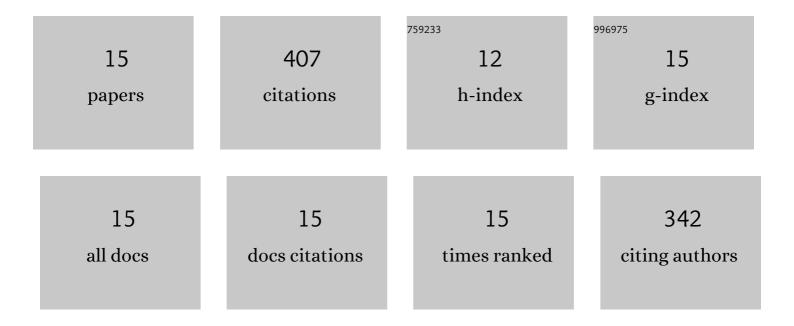
## Keila K Aracava

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	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. Journal of the Science of Food and Agriculture, 2017, 97, 4612-4620.	3.5	18
2	Experimental data and modeling of rice bran oil extraction kinetics using ethanol as solvent. Separation Science and Technology, 2017, 52, 1921-1928.	2.5	12
3	Corn germ-bran oils extracted with alcoholic solvents: Extraction yield, oil composition and evaluation of protein solubility of defatted meal. Food and Bioproducts Processing, 2016, 100, 185-194.	3.6	42
4	(Liquid + liquid) equilibrium for systems composed of clove and allspice essential oil compounds and hydrous ethanol at T = 298.2 K. Journal of Chemical Thermodynamics, 2016, 95, 54-62.	2.0	12
5	Phase equilibrium data for systems composed of oregano essential oil compounds and hydroalcoholic solvents at T=298.2K. Journal of Chemical Thermodynamics, 2015, 88, 61-71.	2.0	16
6	Fractionation of Bergamot and Lavandin Crude Essential Oils by Solvent Extraction: Phase Equilibrium at 298.2 K. Journal of Chemical & Engineering Data, 2015, 60, 37-46.	1.9	18
7	Viscosities and densities of systems containing fatty compounds and alcoholic solvents. Canadian Journal of Chemical Engineering, 2014, 92, 1939-1950.	1.7	7
8	Viscosities and densities of systems involved in the deterpenation of essential oils by liquid-liquid extraction: New UNIFAC-VISCO parameters. Journal of Chemical Thermodynamics, 2014, 72, 152-160.	2.0	25
9	Deterpenation of eucalyptus essential oil by liquid+liquid extraction: Phase equilibrium and physical properties for model systems at T=298.2K. Journal of Chemical Thermodynamics, 2014, 69, 66-72.	2.0	29
10	Liquid–liquid equilibrium data for the system limonene+carvone+ethanol+water at 298.2K. Fluid Phase Equilibria, 2013, 360, 233-238.	2.5	21
11	Fractionation of lemon essential oil by solvent extraction: Phase equilibrium for model systems at T=298.2K. Journal of Chemical Thermodynamics, 2012, 54, 316-321.	2.0	34
12	Effects of the extraction conditions on the yield and composition of rice bran oil extracted with ethanol—A response surface approach. Food and Bioproducts Processing, 2012, 90, 22-31.	3.6	80
13	Deterpenation of Bergamot Essential Oil Using Liquidâ^'Liquid Extraction: Equilibrium Data of Model Systems at 298.2 K. Journal of Chemical & Engineering Data, 2011, 56, 2362-2370.	1.9	28
14	Thermodynamic and statistical analysis of soybean oil extraction process using renewable solvent. International Journal of Food Science and Technology, 2010, 45, 2407-2414.	2.7	41
15	Use of a fluidized bed reactor operated in semi-continuous mode for xylose-to-xylitol conversion by Candida guilliermondii immobilized on porous glass. Process Biochemistry, 2003, 38, 903-907.	3.7	24