

Christianne Elisabete da Costa Rodrigues

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/5008451/publications.pdf>

Version: 2024-02-01

90
papers

2,442
citations

147566

31
h-index

233125

45
g-index

93
all docs

93
docs citations

93
times ranked

2062
citing authors

#	ARTICLE	IF	CITATIONS
1	Cocoa shell and its compounds: Applications in the food industry. Trends in Food Science and Technology, 2017, 63, 103-112.	7.8	149
2	Kinetics of soybean oil extraction using ethanol as solvent: Experimental data and modeling. Food and Bioproducts Processing, 2016, 98, 1-10.	1.8	92
3	Effects of different alcoholic extraction conditions on soybean oil yield, fatty acid composition and protein solubility of defatted meal. Food Research International, 2014, 62, 662-670.	2.9	89
4	Rice bran oil extraction using alcoholic solvents: Physicochemical characterization of oil and protein fraction functionality. Industrial Crops and Products, 2017, 104, 133-143.	2.5	85
5	Pressurized liquid extraction of flavanols and alkaloids from cocoa bean shell using ethanol as solvent. Food Research International, 2018, 114, 20-29.	2.9	83
6	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.	1.8	80
7	Coencapsulation of xylitol and menthol by double emulsion followed by complex coacervation and microcapsule application in chewing gum. Food Research International, 2014, 66, 454-462.	2.9	80
8	Deacidification of Brazil Nut and Macadamia Nut Oils by Solvent Extraction: Liquid-Liquid Equilibrium Data at 298.2 K. Journal of Chemical & Engineering Data, 2005, 50, 517-523.	1.0	67
9	Phase equilibrium for the system rice bran. Fluid Phase Equilibria, 2004, 216, 271-283.	1.4	56
10	Equilibrium Data for the System Rice Bran Oil + Fatty Acids + Ethanol + Water at 298.2 K. Journal of Chemical & Engineering Data, 2003, 48, 367-373.	1.0	55
11	Optimization of the rice bran oil deacidification process by liquid-liquid extraction. Journal of Food Engineering, 2006, 73, 370-378.	2.7	54
12	Production of solid lipid microparticles loaded with lycopene by spray chilling: Structural characteristics of particles and lycopene stability. Food and Bioproducts Processing, 2016, 98, 86-94.	1.8	51
13	Omega-3- and fibre-enriched chicken nuggets by replacement of chicken skin with chia (Salvia hispanica) Tj ETQq1 1 0.784314,rgBT / 0 2.5 47	2.5	47
14	Macadamia oil extraction methods and uses for the defatted meal byproduct. Trends in Food Science and Technology, 2016, 54, 148-154.	7.8	45
15	Liquid-liquid equilibria for systems composed of rice bran oil and alcohol-rich solvents: Application to extraction and deacidification of oil. Journal of Food Engineering, 2012, 110, 418-427.	2.7	44
16	Response surface methodology applied to the analysis of rice bran oil extraction process with ethanol. International Journal of Food Science and Technology, 2010, 45, 813-820.	1.3	43
17	Deacidification of rice bran oil by liquid-liquid extraction using a renewable solvent. Separation and Purification Technology, 2014, 132, 84-92.	3.9	43
18	Deacidification of Vegetable Oils by Solvent Extraction. Recent Patents on Engineering, 2007, 1, 95-102.	0.3	42

#	ARTICLE	IF	CITATIONS
19	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.	1.8	42
20	Ru-Sn catalysts for selective hydrogenation of crotonaldehyde: Effect of the Sn/(Ru+Sn) ratio. <i>Applied Catalysis A: General</i> , 2007, 318, 70-78.	2.2	41
21	Phase equilibrium for systems composed by refined soybean oil+commercial linoleic acid+ethanol+water, at 323.2K. <i>Fluid Phase Equilibria</i> , 2007, 261, 122-128.	1.4	41
22	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.	1.3	41
23	Alcoholic extraction of sesame seed cake oil: Influence of the process conditions on the physicochemical characteristics of the oil and defatted meal proteins. <i>Journal of Food Engineering</i> , 2019, 240, 145-152.	2.7	41
24	Equilibrium data for systems composed by cottonseed oil+commercial linoleic acid+ethanol+water+tocopherols at 298.2K. <i>Fluid Phase Equilibria</i> , 2005, 238, 193-203.	1.4	40
25	Deacidification of palm oil by solvent extraction. <i>Separation and Purification Technology</i> , 2016, 160, 106-111.	3.9	40
26	Incidence of Aflatoxins in Oil Seeds and Possible Transfer to Oil: A Review. <i>Food Engineering Reviews</i> , 2014, 6, 20.	3.1	38
27	Peanut skin extract reduces lipid oxidation in cooked chicken patties. <i>Poultry Science</i> , 2015, 94, 442-446.	1.5	38
28	Fractionation of orange essential oil using liquid-liquid extraction: Equilibrium data for model and real systems at 298.2K. <i>Fluid Phase Equilibria</i> , 2015, 399, 87-97.	1.4	37
29	Liquid-liquid equilibria for systems composed of refined soybean oil, free fatty acids, ethanol, and water at different temperatures. <i>Fluid Phase Equilibria</i> , 2010, 299, 141-147.	1.4	36
30	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.	1.0	34
31	Storage of refrigerated raw goat milk affecting the quality of whole milk powder. <i>Journal of Dairy Science</i> , 2013, 96, 4716-4724.	1.4	34
32	Simulation and process design of continuous countercurrent ethanolic extraction of rice bran oil. <i>Journal of Food Engineering</i> , 2017, 202, 99-113.	2.7	34
33	Phase Equilibrium for Systems Composed by High Unsaturated Vegetable Oils + Linoleic Acid + Ethanol + Water at 298.2 K. <i>Journal of Chemical & Engineering Data</i> , 2006, 51, 15-21.	1.0	33
34	Extraction of Free Fatty Acids from Peanut Oil and Avocado Seed Oil: Liquid-Liquid Equilibrium Data at 298.2 K. <i>Journal of Chemical & Engineering Data</i> , 2008, 53, 1698-1704.	1.0	32
35	Effect of solvent hydration and temperature in the deacidification process of sunflower oil using ethanol. <i>Journal of Food Engineering</i> , 2009, 95, 291-297.	2.7	32
36	Phase equilibria study of systems composed of refined babassu oil, lauric acid, ethanol, and water at 303.2K. <i>Journal of Chemical Thermodynamics</i> , 2011, 43, 1784-1790.	1.0	29

#	ARTICLE	IF	CITATIONS
37	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.	1.0	29
38	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.	1.0	28
39	Effect of citrus sinensis essential oil deterpenation on the aroma profile of the phases obtained by solvent extraction. <i>Journal of Chemical Thermodynamics</i> , 2018, 116, 166-175.	1.0	26
40	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.	1.0	25
41	Fractionation of citrus essential oil by liquid~liquid extraction using a perforated rotating disc contactor. <i>Separation and Purification Technology</i> , 2016, 163, 247-257.	3.9	25
42	Effect of the temperature on the kinetics of cocoa bean shell fat extraction using pressurized ethanol and evaluation of the lipid fraction and defatted meal. <i>Industrial Crops and Products</i> , 2019, 130, 96-103.	2.5	25
43	Liquid~liquid equilibrium data for the system limonene+carvone+ethanol+water at 298.2K. <i>Fluid Phase Equilibria</i> , 2013, 360, 233-238.	1.4	21
44	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.	1.0	18
45	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.	1.7	18
46	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.	1.0	16
47	Extraction of oxygenated compounds from crude citrus latifolia peel oil using ethanol/water mixtures as solvents: Phase equilibrium and continuous equipment operation. <i>Separation and Purification Technology</i> , 2018, 199, 271-281.	3.9	16
48	Adsorption Isotherms for Removal of Linoleic Acid from Ethanolic Solutions Using the Strong Anion Exchange Resin Amberlyst A26 OH. <i>Journal of Chemical & Engineering Data</i> , 2010, 55, 2563-2566.	1.0	15
49	Air Diffusion of Aroma-Active Components from Crude Citrus Essential Oils and Their Extract Phases Obtained by Solvent Extraction. <i>Industrial & Engineering Chemistry Research</i> , 2018, 57, 5670-5679.	1.8	15
50	Vegetable Oils Deacidification by Solvent Extraction: Liquid~Liquid Equilibrium Data for Systems Containing Sunflower Seed Oil at 298.2 K. <i>Journal of Chemical & Engineering Data</i> , 2010, 55, 3859-3862.	1.0	14
51	Extraction of Brazil nut kernel oil using green solvents: Effects of the process variables in the oil yield and composition. <i>Journal of Food Process Engineering</i> , 2019, 42, e13271.	1.5	14
52	Soybean oil extraction with ethanol from multiple-batch assays to reproduce a continuous, countercurrent, and multistage equipment. <i>Chemical Engineering and Processing: Process Intensification</i> , 2022, 170, 108659.	1.8	14
53	Comparison of near-infrared emission spectroscopy and the Rancimat method for the determination of oxidative stability. <i>European Journal of Lipid Science and Technology</i> , 2007, 109, 61-65.	1.0	13
54	(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.	1.0	12

#	ARTICLE	IF	CITATIONS
55	Experimental data and modeling of rice bran oil extraction kinetics using ethanol as solvent. Separation Science and Technology, 2017, 52, 1921-1928.	1.3	12
56	Simultaneous green extraction of fat and bioactive compounds of cocoa shell and protein fraction functionalities evaluation. Food Research International, 2020, 137, 109622.	2.9	12
57	Solubility of commercial octacosanol in organic solvents and their correlation by thermodynamic models at different temperatures. Journal of Chemical Thermodynamics, 2017, 110, 186-192.	1.0	11
58	Macadamia Oil Extraction With Alcoholic Solvents: Yield and Composition of Macadamia Oil and Production of Protein Concentrates From Defatted Meal. European Journal of Lipid Science and Technology, 2018, 120, 1800092.	1.0	11
59	Extraction of carotenoid-rich palm pressed fiber oil using mixtures of hydrocarbons and short chain alcohols. Food Research International, 2020, 128, 108810.	2.9	11
60	Extraction of oleuropein from olive leaves and applicability in foods. Quality Assurance and Safety of Crops and Foods, 2020, 12, 50-62.	1.8	11
61	Deacidification of Soybean Oil by Ion Exchange. Food and Bioprocess Technology, 2013, 6, 3335-3344.	2.6	10
62	Fractionation of acid lime essential oil using ethanol/water mixtures: Effect of the process on the aroma profile. Journal of Chemical Thermodynamics, 2017, 108, 118-126.	1.0	10
63	Physical Behavior of the Phases from the Liquid-Liquid Equilibrium of Citrus Essential Oils Systems at 298.2 K. Journal of Chemical & Engineering Data, 2018, 63, 2718-2737.	1.0	10
64	Thermal, structural and functional properties of rice bran defatted with alcoholic solvents. Journal of Cereal Science, 2020, 95, 103067.	1.8	10
65	Oil extraction from pequi (<i>Caryocar brasiliensis</i> Camb.) and sacha inchi (<i>Plukenetia huayllabambana</i> sp.) composition. Journal of Supercritical Fluids, 2022, 182, 105527.	1.6	10
66	Conventional and pressurized ethanolic extraction of oil from spent coffee grounds: Kinetics study and evaluation of lipid and defatted solid fractions. Journal of Supercritical Fluids, 2021, 177, 105332.	1.6	8
67	Using a Strong Anion-Exchange Resin to Deacidify Red Palm Oil. JAOCS, Journal of the American Oil Chemists' Society, 2013, 90, 1589-1597.	0.8	7
68	Viscosities and densities of systems containing fatty compounds and alcoholic solvents. Canadian Journal of Chemical Engineering, 2014, 92, 1939-1950.	0.9	7
69	Quantification and Determination of Composition of Steryl Ferulates in Refined Rice Bran Oils Using an UPLC-MS Method. JAOCS, Journal of the American Oil Chemists' Society, 2017, 94, 375-385.	0.8	7
70	Milk with different somatic cells counts and the physicochemical, microbiological characteristics and fatty acid profile of pasteurised milk cream: is there an association?. International Journal of Food Science and Technology, 2017, 52, 2631-2636.	1.3	7
71	Liquid-liquid equilibrium of rosemary model essential oil (α -pinene + eucalyptol + camphor) and solvent (ethanol + water) at room conditions. Fluid Phase Equilibria, 2020, 521, 112730.	1.4	7
72	An Overview of the Composition, Applications, and Recovery Techniques of the Components of Okara Aimed at the Biovalorization of This Soybean Processing Residue. Food Reviews International, 2023, 39, 726-749.	4.3	7

#	ARTICLE	IF	CITATIONS
73	Effect of the application of an enzymatic pretreatment on bioactive compounds of Caryocar brasiliense Camb pulp oil. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13828.	0.9	6
74	Performance of continuous countercurrent extractor on the fractionation of Citrus bergamia essential oil using ethanol/water mixtures as solvents. <i>Chemical Engineering Research and Design</i> , 2018, 137, 566-576.	2.7	6
75	Guaranã (<i>Paullinia cupana</i>) by-product as a source of bioactive compounds and as a natural antioxidant for food applications. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15854.	0.9	6
76	Valorization of the baru (<i>Dipteryx alata</i> Vog.) processing chain: Technological properties of defatted nut flour and oil solubility in ethanol and isopropanol. <i>Food Chemistry</i> , 2022, 383, 132587.	4.2	6
77	Extração de oleuropeína a partir de folhas de oliveira utilizando solvente hidroalcolico. <i>Brazilian Journal of Food Technology</i> , 2017, 20, .	0.8	5
78	Solvent recovery from systems containing crude sesame seed oil and short-chain alcohols at different temperatures and local pressure. <i>Journal of Chemical Thermodynamics</i> , 2021, 156, 106385.	1.0	5
79	Physical properties of systems of interest to the edible oil industry: Viscosities and densities of model systems formed by (triacylglycerol + fatty acid + solvent). <i>Journal of Chemical Thermodynamics</i> , 2017, 113, 198-212.	1.0	4
80	Viscosities and Densities of Fatty Alcohol Mixtures from 298.15 to 338.15 K: Estimation by Kay's Rule and Prediction by the UNIFAC-VISCO and GC-UNIMOD Group Contribution Methods. <i>Journal of Chemical & Engineering Data</i> , 2019, 64, 1937-1947.	1.0	4
81	Physical Properties of Model and Real Systems Composed of Essential Oils and Hydroalcoholic Solvents at 298.2 K and Atmospheric Pressure. <i>Journal of Chemical & Engineering Data</i> , 2019, 64, 1873-1884.	1.0	4
82	Evaluation of Techniques for Intensifying the Process of the Alcoholic Extraction of Coffee Ground Oil Using Ultrasound and a Pressurized Solvent. <i>Foods</i> , 2022, 11, 584.	1.9	4
83	Study of extraction kinetics and characterization of proanthocyanidin-rich extract from Ceylon cinnamon (<i>Cinnamomum zeylanicum</i>). <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15429.	0.9	3
84	Profile and content of isoflavones on flaked and extruded soybeans and okara submitted to different drying methods. <i>Food Chemistry</i> , 2022, 380, 132168.	4.2	2
85	Liquid-Liquid Equilibrium Data for the System Lard + Oleic Acid + Ethanol + Water at 318.2 K: Cholesterol Distribution Coefficients. <i>Journal of Chemical & Engineering Data</i> , 2012, 57, 1728-1736.	1.0	1
86	Preservation of minor components and deacidification of rice bran oil using strong anionic resin. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14722.	0.9	1
87	Soybean oil deacidification by liquid-liquid extraction using hydrous ethanol. <i>Journal of Food Process Engineering</i> , 2020, , e13523.	1.5	0
88	Production of vitex (<i>Vitex agnus-castus</i> L.) extract in powder form using spray-drying: Potential for the production of functional foods. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15333.	0.9	0
89	The Incorporation of Carotenoids on Ready to Eat Foods Studied Through Their Stability During Extrusion Processing. <i>Food Engineering Reviews</i> , 2021, 13, 902.	3.1	0
90	Extração de aceite de macadamia por imersão em solventes alcoólicos. <i>Nexo</i> , 2018, 31, 120-126.	0.1	0