

# Fernando Cabral

## List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

54  
papers

1,788  
citations

28  
h-index

41  
g-index

54  
ext. papers

1,965  
ext. citations

3.9  
avg. IF

4.8  
L-index

| #  | Paper   | IF  | Citations |
|----|---|-----|-----------|
| 54 | 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> , <b>2019</b> , 36, 1041-1051   | 1.7 | 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> , <b>2019</b> , 143, 275-285   | 4.2 | 2         |
| 52 | Prediction of solid solute solubility in supercritical CO <sub>2</sub> with cosolvents using the CPA EoS. <i>Fluid Phase Equilibria</i> , <b>2019</b> , 482, 1-10   | 2.5 | 9         |
| 51 | 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> , <b>2018</b> , 138, 167-173                                   | 4.2 | 8         |
| 50 | Solubility of caffeic acid in CO <sub>2</sub> + ethanol: Experimental and predicted data using Cubic Plus Association Equation of State. <i>Journal of Supercritical Fluids</i> , <b>2018</b> , 138, 238-246  | 4.2 | 7         |
| 49 | High pressure phase equilibrium of the crude green coffee oil [CO <sub>2</sub> + ethanol system and the oil bioactive compounds. <i>Journal of Supercritical Fluids</i> , <b>2018</b> , 133, 49-57  | 4.2 | 15        |
| 48 | Selective fractionation of extracts of <i>Arrabidaea chica</i> Verlot using supercritical carbon dioxide as antisolvent. <i>Journal of Supercritical Fluids</i> , <b>2018</b> , 133, 9-16   | 4.2 | 12        |
| 47 | 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> , <b>2018</b> , 140, 372-379  | 4.2 | 10        |
| 46 | Selective fractionation of supercritical extracts from leaves of <i>Baccharis dracunculifolia</i> . <i>Journal of Supercritical Fluids</i> , <b>2017</b> , 127, 62-70   | 4.2 | 17        |
| 45 | 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> , <b>2017</b> , 130, 189-197  | 4.2 | 14        |
| 44 | Integrated extraction process to obtain bioactive extracts of <i>Artemisia annua</i> L. leaves using supercritical CO <sub>2</sub> , ethanol and water. <i>Industrial Crops and Products</i> , <b>2017</b> , 95, 535-542  | 5.9 | 35        |
| 43 | Composition and antimalarial activity of extracts of <i>Curcuma longa</i> L. obtained by a combination of extraction processes using supercritical CO <sub>2</sub> , ethanol and water as solvents. <i>Journal of Supercritical Fluids</i> , <b>2017</b> , 119, 122-129 | 4.2 | 32        |
| 42 | Extraction of edible avocado oil using supercritical CO <sub>2</sub> and a CO <sub>2</sub> /ethanol mixture as solvents. <i>Journal of Food Engineering</i> , <b>2017</b> , 194, 40-45  | 6   | 46        |
| 41 | Lycopene-rich avocado oil obtained by simultaneous supercritical extraction from avocado pulp and tomato pomace. <i>Journal of Supercritical Fluids</i> , <b>2017</b> , 120, 1-6  | 4.2 | 25        |
| 40 | Solubility of Eryzanol in supercritical carbon dioxide and extraction from rice bran. <i>Journal of Supercritical Fluids</i> , <b>2016</b> , 107, 196-200   | 4.2 | 12        |
| 39 | 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> , <b>2016</b> , 116, 10-19           | 4.2 | 17        |
| 38 | Scale-up study of supercritical fluid extraction process for <i>Baccharis dracunculifolia</i> . <i>Journal of Supercritical Fluids</i> , <b>2016</b> , 107, 219-225   | 4.2 | 19        |

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|----|--|-----|----|
| 37 | 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 <sub>2</sub> , ethanol, and water as solvents. <i>Journal of Supercritical Fluids</i> , <b>2016</b> , 107, 250-259 | 4.2 | 35 |
| 36 | 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> , <b>2016</b> , 107, 315-320  | 4.2 | 26 |
| 35 | Solubility of protocatechuic acid, sinapic acid and chrysin in supercritical carbon dioxide. <i>Journal of Supercritical Fluids</i> , <b>2016</b> , 112, 89-94   | 4.2 | 22 |
| 34 | Ferulic acid solubility in supercritical carbon dioxide, ethanol and water mixtures. <i>Journal of Chemical Thermodynamics</i> , <b>2016</b> , 103, 285-291  | 2.9 | 31 |
| 33 | 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> , <b>2016</b> , 118, 11-18  | 4.2 | 34 |
| 32 | Extraction of bixin from annatto seeds using combined technologies. <i>Journal of Supercritical Fluids</i> , <b>2015</b> , 100, 175-183  | 4.2 | 24 |
| 31 | Extraction of phenolic compounds from pepper-rosmarin ( <i>Lippia sidoides</i> Cham.) leaves by sequential extraction in fixed bed extractor using supercritical CO <sub>2</sub> , ethanol and water as solvents. <i>Journal of Supercritical Fluids</i> , <b>2015</b> , 99, 68-75     | 4.2 | 52 |
| 30 | Extraction of phenolic compounds from pitanga ( <i>Eugenia uniflora</i> L.) leaves by sequential extraction in fixed bed extractor using supercritical CO <sub>2</sub> , ethanol and water as solvents. <i>Journal of Supercritical Fluids</i> , <b>2014</b> , 86, 4-14                | 4.2 | 63 |
| 29 | Fractionated extraction of saponins from Brazilian ginseng by sequential process using supercritical CO <sub>2</sub> , ethanol and water. <i>Journal of Supercritical Fluids</i> , <b>2014</b> , 92, 272-281   | 4.2 | 31 |
| 28 | Sequential extraction of bioactive compounds from <i>Melia azedarach</i> L. in fixed bed extractor using CO <sub>2</sub> , ethanol and water. <i>Journal of Supercritical Fluids</i> , <b>2014</b> , 95, 355-363   | 4.2 | 18 |
| 27 | Extraction of anthocyanins and luteolin from <i>Arrabidaea chica</i> by sequential extraction in fixed bed using supercritical CO <sub>2</sub> , ethanol and water as solvents. <i>Journal of Supercritical Fluids</i> , <b>2014</b> , 86, 100-107                                     | 4.2 | 37 |
| 26 | Extraction of anthocyanins from <i>Arrabidaea chica</i> in fixed bed using CO <sub>2</sub> and CO <sub>2</sub> /ethanol/water mixtures as solvents. <i>Journal of Supercritical Fluids</i> , <b>2013</b> , 81, 33-41   | 4.2 | 51 |
| 25 | Supercritical extraction of coumarin from guaco ( <i>Mikania laevigata</i> and <i>Mikania glomerata</i> ) for pharmaceutical applications. <i>Journal of Supercritical Fluids</i> , <b>2013</b> , 83, 65-71  | 4.2 | 16 |
| 24 | Selectivity of supercritical carbon dioxide in the fractionation of fish oil with a lower content of EPA+DHA. <i>Journal of Supercritical Fluids</i> , <b>2012</b> , 61, 78-85   | 4.2 | 28 |
| 23 | Extraction of $\Omega$ fatty acids and astaxanthin from Brazilian redspotted shrimp waste using supercritical CO <sub>2</sub> + ethanol mixtures. <i>Journal of Supercritical Fluids</i> , <b>2012</b> , 61, 71-77   | 4.2 | 50 |
| 22 | Extracts from the leaves of <i>Baccharis dracunculifolia</i> obtained by a combination of extraction processes with supercritical CO <sub>2</sub> , ethanol and water. <i>Journal of Supercritical Fluids</i> , <b>2012</b> , 63, 31-39  | 4.2 | 34 |
| 21 | Supercritical CO <sub>2</sub> extraction of raw propolis and its dry ethanolic extract. <i>Brazilian Journal of Chemical Engineering</i> , <b>2012</b> , 29, 243-251   | 1.7 | 25 |
| 20 | Proximate composition and extraction of carotenoids and lipids from Brazilian redspotted shrimp waste ( <i>Farfantepenaeus paulensis</i> ). <i>Journal of Food Engineering</i> , <b>2011</b> , 102, 87-93  | 6   | 77 |

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|----|--|-----|-----|
| 19 | 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> , <b>2011</b> , 55, 998-1006   | 4.2 | 79  |
| 18 | Supercritical CO <sub>2</sub> extraction of lipids and astaxanthin from Brazilian redspotted shrimp waste ( <i>Farfantepenaeus paulensis</i> ). <i>Journal of Supercritical Fluids</i> , <b>2011</b> , 56, 164-173   | 4.2 | 96  |
| 17 | SUPERCritical CARBON DIOXIDE SELECTIVITY TO FRACTIONATE PHENOLIC COMPOUNDS FROM THE DRY ETHANOLIC EXTRACT OF PROPOLIS. <i>Journal of Food Process Engineering</i> , <b>2010</b> , 33, 15-27  | 2.4 | 32  |
| 16 | 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> , <b>2010</b> , 33, 101-116  | 2.4 | 2   |
| 15 | Measurements and thermodynamic modeling of the solubility of squalene in supercritical carbon dioxide. <i>Journal of Food Engineering</i> , <b>2010</b> , 96, 43-50  | 6   | 27  |
| 14 | Supercritical CO <sub>2</sub> extraction of omega-3 rich oil from Sacha inchi ( <i>Plukenetia volubilis</i> L.) seeds. <i>Journal of Supercritical Fluids</i> , <b>2009</b> , 49, 323-329  | 4.2 | 122 |
| 13 | Prediction of the Solubility of Aromatic Compounds from Brazilian Roasted Coffee (2-Methylpyrazine; 2-Furfuryl alcohol; 2,5-Dimethylpyrazine; .GAMMA.-Butyrolactone and 2-Furfurylacetate) in SC-CO <sub>2</sub> . <i>Journal of Chemical Engineering of Japan</i> , <b>2009</b> , 42, 219-230 | 0.8 | 6   |
| 12 | Extraction of bixin from annatto seeds using supercritical carbon dioxide. <i>Brazilian Journal of Chemical Engineering</i> , <b>2008</b> , 25, 419-426  | 1.7 | 61  |
| 11 | Fractionation of fish oil with supercritical carbon dioxide. <i>Journal of Food Engineering</i> , <b>2008</b> , 88, 381-387  | 6   | 36  |
| 10 | Coumarin solubility and extraction from emburana ( <i>Torresea cearensis</i> ) seeds with supercritical carbon dioxide. <i>Journal of Supercritical Fluids</i> , <b>2008</b> , 43, 375-382   | 4.2 | 41  |
| 9  | Supercritical CO <sub>2</sub> extraction of carotenoids from pitanga fruits ( <i>Eugenia uniflora</i> L.). <i>Journal of Supercritical Fluids</i> , <b>2008</b> , 46, 33-39  | 4.2 | 69  |
| 8  | Supercritical CO <sub>2</sub> extraction of phenolic compounds from <i>Baccharis dracunculifolia</i> . <i>Journal of Supercritical Fluids</i> , <b>2008</b> , 47, 209-214  | 4.2 | 47  |
| 7  | Solubility of triacylglycerols in supercritical carbon dioxide. <i>Journal of Supercritical Fluids</i> , <b>2007</b> , 43, 25-31   | 4.2 | 59  |
| 6  | MODELING OF PHASE EQUILIBRIA FOR AQUEOUS SOLUTIONS OF SUGARS USING A CUBIC EQUATION OF STATE. <i>Journal of Food Process Engineering</i> , <b>2007</b> , 30, 593-606   | 2.4 | 5   |
| 5  | Influence on the quality of essential lemon ( <i>Citrus aurantifolia</i> ) oil by distillation process. <i>Brazilian Journal of Chemical Engineering</i> , <b>2006</b> , 23, 147-151   | 1.7 | 31  |
| 4  | Volatile compounds from pitanga fruit ( <i>Eugenia uniflora</i> L.). <i>Food Chemistry</i> , <b>2006</b> , 99, 1-5   | 8.5 | 70  |
| 3  | 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> , <b>2001</b> , 78, 827-829   | 1.8 | 14  |
| 2  | Prediction of Water Activity in Sugar Solutions Using Models of Group Contribution and Equation of State.. <i>Journal of Chemical Engineering of Japan</i> , <b>2000</b> , 33, 645-653   | 0.8 | 23  |

- 1 Extraction of essential oil of black pepper with liquid carbon dioxide. *Journal of Food Engineering*, **1993**, 20, 121-133 6 28