Katia Rezzadori

List of Publications by Year
in descending order

33 papers	843 citations	567144 15 h-index	501076 28 g-index
33 all docs	33 docs citations	33 times ranked	1218 citing authors

#	Article	IF	Citations
1	Proposals for the residues recovery: Orange waste as raw material for new products. Food and Bioproducts Processing, 2012, 90, 606-614.	1.8	185
2	Modification of hydrophobic commercial PVDF microfiltration membranes into superhydrophilic membranes by the mussel-inspired method with dopamine and polyethyleneimine. Separation and Purification Technology, 2019, 212, 641-649.	3.9	93
3	Enhancement of antioxidant activity and physicochemical properties of yogurt enriched with concentrated strawberry pulp obtained by block freeze concentration. Food Research International, 2018, 104, 119-125.	2.9	92
4	Concentration of phenolic compounds from strawberry (Fragaria X ananassa Duch) juice by nanofiltration membrane. Journal of Food Engineering, 2017, 201, 36-41.	2.7	77
5	Enhancement of phenolic compounds content and antioxidant activity of strawberry (<i>Fragaria Ã— Tj ETQq1 1 0.784314 rgBT /Overl and Technology, 2017, 52, 781-787.	1.3	38
6	Evaluation of reverse osmosis and nanofiltration membranes performance in the permeation of organic solvents. Journal of Membrane Science, 2015, 492, 478-489.	4.1	31
7	Functional meat products: Trends in pro-, pre-, syn-, para- and post-biotic use. Food Research International, 2022, 154, 111035.	2.9	30
8	Stability of oil-in-water emulsions produced by membrane emulsification with microporous ceramic membranes. Journal of Food Engineering, 2017, 195, 73-84.	2.7	28
9	Fouling control in ultrafiltration of bovine serum albumin and milk by the use of permanent magnetic field. Journal of Food Engineering, 2016, 168, 154-159.	2.7	25
10	Optimization of subcritical water hydrolysis of pecan wastes biomasses in a semi-continuous mode. Bioresource Technology, 2020, 306, 123129.	4.8	23
11	Influence of different solvent and time of pre-treatment on commercial polymeric ultrafiltration membranes applied to non-aqueous solvent permeation. European Polymer Journal, 2015, 66, 492-501.	2.6	22
12	Crossflow microfiltration of sugarcane juice: effects of processing conditions and juice quality. Food Science and Technology, 2014, 34, 210-217.	0.8	18
13	Changes in the physico-chemical characteristics of a protein solution in the presence of magnetic field and the consequences on the ultrafiltration performance. Journal of Food Engineering, 2019, 242, 84-93.	2.7	18
14	Performance of nanofiltration process during concentration of strawberry juice. Journal of Food Science and Technology, 2019, 56, 2312-2319.	1.4	17
15	Impact of Organic Solvents on Physicochemical Properties of Nanofiltration and Reverseâ€Osmosis Membranes. Chemical Engineering and Technology, 2019, 42, 2700-2708.	0.9	16
16	Concentration of soybean isoflavones by nanofiltration and the effects of thermal treatments on the concentrate. Food Research International, 2013, 50, 625-632.	2.9	15
17	Evaluation of permeation of macauba oil and n-hexane mixtures through polymeric commercial membranes subjected to different pre-treatments. Journal of Food Engineering, 2015, 155, 79-86.	2.7	15
18	Impact of MWCO and Dopamine/Polyethyleneimine Concentrations on Surface Properties and Filtration Performance of Modified Membranes. Membranes, 2020, 10, 239.	1.4	13

#	Article	IF	Citations
19	Nanofiltration of polysaccharides from Agaricus subrufescens. Applied Microbiology and Biotechnology, 2013, 97, 9993-10002.	1.7	12
20	Effects of tangential microfiltration and pasteurisation on the rheological, microbiological, physicoâ€chemical and sensory characteristics of sugar cane juice. International Journal of Food Science and Technology, 2013, 48, 1-9.	1.3	9
21	Deposition of Dopamine and Polyethyleneimine on Polymeric Membranes: Improvement of Performance of Ultrafiltration Process. Macromolecular Research, 2020, 28, 1091-1097.	1.0	9
22	Characterization and performance of reverse osmosis and nanofiltration membranes submitted to subcritical and supercritical CO 2. Journal of Supercritical Fluids, 2017, 128, 39-46.	1.6	7
23	A Solid-State Bioprocess for Selecting Lipase-Producing Filamentous Fungi. Zeitschrift Fur Naturforschung - Section C Journal of Biosciences, 2009, 64, 131-137.	0.6	6
24	Effect of dense CO2 on polymeric reverse osmosis and nanofiltration membranes and permeation of mixtures of macauba oil (Acrocomia aculeata) and CO2. Journal of Membrane Science, 2015, 481, 195-206.	4.1	6
25	Effect of olive oil replacement on physicochemical, technological, and microbiological properties of buffalo burger modification. Journal of Food Processing and Preservation, 2020, 44, e14624.	0.9	6
26	Gravitational and microwave-assisted multi-stages block freeze concentration process to obtain enriched concentrated beet (Beta vulgaris L.) by-products extract: bioactive compounds and simulated gastrointestinal profile. Food and Bioproducts Processing, 2022, 133, 77-86.	1.8	6
27	Desolventizing of soybean oil/azeotrope mixtures using ceramic membranes. Environmental Technology (United Kingdom), 2017, 38, 1969-1979.	1.2	5
28	A review on membrane separation processes focusing on food industry environment-friendly processes. Critical Reviews in Food Science and Nutrition, 2023, 63, 11275-11289.	5.4	5
29	Effect of enzymatic treatments and microfiltration on the physicochemical quality parameters of feijoa (Acca sellowiana) juice. International Journal of Food Science and Technology, 2021, 56, 4983-4994.	1.3	4
30	Concentration of skim milk by reverse osmosis: characterization and flow decline modelling. Brazilian Journal of Food Technology, 0, 22, .	0.8	4
31	Characterization of the Performance and Catalytic Activity of Lysozyme from Chicken Egg Submitted to Permanent Magnetic Field. Industrial & Engineering Chemistry Research, 2017, 56, 9065-9071.	1.8	3
32	Bioavailability of bioactive compounds of guava leaves (Psidium guajava) aqueous extract concentrated by gravitational and microwaveâ€assisted cryoconcentration. Journal of Food Processing and Preservation, 2022, 46, .	0.9	3
33	Influence of processing conditions on the composition of feijoa (Acca sellowiana) juices during storage. Journal of Food Composition and Analysis, 2022, 114, 104769.	1.9	2