

Fernando Cabral

List of Publications by Year in descending order

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54
papers

2,193
citations

147566

31
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223531

46
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54
docs citations

54
times ranked

2503
citing authors

#	ARTICLE	IF	CITATIONS
1	Supercritical CO ₂ extraction of omega-3 rich oil from Sacha inchi (<i>Plukenetia volubilis</i> L.) seeds. <i>Journal of Supercritical Fluids</i> , 2009, 49, 323-329.	1.6	148
2	Supercritical CO ₂ extraction of lipids and astaxanthin from Brazilian redspotted shrimp waste (<i>Farfantepenaeus paulensis</i>). <i>Journal of Supercritical Fluids</i> , 2011, 56, 164-173.	1.6	113
3	Proximate composition and extraction of carotenoids and lipids from Brazilian redspotted shrimp waste (<i>Farfantepenaeus paulensis</i>). <i>Journal of Food Engineering</i> , 2011, 102, 87-93.	2.7	95
4	Volatile compounds from pitanga fruit (<i>Eugenia uniflora</i> L.). <i>Food Chemistry</i> , 2006, 99, 1-5.	4.2	87
5	Extracts from pitanga (<i>Eugenia uniflora</i> L.) leaves: Influence of extraction process on antioxidant properties and yield of phenolic compounds. <i>Journal of Supercritical Fluids</i> , 2011, 55, 998-1006.	1.6	85
6	Supercritical CO ₂ extraction of carotenoids from pitanga fruits (<i>Eugenia uniflora</i> L.). <i>Journal of Supercritical Fluids</i> , 2008, 46, 33-39.	1.6	79
7	Extraction of bixin from annatto seeds using supercritical carbon dioxide. <i>Brazilian Journal of Chemical Engineering</i> , 2008, 25, 419-426.	0.7	78
8	Extraction of phenolic compounds from pitanga (<i>Eugenia uniflora</i> L.) leaves by sequential extraction in fixed bed extractor using supercritical CO ₂ , ethanol and water as solvents. <i>Journal of Supercritical Fluids</i> , 2014, 86, 4-14.	1.6	72
9	Solubility of triacylglycerols in supercritical carbon dioxide. <i>Journal of Supercritical Fluids</i> , 2007, 43, 25-31.	1.6	66
10	Extraction of ω-3 fatty acids and astaxanthin from Brazilian redspotted shrimp waste using supercritical CO ₂ +ethanol mixtures. <i>Journal of Supercritical Fluids</i> , 2012, 61, 71-77.	1.6	60
11	Extraction of phenolic compounds from pepper-rosmarin (<i>Lippia sidoides</i> Cham.) leaves by sequential extraction in fixed bed extractor using supercritical CO ₂ , ethanol and water as solvents. <i>Journal of Supercritical Fluids</i> , 2015, 99, 68-75.	1.6	59
12	Extraction of anthocyanins from <i>Arrabidaea chica</i> in fixed bed using CO ₂ and CO ₂ /ethanol/water mixtures as solvents. <i>Journal of Supercritical Fluids</i> , 2013, 81, 33-41.	1.6	58
13	Supercritical CO ₂ extraction of phenolic compounds from <i>Baccharis dracunculifolia</i> . <i>Journal of Supercritical Fluids</i> , 2008, 47, 209-214.	1.6	56
14	Extraction of edible avocado oil using supercritical CO ₂ and a CO ₂ /ethanol mixture as solvents. <i>Journal of Food Engineering</i> , 2017, 194, 40-45.	2.7	55
15	Influence of ethanol, water, and their mixtures as co-solvents of the supercritical carbon dioxide in the extraction of phenolics from purple corn cob (<i>Zea mays</i> L.). <i>Journal of Supercritical Fluids</i> , 2016, 118, 11-18.	1.6	50
16	Coumarin solubility and extraction from emburana (<i>Torresea cearensis</i>) seeds with supercritical carbon dioxide. <i>Journal of Supercritical Fluids</i> , 2008, 43, 375-382.	1.6	49
17	Extraction of anthocyanins and luteolin from <i>Arrabidaea chica</i> by sequential extraction in fixed bed using supercritical CO ₂ , ethanol and water as solvents. <i>Journal of Supercritical Fluids</i> , 2014, 86, 100-107.	1.6	46
18	Influence on the quality of essential lemon (<i>Citrus aurantifolia</i>) oil by distillation process. <i>Brazilian Journal of Chemical Engineering</i> , 2006, 23, 147-151.	0.7	44

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19	Composition and antimalarial activity of extracts of <i>Curcuma longa</i> L. obtained by a combination of extraction processes using supercritical CO ₂ , ethanol and water as solvents. <i>Journal of Supercritical Fluids</i> , 2017, 119, 122-129.	1.6	44
20	Ferulic acid solubility in supercritical carbon dioxide, ethanol and water mixtures. <i>Journal of Chemical Thermodynamics</i> , 2016, 103, 285-291.	1.0	43
21	Fractionation of fish oil with supercritical carbon dioxide. <i>Journal of Food Engineering</i> , 2008, 88, 381-387.	2.7	42
22	Extraction of bioactive compounds from cob and pericarp of purple corn (<i>Zea mays</i> L.) by sequential extraction in fixed bed extractor using supercritical CO ₂ , ethanol, and water as solvents. <i>Journal of Supercritical Fluids</i> , 2016, 107, 250-259.	1.6	40
23	Integrated extraction process to obtain bioactive extracts of <i>Artemisia annua</i> L. leaves using supercritical CO ₂ , ethanol and water. <i>Industrial Crops and Products</i> , 2017, 95, 535-542.	2.5	39
24	Fractionated extraction of saponins from Brazilian ginseng by sequential process using supercritical CO ₂ , ethanol and water. <i>Journal of Supercritical Fluids</i> , 2014, 92, 272-281.	1.6	37
25	SUPERCritical CARBON DIOXIDE SELECTIVITY TO FRACTIONATE PHENOLIC COMPOUNDS FROM THE DRY ETHANOLIC EXTRACT OF PROPOLIS. <i>Journal of Food Process Engineering</i> , 2010, 33, 15-27.	1.5	36
26	Extracts from the leaves of <i>Baccharis dracunculifolia</i> obtained by a combination of extraction processes with supercritical CO ₂ , ethanol and water. <i>Journal of Supercritical Fluids</i> , 2012, 63, 31-39.	1.6	35
27	Lycopene-rich avocado oil obtained by simultaneous supercritical extraction from avocado pulp and tomato pomace. <i>Journal of Supercritical Fluids</i> , 2017, 120, 1-6.	1.6	35
28	Extraction of essential oil of black pepper with liquid carbon dioxide. <i>Journal of Food Engineering</i> , 1993, 20, 121-133.	2.7	34
29	Extraction of bixin from annatto seeds using combined technologies. <i>Journal of Supercritical Fluids</i> , 2015, 100, 175-183.	1.6	34
30	Simultaneous extraction of edible oil from avocado and capsanthin from red bell pepper using supercritical carbon dioxide as solvent. <i>Journal of Supercritical Fluids</i> , 2016, 107, 315-320.	1.6	34
31	Selectivity of supercritical carbon dioxide in the fractionation of fish oil with a lower content of EPA+DHA. <i>Journal of Supercritical Fluids</i> , 2012, 61, 78-85.	1.6	32
32	Supercritical CO ₂ extraction of raw propolis and its dry ethanolic extract. <i>Brazilian Journal of Chemical Engineering</i> , 2012, 29, 243-251.	0.7	31
33	Measurements and thermodynamic modeling of the solubility of squalene in supercritical carbon dioxide. <i>Journal of Food Engineering</i> , 2010, 96, 43-50.	2.7	30
34	Solubility of protocatechuic acid, sinapic acid and chrysin in supercritical carbon dioxide. <i>Journal of Supercritical Fluids</i> , 2016, 112, 89-94.	1.6	27
35	Optimization of the extraction of phenolic compounds from purple corn cob (<i>Zea mays</i> L.) by sequential extraction using supercritical carbon dioxide, ethanol and water as solvents. <i>Journal of Supercritical Fluids</i> , 2016, 116, 10-19.	1.6	26
36	Prediction of Water Activity in Sugar Solutions Using Models of Group Contribution and Equation of State.. <i>Journal of Chemical Engineering of Japan</i> , 2000, 33, 645-653.	0.3	25

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37	Scale-up study of supercritical fluid extraction process for <i>Baccharis dracunculifolia</i> . <i>Journal of Supercritical Fluids</i> , 2016, 107, 219-225.	1.6	24
38	Solubility of β -oryzanol in supercritical carbon dioxide and extraction from rice bran. <i>Journal of Supercritical Fluids</i> , 2016, 107, 196-200.	1.6	23
39	Sequential extraction of bioactive compounds from <i>Melia azedarach</i> L. in fixed bed extractor using CO ₂ , ethanol and water. <i>Journal of Supercritical Fluids</i> , 2014, 95, 355-363.	1.6	22
40	Brazilian green propolis extracts obtained by conventional processes and by processes at high pressure with supercritical carbon dioxide, ethanol and water. <i>Journal of Supercritical Fluids</i> , 2017, 130, 189-197.	1.6	22
41	Selective fractionation of supercritical extracts from leaves of <i>Baccharis dracunculifolia</i> . <i>Journal of Supercritical Fluids</i> , 2017, 127, 62-70.	1.6	20
42	Supercritical extraction of coumarin from guaco (<i>Mikania laevigata</i> and <i>Mikania glomerata</i>) for pharmaceutical applications. <i>Journal of Supercritical Fluids</i> , 2013, 83, 65-71.	1.6	19
43	Prediction of solid solute solubility in supercritical CO ₂ with cosolvents using the CPA EoS. <i>Fluid Phase Equilibria</i> , 2019, 482, 1-10.	1.4	18
44	A new method for estimating solubility of fatty acids, esters, and triglycerides in supercritical carbon dioxide. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2001, 78, 827-829.	0.8	17
45	High pressure phase equilibrium of the crude green coffee oil + CO ₂ + ethanol system and the oil bioactive compounds. <i>Journal of Supercritical Fluids</i> , 2018, 133, 49-57.	1.6	17
46	Isolation of spilanthol from <i>Acmella oleracea</i> based on Green Chemistry and evaluation of its in vitro anti-inflammatory activity. <i>Journal of Supercritical Fluids</i> , 2018, 140, 372-379.	1.6	17
47	Solubility of caffeic acid in CO ₂ +ethanol: Experimental and predicted data using Cubic Plus Association Equation of State. <i>Journal of Supercritical Fluids</i> , 2018, 138, 238-246.	1.6	14
48	Selective fractionation of extracts of <i>Arrabidaea chica</i> Verlot using supercritical carbon dioxide as antisolvent. <i>Journal of Supercritical Fluids</i> , 2018, 133, 9-16.	1.6	13
49	Fractionation of ethanolic and hydroalcoholic extracts of green propolis using supercritical carbon dioxide as an anti-solvent to obtain artepillin rich-extract. <i>Journal of Supercritical Fluids</i> , 2018, 138, 167-173.	1.6	12
50	ETHANOLIC AND HYDROALCOHOLIC EXTRACTS OF PITANGA LEAVES (<i>Eugenia uniflora</i> L.) AND THEIR FRACTIONATION BY SUPERCRITICAL TECHNOLOGY. <i>Brazilian Journal of Chemical Engineering</i> , 2019, 36, 1041-1051.	0.7	9
51	Prediction of the Solubility of Aromatic Compounds from Brazilian Roasted Coffee (2-Methylpyrazine); Tj ETQq1 1 0.784314 rgBT /Over <i>Journal of Chemical Engineering of Japan</i> , 2009, 42, 219-230.	0.3	7
52	MODELING OF PHASE EQUILIBRIA FOR AQUEOUS SOLUTIONS OF SUGARS USING A CUBIC EQUATION OF STATE. <i>Journal of Food Process Engineering</i> , 2007, 30, 593-606.	1.5	6
53	Solubility of oleic acid, triacylglycerol and their mixtures in supercritical carbon dioxide and thermodynamic modeling of phase equilibrium. <i>Journal of Supercritical Fluids</i> , 2019, 143, 275-285.	1.6	6
54	MODELLING OF HIGH-PRESSURE PHASE EQUILIBRIUM IN SYSTEMS OF INTEREST IN THE FOOD ENGINEERING FIELD USING THE PENG-ROBINSON EQUATION OF STATE WITH TWO DIFFERENT MIXING RULES. <i>Journal of Food Process Engineering</i> , 2010, 33, 101-116.	1.5	3