

Keila K Aracava

List of Publications by Year in descending order

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15
papers

407
citations

759233

12
h-index

996975

15
g-index

15
all docs

15
docs citations

15
times ranked

342
citing authors

#	ARTICLE	IF	CITATIONS
1	Effects of the extraction conditions on the yield and composition of rice bran oil extracted with ethanol—A response surface approach. <i>Food and Bioproducts Processing</i> , 2012, 90, 22-31.	3.6	80
2	Corn germ-bran oils extracted with alcoholic solvents: Extraction yield, oil composition and evaluation of protein solubility of defatted meal. <i>Food and Bioproducts Processing</i> , 2016, 100, 185-194.	3.6	42
3	Thermodynamic and statistical analysis of soybean oil extraction process using renewable solvent. <i>International Journal of Food Science and Technology</i> , 2010, 45, 2407-2414.	2.7	41
4	Fractionation of lemon essential oil by solvent extraction: Phase equilibrium for model systems at T=298.2K. <i>Journal of Chemical Thermodynamics</i> , 2012, 54, 316-321.	2.0	34
5	Deterpenation of eucalyptus essential oil by liquid+liquid extraction: Phase equilibrium and physical properties for model systems at T=298.2K. <i>Journal of Chemical Thermodynamics</i> , 2014, 69, 66-72.	2.0	29
6	Deterpenation of Bergamot Essential Oil Using Liquid~Liquid Extraction: Equilibrium Data of Model Systems at 298.2 K. <i>Journal of Chemical & Engineering Data</i> , 2011, 56, 2362-2370.	1.9	28
7	Viscosities and densities of systems involved in the deterpenation of essential oils by liquid-liquid extraction: New UNIFAC-VISCO parameters. <i>Journal of Chemical Thermodynamics</i> , 2014, 72, 152-160.	2.0	25
8	Use of a fluidized bed reactor operated in semi-continuous mode for xylose-to-xylitol conversion by <i>Candida guilliermondii</i> immobilized on porous glass. <i>Process Biochemistry</i> , 2003, 38, 903-907.	3.7	24
9	Liquid~liquid equilibrium data for the system limonene+carvone+ethanol+water at 298.2K. <i>Fluid Phase Equilibria</i> , 2013, 360, 233-238.	2.5	21
10	Fractionation of Bergamot and Lavandin Crude Essential Oils by Solvent Extraction: Phase Equilibrium at 298.2 K. <i>Journal of Chemical & Engineering Data</i> , 2015, 60, 37-46.	1.9	18
11	Effect of the type and level of hydration of alcoholic solvents on the simultaneous extraction of oil and chlorogenic acids from sunflower seed press cake. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 4612-4620.	3.5	18
12	Phase equilibrium data for systems composed of oregano essential oil compounds and hydroalcoholic solvents at T=298.2K. <i>Journal of Chemical Thermodynamics</i> , 2015, 88, 61-71.	2.0	16
13	(Liquid + liquid) equilibrium for systems composed of clove and allspice essential oil compounds and hydrous ethanol at T = 298.2 K. <i>Journal of Chemical Thermodynamics</i> , 2016, 95, 54-62.	2.0	12
14	Experimental data and modeling of rice bran oil extraction kinetics using ethanol as solvent. <i>Separation Science and Technology</i> , 2017, 52, 1921-1928.	2.5	12
15	Viscosities and densities of systems containing fatty compounds and alcoholic solvents. <i>Canadian Journal of Chemical Engineering</i> , 2014, 92, 1939-1950.	1.7	7