Alessandro Cazonatto Galvão

List of Publications by Year
in descending order

35 papers	**401** citations	932766 **10** h-index	839053 **18** g-index
35 all docs	**35** docs citations	**35** times ranked	**416** citing authors

#	Article	IF	Citations
1	Identifying adulteration of raw bovine milk with urea through electrochemical impedance spectroscopy coupled with chemometric techniques. Food Chemistry, 2022, 385, 132678.	4.2	12
2	Aqueous viscosity of carbohydrates: Experimental data, activity coefficient modeling, and prediction with artificial neural network-molecular descriptors. Journal of Molecular Liquids, 2021, 322, 114932.	2.3	3
3	Modeling of the solid-liquid equilibrium of NaCl, KCl and NH4Cl in mixtures of water and ethanol by the modified Pitzer model. Journal of Molecular Liquids, 2021, 322, 114968.	2.3	6
4	Evaluation of the combined effect of temperature and potassium sorbate on physicochemical and microbial quality of modified atmosphere packaged sliced Mozzarella cheese. Journal of Food Processing and Preservation, 2021, 45, e15136.	0.9	2
5	Modeling Salmonella spp. inactivation in chicken meat subjected to isothermal and non-isothermal temperature profiles. International Journal of Food Microbiology, 2021, 344, 109110.	2.1	6
6	Modeling and parameters estimation for the solubility calculations of nicotinamide using UNIFAC and COSMO-based models. Fluid Phase Equilibria, 2021, 535, 112970.	1.4	11
7	Evaluating and predicting egg quality indicators through principal component analysis and artificial neural networks. LWT - Food Science and Technology, 2021, 148, 111720.	2.5	15
8	CaracterizaÃ§Ã£o fÃsico-quÃmica e modelagem das isotermas de sorÃ§Ã£o de Ã¡gua em amostras de cana-de-aÃ§Ãºcar (Saccharum officinarum L.). Scientia Plena, 2021, 17, .	0.1	1
9	Effect of the addition of antimicrobial oregano (Origanum vulgare) and rosemary (Rosmarinus) Tj ETQq1 1 0.784314 rgBT /Overlock 10 sausage. Brazilian Journal of Microbiology, 2020, 51, 289-301.	0.8	21
10	Xylitol solubility in DMFÂ+ ethylene glycol or 1,2-propylene glycol: Measurement and modeling with PC-SAFT and CPA equations of state and UNIFAC activity coefficient model. Fluid Phase Equilibria, 2020, 519, 112651.	1.4	4
11	Salting-out precipitation of NaCl, KCl and NH4Cl in mixtures of water and methanol described by the modified Pitzer model. Journal of Chemical Thermodynamics, 2020, 150, 106202.	1.0	14
12	Development of a general model to describe Salmonella spp. growth in chicken meat subjected to different temperature profiles. Food Control, 2020, 112, 107151.	2.8	9
13	Solubility and Pseudo Polymorphic Behavior of Nicotinic Acid in Alcoholic Solutions: Experimental Data and Phase Equilibrium Modeling. Industrial & Engineering Chemistry Research, 2020, 59, 1319-1326.	1.8	8
14	Capacity of solutions involving organic acids in the extraction of the anthocyanins present in jabuticaba skins (Myrciaria cauliflora) and red cabbage leaves (Brassica oleracea). Journal of Food Science and Technology, 2020, 57, 3995-4002.	1.4	7
15	Thermal degradation of the anthocyanins extracts from jabuticaba peels and red cabbage leaves. Scientia Plena, 2020, 16, .	0.1	1
16	Oregano essential oil in the diet of laying hens in winter reduces lipid peroxidation in yolks and increases shelf life in eggs. Journal of Thermal Biology, 2019, 85, 102409.	1.1	14
17	Phase Equilibrium Involving Xylose, Water, and Ethylene Glycol or 1,2-Propylene Glycol at Different Temperatures. Journal of Chemical & Engineering Data, 2019, 64, 2163-2169.	1.0	2
18	Oregano essential oil (Origanum vulgare) to feed laying hens and its effects on animal health. Anais Da Academia Brasileira De Ciencias, 2019, 91, e20170901.	0.3	14

#	ARTICLE	IF	CITATIONS
19	Use of modified Richards model to predict isothermal and non-isothermal microbial growth. Brazilian Journal of Microbiology, 2018, 49, 614-620.	0.8	10
20	Solubility and thermodynamics of vitamin C in binary liquid mixtures involving water, methanol, ethanol and isopropanol at different temperatures. Journal of Chemical Thermodynamics, 2018, 121, 8-16.	1.0	18
21	Experimental study and modeling of citric acid solubility in alcohol mixtures. Journal of Food Engineering, 2018, 237, 96-102.	2.7	14
22	Phase Equilibrium Involving Xylitol, Water, and Ethylene Glycol or 1,2-Propylene Glycol: Experimental Data, Activity Coefficient Modeling, and Prediction with Artificial Neural Network-Molecular Descriptors. Industrial & Engineering Chemistry Research, 2018, 57, 10675-10683.	1.8	8
23	Application of a Model Based on the Central Limit Theorem to Predict Growth of Pseudomonas spp. in Fish Meat. Food and Bioprocess Technology, 2017, 10, 1685-1694.	2.6	9
24	Experimental study and thermodynamic modeling of xylitol and sorbitol solubility in mixtures of methanol and ethanol at different temperatures. Journal of Molecular Liquids, 2017, 248, 509-514.	2.3	10
25	<b>Comparing non-linear mathematical models to describe growth of different animals. Acta Scientiarum - Animal Sciences, 2017, 39, 73.	0.3	46
26	Sucrose Solubility in Binary Liquid Mixtures Formed by Water–Methanol, Water–Ethanol, and Methanol–Ethanol at 303 and 313 K. Journal of Chemical & Engineering Data, 2016, 61, 2997-3002.	1.0	28
27	Refratometric study of ternary mixtures formed by water, glucose and acetonitrile at temperatures ranging from 293 K to 333 K. Physics and Chemistry of Liquids, 2016, 54, 56-61.	0.4	1
28	Ability of the Prigogine–Flory–Patterson model to predict partial molar volumes of binary liquid mixtures. Journal of Molecular Liquids, 2015, 203, 47-51.	2.3	10
29	The effect of [bmim][Br] on the solubility of carbon dioxide and methane in glycols at pressures up to 14MPa and temperatures ranging from 303 to 423K. Journal of Supercritical Fluids, 2014, 95, 506-511.	1.6	3
30	Evaluation of a new mathematical model to describe Clostridium perfringens growth during the cooling of cooked ground beef. Food Science and Technology, 2013, 33, 507-512.	0.8	2
31	Methane and carbon dioxide solubility in 1,2-propylene glycol at temperatures ranging from 303 to 423 K and pressures up to 12 MPa. Fluid Phase Equilibria, 2010, 289, 185-190.	1.4	8
32	Solubility of methane and carbon dioxide in ethylene glycol at pressures up to 14 MPa and temperatures ranging from (303 to 423) K. Journal of Chemical Thermodynamics, 2010, 42, 684-688.	1.0	40
33	Experimental study of methane and carbon dioxide solubility in 1,4 butylene glycol at pressures up to 11MPa and temperatures ranging from 303 to 423K. Journal of Supercritical Fluids, 2009, 51, 123-127.	1.6	8
34	Application of the Prigogine–Flory–Patterson model to excess molar enthalpy of binary liquid mixtures containing acetonitrile and 1-alkanol. Journal of Molecular Liquids, 2008, 139, 110-116.	2.3	26
35	ERAS modeling of the excess molar enthalpies of binary liquid mixtures of 1-pentanol and 1-hexanol with acetonitrile at atmospheric pressure and 288, 298, 313 and 323K. Thermochimica Acta, 2006, 450, 81-86.	1.2	10