

J Felipe Osorio-TobÃ³n

List of Publications by Year in descending order

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Version: 2024-02-01

20
papers

774
citations

623734

14
h-index

794594

19
g-index

20
all docs

20
docs citations

20
times ranked

767
citing authors

#	ARTICLE	IF	CITATIONS
1	Recent advances and comparisons of conventional and alternative extraction techniques of phenolic compounds. <i>Journal of Food Science and Technology</i> , 2020, 57, 4299-4315.	2.8	120
2	Extraction of curcuminoids from deflavored turmeric (<i>Curcuma longa</i> L.) using pressurized liquids: Process integration and economic evaluation. <i>Journal of Supercritical Fluids</i> , 2014, 95, 167-174.	3.2	96
3	Techno-economic evaluation of the extraction of turmeric (<i>Curcuma longa</i> L.) oil and ar-turmerone using supercritical carbon dioxide. <i>Journal of Supercritical Fluids</i> , 2015, 105, 44-54.	3.2	67
4	Techno-economic evaluation of the extraction of anthocyanins from purple yam (<i>Dioscorea alata</i>) using ultrasound-assisted extraction and conventional extraction processes. <i>Food and Bioproducts Processing</i> , 2020, 122, 111-123.	3.6	64
5	Fast analysis of curcuminoids from turmeric (<i>Curcuma longa</i> L.) by high-performance liquid chromatography using a fused-core column. <i>Food Chemistry</i> , 2016, 200, 167-174.	8.2	61
6	Process integration for turmeric products extraction using supercritical fluids and pressurized liquids: Economic evaluation. <i>Food and Bioproducts Processing</i> , 2016, 98, 227-235.	3.6	59
7	Economic analysis of oleoresin production from malagueta peppers (<i>Capsicum frutescens</i>) by supercritical fluid extraction. <i>Journal of Supercritical Fluids</i> , 2018, 133, 86-93.	3.2	57
8	Starch recovery from turmeric wastes using supercritical technology. <i>Journal of Food Engineering</i> , 2017, 214, 266-276.	5.2	39
9	Obtaining bixin from semi-defatted annatto seeds by a mechanical method and solvent extraction: Process integration and economic evaluation. <i>Food Research International</i> , 2017, 99, 393-402.	6.2	34
10	Precipitation of curcuminoids from an ethanolic turmeric extract using a supercritical antisolvent process. <i>Journal of Supercritical Fluids</i> , 2016, 108, 26-34.	3.2	33
11	Recent Applications of Pressurized Fluid Extraction: Curcuminoids Extraction with Pressurized Liquids. <i>Food and Public Health</i> , 2013, 3, 289-303.	2.0	32
12	Economic evaluation of supercritical fluid and pressurized liquid extraction to obtain phytonutrients from biquinho pepper: Analysis of single and sequential-stage processes. <i>Journal of Supercritical Fluids</i> , 2020, 165, 104935.	3.2	26
13	Valorization of iraca (<i>Carludovica palmata</i> , Ruiz & Pav.) infructescence by ultrasound-assisted extraction: An economic evaluation. <i>Food and Bioproducts Processing</i> , 2019, 118, 91-102.	3.6	25
14	A comparative and economic study of the extraction of oil from Baru (<i>Dipteryx alata</i>) seeds by supercritical CO ₂ with and without mechanical pressing. <i>Heliyon</i> , 2021, 7, e05971.	3.2	19
15	Polymer modification from semi-defatted annatto seeds using hot pressurized water and supercritical CO ₂ . <i>Journal of Supercritical Fluids</i> , 2017, 129, 48-55.	3.2	11
16	Supercritical fluid extraction of phyllanthin and niranthin from <i>Phyllanthus amarus</i> Schum. & Thonn. <i>Journal of Supercritical Fluids</i> , 2017, 127, 23-32.	3.2	11
17	Contributions of supercritical fluid extraction to sustainable development goal 9 in South America: Industry, innovation, and infrastructure. <i>Journal of Supercritical Fluids</i> , 2022, 188, 105681.	3.2	8
18	Spatial and temporal temperature distributions in fixed beds undergoing supercritical fluid extraction. <i>Innovative Food Science and Emerging Technologies</i> , 2018, 47, 504-516.	5.6	6

#	ARTICLE	IF	CITATIONS
19	Obtaining phenolic compounds from iraca waste (<i>Carludovica palmata</i> Ruiz & Pav) through ultrasound-assisted extraction. <i>Biomass Conversion and Biorefinery</i> , 0, , 1.	4.6	4
20	Integrated process for obtaining anthocyanins rich-extract by ultrasound-assisted extraction and starch recovery from purple yam (<i>Dioscorea alata</i>): a techno-economic evaluation. <i>Biomass Conversion and Biorefinery</i> , 2023, 13, 10605-10614.	4.6	2