

Luiz Pinto

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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	Modeling of anthocyanins adsorption onto chitosan films: An approach using the pore volume and surface diffusion model. <i>Separation and Purification Technology</i> , 2022 , 292, 121062	8.3	0
157	Carbon nanotube-based materials for environmental remediation processes 2022 , 475-513		0
156	Chitin/Chitosan Based Films for Packaging Applications 2021 , 69-83		
155	Chitosan-based nanofibers for enzyme immobilization. <i>International Journal of Biological Macromolecules</i> , 2021 , 183, 1959-1970	7.9	13
154	Anthocyanins concentration by adsorption onto chitosan and alginate beads: Isotherms, kinetics and thermodynamics parameters. <i>International Journal of Biological Macromolecules</i> , 2021 , 166, 934-939	7.9	10
153	Structured lipids of swine lard and oils from byproducts of skipjack tuna and of common carp. <i>Journal of Food Processing and Preservation</i> , 2021 , 45, e15154	2.1	1
152	Physico-chemical interactions of a new rod-coil-rod polymer with liposomal system: Approaches to applications in tryptophan-related therapies. <i>Chemistry and Physics of Lipids</i> , 2021 , 235, 105027	3.7	1
151	Nile tilapia industrialization waste: Evaluation of the yield, quality and cost of the biodiesel production process. <i>Journal of Cleaner Production</i> , 2021 , 287, 125041	10.3	7
150	Recent Developments in Chitosan-Based Adsorbents for the Removal of Pollutants from Aqueous Environments. <i>Molecules</i> , 2021 , 26,	4.8	48
149	Chitosan-Coated Glass Beads in a Fluidized Bed for Use in Fixed-Bed Dye Adsorption. <i>Chemical Engineering and Technology</i> , 2021 , 44, 631-638	2	
148	Implementation of a multilayer statistical physics model to interpret the adsorption of food dyes on a chitosan film. <i>Journal of Environmental Chemical Engineering</i> , 2021 , 9, 105516	6.8	13
147	Dietary chitosan supplementation in <i>Litopenaeus vannamei</i> reared in a biofloc system: Effect on antioxidant status facing saline stress. <i>Aquaculture</i> , 2021 , 544, 737034	4.4	1
146	A statistical physics analysis of the adsorption of Fe ³⁺ , Al ³⁺ and Cu ²⁺ heavy metals on chitosan films via homogeneous and heterogeneous monolayer models. <i>Journal of Molecular Liquids</i> , 2021 , 343, 117617	6	2
145	Gelatin Films from Carp Skin Crosslinked by Gallic Acid and Incorporated with Chitosan/Tuna Lipid Fractions. <i>Journal of Polymers and the Environment</i> , 2021 , 29, 2096-2110	4.5	0
144	Magnetic Nanofibers for Contaminants Removal from Water. <i>Environmental Chemistry for A Sustainable World</i> , 2021 , 295-312	0.8	
143	Spray-Drying Microencapsulation of Carotenoids Produced by <i>Phaffia rhodozyma</i> . <i>Industrial Biotechnology</i> , 2020 , 16, 300-308	1.3	
142	Development of Spirulina/chitosan foam adsorbent for phenol adsorption. <i>Journal of Molecular Liquids</i> , 2020 , 309, 113256	6	26

141	Chitosan-coated sand and its application in a fixed-bed column to remove dyes in simple, binary, and real systems. <i>Environmental Science and Pollution Research</i> , 2020 , 27, 37938-37945	5.1	7
140	Development of chitosan/Spirulina sp. blend films as biosorbents for Cr and Pb removal. <i>International Journal of Biological Macromolecules</i> , 2020 , 155, 142-152	7.9	12
139	Preparation of new biocoagulants by shrimp waste and its application in coagulation-flocculation processes. <i>Journal of Cleaner Production</i> , 2020 , 269, 122397	10.3	7
138	Single and competitive dye adsorption onto chitosan-based hybrid hydrogels using artificial neural network modeling. <i>Journal of Colloid and Interface Science</i> , 2020 , 560, 722-729	9.3	36
137	Removal of fluoride from fertilizer industry effluent using carbon nanotubes stabilized in chitosan sponge. <i>Journal of Hazardous Materials</i> , 2020 , 388, 122042	12.8	41
136	Biodiesel produced from crude, degummed, neutralized and bleached oils of Nile tilapia waste: Production efficiency, physical-chemical quality and economic viability. <i>Renewable Energy</i> , 2020 , 161, 110-119	8.1	6
135	Parametrization of particle coating process with chitosan in spouted bed. <i>Particulate Science and Technology</i> , 2020 , 38, 54-62	2	3
134	Chitosan hydrogel scaffold modified with carbon nanotubes and its application for food dyes removal in single and binary aqueous systems. <i>International Journal of Biological Macromolecules</i> , 2020 , 142, 85-93	7.9	18
133	Fish waste: An efficient alternative to biogas and methane production in an anaerobic mono-digestion system. <i>Renewable Energy</i> , 2020 , 147, 798-805	8.1	31
132	Preparation of activated carbon from black wattle bark waste and its application for phenol adsorption. <i>Journal of Environmental Chemical Engineering</i> , 2019 , 7, 103396	6.8	96
131	Multiclass Method for the Determination of Pesticide Residues in Oat Using Modified QuEChERS with Alternative Sorbent and Liquid Chromatography with Tandem Mass Spectrometry. <i>Food Analytical Methods</i> , 2019 , 12, 2835-2844	3.4	13
130	Chitosan-Based Hydrogels. <i>Sustainable Agriculture Reviews</i> , 2019 , 147-173	1.3	3
129	Production of low molecular weight chitosan by acid and oxidative pathways: Effect on physicochemical properties. <i>Food Research International</i> , 2019 , 123, 88-94	7	34
128	Chitosan and cyanoguanidine-crosslinked chitosan coated glass beads and its application in fixed bed adsorption. <i>Chemical Engineering Communications</i> , 2019 , 206, 1474-1486	2.2	19
127	Separation of anthocyanins extracted from red cabbage by adsorption onto chitosan films. <i>International Journal of Biological Macromolecules</i> , 2019 , 131, 905-911	7.9	29
126	Isotherms, kinetics, and thermodynamic studies for adsorption of pigments and oxidation products in oil bleaching from catfish waste. <i>Chemical Engineering Communications</i> , 2019 , 206, 1399-1413	2.2	5
125	Synthesis of a novel CoFeO/chitosan magnetic composite for fast adsorption of indigotine blue dye. <i>Carbohydrate Polymers</i> , 2019 , 217, 6-14	10.3	42
124	Chitosan-coated different particles in spouted bed and their use in dye continuous adsorption system. <i>Environmental Science and Pollution Research</i> , 2019 , 26, 28510-28523	5.1	3

123	Biosorption of glycerol impurities from biodiesel production onto electrospun chitosan-based nanofibers: equilibrium and thermodynamic evaluations. <i>Environmental Science and Pollution Research</i> , 2019 , 26, 28436-28443	5.1	5
122	Adsorption of phenol onto chitosan hydrogel scaffold modified with carbon nanotubes. <i>Journal of Environmental Chemical Engineering</i> , 2019 , 7, 103460	6.8	43
121	A new approach to convert rice husk waste in a quick and efficient adsorbent to remove cationic dye from water. <i>Journal of Environmental Chemical Engineering</i> , 2019 , 7, 103504	6.8	9
120	The effect of temperature on rice oil bleaching to reduce oxidation and loss in bioactive compounds. <i>Grasas Y Aceites</i> , 2019 , 70, 287	1.3	4
119	Analysis of the thermal and physicochemical properties of unsaturated fatty acid concentrates from cobia (<i>Rachycentron canadum</i>) and Argentine croaker (<i>Umbrina canosai</i>) waste. <i>Grasas Y Aceites</i> , 2019 , 70, 334	1.3	
118	Microstructures containing nanocapsules of unsaturated fatty acids with biopolymers: Characterization and thermodynamic properties. <i>Journal of Food Engineering</i> , 2019 , 248, 28-35	6	7
117	Chitosan-functionalized nanofibers: A comprehensive review on challenges and prospects for food applications. <i>International Journal of Biological Macromolecules</i> , 2019 , 123, 210-220	7.9	45
116	Treatment of industrial glycerol from biodiesel production by adsorption operation: kinetics and thermodynamics analyses. <i>Chemical Engineering Communications</i> , 2019 , 206, 1388-1398	2.2	2
115	Adsorption of a textile dye onto pia [^] ãva fibers: kinetic, equilibrium, thermodynamics, and application in simulated effluents. <i>Environmental Science and Pollution Research</i> , 2019 , 26, 28584-28592	5.1	59
114	Application of statistical physics formalism for the modeling of adsorption isotherms of water molecules on the microalgae <i>Spirulina platensis</i> . <i>Food and Bioproducts Processing</i> , 2019 , 114, 103-112	4.9	4
113	Synthesis of a bio-based polyurethane/chitosan composite foam using ricinoleic acid for the adsorption of Food Red 17 dye. <i>International Journal of Biological Macromolecules</i> , 2019 , 121, 373-380	7.9	56
112	Moisture sorption isotherms of chitosan-glycerol films: Thermodynamic properties and microstructure. <i>Food Bioscience</i> , 2018 , 22, 170-177	4.9	16
111	Structured lipids by swine lard interesterification with oil and esters from common carp viscera. <i>Journal of Food Process Engineering</i> , 2018 , 41, e12679	2.4	7
110	Preparation, Characterization and Dye Adsorption/Reuse of Chitosan-Vanadate Films. <i>Journal of Polymers and the Environment</i> , 2018 , 26, 2917-2924	4.5	48
109	Azo dyes adsorption in fixed bed column packed with different deacetylation degrees chitosan coated glass beads. <i>Journal of Environmental Chemical Engineering</i> , 2018 , 6, 3233-3241	6.8	17
108	Protein content maximization of vegetable paste by incorporation of whey through the linear programming: drying and rehydration evaluation. <i>Journal of Food Science and Technology</i> , 2018 , 55, 2541-2551	3.3	1
107	Nanoemulsions From Unsaturated Fatty Acids Concentrates of Carp Oil Using Chitosan, Gelatin, and Their Blends as Wall Materials. <i>European Journal of Lipid Science and Technology</i> , 2018 , 120, 1700240 ³		15
106	Physicochemical, biochemical, and thermal properties of <i>Arthrospira</i> (<i>Spirulina</i>) biomass dried in spouted bed at different conditions. <i>Journal of Applied Phycology</i> , 2018 , 30, 1019-1029	3.2	11

105	Electrospun chitosan/poly(ethylene oxide) nanofibers applied for the removal of glycerol impurities from biodiesel production by biosorption. <i>Journal of Molecular Liquids</i> , 2018 , 268, 365-370	6	10
104	Microencapsulation of different oils rich in unsaturated fatty acids using dairy industry waste. <i>Journal of Cleaner Production</i> , 2018 , 196, 665-673	10.3	10
103	Crosslinking agents effect on gelatins from carp and tilapia skins and in their biopolymeric films. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2018 , 539, 184-191	5.1	16
102	Adsorption Kinetics of Dyes in Single and Binary Systems Using Cyanoguanidine-Crosslinked Chitosan of Different Deacetylation Degrees. <i>Journal of Polymers and the Environment</i> , 2018 , 26, 2401-2409	4.5	3
101	Single and Binary Adsorption of Food Dyes on Chitosan/Activated Carbon Hydrogels. <i>Chemical Engineering and Technology</i> , 2018 , 42, 454	2	7
100	Removal of Al (III) and Fe (III) from binary system and industrial effluent using chitosan films. <i>International Journal of Biological Macromolecules</i> , 2018 , 120, 1667-1673	7.9	34
99	sp. biomass dried/disrupted by different methods and their application in biofilms production. <i>Food Science and Biotechnology</i> , 2018 , 27, 1659-1665	3	10
98	Influence of Air Temperature on Physical Characteristics and Bioactive Compounds in Vacuum Drying of Arthrospira Spirulina. <i>Journal of Food Process Engineering</i> , 2017 , 40, e12359	2.4	13
97	Cu(II) adsorption from copper mine water by chitosan films and the matrix effects. <i>Environmental Science and Pollution Research</i> , 2017 , 24, 5908-5917	5.1	42
96	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. <i>Journal of Molecular Liquids</i> , 2017 , 232, 499-505	6	10
95	Adsorption Isotherms in Liquid Phase: Experimental, Modeling, and Interpretations 2017 , 19-51		50
94	Adsorption Kinetics in Liquid Phase: Modeling for Discontinuous and Continuous Systems 2017 , 53-76		11
93	Bleaching optimization and winterization step evaluation in the refinement of rice bran oil. <i>Separation and Purification Technology</i> , 2017 , 175, 72-78	8.3	18
92	Development of chitosan/Spirulina bio-blend films and its biosorption potential for dyes. <i>Journal of Applied Polymer Science</i> , 2017 , 134,	2.9	24
91	Characterization and Film-Forming Properties of Gelatins from Whitemouth Croaker (Micropogonias furnieri) Skin and Bones. <i>Journal of Aquatic Food Product Technology</i> , 2017 , 26, 447-456	1.6	1
90	Development of chitosan based hybrid hydrogels for dyes removal from aqueous binary system. <i>Journal of Molecular Liquids</i> , 2017 , 225, 265-270	6	74
89	Frontiers in Biomaterials 2017 ,		6
88	Adsorption rate of Reactive Black 5 on chitosan based materials: geometry and swelling effects. <i>Adsorption</i> , 2016 , 22, 973-983	2.6	33

87	Optimization of Spirulina sp. Drying in Heat Pump: Effects on the Physicochemical Properties and Color Parameters. <i>Journal of Food Processing and Preservation</i> , 2016 , 40, 934-942	2.1	15
86	Determination of the effective thermal diffusivity in a porous bed containing rice grains: effects of moisture content and temperature. <i>Heat and Mass Transfer</i> , 2016 , 52, 887-896	2.2	5
85	Vanadium removal from aqueous solutions by adsorption onto chitosan films. <i>Desalination and Water Treatment</i> , 2016 , 57, 16583-16591		29
84	Ultrasound-assisted treatment of chitin: evaluation of physicochemical characteristics and dye removal potential. <i>E-Polymers</i> , 2016 , 16, 49-56	2.7	14
83	Nanoemulsions containing unsaturated fatty acid concentrates 2016 , 71-106		3
82	Production of lipids from microalgae Spirulina sp.: Influence of drying, cell disruption and extraction methods. <i>Biomass and Bioenergy</i> , 2016 , 93, 25-32	5.3	41
81	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. <i>Journal of Molecular Liquids</i> , 2016 , 222, 151-158	6	23
80	Kinetics and thermodynamics adsorption of carotenoids and chlorophylls in rice bran oil bleaching. <i>Journal of Food Engineering</i> , 2016 , 185, 9-16	6	46
79	Comparison of chitosan with different physical forms to remove Reactive Black 5 from aqueous solutions. <i>Journal of Environmental Chemical Engineering</i> , 2016 , 4, 2259-2267	6.8	25
78	Kinetic Study of Adsorption of Pigments and Oxidation Products in the Bleaching of Rice Bran Oil. <i>International Journal of Food Engineering</i> , 2016 , 12, 211-219	1.9	2
77	Preparation of nanoemulsions containing unsaturated fatty acid concentrate-chitosan capsules. <i>Journal of Colloid and Interface Science</i> , 2015 , 445, 137-142	9.3	29
76	Fixed bed adsorption of Methylene Blue by ultrasonic surface modified chitin supported on sand. <i>Chemical Engineering Research and Design</i> , 2015 , 100, 302-310	5.5	27
75	Kinetics and mass transfer aspects about the adsorption of tartrazine by a porous chitosan sponge. <i>Reaction Kinetics, Mechanisms and Catalysis</i> , 2015 , 116, 105-117	1.6	15
74	Biosorption of Organic Dyes: Research Opportunities and Challenges 2015 , 295-329		14
73	Preparation of Chitosan with Different Characteristics and Its Application for Biofilms Production. <i>Journal of Polymers and the Environment</i> , 2015 , 23, 470-477	4.5	54
72	Cyanoguanidine-crosslinked chitosan to adsorption of food dyes in the aqueous binary system. <i>Journal of Molecular Liquids</i> , 2015 , 211, 425-430	6	29
71	Use of chitosan solutions for the microbiological shelf life extension of papaya fruits during storage at room temperature. <i>LWT - Food Science and Technology</i> , 2015 , 64, 126-130	5.4	27
70	Equilibrium Isotherms, Thermodynamics, and Kinetic Studies for the Adsorption of Food Azo Dyes onto Chitosan Films. <i>Chemical Engineering Communications</i> , 2015 , 202, 1316-1323	2.2	42

69	Influence of drying methods on the characteristics of a vegetable paste formulated by linear programming maximizing antioxidant activity. <i>LWT - Food Science and Technology</i> , 2015 , 60, 178-185	5.4	22
68	New physicochemical interpretations for the adsorption of food dyes on chitosan films using statistical physics treatment. <i>Food Chemistry</i> , 2015 , 171, 1-7	8.5	54
67	Protein quality of dried enzymatic hydrolysate from anchovy produced in a spouted bed of inert particles. <i>International Journal of Food Science and Technology</i> , 2015 , 50, 819-825	3.8	4
66	Physicochemical characteristics of the <i>Spirulina</i> sp. dried in heat pump and conventional tray dryers. <i>International Journal of Food Science and Technology</i> , 2015 , 50, 2614-2620	3.8	7
65	Bleaching with blends of bleaching earth and activated carbon reduces color and oxidation products of carp oil. <i>European Journal of Lipid Science and Technology</i> , 2015 , 117, 829-836	3	18
64	Modified Gelatin Films from Croaker Skins: Effects of pH, and Addition of Glycerol and Chitosan. <i>Journal of Food Process Engineering</i> , 2015 , 38, 613-620	2.4	10
63	Characteristics and chemical composition of skins gelatin from cobia (<i>Rachycentron canadum</i>). <i>LWT - Food Science and Technology</i> , 2014 , 57, 580-585	5.4	45
62	Diffusional mass transfer model for the adsorption of food dyes on chitosan films. <i>Chemical Engineering Research and Design</i> , 2014 , 92, 2324-2332	5.5	65
61	Glass beads coated with chitosan for the food azo dyes adsorption in a fixed bed column. <i>Journal of Industrial and Engineering Chemistry</i> , 2014 , 20, 3387-3393	6.3	56
60	Chitosan scaffold as an alternative adsorbent for the removal of hazardous food dyes from aqueous solutions. <i>Journal of Colloid and Interface Science</i> , 2014 , 424, 7-15	9.3	83
59	Product characteristics and quality of bovine blood-enriched dried vegetable paste. <i>Journal of the Science of Food and Agriculture</i> , 2014 , 94, 3255-62	4.3	2
58	Preparation of Unsaturated Fatty Acids/Chitosan Microcapsules: Influence of Solvent. <i>Macromolecular Symposia</i> , 2014 , 343, 39-44	0.8	1
57	Use of Chitosan with Different Deacetylation Degrees for the Adsorption of Food Dyes in a Binary System. <i>Clean - Soil, Air, Water</i> , 2014 , 42, 767-774	1.6	13
56	Biosorption of phenol onto bionanoparticles from <i>Spirulina</i> sp. LEB 18. <i>Journal of Colloid and Interface Science</i> , 2013 , 407, 450-6	9.3	28
55	Application of chitosan films for the removal of food dyes from aqueous solutions by adsorption. <i>Chemical Engineering Journal</i> , 2013 , 214, 8-16	14.7	124
54	Kinetic studies on the biosorption of phenol by nanoparticles from <i>Spirulina</i> sp. LEB 18. <i>Journal of Environmental Chemical Engineering</i> , 2013 , 1, 1137-1143	6.8	57
53	Treatment of chitin effluents by coagulation-flocculation with chitin and aluminum sulfate. <i>Journal of Environmental Chemical Engineering</i> , 2013 , 1, 50-55	6.8	20
52	Statistical optimization, interaction analysis and desorption studies for the azo dyes adsorption onto chitosan films. <i>Journal of Colloid and Interface Science</i> , 2013 , 411, 27-33	9.3	70

51	Adsorption of Cr (VI) by chitosan with different deacetylation degrees. <i>Desalination and Water Treatment</i> , 2013 , 51, 7690-7699		28
50	Drying Kinetics, Biochemical and Functional Properties of Products in Convective Drying of Anchovy (<i>Engraulis anchoita</i>) Fillets. <i>International Journal of Food Engineering</i> , 2013 , 9, 341-351	1.9	3
49	Evaluation of Lycopene Loss and Colour Values in Convective Drying of Tomato by Surface Response Methodology. <i>International Journal of Food Engineering</i> , 2013 , 9, 233-238	1.9	5
48	Effect of carp (<i>Cyprinus carpio</i>) oil incorporation on water vapour permeability, mechanical properties and transparency of chitosan films. <i>International Journal of Food Science and Technology</i> , 2013 , 48, 1309-1317	3.8	8
47	Equilibrium and thermodynamics of azo dyes biosorption onto <i>Spirulina platensis</i> . <i>Brazilian Journal of Chemical Engineering</i> , 2013 , 30, 13-21	1.7	59
46	Condições de secagem de uma pasta de anchoita modificada enzimaticamente na oxidação lipídica, lisina disponível e atividade antioxidante do produto. <i>Ciencia Rural</i> , 2013 , 43, 530-536	1.3	1
45	Biosorption of food dyes onto <i>Spirulina platensis</i> nanoparticles: equilibrium isotherm and thermodynamic analysis. <i>Bioresource Technology</i> , 2012 , 103, 123-30	11	122
44	Desorption isotherms and thermodynamics properties of anchovy in natura and enzymatic modified paste. <i>Journal of Food Engineering</i> , 2012 , 110, 507-513	6	19
43	Polyunsaturated Fatty Acid Concentrates of Carp Oil: Chemical Hydrolysis and Urea Complexation. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2012 , 89, 329-334	1.8	29
42	Use of <i>Spirulina platensis</i> micro and nanoparticles for the removal synthetic dyes from aqueous solutions by biosorption. <i>Process Biochemistry</i> , 2012 , 47, 1335-1343	4.8	62
41	Kinetics and Mechanism of Tartrazine Adsorption onto Chitin and Chitosan. <i>Industrial & Engineering Chemistry Research</i> , 2012 , 51, 6862-6868	3.9	100
40	Analysis of mass transfer kinetics in the biosorption of synthetic dyes onto <i>Spirulina platensis</i> nanoparticles. <i>Biochemical Engineering Journal</i> , 2012 , 68, 85-90	4.2	58
39	Comparison of <i>Spirulina platensis</i> microalgae and commercial activated carbon as adsorbents for the removal of Reactive Red 120 dye from aqueous effluents. <i>Journal of Hazardous Materials</i> , 2012 , 241-242, 146-53	12.8	189
38	Preparation of bionanoparticles derived from <i>Spirulina platensis</i> and its application for Cr (VI) removal from aqueous solutions. <i>Journal of Industrial and Engineering Chemistry</i> , 2012 , 18, 1925-1930	6.3	33
37	Physical Cross-linkers: Alternatives to Improve the Mechanical Properties of Fish Gelatin. <i>Food Engineering Reviews</i> , 2012 , 4, 165-170	6.5	10
36	Statistical Evaluation of the Protein Enrichment of Rice Bran Using Spouted Bed. <i>Drying Technology</i> , 2012 , 30, 733-738	2.6	4
35	Optimization and kinetic analysis of food dyes biosorption by <i>Spirulina platensis</i> . <i>Colloids and Surfaces B: Biointerfaces</i> , 2012 , 91, 234-41	6	46
34	Evaluation of Mechanical Properties and Water Vapor Permeability in Chitosan Biofilms Using Sorbitol and Glycerol. <i>Macromolecular Symposia</i> , 2012 , 319, 240-245	0.8	6

33	Influence of Drying Techniques on the Characteristics of Chitosan and the Quality of Biopolymer Films. <i>Drying Technology</i> , 2011 , 29, 1784-1791	2.6	37
32	Drying of chitosan in a spouted bed: The influences of temperature and equipment geometry in powder quality. <i>LWT - Food Science and Technology</i> , 2011 , 44, 1786-1792	5.4	40
31	Extração de gelatina a partir das peles de cabeças de carpa comum. <i>Ciencia Rural</i> , 2011 , 41, 904-909	1.3	7
30	Remoção dos corantes azul brilhante, amarelo crepúsculo e amarelo tartrazina de soluções aquosas utilizando carvão ativado, terra ativada, terra diatomácea, quitina e quitosana: estudos de equilíbrio e termodinâmica. <i>Quimica Nova</i> , 2011 , 34, 1193-1199	1.6	50
29	Programação linear para formulação de pasta de vegetais e operação de secagem em leito de jorro. <i>Ciencia Rural</i> , 2011 , 41, 2032-2038	1.3	2
28	Adsorption isotherms and thermochemical data of FD&C Red n° 40 binding by Chitosan. <i>Brazilian Journal of Chemical Engineering</i> , 2011 , 28, 295-304	1.7	132
27	Preparation of biopolymer film from chitosan modified with lipid fraction. <i>International Journal of Food Science and Technology</i> , 2011 , 46, 1856-1862	3.8	20
26	EVALUATION OF MOLECULAR WEIGHT OF CHITOSAN IN THIN-LAYER AND SPOUTED BED DRYING. <i>Journal of Food Process Engineering</i> , 2011 , 34, 160-174	2.4	3
25	Kinetics and Mechanism of the Food Dye FD&C Red 40 Adsorption onto Chitosan. <i>Journal of Chemical & Engineering Data</i> , 2011 , 56, 3759-3765	2.8	66
24	Adsorption of food dyes onto chitosan: Optimization process and kinetic. <i>Carbohydrate Polymers</i> , 2011 , 84, 231-238	10.3	162
23	Evaluation of molar weight and deacetylation degree of chitosan during chitin deacetylation reaction: Used to produce biofilm. <i>Chemical Engineering and Processing: Process Intensification</i> , 2011 , 50, 351-355	3.7	95
22	Adsorption of food dyes acid blue 9 and food yellow 3 onto chitosan: stirring rate effect in kinetics and mechanism. <i>Journal of Hazardous Materials</i> , 2011 , 187, 164-70	12.8	180
21	Optimisation of Spirulina platensis convective drying: evaluation of phycocyanin loss and lipid oxidation. <i>International Journal of Food Science and Technology</i> , 2010 , 45, 1572-1578	3.8	42
20	Moisture sorption properties of chitosan. <i>LWT - Food Science and Technology</i> , 2010 , 43, 415-420	5.4	41
19	Production and refinement of oil from carp (Cyprinus carpio) viscera. <i>Food Chemistry</i> , 2010 , 119, 945-950	8.5	72
18	"Winterização" de óleo de pescado via solvente. <i>Food Science and Technology</i> , 2009 , 29, 207-213	2	7
17	Carp (Cyprinus carpio) oils obtained by fishmeal and ensilage processes: characteristics and lipid profiles. <i>International Journal of Food Science and Technology</i> , 2009 , 44, 1642-1648	3.8	24
16	Deodorisation process variables for croaker (M. furnieri) oil. <i>Food Chemistry</i> , 2009 , 114, 396-401	8.5	7

15	Adsorption of FD&C Red No. 40 by chitosan: Isotherms analysis. <i>Journal of Food Engineering</i> , 2009 , 95, 16-20	6	86
14	Characterization of thin layer drying of <i>Spirulina platensis</i> utilizing perpendicular air flow. <i>Bioresource Technology</i> , 2009 , 100, 1297-303	11	67
13	Migration of mycotoxins into rice starchy endosperm during the parboiling process. <i>LWT - Food Science and Technology</i> , 2009 , 42, 433-437	5.4	24
12	Moisture sorption characteristics of microalgae <i>Spirulina platensis</i> . <i>Brazilian Journal of Chemical Engineering</i> , 2009 , 26, 189-197	1.7	9
11	Moisture sorption isotherms and thermodynamic properties of apple Fuji and garlic. <i>International Journal of Food Science and Technology</i> , 2008 , 43, 1824-1831	3.8	21
10	PHYCOCYANIN CONTENT OF SPIRULINA PLATENSIS DRIED IN SPOUTED BED AND THIN LAYER. <i>Journal of Food Process Engineering</i> , 2008 , 31, 34-50	2.4	30
9	Characteristics of thin-layer drying of the cyanobacterium <i>Aphanothece microscopica</i> N ^o 661. <i>Chemical Engineering and Processing: Process Intensification</i> , 2007 , 46, 63-69	3.7	20
8	Optimization of deacetylation in the production of chitosan from shrimp wastes: Use of response surface methodology. <i>Journal of Food Engineering</i> , 2007 , 80, 749-753	6	129
7	Diffusive model with variable effective diffusivity considering shrinkage in thin layer drying of chitosan. <i>Journal of Food Engineering</i> , 2007 , 81, 127-132	6	48
6	Diffusive Model with Shrinkage in the Thin-Layer Drying of Fish Muscles. <i>Drying Technology</i> , 2006 , 24, 509-516	2.6	37
5	Estudo das propriedades Físicas e de transporte na secagem de cebola (<i>Allium cepa</i> L.) em camada delgada. <i>Food Science and Technology</i> , 2004 , 24, 319-326	2	1
4	REMOÇÃO DE TURBIDEZ E SÓLIDOS TOTAIS DE EFLUENTES DO PROCESSO DE OBTENÇÃO DE QUITINA		1
3	CINÉTICA DE ADSORÇÃO DE CORANTES ALIMENTÍCIOS EM SISTEMA BINÁRIO POR QUITOSANA COM E SEM MODIFICAÇÃO		1
2	Monitoring of the fluidized bed particle drying process by temperature and pressure drop measurements. <i>Drying Technology</i> , 1-13	2.6	0
1	Techno-Economic Analysis of Producing Oil Rich in ω -3 from Catfish Processing Wastes. <i>Waste and Biomass Valorization</i> , 1	3.2	0