Renata Cristina Ferreira Bonomo

List of Publications by Year
in descending order

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96 papers	1,589 citations	331259 21 h-index	377514 34 g-index
96 all docs	96 docs citations	96 times ranked	1746 citing authors

#	Article	IF	Citations
1	Preparation of activated carbons from cocoa shells and siriguela seeds using H3PO4 and ZnCL2 as activating agents for BSA and Î±-lactalbumin adsorption. Fuel Processing Technology, 2014, 126, 476-486.	3.7	99
2	Characterization of starch-based bioplastics from jackfruit seed plasticized with glycerol. Journal of Food Science and Technology, 2018, 55, 278-286.	1.4	89
3	Aqueous two-phase systems: An efficient, environmentally safe and economically viable method for purification of natural dye carmine. Journal of Chromatography A, 2009, 1216, 7623-7629.	1.8	84
4	Optimisation of solid state fermentation of potato peel for the production of cellulolytic enzymes. Food Chemistry, 2012, 133, 1299-1304.	4.2	83
5	Adsorption of the textile dye DianixÂ® royal blue CC onto carbons obtained from yellow mombin fruit stones and activated with KOH and H3PO4: kinetics, adsorption equilibrium and thermodynamic studies. Powder Technology, 2018, 339, 334-343.	2.1	77
6	Activated carbons preparation from yellow mombin fruit stones for lipase immobilization. Fuel Processing Technology, 2017, 156, 421-428.	3.7	63
7	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
8	Simple physical adsorption technique to immobilize Yarrowia lipolytica lipase purified by different methods on magnetic nanoparticles: Adsorption isotherms and thermodynamic approach. International Journal of Biological Macromolecules, 2020, 160, 889-902.	3.6	46
9	PRODUCTION AND CHARACTERIZATION OF CELLULOLYTIC ENZYMES BY ASPERGILLUS NIGER AND RHIZOPUS SP. BY SOLID STATE FERMENTATION OF PRICKLY PEAR. Revista Caatinga, 2016, 29, 222-233.	0.3	39
10	Thermodynamics and optimization of norbixin transfer processes in aqueous biphasic systems formed by polymers and organic salts. Separation and Purification Technology, 2012, 98, 69-77.	3.9	36
11	Pepsin immobilization on biochar by adsorption and covalent binding, and its application for hydrolysis of bovine casein. Journal of Chemical Technology and Biotechnology, 2019, 94, 1982-1990.	1.6	36
12	Prickly palm cactus husk as a raw material for production of ligninolytic enzymes by Aspergillus niger. Food Science and Biotechnology, 2016, 25, 205-211.	1.2	33
13	Evaluating aqueous two-phase systems for Yarrowia lipolytica extracellular lipase purification. Process Biochemistry, 2017, 53, 259-266.	1.8	32
14	Application of the response surface methodology for optimization of whey protein partitioning in PEG/phosphate aqueous two-phase system. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2011, 879, 1881-1885.	1.2	30
15	Optimization of productions of cellulolytic enzymes by Aspergillus niger using residue of mango a substrate. Ciencia Rural, 2011, 41, 2210-2216.	0.3	29
16	Statistical Optimization of Culture Conditions and Characterization for Ligninolytic Enzymes Produced fromRhizopusSp. Using Prickly Palm Cactus Husk. Chemical Engineering Communications, 2017, 204, 55-63.	1.5	26
17	Production, Optimisation and Partial Characterisation of Enzymes from Filamentous Fungi Using Dried Forage Cactus Pear as Substrate. Waste and Biomass Valorization, 2018, 9, 571-579.	1.8	25
18	Comparison of the biochemical properties between the xylanases of Thermomyces lanuginosus (SigmaÂ®) and excreted by Penicillium roqueforti ATCC 10110 during the solid state fermentation of sugarcane bagasse. Biocatalysis and Agricultural Biotechnology, 2018, 16, 277-284.	1.5	25

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19	Development of supermacroporous monolithic adsorbents for purifying lectins by affinity with sugars. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2016, 1033-1034, 406-412.	1.2	24
20	Evaluation of salting-out effect in the liquidâ€“liquid equilibrium of aqueous two-phase systems composed of 2-propanol and Na2SO4/MgSO4 at different temperatures. Fluid Phase Equilibria, 2017, 450, 184-193.	1.4	24
21	The Impact of Heat-moisture Treatment on Properties of Musa paradisiaca L. Starch, and Optimization of Process Variables. Food Technology and Biotechnology, 2018, 56, 506-515.	0.9	23
22	Partitioning of Î±-lactalbumin and Î²-lactoglobulin from cheese whey in aqueous two-phase systems containing poly (ethylene glycol) and sodium polyacrylate. Food and Bioproducts Processing, 2014, 92, 409-415.	1.8	22
23	Improvement of texture properties and syneresis of arrowroot (<scp>Maranta) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 587 Td the Science of Food and Agriculture, 2020, 100, 3204-3211.	1.7	22
24	Immobilization of sugars in supermacroporous cryogels for the purification of lectins by affinity chromatography. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2017, 1068-1069, 71-77.	1.2	21
25	Equilibrium data and thermodynamic studies of Î±-amylase partition in aqueous two-phase systems. Fluid Phase Equilibria, 2018, 463, 69-79.	1.4	21
26	Lipase immobilization on activated and functionalized carbon for the aroma ester synthesis. Microporous and Mesoporous Materials, 2020, 309, 110576.	2.2	21
27	Application of response surface methodology for producing cellulolytic enzymes by solid-state fermentation from the puple mombin (Spondias purpurea L.) residue. Food Science and Biotechnology, 2013, 22, 1-7.	1.2	20
28	Biodegradable thermoplastic starch of peach palm (Bactris gasipaeskunth) fruit: Production and characterisation. International Journal of Food Properties, 2017, 20, S2429-S2440.	1.3	18
29	Adsorption isotherms and thermodynamics of Î±-lactalbumin on an anionic exchanger. Fluid Phase Equilibria, 2013, 348, 39-44.	1.4	17
30	Density and Dynamic Viscosity of Bovine Milk Affect by Temperature and Composition. International Journal of Food Engineering, 2012, 8, .	0.7	16
31	Liquidâ€“Liquid Equilibrium Data and Thermodynamic Modeling for Aqueous Two-Phase System Peg 1500 + Sodium Sulfate + Water at Different Temperatures. Journal of Chemical & Engineering Data, 2019, 64, 810-816.	1.0	16
32	Effect of the Incorporation of Lysozyme on the Properties of Jackfruit Starch Films. Journal of Polymers and the Environment, 2018, 26, 508-517.	2.4	15
33	Alternatives for characterizing macroporous polyacrylamide monolithic ion exchanger columns. Polymer Engineering and Science, 2018, 58, 1717-1725.	1.5	15
34	Purification of lactoferrin from sweet whey using ultrafiltration followed by expanded bed chromatography. Separation and Purification Technology, 2020, 251, 117324.	3.9	15
35	Microcalorimetric study of adsorption of glycomacropeptide on anion-exchange chromatography adsorbent. Journal of Chromatography A, 2009, 1216, 4440-4444.	1.8	14
36	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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37	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
38	Equilibrium Data and Physical Properties of Aqueous Two Phase Systems Formed by PEG (1500 and 4000) gÂ·mol^{â€“1} + Sodium Sulfate + Water at Different Temperatures and pH 2. Journal of Chemical & Engineering Data, 2016, 61, 3-11.	1.0	14
39	Comparison between the univariate and multivariate analysis on the partial characterization of the endoglucanase produced in the solid state fermentation by Aspergillus oryzae ATCC 10124. Preparative Biochemistry and Biotechnology, 2017, 47, 977-985.	1.0	13
40	Liquidâ€“Liquid Equilibrium of Two-Phase Aqueous Systems Composed of PEG 400, Na₂SO₄, and Water at Different Temperatures and pH Values: Correlation and Thermodynamic Modeling. Journal of Chemical & Engineering Data, 2018, 63, 1352-1362.	1.0	13
41	Physicochemical and thermal characterization of babassu oils (Orbignya phalerata Mart.) obtained by different extraction methods. Food Research International, 2020, 137, 109474.	2.9	13
42	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
43	Hydrolysis of casein from different sources by immobilized trypsin on biochar: Effect of immobilization method. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2020, 1146, 122124.	1.2	12
44	Immobilization of porcine pancreatic lipase on activated carbon by adsorption and covalent bonding and its application in the synthesis of butyl butyrate. Process Biochemistry, 2021, 111, 114-123.	1.8	12
45	<b>Chemical composition and functional properties of starch extracted from the pejibaye fruit (<i>Bactris gasepaes</i> Kunt.). Acta Scientiarum - Technology, 2015, 37, 105.	0.4	11
46	Extraction and characterization of native starch obtained from the inhambu tuber. Journal of Food Science and Technology, 2020, 57, 1830-1839.	1.4	11
47	DesidrataÃ§Ã£o osmÃ³tica de frutÃculos de jaca (Artocarpus integrifÃ³lia L.): aplicaÃ§Ã£o de modelos matemÃ¡ticos. Acta Scientiarum - Technology, 2009, 31, .	0.4	10
48	Gelatinization temperature and acid resistance of jackfruit seed starch Temperatura de gelatinizaciÃ³n y resistencia Ã¡cida de almidÃ³n de semilla de jaca. CYTA - Journal of Food, 2009, 7, 1-5.	0.9	10
49	Characterization and sensorial evaluation of cereal bars with jackfruit. Acta Scientiarum - Technology, 2011, 33, .	0.4	10
50	Thermal-morphological characterisation of starch from peach-palm (Bactris Gasipaeskunth) fruit (Pejibaye). International Journal of Food Properties, 2017, 20, 1007-1015.	1.3	10
51	Pepsin immobilization: Influence of carbon support functionalization. International Journal of Biological Macromolecules, 2022, 203, 67-79.	3.6	10
52	THERMOPHYSICAL PROPERTIES OF COCONUT WATER AFFECTED BY TEMPERATURE. Journal of Food Process Engineering, 2009, 32, 382-397.	1.5	9
53	Density and Viscosity of Binary and Ternary Mixtures of Poly(ethylene glycol) and Poly(acrylic acid,) Tj ETQq1 1 0.784314 rgBT /Overlock 55, 2328-2332.	1.0	9
54	Rheological and textural studies of arrowroot (Maranta arundinacea) starchâ€“sucroseâ€“whey protein concentrate gels. Journal of Food Science and Technology, 2018, 55, 2974-2984.	1.4	9

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55	Development of activated carbon from pupunha palm heart sheaths: Effect of synthesis conditions and its application in lipase immobilization. Journal of Environmental Chemical Engineering, 2020, 8, 104391.	3.3	9
56	Thermodynamics for curcumin (Curcuma longa L.) partitioning in the alcoholâ€“salt aqueous twoâ€phase system. Journal of Chemical Technology and Biotechnology, 2020, 95, 577-584.	1.6	8
57	Thermodynamic Modeling of Aqueous Two-Phase Systems Composed of Macromolecules and Sulfate Salts at pH 2.0. Journal of Chemical & Engineering Data, 2020, 65, 9-18.	1.0	8
58	CHEMICAL-ACTIVATED CARBON FROM COCONUT (Cocos nucifera) ENDOCARP WASTE AND ITS APPLICATION IN THE ADSORPTION OF Î²-LACTOGLOBULIN PROTEINPLICATION IN THE ADSORPTION OF Î²-LACTOGLOBULIN PROTEIN. Revista Mexicana De Ingeniera Quimica, 2018, 17, 463-475.	0.2	8
59	<b>Optimization of protein extraction process from jackfruit seed flour by reverse micelle system. Acta Scientiarum - Technology, 2016, 38, 283.	0.4	7
60	Partitioning of amylase produced by Aspergillus niger in solid state fermentation using aqueous two-phase systems. Process Biochemistry, 2020, 94, 116-125.	1.8	7
61	Physical Properties and Liquidâ€“Liquid Equilibrium of Aqueous Two-Phase Systems Containing Poly(ethylene glycol) + Potassium Chloride + Sodium Polyacrylate. Journal of Chemical & Engineering Data, 2012, 57, 3651-3657.	1.0	6
62	Study of the structural properties of goat's milk chocolates with different concentrations of cocoa mass. Journal of Texture Studies, 2019, 50, 547-555.	1.1	6
63	New insight about the relationship between the main characteristics of precursor materials and activated carbon properties using multivariate analysis. Canadian Journal of Chemical Engineering, 2020, 98, 1501-1511.	0.9	6
64	Antioxidant Activity and Bioactive Compounds of Babassu (Orbignya phalerata) Virgin Oil Obtained by Different Methods of Extraction. The Open Food Science Journal, 2019, 11, 35-43.	1.0	6
65	CAPTURE OF LECTINS FROM JACKFRUIT (Artocarpus integrifolia) SEEDS IN A SINGLE STEP USING A SUPERMACROPOROUS ION EXCHANGE CRYOGEL. Revista Mexicana De Ingeniera Quimica, 2018, 18, 313-324.	0.2	6
66	Acquisition of Water Solubility Diagrams in Ternary Systems (AOT/Organic Solvent/Alcohol) and Extraction of Î±â€Lactalbumin Using Reverse Micellar Systems. Journal of Surfactants and Detergents, 2017, 20, 831-841.	1.0	5
67	STUDY OF ALPHA-AMYLASE OBTAINED BY SOLID STATE FERMENTATION OF CASSAVA RESIDUE IN AQUEOUS TWO-PHASE SYSTEMS. Brazilian Journal of Chemical Engineering, 2018, 35, 1141-1152.	0.7	5
68	Aqueous two-phase system (polyethylene glycolâ€‰+â€‰ionic liquid) for extraction of Î±-amylase: phase diagrams, systems characterization and partition study. Brazilian Journal of Chemical Engineering, 2020, 37, 595-606.	0.7	5
69	Calorimetric studies of microemulsion systems with lecithin, isooctane and butanol. Food Research International, 2012, 49, 672-676.	2.9	4
70	Enhancements in sugar immobilization in polymeric macroporous matrices for affinity capture. Journal of Applied Polymer Science, 2019, 136, 47956.	1.3	4
71	Influence of the presence of dioctyl sulfosuccinate sodium as adjuvant on the equilibrium data of aqueous two-phase systems formed by polyethylene glycolâ€‰+â€‰potassium phosphateâ€‰+â€‰water at 298.15 K. Chemical Engineering Communications, 2021, 208, 1630-1639.	1.5	4
72	Chemical, Morphological, Thermal and Technological Properties of Acetylated White Inhambu Starch. Journal of Polymers and the Environment, 2022, 30, 246-257.	2.4	4

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73	Liquid-liquid equilibrium data for systems formed by PEG (4000 or 6000) or alcohol (1-propanol or) Tj ETQq1 1 0.784314 rgBT /Overlock thermodynamic modeling. Journal of Molecular Liquids, 2021, 343, 117671.	2.3	4
74	Thermophysical Characterization of Genipap Pulp. International Journal of Food Engineering, 2010, 6, .	0.7	3
75	Optimization of lipase extraction from pequi seed (Caryocar brasiliense Camb.). Journal of Food Processing and Preservation, 2021, 45, e15616.	0.9	3
76	Synthesis of activated carbon from hydrothermally carbonized tamarind seeds for lipase immobilization: characterization and application in aroma ester synthesis. Journal of Chemical Technology and Biotechnology, 2021, 96, 3316-3329.	1.6	3
77	Partitioning of pequi seed (Caryocar brasiliense Camb.) lipase in aqueous two-phase systems composed of PEG/2-propanolâ€‰+â€‰ammonium sulfateâ€‰+â€‰water. Brazilian Journal of Chemical Engineering, 0, , 1.	0.7	3
78	PHYSICALCHEMICAL CHARACTERIZATION AND THERMOPHYSICAL PROPERTIES OF COCOA HONEY. Revista GEINTEC, 2016, 6, 2944-2953.	0.2	3
79	Sorption equilibrium and kinetics of thin-layer drying of green bell peppers. Emirates Journal of Food and Agriculture, 0, , 137.	1.0	3
80	CinÃ©tica e modelagem da secagem de carambola (Averrhoa carambola L.) em secador de bandeja. Acta Scientiarum - Technology, 2010, 32, .	0.4	2
81	CinÃ©tica de inativaÃ§Ã£o da peroxidase em Ãgua de coco. Semina:Ciencias Agrarias, 2012, 33, 249-258.	0.1	2
82	Partitioning Behavior of Lysozyme and Î±-lactalbumin in Aqueous Two-Phase System Formed by Ionic Liquids and Potassium Phosphate. International Journal of Food Engineering, 2017, 13, .	0.7	2
83	Adsorption isotherms and thermodynamic properties of a butyl functionalized hydrophobic macroporous cryogel. Brazilian Journal of Chemical Engineering, 2022, 39, 815-823.	0.7	2
84	Royal blue dianix CC dye adsorption onto biochars: kinetics, diffusion modeling, equilibrium and thermodynamic adsorption data. , 0, 197, 424-437.		2
85	Extraction of protease from oraâ€proâ€nobis (Pereskia aculeata Miller) and partial purification in polyethylene glycolÂ+Âsodium phosphate aqueous twoâ€phase system. Journal of Food Processing and Preservation, 2022, 46, .	0.9	2
86	Energetic analysis of the liquidâ€“liquid equilibrium of systems containing polyethylene glycol (4000Âg.molâ^'1 or 6000Âg.molâ^'1) and salts (Na2SO4 or Na3C6H5O7) at different temperatures and their application in the bovine serum albumin and Î±-lactalbumin partitioning. Journal of Molecular Liquids, 2022, 352, 118729.	2.3	2
87	STARCH EXTRACTION FROM THE PEACH PALM (Bactris gasepaes Kunth.) FRUIT: A MODEL APPROACH FOR YIELD INCREASE. Engenharia Agricola, 2017, 37, 148-159.	0.2	1
88	THERMOPHYSICAL PROPERTIES OF 1-ETHYL-3-METHYLIMIDAZOLIUM CHLORIDE SOLUTION FROM 293.15 TO 323.15 K. Brazilian Journal of Chemical Engineering, 2019, 36, 599-608.	0.7	1
89	Microstructural and rheological behavior of buffalo milk chocolates. Journal of Food Science and Technology, 2022, 59, 572-582.	1.4	1
90	Artichoke leaf extracts: Proteolytic activity, coagulant and HPLC analysis. Ciencia E Agrotecnologia, 0, 45, .	1.5	1

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91	ESTUDO ADSORTIVO DO CORANTE ALARANJADO DE METILA EM CARVÃ•ES ATIVADOS OBTIDOS A PARTIR DE RESÃDUOS DA AGROINDÃšSTRIA. , 0, , .		0
92	Development of a software for the determination of equilibrium data of biphasic aqueous systems. Revista Virtual De Quimica, 2018, 10, 1127-1139.	0.1	0
93	DETERMINATION OF THE SPECIFIC MASS OF TERNARY MIXTURE OF AOT/ORGANIC SOLVENT ALCOHOL AND THE EXCESS MOLAR VOLUME OF BINARY MIXTURE ORGANIC SOLVENT/ALCOHOL. Revista Mexicana De Ingeniera Quimica, 2018, 17, 87-97.	0.2	0
94	Modeling thermal properties of exotic fruits pulps: an artificial neural networks approach. Research, Society and Development, 2020, 9, e7509119806.	0.0	0
95	Protein solubility of jackfruit seed flour: pH and salt concentration influence. Research, Society and Development, 2020, 9, e7579108896.	0.0	0
96	A novel hydrophobic matrix grafted with aniline for protein capture and thermodynamic study of BSA adsorption. Journal of Polymers and the Environment, 0, , 1.	2.4	0