Process Engineering*, **2011**, 34, 160-174	2.4	3
28	Nanoemulsions containing unsaturated fatty acid concentrates **2016**, 71-106		3
27	Parametrization of particle coating process with chitosan in spouted bed. *Particulate Science and Technology*, **2020**, 38, 54-62	2	3
26	Adsorption Kinetics of Dyes in Single and Binary Systems Using Cyanoguanidine-Crosslinked Chitosan of Different Deacetylation Degrees. *Journal of Polymers and the Environment*, **2018**, 26, 2401-2409	4.5	3
25	Product characteristics and quality of bovine blood-enriched dried vegetable paste. *Journal of the Science of Food and Agriculture*, **2014**, 94, 3255-62	4.3	2
24	Programaˆ □□ linear para formulaˆ □□ de pasta de vegetais e operaˆ □□ de secagem em leito de jorro. *Ciencia Rural*, **2011**, 41, 2032-2038	1.3	2
23	Kinetic Study of Adsorption of Pigments and Oxidation Products in the Bleaching of Rice Bran Oil. *International Journal of Food Engineering*, **2016**, 12, 211-219	1.9	2
22	Treatment of industrial glycerol from biodiesel production by adsorption operation: kinetics and thermodynamics analyses. *Chemical Engineering Communications*, **2019**, 206, 1388-1398	2.2	2
21	A statistical physics analysis of the adsorption of Fe3+, Al3+ and Cu2+ heavy metals on chitosan films via homogeneous and heterogeneous monolayer models. *Journal of Molecular Liquids*, **2021**, 343, 117617	6	2
20	Protein content maximization of vegetable paste by incorporation of whey through the linear programming: drying and rehydration evaluation. *Journal of Food Science and Technology*, **2018**, 55, 2541-2551	3.3	1
19	Characterization and Film-Forming Properties of Gelatins from Whitemouth Croaker (Micropogonias furnieri) Skin and Bones. *Journal of Aquatic Food Product Technology*, **2017**, 26, 447-456	1.6	1
18	Preparation of Unsaturated Fatty Acids/Chitosan Microcapsules: Influence of Solvent. *Macromolecular Symposia*, **2014**, 343, 39-44	0.8	1
17	Estudo das propriedades fˆ □icas e de transporte na secagem de cebola (Allium cepa L.) em camada delgada. *Food Science and Technology*, **2004**, 24, 319-326	2	1
16	Condiˆ □□es de secagem de uma pasta de anchoita modificada enzimaticamente na oxidaˆ □□ lipˆ □dica, lisina dispon□vel e atividade antioxidante do produto. *Ciencia Rural*, **2013**, 43, 530-536	1.3	1

15	REMOˆ ÕO DE TURBIDEZ E SˆOLIDOS TOTAIS DE EFLUENTES DO PROCESSO DE OBTENˆ ÕO DE QUITINA		1
14	CINˆ TICA DE ADSORˆ ÕO DE CORANTES ALIMENTˆ CIOS EM SISTEMA BINˆ RIO POR QUITOSANA COM E SEM MODIFICAˆ ÕO		1
13	Structured lipids of swine lard and oils from byproducts of skipjack tuna and of common carp. *Journal of Food Processing and Preservation*, **2021**, 45, e15154	2.1	1
12	Physico-chemical interactions of a new rod-coil-rod polymer with liposomal system: Approaches to applications in tryptophan-related therapies. *Chemistry and Physics of Lipids*, **2021**, 235, 105027	3.7	1
11	Dietary chitosan supplementation in Litopenaeus vannamei reared in a biofloc system: Effect on antioxidant status facing saline stress. *Aquaculture*, **2021**, 544, 737034	4.4	1
10	Monitoring of the fluidized bed particle drying process by temperature and pressure drop measurements. *Drying Technology*,1-13	2.6	0
9	Techno-Economic Analysis of Producing Oil Rich in ?-3 from Catfish Processing Wastes. *Waste and Biomass Valorization*,1	3.2	0
8	Gelatin Films from Carp Skin Crosslinked by Gallic Acid and Incorporated with Chitosan/Tuna Lipid Fractions. *Journal of Polymers and the Environment*, **2021**, 29, 2096-2110	4.5	0
7	Modeling of anthocyanins adsorption onto chitosan films: An approach using the pore volume and surface diffusion model. *Separation and Purification Technology*, **2022**, 292, 121062	8.3	0
6	Carbon nanotube-based materials for environmental remediation processes **2022**, 475-513		0
5	Spray-Drying Microencapsulation of Carotenoids Produced by Phaffia rhodozyma. *Industrial Biotechnology*, **2020**, 16, 300-308	1.3	
4	Analysis of the thermal and physicochemical properties of unsaturated fatty acid concentrates from cobia (Rachycentron canadum) and Argentine croaker (Umbrina canosai) waste. *Grasas Y Aceites*, **2019**, 70, 334	1.3	
3	Chitin/Chitosan Based Films for Packaging Applications **2021**, 69-83		
2	Chitosan-Coated Glass Beads in a Fluidized Bed for Use in Fixed-Bed Dye Adsorption. *Chemical Engineering and Technology*, **2021**, 44, 631-638	2	
1	Magnetic Nanofibers for Contaminantsâ Removal from Water. *Environmental Chemistry for A Sustainable World*, **2021**, 295-312	0.8	