

Jane Sã©lia Dos Reis Coimbra

List of Publications by Year in descending order

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146
papers

5,241
citations

117453

34
h-index

95083

68
g-index

150
all docs

150
docs citations

150
times ranked

6072
citing authors

#	ARTICLE	IF	CITATIONS
1	Homogenised and pasteurised human milk: lipid profile and effect as a supplement in the enteral diet of Wistar rats. <i>British Journal of Nutrition</i> , 2022, 127, 711-721.	1.2	4
2	Influence of Homogenization in the Physicochemical Quality of Human Milk and Fat Retention in Gastric Tubes. <i>Journal of Human Lactation</i> , 2022, 38, 309-322.	0.8	1
3	pH influence on the mechanisms of interaction between chitosan and ovalbumin: a multi-spectroscopic approach. <i>Food Hydrocolloids</i> , 2022, 123, 107137.	5.6	18
4	Impacts of Ca ²⁺ cation and temperature on bovine β -lactalbumin secondary structures and foamability â€“ Insights from computational molecular dynamics. <i>Food Chemistry</i> , 2022, 367, 130733.	4.2	7
5	Harvesting of <i>Chlorella sorokiniana</i> BR001 cultivated in a low-nitrogen medium using different techniques. <i>Ciencia Rural</i> , 2022, 52, .	0.3	0
6	Biochemical and morphological characterization of freshwater microalga <i>Tetrademus obliquus</i> (Chlorophyta: Chlorophyceae). <i>Protoplasma</i> , 2022, 259, 937-948.	1.0	4
7	Polyelectrolyte complexes (PECs) obtained from chitosan and carboxymethylcellulose: A physicochemical and microstructural study. <i>Carbohydrate Polymer Technologies and Applications</i> , 2022, 3, 100197.	1.6	4
8	Stabilizing Properties of Chia Seed Mucilage on Dispersions and Emulsions at Different pHs. <i>Food Biophysics</i> , 2022, 17, 568-574.	1.4	3
9	Microalgae proteins: production, separation, isolation, quantification, and application in food and feed. <i>Critical Reviews in Food Science and Nutrition</i> , 2021, 61, 1976-2002.	5.4	138
10	Structural and molecular bases of angiotensin-converting enzyme inhibition by bovine casein-derived peptides: an <i>in silico</i> molecular dynamics approach. <i>Journal of Biomolecular Structure and Dynamics</i> , 2021, 39, 1386-1403.	2.0	4
11	Effects of protein concentration during ultrasonic processing on physicochemical properties and techno-functionality of plant food proteins. <i>Food Hydrocolloids</i> , 2021, 113, 106457.	5.6	30
12	Aqueous solutions of glycolic, propionic, or lactic acid in substitution of acetic acid to prepare chitosan dispersions: a study based on rheological and physicochemical properties. <i>Journal of Food Science and Technology</i> , 2021, 58, 1797-1807.	1.4	4
13	Mixed starch/chitosan hydrogels: elastic properties as modelled through simulated annealing algorithm and their ability to strongly reduce yellow sunset (INS 110) release. <i>Carbohydrate Polymers</i> , 2021, 255, 117526.	5.1	9
14	FATTY ACID PROFILE OF NON-CONFORMING POOLED HUMAN MILK AS AFFECTED BY THE PROCESSING AND STORAGE CONDITIONS. <i>International Journal of Research -GRANTHAALAYAH</i> , 2021, 9, 46-54.	0.1	0
15	Simulation of ethanol recovery and economic analysis of pectin production on an industrial scale. <i>Bioprocess and Biosystems Engineering</i> , 2021, 44, 1639-1647.	1.7	5
16	Extraction of microalgae oil by organic solvents: experimental determination and modeling of liquid-liquid equilibria using vegetable oils mixture as a model system. <i>Brazilian Journal of Chemical Engineering</i> , 2021, 38, 629-638.	0.7	1
17	Optimized extraction of neutral carbohydrates, crude lipids and photosynthetic pigments from the wet biomass of the microalga <i>Scenedesmus obliquus</i> BR003. <i>Separation and Purification Technology</i> , 2021, 269, 118711.	3.9	13
18	Characterization, techno-functional properties, and encapsulation efficiency of self-assembled β -lactoglobulin nanostructures. <i>Food Chemistry</i> , 2021, 356, 129719.	4.2	11

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19	Scenedesmus obliquus protein concentrate: A sustainable alternative emulsifier for the food industry. <i>Algal Research</i> , 2021, 59, 102468.	2.4	11
20	Nanostructured conjugates from tara gum and \hat{I} -lactalbumin. Part 1. Structural characterization. <i>International Journal of Biological Macromolecules</i> , 2020, 153, 995-1004.	3.6	8
21	Food safety, hypolipidemic and hypoglycemic activities, and in vivo protein quality of microalga <i>Scenedesmus obliquus</i> in Wistar rats. <i>Journal of Functional Foods</i> , 2020, 65, 103711.	1.6	32
22	Casein-Derived Peptides with Antihypertensive Potential: Production, Identification and Assessment of Complex Formation with Angiotensin I-Converting Enzyme (ACE) through Molecular Docking Studies. <i>Food Biophysics</i> , 2020, 15, 162-172.	1.4	7
23	Extraction of Pectin from Passion Fruit Peel. <i>Food Engineering Reviews</i> , 2020, 12, 460-472.	3.1	35
24	Emulsifying properties of quail egg white proteins in different vegetable oil emulsions. <i>Acta Scientiarum - Technology</i> , 2020, 43, e50067.	0.4	2
25	Combined adjustment of pH and ultrasound treatments modify techno-functionalities of pea protein concentrates. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2020, 603, 125156.	2.3	41
26	Comparative appraisal of HPLC, Chloramine-T and Lane-Eynon methods for quantification of carbohydrates in concentrated dairy products. <i>International Journal of Dairy Technology</i> , 2020, 73, 795-800.	1.3	8
27	PASSION FRUIT BY-PRODUCT: PROCESS DESIGN OF PECTIN PRODUCTION. <i>International Journal of Research -GRANTHAALAYAH</i> , 2020, 8, 58-69.	0.1	1
28	A REVIEW OF HUMIDIFICATION-DEHUMIDIFICATION DESALINATION SYSTEMS. <i>International Journal of Research -GRANTHAALAYAH</i> , 2020, 8, 290-311.	0.1	2
29	EXTRACTION OF BARU ALMOND OIL USING ALTERNATIVE SOLVENTS TO HEXANE: ETHANOL AND ISOPROPANOL. <i>International Journal of Research -GRANTHAALAYAH</i> , 2020, 8, 356-371.	0.1	1
30	Conjugates of \hat{I} -lactalbumin, \hat{I}^2 -lactoglobulin, and lysozyme with polysaccharides: Characterization and techno-functional properties. <i>Food Research International</i> , 2019, 116, 492-498.	2.9	17
31	Equilibrium Data for Aqueous Two-Phase Systems Formed by Ionic Liquid (1-Butyl-3-methylimidazolium) Tj ETQq1 1 0.784314 rgBT /Ome and Inorganic Salts (Dibasic Potassium Phosphate and Tripotassium Phosphate) at 298.15 K. <i>Journal of Chemical & Engineering Data</i> , 2019, 64, 3781-3785.	1.0	2
32	Chitosan dispersed in aqueous solutions of acetic, glycolic, propionic or lactic acid as a thickener/stabilizer agent of O/W emulsions produced by ultrasonic homogenization. <i>Ultrasonics Sonochemistry</i> , 2019, 59, 104754.	3.8	16
33	Insights on physicochemical aspects of chitosan dispersion in aqueous solutions of acetic, glycolic, propionic or lactic acid. <i>International Journal of Biological Macromolecules</i> , 2019, 128, 140-148.	3.6	36
34	Continuous fractionation of whey protein isolates by using supercritical carbon dioxide. <i>Journal of CO2 Utilization</i> , 2019, 30, 112-122.	3.3	14
35	Anti-Hypertensive Peptides Derived from Caseins: Mechanism of Physiological Action, Production Bioprocesses, and Challenges for Food Applications. <i>Applied Biochemistry and Biotechnology</i> , 2018, 185, 884-908.	1.4	15
36	Rheological Properties of Aqueous Dispersions of Xanthan Gum Containing Different Chloride Salts Are Impacted by both Sizes and Net Electric Charges of the Cations. <i>Food Biophysics</i> , 2018, 13, 186-197.	1.4	22

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37	Nisin and other antimicrobial peptides: Production, mechanisms of action, and application in active food packaging. <i>Innovative Food Science and Emerging Technologies</i> , 2018, 48, 179-194.	2.7	154
38	Liquidâ€“Liquid Extraction of Neutral Lipids and Free Fatty Acids from Microalgae Oil. <i>Journal of Chemical & Engineering Data</i> , 2018, 63, 3391-3399.	1.0	4
39	Quinoa: Nutritional, functional, and antinutritional aspects. <i>Critical Reviews in Food Science and Nutrition</i> , 2017, 57, 1618-1630.	5.4	251
40	Rheological and Physicochemical Studies on Emulsions Formulated with Chitosan Previously Dispersed in Aqueous Solutions of Lactic Acid. <i>Food Biophysics</i> , 2017, 12, 109-118.	1.4	21
41	Supercritical water oxidation of lactose. <i>Canadian Journal of Chemical Engineering</i> , 2017, 95, 827-831.	0.9	5
42	Leachate treatment using supercritical water. <i>Canadian Journal of Chemical Engineering</i> , 2017, 95, 1442-1448.	0.9	16
43	Formation and characterization of supramolecular structures of β -lactoglobulin and lactoferrin proteins. <i>Food Research International</i> , 2017, 100, 674-681.	2.9	14
44	Phage PVP-SE1 as Tool Recognition in Polydiacetylene to Produce Intelligent Packaging. <i>Journal of Food Chemistry and Nanotechnology</i> , 2017, 03, .	0.7	0
45	Physicochemical Aspects of Chitosan Dispersibility in Acidic Aqueous Media: Effects of the Food Acid Counter-Anion. <i>Food Biophysics</i> , 2016, 11, 388-399.	1.4	17
46	Food Protein-polysaccharide Conjugates Obtained via the Maillard Reaction: A Review. <i>Critical Reviews in Food Science and Nutrition</i> , 2016, 56, 1108-1125.	5.4	417
47	Design of bio-based supramolecular structures through self-assembly of β -lactalbumin and lysozyme. <i>Food Hydrocolloids</i> , 2016, 58, 60-74.	5.6	19
48	Kinetics and Thermodynamics of Oil Extraction from <i>Jatropha curcas</i> L. Using Ethanol as a Solvent. <i>International Journal of Chemical Engineering</i> , 2015, 2015, 1-9.	1.4	33
49	Partitioning of bovine lactoferrin in aqueous two-phase system containing poly(ethylene glycol) and sodium citrate. <i>Food and Bioproducts Processing</i> , 2015, 95, 118-124.	1.8	19
50	Stability and sensitivity of polydiacetylene vesicles to detect Salmonella. <i>Sensors and Actuators B: Chemical</i> , 2015, 221, 653-658.	4.0	28
51	Adsorption of immunoglobulin Y in supermacroporous continuous cryogel with immobilized Cu ²⁺ ions. <i>Journal of Chromatography A</i> , 2015, 1395, 16-22.	1.8	18
52	Recovery, encapsulation and stabilization of bioactives from food residues using high pressure techniques. <i>Current Opinion in Food Science</i> , 2015, 5, 76-85.	4.1	14
53	Hydrogen production and TOC reduction from gasification of lactose by supercritical water. <i>International Journal of Hydrogen Energy</i> , 2015, 40, 12162-12168.	3.8	25
54	Acacia gum as modifier of thermal stability, solubility and emulsifying properties of β -lactalbumin. <i>Carbohydrate Polymers</i> , 2015, 119, 210-218.	5.1	18

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55	Green extraction by aqueous two-phase systems of porcine pancreatic and snake venom phospholipase A2. Separation and Purification Technology, 2015, 141, 25-30.	3.9	9
56	Rapid detection of whey in milk powder samples by spectrophotometric and multivariate calibration. Food Chemistry, 2015, 174, 1-7.	4.2	43
57	Solubility of Proteins from Quail (<i>Coturnix coturnix japonica</i>) Egg White as Affected by Agitation Time, pH, and Salt Concentration. International Journal of Food Properties, 2015, 18, 250-258.	1.3	7
58	PARTITIONING OF WHEY PROTEINS USING AQUEOUS TWO-PHASE SYSTEMS WITH IONIC LIQUIDS. Quimica Nova, 2015, , .	0.3	0
59	Production, characterization and foamability of β -lactalbumin/glycomacropeptide supramolecular structures. Food Research International, 2014, 64, 157-165.	2.9	25
60	Physical Properties of Red Guava (<i>Psidium guajava</i> L.) Pulp as Affected by Soluble Solids Content and Temperature. International Journal of Food Engineering, 2014, 10, 437-445.	0.7	6
61	Density, Refractive Index, Apparent Specific Volume, and Electrical Conductivity of Aqueous Solutions of Poly(ethylene glycol) 1500 at Different Temperatures. Journal of Chemical & Engineering Data, 2014, 59, 339-345.	1.0	13
62	Recovery of casein-derived peptides with in vitro inhibitory activity of angiotensin converting enzyme (ACE) using aqueous two-phase systems. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2014, 973, 84-88.	1.2	14
63	Complex coacervates obtained from lactoferrin and gum arabic: Formation and characterization. Food Research International, 2014, 65, 367-374.	2.9	60
64	ADSORPTION OF ALPHA-LACTALBUMIN FROM MILK WHEY ON HYDROXYAPATITE: EFFECT OF pH AND TEMPERATURE AND THERMODYNAMIC ANALYSIS. Quimica Nova, 2014, , .	0.3	3
65	Optimized dispersion of ZnO nanoparticles and antimicrobial activity against foodborne pathogens and spoilage microorganisms. Journal of Nanoparticle Research, 2013, 15, 1.	0.8	22
66	Physical-mechanical and antimicrobial properties of nanocomposite films with pediocin and ZnO nanoparticles. Carbohydrate Polymers, 2013, 94, 199-208.	5.1	162
67	Measurements and Modeling of Liquid-Liquid Equilibrium of Polyethylene Glycol 400, Sodium Phosphate, or Sodium Citrate Aqueous Two-Phase Systems at (298.2, 308.2, and 318.2) K. Journal of Chemical & Engineering Data, 2013, 58, 2008-2017.	1.0	17
68	Thermophysical Properties of Cotton, Canola, Sunflower and Soybean Oils as a Function of Temperature. International Journal of Food Properties, 2013, 16, 1620-1629.	1.3	64
69	Pear Drying: Thermodynamics Studies and Coefficients of Convective Heat and Mass Transfer. International Journal of Food Engineering, 2013, 9, 365-374.	0.7	6
70	Rheological Behavior of Binary Aqueous Solutions of Poly(ethylene glycol) of 1500 g·mol ⁻¹ as Affected by Temperature and Polymer Concentration. Journal of Chemical & Engineering Data, 2013, 58, 838-844.	1.0	5
71	Thermophysical and rheological properties of dulce de leche with and without coconut flakes as a function of temperature. Food Science and Technology, 2013, 33, 93-98.	0.8	6
72	Rheological behavior of <i>Chlorella</i> sp. e <i>Scenedesmus</i> sp. cultures in different biomass concentrations. Engenharia Agricola, 2013, 33, 1063-1071.	0.2	12

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73	Photoacoustic spectroscopy as an approach to assess chemical modifications in edible oils. Journal of the Brazilian Chemical Society, 2013, 24, 369-374.	0.6	4
74	Photoacoustic Spectroscopy as an Approach to Assess Chemical Modifications in Edible Oils. Journal of the Brazilian Chemical Society, 2013, , .	0.6	0
75	Innovative Unit Operations. Contemporary Food Engineering, 2013, , 251-264.	0.2	0
76	Liquidâ€“Liquid Equilibria of Aqueous Two-Phase Systems Containing Sodium Hydroxide + Poly(ethylene Tj ETQq0 0.0 rgBT /Overlock 10 & Engineering Data, 2012, 57, 280-283.	1.0	23
77	Equilibrium Data of Aqueous Two-Phase Systems Composed of Poly(ethylene glycol) and Maltodextrin. Journal of Chemical & Engineering Data, 2012, 57, 1984-1990.	1.0	9
78	Interfacial Tension of Aqueous Two-Phase Systems Containing Poly(ethylene glycol) and Potassium Phosphate. Journal of Chemical & Engineering Data, 2012, 57, 1648-1652.	1.0	19
79	Modeling Oil Extraction from Green and Roasted Coffee by Means of Supercritical CO ₂ . International Journal of Food Engineering, 2012, 8, .	0.7	3
80	Zinc Oxide Nanoparticles: Synthesis, Antimicrobial Activity and Food Packaging Applications. Food and Bioprocess Technology, 2012, 5, 1447-1464.	2.6	1,016
81	Friction factors, convective heat transfer coefficients and the Colburn analogy for industrial sugarcane juices. Biochemical Engineering Journal, 2012, 60, 111-118.	1.8	5
82	Bioactive Peptides: Synthesis, Properties, and Applications in the Packaging and Preservation of Food. Comprehensive Reviews in Food Science and Food Safety, 2012, 11, 187-204.	5.9	145
83	THERMOPHYSICAL PROPERTIES OF JACKFRUIT PULP AFFECTED BY CHANGES IN MOISTURE CONTENT AND TEMPERATURE. Journal of Food Process Engineering, 2011, 34, 580-592.	1.5	12
84	Adsorption kinetics and thermodynamic parameters of egg white proteins. European Food Research and Technology, 2011, 232, 985-993.	1.6	5
85	Rheology and fluid dynamics properties of sugarcane juice. Biochemical Engineering Journal, 2011, 53, 260-265.	1.8	35
86	Modeling of the Î±-lactalbumin and Î²-lactoglobulin protein separation. Chemical Engineering Research and Design, 2011, 89, 156-163.	2.7	2
87	Nanoemulsions of Î²-carotene using a high-energy emulsificationâ€“evaporation technique. Journal of Food Engineering, 2011, 102, 130-135.	2.7	174
88	Application of a macromolecular micellar system formed by the P123 triblock copolymer for determination of copper concentrations. Open Chemistry, 2010, 8, 258-263.	1.0	2
89	Kinematic Viscosity and Density of Binary and Ternary Mixtures Containing Hydrocolloids, Sodium Chloride, and Water. International Journal of Thermophysics, 2010, 31, 513-524.	1.0	6
90	Partitioning of glutenin flour of special wheat using aqueous two-phase systems. Journal of Cereal Science, 2010, 52, 270-274.	1.8	14

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91	Liquid-Liquid Phase Equilibrium of Triblock Copolymer F68, Poly(ethylene) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 747 Td (oxide Chemical & Engineering Data, 2010, 55, 1618-1622.	1.0	19
92	Liquid-Liquid Equilibrium of Aqueous Two-Phase System Composed of Poly(ethylene glycol) 400 and Sulfate Salts. Journal of Chemical & Engineering Data, 2010, 55, 1247-1251.	1.0	45
93	A green and sensitive method to determine phenols in water and wastewater samples using an aqueous two-phase system. Talanta, 2010, 80, 1139-1144.	2.9	46
94	Thermophysical properties of umbu pulp. Brazilian Journal of Food Technology, 2010, 13, 219-225.	0.8	9
95	Separación de Proteínas de Suero de Leche Láquida Por cromatografía. Scientia Agropecuaria, 2010, , 21-26.	0.5	0
96	Xylose reductase activity in Debaryomyces hansenii UFW-170 cultivated in semi-synthetic medium and cotton husk hemicellulose hydrolyzate. Bioprocess and Biosystems Engineering, 2009, 32, 747-754.	1.7	7
97	Ovomucoid partitioning in aqueous two-phase systems. Biochemical Engineering Journal, 2009, 47, 55-60.	1.8	30
98	Thermodynamic studies of partitioning behavior of lysozyme and conalbumin in aqueous two-phase systems. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2009, 877, 2579-2584.	1.2	25
99	Partitioning of glycomacropeptide in aqueous two-phase systems. Process Biochemistry, 2009, 44, 1213-1216.	1.8	52
100	Liquid-Liquid Equilibria of an Aqueous Two-Phase System Formed by a Triblock Copolymer and Sodium Salts at Different Temperatures. Journal of Chemical & Engineering Data, 2009, 54, 2891-2894.	1.0	39
101	Surface Excess Enthalpy of PEO + Salt + Water and L35 + Salt + Water Aqueous Two-Phase Systems. Journal of Chemical & Engineering Data, 2009, 54, 531-535.	1.0	19
102	Liquid-liquid extraction of metal ions without use of organic solvent. Separation and Purification Technology, 2008, 62, 687-693.	3.9	100
103	Partition of Î±-lactalbumin and Î²-lactoglobulin by cloud point extraction. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2008, 867, 189-193.	1.2	10
104	Hydrophobic effect on the partitioning of [Fe(CN)5(NO)]2âˆ’ and [Fe(CN)6]3âˆ’ anions in aqueous two-phase systems formed by triblock copolymers and phosphate salts. Separation and Purification Technology, 2008, 60, 103-112.	3.9	59
105	SOLUBILITY OF QUAIL (<i>COTURNIX COTURNIX JAPONICA</i>) EGG WHITE PROTEIN. Journal of Food Process Engineering, 2008, 31, 684-693.	1.5	3
106	Liquid-Liquid Equilibria of an Aqueous Two-Phase System Containing Poly(ethylene) Glycol 1500 and Sulfate Salts at Different Temperatures. Journal of Chemical & Engineering Data, 2008, 53, 238-241.	1.0	81
107	Liquid-Liquid Equilibrium of Aqueous Two-Phase Systems Containing Poly(ethylene) Glycol 4000 and Zinc Sulfate at Different Temperatures. Journal of Chemical & Engineering Data, 2008, 53, 919-922.	1.0	30
108	Equilibrium Phase Behavior for Ternary Mixtures of Poly(ethylene) Glycol 6000 + Water + Sulfate Salts at Different Temperatures. Journal of Chemical & Engineering Data, 2008, 53, 2441-2443.	1.0	27

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109	Equilibrium Data of the Biphasic System Poly(ethylene oxide) 4000 + Copper Sulfate + Water at (5, 10, 15, 20, 25, 30, 35, 40, 45, 50, 55, 60, 65, 70, 75, 80, 85, 90, 95, 100) °C. Journal of Chemical & Engineering Data, 2008, 53, 1492-1497.	1.0	18
110	PEO- $[M(CN)_5NO]^-$ (M = Fe, Mn, or Cr) Interaction as a Driving Force in the Partitioning of the Pentacyanonitrosylmetallate Anion in ATPS: Strong Effect of the Central Atom. Journal of Physical Chemistry B, 2008, 112, 11669-11678.	1.2	46
111	Liquid-Liquid Equilibria of Biphasic Systems Composed of Sodium Citrate + Polyethylene(glycol) 1500 or 4000 at Different Temperatures. Journal of Chemical & Engineering Data, 2008, 53, 895-899.	1.0	53
112	Liquid-Liquid Equilibrium for Systems Composed of Grape Seed Oil + Oleic Acid + Ethanol + Water at (283.2, 290.7, and 298.2) K. Journal of Chemical & Engineering Data, 2008, 53, 1492-1497.	1.0	15
113	Influence of the temperature and type of salt on the phase equilibrium of peg 1500 + potassium phosphate and peg 1500 + sodium citrate aqueous two-phase systems. Quimica Nova, 2008, 31, 209-213.	0.3	16
114	Effect of pH and salt concentration on the solubility and density of egg yolk and plasma egg yolk. LWT - Food Science and Technology, 2007, 40, 1253-1258.	2.5	36
115	Solubility and density of egg white proteins: Effect of pH and saline concentration. LWT - Food Science and Technology, 2007, 40, 1304-1307.	2.5	60
116	Density, Electrical Conductivity, Kinematic Viscosity, and Refractive Index of Binary Mixtures Containing Poly(ethylene glycol) 4000, Lithium Sulfate, and Water at Different Temperatures. Journal of Chemical & Engineering Data, 2007, 52, 1567-1570.	1.0	28
117	Equilibrium Data for Poly(propylene glycol) + Sucrose + Water and Poly(propylene Glycol) + Fructose + Water Systems from (15 to 45) °C. Journal of Chemical & Engineering Data, 2007, 52, 1649-1652.	1.0	13
118	Equilibrium Data for PEG 4000 + Salt + Water Systems from (278.15 to 318.15) K. Journal of Chemical & Engineering Data, 2007, 52, 351-356.	1.0	66
119	Cholesterol removal in liquid egg yolk using high methoxyl pectins. Carbohydrate Polymers, 2007, 69, 72-78.	5.1	23
120	Partitioning of caseinomacropetide in aqueous two-phase systems. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2007, 858, 205-210.	1.2	44
121	MODELING CONSUMER INTENTION TO PURCHASE FRESH PRODUCE. Journal of Sensory Studies, 2007, 22, 115-125.	0.8	7
122	Níveis de energia metabolizável para codornas japonesas na fase inicial de postura. Revista Brasileira De Zootecnia, 2007, 36, 79-85.	0.3	13
123	Nitroprusside-PEO Enthalpic Interaction as a Driving Force for Partitioning of the $[Fe(CN)_5NO]^{2-}$ Anion in Aqueous Two-Phase Systems Formed by Poly(ethylene oxide) and Sulfate Salts. Journal of Physical Chemistry B, 2006, 110, 23540-23546.	1.2	51
124	Interfacial Tension and Viscosity for Poly(ethylene glycol) + Maltodextrin Aqueous Two-Phase Systems. Journal of Chemical & Engineering Data, 2006, 51, 1144-1147.	1.0	18
125	Sistema aquoso bifásico: uma alternativa eficiente para extração de óleos. Quimica Nova, 2006, 29, 1332-1339.	0.3	22
126	THERMAL PROCESS CALCULATION USING ARTIFICIAL NEURAL NETWORKS AND OTHER TRADITIONAL METHODS. Journal of Food Process Engineering, 2006, 29, 162-173.	1.5	7

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127	Hydrophobic interaction adsorption of hen egg white proteins albumin, conalbumin, and lysozyme. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2006, 840, 85-93.	1.2	35
128	Hydrophobic interaction adsorption of whey proteins: Effect of temperature and salt concentration and thermodynamic analysis. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2006, 844, 6-14.	1.2	49
129	Dispersed phase hold-up in a Graesser raining bucket contactor using aqueous two-phase systems. Journal of Food Engineering, 2006, 72, 302-309.	2.7	25
130	Adsorption of egg yolk plasma cholesterol using a hydrophobic adsorbent. European Food Research and Technology, 2006, 223, 705-709.	1.6	9
131	Density, heat capacity and thermal conductivity of liquid egg products. Journal of Food Engineering, 2006, 74, 186-190.	2.7	59
132	Axial mixing in a Graesser liquid-liquid contactor using aqueous two-phase systems. Chemical Engineering and Processing: Process Intensification, 2005, 44, 441-446.	1.8	5
133	Modeling sterilization process of canned foods using artificial neural networks. Chemical Engineering and Processing: Process Intensification, 2005, 44, 1269-1276.	1.8	42
134	FÃCULA DE BATATA COMO ADJUNTO DE MALTE NA FABRICAÃO DE CERVEJA. Boletim Centro De Pesquisa De Processamento De Alimentos, 2005, 23, .	0.2	0
135	Equilibrium Phase Behavior of Triblock Copolymer + Salt + Water Two-Phase Systems at Different Temperatures and pH. Journal of Chemical & Engineering Data, 2005, 50, 1457-1461.	1.0	37
136	Size-exclusion chromatography applied to the purification of whey proteins from the polymeric and saline phases of aqueous two-phase systems. Process Biochemistry, 2004, 39, 1751-1759.	1.8	30
137	Dynamic Viscosity of Binary and Ternary Mixtures Containing Poly(Ethylene Glycol), Potassium Phosphate, and Water. Journal of Chemical & Engineering Data, 2004, 49, 1340-1343.	1.0	12
138	Modeling Thermal Conductivity, Specific Heat, and Density of Milk: A Neural Network Approach. International Journal of Food Properties, 2004, 7, 531-539.	1.3	16
139	REVISÃO: TÃCNICAS USADAS NO PROCESSO DE PURIFICAÃO DE BIOMOLÃCULAS. Boletim Centro De Pesquisa De Processamento De Alimentos, 2003, 21, .	0.2	1
140	AVALIAÃO SENSORIAL E MAPA DE PREFERÃNCIA INTERNO DE MARCAS COMERCIAIS DE REFRIGERANTE SABOR GUARANÃ. Boletim Centro De Pesquisa De Processamento De Alimentos, 2003, 21, .	0.2	1
141	AvaliaÃ§Ã£o da influÃªncia dos milhos QPM nas caracterÃsticas sensoriais de bolo. Food Science and Technology, 2003, 23, 129-134.	0.8	4
142	Influence of Temperature and Water and Fat Contents on the Thermophysical Properties of Milk. Journal of Chemical & Engineering Data, 2002, 47, 1488-1491.	1.0	33
143	Liquid-Liquid Equilibrium for Ternary Systems Containing a Sugar + a Synthetic Polymer + Water. Journal of Chemical & Engineering Data, 2002, 47, 1346-1350.	1.0	15
144	Dispersed Phase Hold-Up in a Perforated Rotating Disc Contactor (PRDC) Using Aqueous Two-Phase Systems.. Journal of Chemical Engineering of Japan, 1998, 31, 277-280.	0.3	37

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