Christianne Elisabete da Costa Rodrigue

List of Publications by Year
in descending order

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	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
2	Soybean oil extraction with ethanol from multiple-batch assays to reproduce a continuous, countercurrent, and multistage equipment. Chemical Engineering and Processing: Process Intensification, 2022, 170, 108659.	1.8	14
3	Oil extraction from pequi (Caryocar brasiliensis Camb.) and sacha inchi (Plukenetia huayllabambana sp.) Tj ETQq1 1 0.784314 rgBT /Ove composition. Journal of Supercritical Fluids, 2022, 182, 105527.	1.6	10
4	Profile and content of isoflavones on flaked and extruded soybeans and okara submitted to different drying methods. Food Chemistry, 2022, 380, 132168.	4.2	2
5	Evaluation of Techniques for Intensifying the Process of the Alcoholic Extraction of Coffee Ground Oil Using Ultrasound and a Pressurized Solvent. Foods, 2022, 11, 584.	1.9	4
6	Valorization of the baru (Dipteryx alata Vog.) processing chain: Technological properties of defatted nut flour and oil solubility in ethanol and isopropanol. Food Chemistry, 2022, 383, 132587.	4.2	6
7	Production of vitex (Vitex agnus â€•castus L.) extract in powder form using sprayâ€drying: Potential for the production of functional foods. Journal of Food Processing and Preservation, 2021, 45, e15333.	0.9	0
8	Study of extraction kinetics and characterization of proanthocyanidinâ€rich extract from Ceylon cinnamon (Cinnamomum zeylanicum). Journal of Food Processing and Preservation, 2021, 45, e15429.	0.9	3
9	The Incorporation of Carotenoids on Ready to Eat Foods Studied Through Their Stability During Extrusion Processing. Food Engineering Reviews, 2021, 13, 902.	3.1	0
10	Solvent recovery from systems containing crude sesame seed oil and short-chain alcohols at different temperatures and local pressure. Journal of Chemical Thermodynamics, 2021, 156, 106385.	1.0	5
11	GuaranÃ¡ (Paullinia cupana) byâ€product as a source of bioactive compounds and as a natural antioxidant for food applications. Journal of Food Processing and Preservation, 2021, 45, e15854.	0.9	6
12	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
13	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
14	Soybean oil deacidification by liquid-liquid extraction using hydrous ethanol. Journal of Food Process Engineering, 2020, , e13523.	1.5	0
15	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
16	Liquid-liquid equilibrium of rosemary model essential oil (Î±-pineneÂ+ eucalyptolÂ+ camphor) and solvent (ethanolÂ+ water) at room conditions. Fluid Phase Equilibria, 2020, 521, 112730.	1.4	7
17	Preservation of minor components and deacidification of rice bran oil using strong anionic resin. Journal of Food Processing and Preservation, 2020, 44, e14722.	0.9	1
18	Thermal, structural and functional properties of rice bran defatted with alcoholic solvents. Journal of Cereal Science, 2020, 95, 103067.	1.8	10

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19	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
20	Alcoholic extraction of sesame seed cake oil: Influence of the process conditions on the physicochemical characteristics of the oil and defatted meal proteins. Journal of Food Engineering, 2019, 240, 145-152.	2.7	41
21	Extraction of Brazil nut kernel oil using green solvents: Effects of the process variables in the oil yield and composition. Journal of Food Process Engineering, 2019, 42, e13271.	1.5	14
22	Viscosities and Densities of Fatty Alcohol Mixtures from 298.15 to 338.15 K: Estimation by Kayâ€™s Rule and Prediction by the UNIFAC-VISCO and GC-UNIMOD Group Contribution Methods. Journal of Chemical & Engineering Data, 2019, 64, 1937-1947.	1.0	4
23	Physical Properties of Model and Real Systems Composed of Essential Oils and Hydroalcoholic Solvents at 298.2 K and Atmospheric Pressure. Journal of Chemical & Engineering Data, 2019, 64, 1873-1884.	1.0	4
24	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. Industrial Crops and Products, 2019, 130, 96-103.	2.5	25
25	Extraction of oxygenated compounds from crude citrus latifolia peel oil using ethanol/water mixtures as solvents: Phase equilibrium and continuous equipment operation. Separation and Purification Technology, 2018, 199, 271-281.	3.9	16
26	Air Diffusion of Aroma-Active Components from Crude Citrus Essential Oils and Their Extract Phases Obtained by Solvent Extraction. Industrial & Engineering Chemistry Research, 2018, 57, 5670-5679.	1.8	15
27	Omega-3- and fibre-enriched chicken nuggets by replacement of chicken skin with chia (Salvia hispanica) Tj ETQq1 1 0.784314 rgBT /Ov	2.5	47
28	Effect of citrus sinensis essential oil deterpenation on the aroma profile of the phases obtained by solvent extraction. Journal of Chemical Thermodynamics, 2018, 116, 166-175.	1.0	26
29	Effect of the application of an enzymatic pretreatment on bioactive compounds of Caryocar brasiliense Camb pulp oil. Journal of Food Processing and Preservation, 2018, 42, e13828.	0.9	6
30	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
31	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
32	Performance of continuous countercurrent extractor on the fractionation of Citrus bergamia essential oil using ethanol/water mixtures as solvents. Chemical Engineering Research and Design, 2018, 137, 566-576.	2.7	6
33	Physical Behavior of the Phases from the Liquidâ€“Liquid Equilibrium of Citrus Essential Oils Systems at 298.2 K. Journal of Chemical & Engineering Data, 2018, 63, 2718-2737.	1.0	10
34	ExtracciÃ³n de aceite de macadamia por inmersiÃ³n en solventes alcohÃ³licos. Nexo, 2018, 31, 120-126.	0.1	0
35	Simulation and process design of continuous countercurrent ethanolic extraction of rice bran oil. Journal of Food Engineering, 2017, 202, 99-113.	2.7	34
36	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

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37	Quantification and Determination of Composition of Steryl Ferulates in Refined Rice Bran Oils Using an UPLCâ€MS Method. JAOCS, Journal of the American Oil Chemists' Society, 2017, 94, 375-385.	0.8	7
38	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
39	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.	1.7	18
40	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
41	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
42	Cocoa shell and its compounds: Applications in the food industry. Trends in Food Science and Technology, 2017, 63, 103-112.	7.8	149
43	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
44	Physical properties of systems of interest to the edible oil industry: Viscosities and densities of model systems formed by (triacylglycerol + fatty acid + solvent). Journal of Chemical Thermodynamics, 2017, 113, 198-212.	1.0	4
45	ExtraÃ§Ã£o de oleuropeÃna a partir de folhas de oliveira utilizando solvente hidroalcoÃ³lico. Brazilian Journal of Food Technology, 2017, 20, .	0.8	5
46	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.	1.8	42
47	Macadamia oil extraction methods and uses for the defatted meal byproduct. Trends in Food Science and Technology, 2016, 54, 148-154.	7.8	45
48	Kinetics of soybean oil extraction using ethanol as solvent: Experimental data and modeling. Food and Bioproducts Processing, 2016, 98, 1-10.	1.8	92
49	Deacidification of palm oil by solvent extraction. Separation and Purification Technology, 2016, 160, 106-111.	3.9	40
50	(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.	1.0	12
51	Fractionation of citrus essential oil by liquidâ€“liquid extraction using a perforated rotating disc contactor. Separation and Purification Technology, 2016, 163, 247-257.	3.9	25
52	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
53	Fractionation of orange essential oil using liquidâ€“liquid extraction: Equilibrium data for model and real systems at 298.2K.. Fluid Phase Equilibria, 2015, 399, 87-97.	1.4	37
54	Peanut skin extract reduces lipid oxidation in cooked chicken patties. Poultry Science, 2015, 94, 442-446.	1.5	38

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55	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.	1.0	16
56	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.	1.0	18
57	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
58	Viscosities and densities of systems containing fatty compounds and alcoholic solvents. Canadian Journal of Chemical Engineering, 2014, 92, 1939-1950.	0.9	7
59	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.	1.0	25
60	Deacidification of rice bran oil by liquidâ€“liquid extraction using a renewable solvent. Separation and Purification Technology, 2014, 132, 84-92.	3.9	43
61	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.	1.0	29
62	Incidence of Aflatoxins in Oil Seeds and Possible Transfer to Oil: A Review. Food Engineering Reviews, 2014, 6, 20.	3.1	38
63	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
64	Storage of refrigerated raw goat milk affecting the quality of whole milk powder. Journal of Dairy Science, 2013, 96, 4716-4724.	1.4	34
65	Deacidification of Soybean Oil by Ion Exchange. Food and Bioprocess Technology, 2013, 6, 3335-3344.	2.6	10
66	Liquidâ€“liquid equilibrium data for the system limonene+carvone+ethanol+water at 298.2K. Fluid Phase Equilibria, 2013, 360, 233-238.	1.4	21
67	Using a Strong Anionâ€Exchange Resin to Deacidify Red Palm Oil. JAOCS, Journal of the American Oil Chemists' Society, 2013, 90, 1589-1597.	0.8	7
68	Liquidâ€“Liquid Equilibrium Data for the System Lard + Oleic Acid + Ethanol + Water at 318.2 K: Cholesterol Distribution Coefficients. Journal of Chemical & Engineering Data, 2012, 57, 1728-1736.	1.0	1
69	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.	1.0	34
70	Effects of the extraction conditions on the yield and composition of rice bran oil extracted with ethanolâ€”A response surface approach. Food and Bioproducts Processing, 2012, 90, 22-31.	1.8	80
71	Liquidâ€“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
72	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.	1.0	28

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73	Phase equilibria study of systems composed of refined babassu oil, lauric acid, ethanol, and water at 303.2K. Journal of Chemical Thermodynamics, 2011, 43, 1784-1790.	1.0	29
74	Liquidâ€“liquid equilibria for systems composed of refined soybean oil, free fatty acids, ethanol, and water at different temperatures. Fluid Phase Equilibria, 2010, 299, 141-147.	1.4	36
75	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
76	Thermodynamic and statistical analysis of soybean oil extraction process using renewable solvent. International Journal of Food Science and Technology, 2010, 45, 2407-2414.	1.3	41
77	Adsorption Isotherms for Removal of Linoleic Acid from Ethanolic Solutions Using the Strong Anion Exchange Resin Amberlyst A26 OH. Journal of Chemical & Engineering Data, 2010, 55, 2563-2566.	1.0	15
78	Vegetable Oils Deacidification by Solvent Extraction: Liquidâ^'Liquid Equilibrium Data for Systems Containing Sunflower Seed Oil at 298.2 K. Journal of Chemical & Engineering Data, 2010, 55, 3859-3862.	1.0	14
79	Effect of solvent hydration and temperature in the deacidification process of sunflower oil using ethanol. Journal of Food Engineering, 2009, 95, 291-297.	2.7	32
80	Extraction of Free Fatty Acids from Peanut Oil and Avocado Seed Oil: Liquidâ^'Liquid Equilibrium Data at 298.2 K. Journal of Chemical & Engineering Data, 2008, 53, 1698-1704.	1.0	32
81	Deacidification of Vegetable Oils by Solvent Extraction. Recent Patents on Engineering, 2007, 1, 95-102.	0.3	42
82	Comparison of near-infrared emission spectroscopy and the Rancimat method for the determination of oxidative stability. European Journal of Lipid Science and Technology, 2007, 109, 61-65.	1.0	13
83	Ru-Sn catalysts for selective hydrogenation of crotonaldehyde: Effect of the Sn/(Ru+Sn) ratio. Applied Catalysis A: General, 2007, 318, 70-78.	2.2	41
84	Phase equilibrium for systems composed by refined soybean oil+commercial linoleic acid+ethanol+water, at 323.2K. Fluid Phase Equilibria, 2007, 261, 122-128.	1.4	41
85	Phase Equilibrium for Systems Composed by High Unsaturated Vegetable Oils + Linoleic Acid + Ethanol + Water at 298.2 K. Journal of Chemical & Engineering Data, 2006, 51, 15-21.	1.0	33
86	Optimization of the rice bran oil deacidification process by liquidâ€“liquid extraction. Journal of Food Engineering, 2006, 73, 370-378.	2.7	54
87	Equilibrium data for systems composed by cottonseed oil+commercial linoleic acid+ethanol+water+tocopherols at 298.2K. Fluid Phase Equilibria, 2005, 238, 193-203.	1.4	40
88	Deacidification of Brazil Nut and Macadamia Nut Oils by Solvent Extraction:â€‰ Liquidâ^'Liquid Equilibrium Data at 298.2 K. Journal of Chemical & Engineering Data, 2005, 50, 517-523.	1.0	67
89	Phase equilibrium for the system rice bran. Fluid Phase Equilibria, 2004, 216, 271-283.	1.4	56
90	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