

Katia Rezzadori

List of Publications by Year in descending order

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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	A review on membrane separation processes focusing on food industry environment-friendly processes. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 11275-11289.	5.4	5
2	Functional meat products: Trends in pro-, pre-, syn-, para- and post-biotic use. <i>Food Research International</i> , 2022, 154, 111035.	2.9	30
3	Gravitational and microwave-assisted multi-stages block freeze concentration process to obtain enriched concentrated beet (<i>Beta vulgaris</i> L.) by-products extract: bioactive compounds and simulated gastrointestinal profile. <i>Food and Bioproducts Processing</i> , 2022, 133, 77-86.	1.8	6
4	Bioavailability of bioactive compounds of guava leaves (<i>Psidium guajava</i>) aqueous extract concentrated by gravitational and microwave-assisted cryoconcentration. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	0.9	3
5	Influence of processing conditions on the composition of feijoa (<i>Acca sellowiana</i>) juices during storage. <i>Journal of Food Composition and Analysis</i> , 2022, 114, 104769.	1.9	2
6	Effect of enzymatic treatments and microfiltration on the physicochemical quality parameters of feijoa (<i>Acca sellowiana</i>) juice. <i>International Journal of Food Science and Technology</i> , 2021, 56, 4983-4994.	1.3	4
7	Deposition of Dopamine and Polyethyleneimine on Polymeric Membranes: Improvement of Performance of Ultrafiltration Process. <i>Macromolecular Research</i> , 2020, 28, 1091-1097.	1.0	9
8	Optimization of subcritical water hydrolysis of pecan wastes biomasses in a semi-continuous mode. <i>Bioresource Technology</i> , 2020, 306, 123129.	4.8	23
9	Effect of olive oil replacement on physicochemical, technological, and microbiological properties of buffalo burger modification. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14624.	0.9	6
10	Impact of MWCO and Dopamine/Polyethyleneimine Concentrations on Surface Properties and Filtration Performance of Modified Membranes. <i>Membranes</i> , 2020, 10, 239.	1.4	13
11	Impact of Organic Solvents on Physicochemical Properties of Nanofiltration and Reverse Osmosis Membranes. <i>Chemical Engineering and Technology</i> , 2019, 42, 2700-2708.	0.9	16
12	Performance of nanofiltration process during concentration of strawberry juice. <i>Journal of Food Science and Technology</i> , 2019, 56, 2312-2319.	1.4	17
13	Changes in the physico-chemical characteristics of a protein solution in the presence of magnetic field and the consequences on the ultrafiltration performance. <i>Journal of Food Engineering</i> , 2019, 242, 84-93.	2.7	18
14	Modification of hydrophobic commercial PVDF microfiltration membranes into superhydrophilic membranes by the mussel-inspired method with dopamine and polyethyleneimine. <i>Separation and Purification Technology</i> , 2019, 212, 641-649.	3.9	93
15	Enhancement of antioxidant activity and physicochemical properties of yogurt enriched with concentrated strawberry pulp obtained by block freeze concentration. <i>Food Research International</i> , 2018, 104, 119-125.	2.9	92
16	Concentration of phenolic compounds from strawberry (<i>Fragaria X ananassa</i> Duch) juice by nanofiltration membrane. <i>Journal of Food Engineering</i> , 2017, 201, 36-41.	2.7	77
17	Characterization and performance of reverse osmosis and nanofiltration membranes submitted to subcritical and supercritical CO ₂ . <i>Journal of Supercritical Fluids</i> , 2017, 128, 39-46.	1.6	7
18	Enhancement of phenolic compounds content and antioxidant activity of strawberry (<i>Fragaria</i>) and Technology, 2017, 52, 781-787.	1.3	38

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19	Characterization of the Performance and Catalytic Activity of Lysozyme from Chicken Egg Submitted to Permanent Magnetic Field. <i>Industrial & Engineering Chemistry Research</i> , 2017, 56, 9065-9071.	1.8	3
20	Desolventizing of soybean oil/azeotrope mixtures using ceramic membranes. <i>Environmental Technology (United Kingdom)</i> , 2017, 38, 1969-1979.	1.2	5
21	Stability of oil-in-water emulsions produced by membrane emulsification with microporous ceramic membranes. <i>Journal of Food Engineering</i> , 2017, 195, 73-84.	2.7	28
22	Fouling control in ultrafiltration of bovine serum albumin and milk by the use of permanent magnetic field. <i>Journal of Food Engineering</i> , 2016, 168, 154-159.	2.7	25
23	Effect of dense CO ₂ on polymeric reverse osmosis and nanofiltration membranes and permeation of mixtures of macauba oil (<i>Acrocomia aculeata</i>) and CO ₂ . <i>Journal of Membrane Science</i> , 2015, 481, 195-206.	4.1	6
24	Evaluation of permeation of macauba oil and n-hexane mixtures through polymeric commercial membranes subjected to different pre-treatments. <i>Journal of Food Engineering</i> , 2015, 155, 79-86.	2.7	15
25	Evaluation of reverse osmosis and nanofiltration membranes performance in the permeation of organic solvents. <i>Journal of Membrane Science</i> , 2015, 492, 478-489.	4.1	31
26	Influence of different solvent and time of pre-treatment on commercial polymeric ultrafiltration membranes applied to non-aqueous solvent permeation. <i>European Polymer Journal</i> , 2015, 66, 492-501.	2.6	22
27	Crossflow microfiltration of sugarcane juice: effects of processing conditions and juice quality. <i>Food Science and Technology</i> , 2014, 34, 210-217.	0.8	18
28	Nanofiltration of polysaccharides from <i>Agaricus subrufescens</i> . <i>Applied Microbiology and Biotechnology</i> , 2013, 97, 9993-10002.	1.7	12
29	Concentration of soybean isoflavones by nanofiltration and the effects of thermal treatments on the concentrate. <i>Food Research International</i> , 2013, 50, 625-632.	2.9	15
30	Effects of tangential microfiltration and pasteurisation on the rheological, microbiological, physico-chemical and sensory characteristics of sugar cane juice. <i>International Journal of Food Science and Technology</i> , 2013, 48, 1-9.	1.3	9
31	Proposals for the residues recovery: Orange waste as raw material for new products. <i>Food and Bioproducts Processing</i> , 2012, 90, 606-614.	1.8	185
32	A Solid-State Bioprocess for Selecting Lipase-Producing Filamentous Fungi. <i>Zeitschrift Fur Naturforschung - Section C Journal of Biosciences</i> , 2009, 64, 131-137.	0.6	6
33	Concentration of skim milk by reverse osmosis: characterization and flow decline modelling. <i>Brazilian Journal of Food Technology</i> , 0, 22, .	0.8	4