

Renata Cristina Ferreira Bonomo

List of Publications by Year in descending order

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96
papers

1,589
citations

331259

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377514

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all docs

96
docs citations

96
times ranked

1746
citing authors

#	ARTICLE	IF	CITATIONS
1	Microstructural and rheological behavior of buffalo milk chocolates. <i>Journal of Food Science and Technology</i> , 2022, 59, 572-582.	1.4	1
2	Chemical, Morphological, Thermal and Technological Properties of Acetylated White Inhambu Starch. <i>Journal of Polymers and the Environment</i> , 2022, 30, 246-257.	2.4	4
3	Adsorption isotherms and thermodynamic properties of a butyl functionalized hydrophobic macroporous cryogel. <i>Brazilian Journal of Chemical Engineering</i> , 2022, 39, 815-823.	0.7	2
4	Extraction of protease from <i>Pereskia aculeata</i> Miller and partial purification in polyethylene glycol+ sodium phosphate aqueous two-phase system. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	0.9	2
5	Pepsin immobilization: Influence of carbon support functionalization. <i>International Journal of Biological Macromolecules</i> , 2022, 203, 67-79.	3.6	10
6	Energetic analysis of the liquid-liquid equilibrium of systems containing polyethylene glycol (4000 g.mol ⁻¹ or 6000 g.mol ⁻¹) and salts (Na ₂ SO ₄ or Na ₃ C ₆ H ₅ O ₇) at different temperatures and their application in the bovine serum albumin and α -lactalbumin partitioning. <i>Journal of Molecular Liquids</i> , 2022, 352, 118729.	2.3	2
7	Influence of the presence of dioctyl sulfosuccinate sodium as adjuvant on the equilibrium data of aqueous two-phase systems formed by polyethylene glycol+ potassium phosphate+ water at 298±15 K. <i>Chemical Engineering Communications</i> , 2021, 208, 1630-1639.		4
8	Optimization of lipase extraction from pequi seed (<i>Caryocar brasiliense</i> Camb.). <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15616.	0.9	3
9	Synthesis of activated carbon from hydrothermally carbonized tamarind seeds for lipase immobilization: characterization and application in aroma ester synthesis. <i>Journal of Chemical Technology and Biotechnology</i> , 2021, 96, 3316-3329.	1.6	3
10	Liquid-liquid equilibrium data for systems formed by PEG (4000 or 6000) or alcohol (1-propanol or Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 thermodynamic modeling. <i>Journal of Molecular Liquids</i> , 2021, 343, 117671.	2.3	4
11	Immobilization of porcine pancreatic lipase on activated carbon by adsorption and covalent bonding and its application in the synthesis of butyl butyrate. <i>Process Biochemistry</i> , 2021, 111, 114-123.	1.8	12
12	Thermodynamics for curcumin (<i>Curcuma longa</i> L.) partitioning in the alcohol+ salt aqueous two-phase system. <i>Journal of Chemical Technology and Biotechnology</i> , 2020, 95, 577-584.	1.6	8
13	Extraction and characterization of native starch obtained from the inhambu tuber. <i>Journal of Food Science and Technology</i> , 2020, 57, 1830-1839.	1.4	11
14	Thermodynamic Modeling of Aqueous Two-Phase Systems Composed of Macromolecules and Sulfate Salts at pH 2.0. <i>Journal of Chemical & Engineering Data</i> , 2020, 65, 9-18.	1.0	8
15	Development of activated carbon from pupunha palm heart sheaths: Effect of synthesis conditions and its application in lipase immobilization. <i>Journal of Environmental Chemical Engineering</i> , 2020, 8, 104391.	3.3	9
16	Lipase immobilization on activated and functionalized carbon for the aroma ester synthesis. <i>Microporous and Mesoporous Materials</i> , 2020, 309, 110576.	2.2	21
17	Physicochemical and thermal characterization of babassu oils (<i>Orbignya phalerata</i> Mart.) obtained by different extraction methods. <i>Food Research International</i> , 2020, 137, 109474.	2.9	13
18	Aqueous two-phase system (polyethylene glycol+ ionic liquid) for extraction of α -amylase: phase diagrams, systems characterization and partition study. <i>Brazilian Journal of Chemical Engineering</i> , 2020, 37, 595-606.	0.7	5

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19	Purification of lactoferrin from sweet whey using ultrafiltration followed by expanded bed chromatography. <i>Separation and Purification Technology</i> , 2020, 251, 117324.	3.9	15
20	New insight about the relationship between the main characteristics of precursor materials and activated carbon properties using multivariate analysis. <i>Canadian Journal of Chemical Engineering</i> , 2020, 98, 1501-1511.	0.9	6
21	Improvement of texture properties and syneresis of arrowroot (<i>Maranta</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 667 the <i>Science of Food and Agriculture</i> , 2020, 100, 3204-3211.	1.7	22
22	Hydrolysis of casein from different sources by immobilized trypsin on biochar: Effect of immobilization method. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2020, 1146, 122124.	1.2	12
23	Simple physical adsorption technique to immobilize <i>Yarrowia lipolytica</i> lipase purified by different methods on magnetic nanoparticles: Adsorption isotherms and thermodynamic approach. <i>International Journal of Biological Macromolecules</i> , 2020, 160, 889-902.	3.6	46
24	Partitioning of amylase produced by <i>Aspergillus niger</i> in solid state fermentation using aqueous two-phase systems. <i>Process Biochemistry</i> , 2020, 94, 116-125.	1.8	7
25	Modeling thermal properties of exotic fruits pulps: an artificial neural networks approach. <i>Research, Society and Development</i> , 2020, 9, e7509119806.	0.0	0
26	Protein solubility of jackfruit seed flour: pH and salt concentration influence. <i>Research, Society and Development</i> , 2020, 9, e7579108896.	0.0	0
27	Study of the structural properties of goat's milk chocolates with different concentrations of cocoa mass. <i>Journal of Texture Studies</i> , 2019, 50, 547-555.	1.1	6
28	THERMOPHYSICAL PROPERTIES OF 1-ETHYL-3-METHYLIMIDAZOLIUM CHLORIDE SOLUTION FROM 293.15 TO 323.15 K. <i>Brazilian Journal of Chemical Engineering</i> , 2019, 36, 599-608.	0.7	1
29	Liquid-Liquid Equilibrium Data and Thermodynamic Modeling for Aqueous Two-Phase System PEG 1500 + Sodium Sulfate + Water at Different Temperatures. <i>Journal of Chemical & Engineering Data</i> , 2019, 64, 810-816.	1.0	16
30	Enhancements in sugar immobilization in polymeric macroporous matrices for affinity capture. <i>Journal of Applied Polymer Science</i> , 2019, 136, 47956.	1.3	4
31	Pepsin immobilization on biochar by adsorption and covalent binding, and its application for hydrolysis of bovine casein. <i>Journal of Chemical Technology and Biotechnology</i> , 2019, 94, 1982-1990.	1.6	36
32	Antioxidant Activity and Bioactive Compounds of Babassu (<i>Orbignya phalerata</i>) Virgin Oil Obtained by Different Methods of Extraction. <i>The Open Food Science Journal</i> , 2019, 11, 35-43.	1.0	6
33	Equilibrium data and thermodynamic studies of α -amylase partition in aqueous two-phase systems. <i>Fluid Phase Equilibria</i> , 2018, 463, 69-79.	1.4	21
34	Liquid-Liquid Equilibrium of Two-Phase Aqueous Systems Composed of PEG 400, Na_2SO_4 , and Water at Different Temperatures and pH Values: Correlation and Thermodynamic Modeling. <i>Journal of Chemical & Engineering Data</i> , 2018, 63, 1352-1362.	1.0	13
35	Production, Optimisation and Partial Characterisation of Enzymes from Filamentous Fungi Using Dried Forage Cactus Pear as Substrate. <i>Waste and Biomass Valorization</i> , 2018, 9, 571-579.	1.8	25
36	Effect of the Incorporation of Lysozyme on the Properties of Jackfruit Starch Films. <i>Journal of Polymers and the Environment</i> , 2018, 26, 508-517.	2.4	15

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37	Alternatives for characterizing macroporous polyacrylamide monolithic ion exchanger columns. <i>Polymer Engineering and Science</i> , 2018, 58, 1717-1725.	1.5	15
38	STUDY OF ALPHA-AMYLASE OBTAINED BY SOLID STATE FERMENTATION OF CASSAVA RESIDUE IN AQUEOUS TWO-PHASE SYSTEMS. <i>Brazilian Journal of Chemical Engineering</i> , 2018, 35, 1141-1152.	0.7	5
39	Comparison of the biochemical properties between the xylanases of <i>Thermomyces lanuginosus</i> (Sigma®) and excreted by <i>Penicillium roqueforti</i> ATCC 10110 during the solid state fermentation of sugarcane bagasse. <i>Biocatalysis and Agricultural Biotechnology</i> , 2018, 16, 277-284.	1.5	25
40	Rheological and textural studies of arrowroot (<i>Maranta arundinacea</i>) starch-sucrose-whey protein concentrate gels. <i>Journal of Food Science and Technology</i> , 2018, 55, 2974-2984.	1.4	9
41	Adsorption of the textile dye Dianix® royal blue CC onto carbons obtained from yellow mombin fruit stones and activated with KOH and H ₃ PO ₄ : kinetics, adsorption equilibrium and thermodynamic studies. <i>Powder Technology</i> , 2018, 339, 334-343.	2.1	77
42	Characterization of starch-based bioplastics from jackfruit seed plasticized with glycerol. <i>Journal of Food Science and Technology</i> , 2018, 55, 278-286.	1.4	89
43	The Impact of Heat-moisture Treatment on Properties of <i>Musa paradisiaca</i> L. Starch, and Optimization of Process Variables. <i>Food Technology and Biotechnology</i> , 2018, 56, 506-515.	0.9	23
44	CHEMICAL-ACTIVATED CARBON FROM COCONUT (<i>Cocos nucifera</i>) ENDOCARP WASTE AND ITS APPLICATION IN THE ADSORPTION OF Î²-LACTOGLOBULIN PROTEINPLICATION IN THE ADSORPTION OF Î²-LACTOGLOBULIN PROTEIN. <i>Revista Mexicana De Ingeniera Quimica</i> , 2018, 17, 463-475.	0.2	8
45	CAPTURE OF LECTINS FROM JACKFRUIT (<i>Artocarpus integrifolia</i>) SEEDS IN A SINGLE STEP USING A SUPERMACROPOROUS ION EXCHANGE CRYOGEL. <i>Revista Mexicana De Ingeniera Quimica</i> , 2018, 18, 313-324.	0.2	6
46	Development of a software for the determination of equilibrium data of biphasic aqueous systems. <i>Revista Virtual De Quimica</i> , 2018, 10, 1127-1139.	0.1	0
47	DETERMINATION OF THE SPECIFIC MASS OF TERNARY MIXTURE OF AOT/ORGANIC SOLVENT ALCOHOL AND THE EXCESS MOLAR VOLUME OF BINARY MIXTURE ORGANIC SOLVENT/ALCOHOL. <i>Revista Mexicana De Ingeniera Quimica</i> , 2018, 17, 87-97.	0.2	0
48	Thermal-morphological characterisation of starch from peach-palm (<i>Bactris Gasipaes</i> kunth) fruit (Pejibaye). <i>International Journal of Food Properties</i> , 2017, 20, 1007-1015.	1.3	10
49	Acquisition of Water Solubility Diagrams in Ternary Systems (AOT/Organic Solvent/Alcohol) and Extraction of Î±-Lactalbumin Using Reverse Micellar Systems. <i>Journal of Surfactants and Detergents</i> , 2017, 20, 831-841.	1.0	5
50	Evaluating aqueous two-phase systems for <i>Yarrowia lipolytica</i> extracellular lipase purification. <i>Process Biochemistry</i> , 2017, 53, 259-266.	1.8	32
51	Partitioning Behavior of Lysozyme and Î±-lactalbumin in Aqueous Two-Phase System Formed by Ionic Liquids and Potassium Phosphate. <i>International Journal of Food Engineering</i> , 2017, 13, .	0.7	2
52	Immobilization of sugars in supermacroporous cryogels for the purification of lectins by affinity chromatography. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2017, 1068-1069, 71-77.	1.2	21
53	Comparison between the univariate and multivariate analysis on the partial characterization of the endoglucanase produced in the solid state fermentation by <i>Aspergillus oryzae</i> ATCC 10124. <i>Preparative Biochemistry and Biotechnology</i> , 2017, 47, 977-985.	1.0	13
54	Evaluation of salting-out effect in the liquid-liquid equilibrium of aqueous two-phase systems composed of 2-propanol and Na ₂ SO ₄ /MgSO ₄ at different temperatures. <i>Fluid Phase Equilibria</i> , 2017, 450, 184-193.	1.4	24

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55	Activated carbons preparation from yellow mombin fruit stones for lipase immobilization. <i>Fuel Processing Technology</i> , 2017, 156, 421-428.	3.7	63
56	Statistical Optimization of Culture Conditions and Characterization for Ligninolytic Enzymes Produced from <i>Rhizopus</i> Sp. Using Prickly Palm Cactus Husk. <i>Chemical Engineering Communications</i> , 2017, 204, 55-63.	1.5	26
57	Biodegradable thermoplastic starch of peach palm (<i>Bactris gasipaes</i> kunth) fruit: Production and characterisation. <i>International Journal of Food Properties</i> , 2017, 20, S2429-S2440.	1.3	18
58	STARCH EXTRACTION FROM THE PEACH PALM (<i>Bactris gasipaes</i> Kunth.) FRUIT: A MODEL APPROACH FOR YIELD INCREASE. <i>Engenharia Agrícola</i> , 2017, 37, 148-159.	0.2	1
59	PRODUCTION AND CHARACTERIZATION OF CELLULOLYTIC ENZYMES BY <i>ASPERGILLUS NIGER</i> AND <i>RHIZOPUS</i> SP. BY SOLID STATE FERMENTATION OF PRICKLY PEAR. <i>Revista Caatinga</i> , 2016, 29, 222-233.	0.3	39
60	Optimization of protein extraction process from jackfruit seed flour by reverse micelle system. <i>Acta Scientiarum - Technology</i> , 2016, 38, 283.	0.4	7
61	Development of supermacroporous monolithic adsorbents for purifying lectins by affinity with sugars. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2016, 1033-1034, 406-412.	1.2	24
62	Equilibrium Data and Physical Properties of Aqueous Two Phase Systems Formed by PEG (1500 and 4000) g·mol ⁻¹ + Sodium Sulfate + Water at Different Temperatures and pH 2. <i>Journal of Chemical & Engineering Data</i> , 2016, 61, 3-11.	1.0	14
63	Prickly palm cactus husk as a raw material for production of ligninolytic enzymes by <i>Aspergillus niger</i> . <i>Food Science and Biotechnology</i> , 2016, 25, 205-211.	1.2	33
64	PHYSICAL-CHEMICAL CHARACTERIZATION AND THERMOPHYSICAL PROPERTIES OF COCOA HONEY. <i>Revista GEINTEC</i> , 2016, 6, 2944-2953.	0.2	3
65	Chemical composition and functional properties of starch extracted from the pejobaye fruit (<i>Bactris gasipaes</i> Kunt.). <i>Acta Scientiarum - Technology</i> , 2015, 37, 105.	0.4	11
66	Partitioning of α -lactalbumin and β -lactoglobulin from cheese whey in aqueous two-phase systems containing poly (ethylene glycol) and sodium polyacrylate. <i>Food and Bioproducts Processing</i> , 2014, 92, 409-415.	1.8	22
67	Recovery of casein-derived peptides with in vitro inhibitory activity of angiotensin converting enzyme (ACE) using aqueous two-phase systems. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2014, 973, 84-88.	1.2	14
68	Preparation of activated carbons from cocoa shells and siriguela seeds using H ₃ PO ₄ and ZnCl ₂ as activating agents for BSA and α -lactalbumin adsorption. <i>Fuel Processing Technology</i> , 2014, 126, 476-486.	3.7	99
69	Application of response surface methodology for producing cellulolytic enzymes by solid-state fermentation from the purple mombin (<i>Spondias purpurea</i> L.) residue. <i>Food Science and Biotechnology</i> , 2013, 22, 1-7.	1.2	20
70	Adsorption isotherms and thermodynamics of α -lactalbumin on an anionic exchanger. <i>Fluid Phase Equilibria</i> , 2013, 348, 39-44.	1.4	17
71	Physical Properties and Liquid-Liquid Equilibrium of Aqueous Two-Phase Systems Containing Poly(ethylene glycol) + Potassium Chloride + Sodium Polyacrylate. <i>Journal of Chemical & Engineering Data</i> , 2012, 57, 3651-3657.	1.0	6
72	Calorimetric studies of microemulsion systems with lecithin, isooctane and butanol. <i>Food Research International</i> , 2012, 49, 672-676.	2.9	4

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73	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
74	Density and Dynamic Viscosity of Bovine Milk Affect by Temperature and Composition. International Journal of Food Engineering, 2012, 8, .	0.7	16
75	Cin�tica de inativa�o da peroxidase em �gua de coco. Semina:Ciencias Agrarias, 2012, 33, 249-258.	0.1	2
76	Optimisation of solid state fermentation of potato peel for the production of cellulolytic enzymes. Food Chemistry, 2012, 133, 1299-1304.	4.2	83
77	Optimization of productions of cellulolytic enzymes by Aspergillus niger using residue of mango a substrate. Ciencia Rural, 2011, 41, 2210-2216.	0.3	29
78	Characterization and sensorial evaluation of cereal bars with jackfruit. Acta Scientiarum - Technology, 2011, 33, .	0.4	10
79	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
80	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
81	Partitioning of glutenin flour of special wheat using aqueous two-phase systems. Journal of Cereal Science, 2010, 52, 270-274.	1.8	14
82	Cin�tica e modelagem da secagem de carambola (Averrhoa carambola L.) em secador de bandeja. Acta Scientiarum - Technology, 2010, 32, .	0.4	2
83	Thermophysical Characterization of Genipap Pulp. International Journal of Food Engineering, 2010, 6, .	0.7	3
84	Density and Viscosity of Binary and Ternary Mixtures of Poly(ethylene glycol) and Poly(acrylic acid,) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 55, 2328-2332.	1.0	9
85	Desidrata�o osm�tica de frutos de jaca (Artocarpus integrifolia L.): aplica�o de modelos matem�ticos. Acta Scientiarum - Technology, 2009, 31, .	0.4	10
86	THERMOPHYSICAL PROPERTIES OF COCONUT WATER AFFECTED BY TEMPERATURE. Journal of Food Process Engineering, 2009, 32, 382-397.	1.5	9
87	Microcalorimetric study of adsorption of glycomacropptide on anion-exchange chromatography adsorbent. Journal of Chromatography A, 2009, 1216, 4440-4444.	1.8	14
88	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
89	Gelatinization temperature and acid resistance of jackfruit seed starch Temperatura de gelatinizaci�n y resistencia �cida de almid�n de semilla de jaca. CYTA - Journal of Food, 2009, 7, 1-5.	0.9	10
90	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

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91	Partitioning of pequi seed (<i>Caryocar brasiliense</i> Camb.) lipase in aqueous two-phase systems composed of PEG/2-propanol+ammonium sulfate+water. <i>Brazilian Journal of Chemical Engineering</i> , 0, , 1. 0.7	0.7	3
92	Artichoke leaf extracts: Proteolytic activity, coagulant and HPLC analysis. <i>Ciencia E Agrotecnologia</i> , 0, 45, .	1.5	1
93	ESTUDO ADSORTIVO DO CORANTE ALARANJADO DE METILA EM CARVÃ•ES ATIVADOS OBTIDOS A PARTIR DE RESÃ•DUOS DA AGROINDÃŠSTRIA. , 0, , .		0
94	Sorption equilibrium and kinetics of thin-layer drying of green bell peppers. <i>Emirates Journal of Food and Agriculture</i> , 0, , 137.	1.0	3
95	Royal blue dianix CC dye adsorption onto biochars: kinetics, diffusion modeling, equilibrium and thermodynamic adsorption data. , 0, 197, 424-437.		2
96	A novel hydrophobic matrix grafted with aniline for protein capture and thermodynamic study of BSA adsorption. <i>Journal of Polymers and the Environment</i> , 0, , 1.	2.4	0