

M Angela A Meireles

List of Publications by Year in descending order

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301
papers

12,256
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times ranked

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| # | ARTICLE | IF | CITATIONS |
|----|---|-----|-----------|
| 1 | Supercritical Fluid Extraction of Bioactive Compounds: Fundamentals, Applications and Economic Perspectives. <i>Food and Bioprocess Technology</i> , 2010, 3, 340-372. | 2.6 | 475 |
| 2 | Non-thermal stabilization mechanisms of anthocyanins in model and food systems—An overview. <i>Food Research International</i> , 2011, 44, 499-509. | 2.9 | 420 |
| 3 | Supercritical fluid extraction from rosemary (<i>Rosmarinus officinalis</i>): Kinetic data, extract's global yield, composition, and antioxidant activity. <i>Journal of Supercritical Fluids</i> , 2005, 35, 197-204. | 1.6 | 205 |
| 4 | Comparison of Yield, Composition, and Antioxidant Activity of Turmeric (<i>Curcuma longa</i> L.) Extracts Obtained Using Various Techniques. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 6604-6611. | 2.4 | 192 |
| 5 | Optimization and economic evaluation of pressurized liquid extraction of phenolic compounds from jaboticaba skins. <i>Journal of Food Engineering</i> , 2012, 108, 444-452. | 2.7 | 185 |
| 6 | Rapid estimation of the manufacturing cost of extracts obtained by supercritical fluid extraction. <i>Journal of Food Engineering</i> , 2005, 67, 235-240. | 2.7 | 167 |
| 7 | Supercritical fluid extraction of grape seed: Process scale-up, extract chemical composition and economic evaluation. <i>Journal of Food Engineering</i> , 2012, 109, 249-257. | 2.7 | 166 |
| 8 | Extraction of ginger (<i>Zingiber officinale</i> Roscoe) oleoresin with CO ₂ and co-solvents: a study of the antioxidant action of the extracts. <i>Journal of Supercritical Fluids</i> , 2002, 24, 57-76. | 1.6 | 164 |
| 9 | Supercritical Extraction of Essential Oil from Aniseed (<i>Pimpinella anisum</i> L) Using CO ₂ : Solubility, Kinetics, and Composition Data. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 1518-1523. | 2.4 | 156 |
| 10 | Production of polyphenol extracts from grape bagasse using supercritical fluids: Yield, extract composition and economic evaluation. <i>Journal of Supercritical Fluids</i> , 2013, 77, 70-78. | 1.6 | 135 |
| 11 | Stabilization of anthocyanin extract from jaboticaba skins by encapsulation using supercritical CO ₂ as solvent. <i>Food Research International</i> , 2013, 50, 617-624. | 2.9 | 130 |
| 12 | Supercritical extraction of carotenoids and lipids from buriti (<i>Mauritia flexuosa</i>), a fruit from the Amazon region. <i>Journal of Supercritical Fluids</i> , 1999, 14, 247-256. | 1.6 | 128 |
| 13 | New Starches are the Trend for Industry Applications: A Review. <i>Food and Public Health</i> , 2014, 4, 229-241. | 2.0 | 126 |
| 14 | Multicomponent Model To Describe Extraction of Ginger Oleoresin with Supercritical Carbon Dioxide. <i>Industrial & Engineering Chemistry Research</i> , 2003, 42, 1057-1063. | 1.8 | 123 |
| 15 | Functional Properties of Spice Extracts Obtained via Supercritical Fluid Extraction. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 2520-2525. | 2.4 | 123 |
| 16 | Supercritical CO ₂ extraction of essential oil and oleoresin from chamomile (<i>Chamomilla recutita</i> [L.] Tj ETQq0 0 0 rBT /Overlock 10 Tf | 1.6 | 119 |
| 17 | Physicochemical changes and microbial inactivation after high-intensity ultrasound processing of prebiotic whey beverage applying different ultrasonic power levels. <i>Ultrasonics Sonochemistry</i> , 2018, 44, 251-260. | 3.8 | 119 |
| 18 | Supercritical fluid extraction of black pepper (<i>Piper nigrum</i> L.) essential oil. <i>Journal of Supercritical Fluids</i> , 1999, 14, 235-245. | 1.6 | 118 |

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|----|--|-----|-----------|
| 19 | Extraction of antioxidant compounds from Jabuticaba (<i>Myrciaria cauliflora</i>) skins: Yield, composition and economical evaluation. <i>Journal of Food Engineering</i> , 2010, 101, 23-31. | 2.7 | 118 |
| 20 | Scale-up study of supercritical fluid extraction process for clove and sugarcane residue. <i>Journal of Supercritical Fluids</i> , 2011, 56, 231-237. | 1.6 | 111 |
| 21 | Ultrasound-assisted formation of annatto seed oil emulsions stabilized by biopolymers. <i>Food Hydrocolloids</i> , 2015, 47, 1-13. | 5.6 | 108 |
| 22 | Modeling the supercritical fluid extraction of black pepper (<i>Piper nigrum</i> L.) essential oil. <i>Journal of Food Engineering</i> , 2002, 54, 263-269. | 2.7 | 106 |
| 23 | Supercritical fluid extraction from fennel (<i>Foeniculum vulgare</i>): global yield, composition and kinetic data. <i>Journal of Supercritical Fluids</i> , 2005, 35, 212-219. | 1.6 | 105 |
| 24 | Effects of supercritical fluid extraction on <i>Curcuma longa</i> L. and <i>Zingiber officinale</i> R. starches. <i>Carbohydrate Polymers</i> , 2006, 63, 340-346. | 5.1 | 104 |
| 25 | Determination of the solubility of extracts from vegetable raw material in pressurized CO ₂ : a pseudo-ternary mixture formed by cellulosic structure+solute+solvent. <i>Journal of Supercritical Fluids</i> , 2002, 22, 21-36. | 1.6 | 103 |
| 26 | Effect of high-intensity ultrasound on the nutritional profile and volatile compounds of a prebiotic soursoy whey beverage. <i>Ultrasonics Sonochemistry</i> , 2019, 55, 157-164. | 3.8 | 99 |
| 27 | An appropriate molecular size parameter for porous membranes calibration. <i>Journal of Membrane Science</i> , 1995, 103, 105-115. | 4.1 | 97 |
| 28 | 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. | 1.6 | 96 |
| 29 | Proximate composition and extraction of carotenoids and lipids from Brazilian redspotted shrimp waste (<i>Farfantepenaeus paulensis</i>). <i>Journal of Food Engineering</i> , 2011, 102, 87-93. | 2.7 | 95 |
| 30 | Effects of ultrasound energy density on the non-thermal pasteurization of chocolate milk beverage. <i>Ultrasonics Sonochemistry</i> , 2018, 42, 1-10. | 3.8 | 95 |
| 31 | Defatting of annatto seeds using supercritical carbon dioxide as a pretreatment for the production of bixin: Experimental, modeling and economic evaluation of the process. <i>Journal of Supercritical Fluids</i> , 2012, 66, 86-95. | 1.6 | 90 |
| 32 | Supercritical extraction from solid: process design data (2001-2003). <i>Current Opinion in Solid State and Materials Science</i> , 2003, 7, 321-330. | 5.6 | 89 |
| 33 | Economic analysis of rosemary, fennel and anise essential oils obtained by supercritical fluid extraction. <i>Flavour and Fragrance Journal</i> , 2007, 22, 407-413. | 1.2 | 87 |
| 34 | Ultrasound-assisted encapsulation of annatto seed oil: Whey protein isolate versus modified starch. <i>Food Hydrocolloids</i> , 2016, 56, 71-83. | 5.6 | 86 |
| 35 | Comparative analysis of key technologies for cellulosic ethanol production from Brazilian sugarcane bagasse at a commercial scale. <i>Biofuels, Bioproducts and Biorefining</i> , 2019, 13, 994-1014. | 1.9 | 85 |
| 36 | Dairy processing using supercritical carbon dioxide technology: Theoretical fundamentals, quality and safety aspects. <i>Trends in Food Science and Technology</i> , 2017, 64, 94-101. | 7.8 | 84 |

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|----|--|-----|-----------|
| 37 | Obtaining sugars from coconut husk, defatted grape seed, and pressed palm fiber by hydrolysis with subcritical water. <i>Journal of Supercritical Fluids</i> , 2014, 89, 89-98. | 1.6 | 83 |
| 38 | Modeling the extraction of carotene and lipids from pressed palm oil (<i>Elaes guineensis</i>) fibers using supercritical CO ₂ . <i>Journal of Supercritical Fluids</i> , 2000, 18, 35-47. | 1.6 | 81 |
| 39 | Supercritical CO ₂ extraction of carotenoids from pitanga fruits (<i>Eugenia uniflora</i> L.). <i>Journal of Supercritical Fluids</i> , 2008, 46, 33-39. | 1.6 | 79 |
| 40 | Sweet Basil (<i>Ocimum basilicum</i>) Extracts Obtained by Supercritical Fluid Extraction (SFE): Global Yields, Chemical Composition, Antioxidant Activity, and Estimation of the Cost of Manufacturing. <i>Food and Bioprocess Technology</i> , 2008, 1, 326-338. | 2.6 | 77 |
| 41 | Chemical and economic evaluation of natural antioxidant extracts obtained by ultrasound-assisted and agitated bed extraction from jussara pulp (<i>Euterpe edulis</i>). <i>Journal of Food Engineering</i> , 2013, 119, 196-204. | 2.7 | 77 |
| 42 | The antimicrobial, antioxidant and sensory properties of garlic and its derivatives in Brazilian low-sodium frankfurters along shelf-life. <i>Food Research International</i> , 2016, 84, 1-8. | 2.9 | 76 |
| 43 | Influence of the degree of inulin polymerization on the ultrasound-assisted encapsulation of annatto seed oil. <i>Carbohydrate Polymers</i> , 2015, 133, 578-586. | 5.1 | 73 |
| 44 | Production of phenolic-rich extracts from Brazilian plants using supercritical and subcritical fluid extraction: Experimental data and economic evaluation. <i>Journal of Food Engineering</i> , 2014, 131, 96-109. | 2.7 | 72 |
| 45 | Supercritical Fluid Extraction of Fatty Acids and Carotenoids from the Microalgae <i>Spirulina maxima</i> . <i>Industrial & Engineering Chemistry Research</i> , 2002, 41, 3012-3018. | 1.8 | 71 |
| 46 | Supercritical CO ₂ Extraction of Curcumins and Essential Oil from the Rhizomes of Turmeric (<i>Curcuma longa</i> L.). <i>Industrial & Engineering Chemistry Research</i> , 2000, 39, 4729-4733. | 1.8 | 70 |
| 47 | Global yield isotherms and kinetic of artemisinin extraction from <i>Artemisia annua</i> L leaves using supercritical carbon dioxide. <i>Journal of Supercritical Fluids</i> , 2005, 36, 40-48. | 1.6 | 70 |
| 48 | Intensification of bioactive compounds extraction from medicinal plants using ultrasonic irradiation. <i>Pharmacognosy Reviews</i> , 2014, 8, 88. | 0.7 | 69 |
| 49 | Whey-grape juice drink processed by supercritical carbon dioxide technology: Physicochemical characteristics, bioactive compounds and volatile profile. <i>Food Chemistry</i> , 2018, 239, 697-703. | 4.2 | 69 |
| 50 | Effects of supercritical carbon dioxide on waste banana peels for heavy metal removal. <i>Journal of Supercritical Fluids</i> , 2011, 58, 343-351. | 1.6 | 68 |
| 51 | 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. | 1.6 | 67 |
| 52 | Supercritical fluid extraction from <i>Stevia rebaudiana</i> Bertoni using CO ₂ and CO ₂ +water: extraction kinetics and identification of extracted components. <i>Journal of Food Engineering</i> , 2003, 57, 125-134. | 2.7 | 66 |
| 53 | Integrated supercritical fluid extraction and subcritical water hydrolysis for the recovery of bioactive compounds from pressed palm fiber. <i>Journal of Supercritical Fluids</i> , 2014, 93, 42-48. | 1.6 | 65 |
| 54 | Extraction of tocotrienols from annatto seeds by a pseudo continuously operated SFE process integrated with low-pressure solvent extraction for bixin production. <i>Journal of Supercritical Fluids</i> , 2015, 96, 262-271. | 1.6 | 65 |

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|----|--|-----|-----------|
| 55 | Mathematical modeling of supercritical fluid extraction for obtaining extracts from vetiver root. <i>Journal of Supercritical Fluids</i> , 2009, 49, 23-31. | 1.6 | 64 |
| 56 | Ultrasound stabilization of raw milk: Microbial and enzymatic inactivation, physicochemical properties and kinetic stability. <i>Ultrasonics Sonochemistry</i> , 2020, 67, 105185. | 3.8 | 64 |
| 57 | New proposal for extracting rosemary compounds: Process intensification and economic evaluation. <i>Industrial Crops and Products</i> , 2015, 77, 758-771. | 2.5 | 62 |
| 58 | Supercritical carbon dioxide technology: A promising technique for the non-thermal processing of freshly fruit and vegetable juices. <i>Trends in Food Science and Technology</i> , 2020, 97, 381-390. | 7.8 | 62 |
| 59 | Hydrolysis of Ginger Bagasse Starch in Subcritical Water and Carbon Dioxide. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 1753-1758. | 2.4 | 61 |
| 60 | Hydrolysis of sugarcane bagasse in subcritical water. <i>Journal of Supercritical Fluids</i> , 2014, 86, 15-22. | 1.6 | 61 |
| 61 | Ultrasound-assisted encapsulation of annatto seed oil: Retention and release of a bioactive compound with functional activities. <i>Food Research International</i> , 2015, 78, 159-168. | 2.9 | 61 |
| 62 | 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. | 4.2 | 61 |
| 63 | Effects of high-intensity ultrasound process parameters on the phenolic compounds recovery from araticum peel. <i>Ultrasonics Sonochemistry</i> , 2019, 50, 82-95. | 3.8 | 61 |
| 64 | Extraction of 3 fatty acids and astaxanthin from Brazilian redspotted shrimp waste using supercritical CO ₂ +ethanol mixtures. <i>Journal of Supercritical Fluids</i> , 2012, 61, 71-77. | 1.6 | 60 |
| 65 | Fundamentals of Microwave Extraction. <i>Food Engineering Series</i> , 2012, , 15-52. | 0.3 | 59 |
| 66 | Production of stabilized sub-micrometric particles of carotenoids using supercritical fluid extraction of emulsions. <i>Journal of Supercritical Fluids</i> , 2012, 61, 167-174. | 1.6 | 59 |
| 67 | Process integration for turmeric products extraction using supercritical fluids and pressurized liquids: Economic evaluation. <i>Food and Bioproducts Processing</i> , 2016, 98, 227-235. | 1.8 | 59 |
| 68 | Manufacturing a prebiotic whey beverage exploring the influence of degree of inulin polymerization. <i>Food Hydrocolloids</i> , 2018, 77, 787-795. | 5.6 | 59 |
| 69 | Supercritical carbon dioxide extraction of lycopene from tomato processing by-products: Mathematical modeling and optimization. <i>Journal of Food Engineering</i> , 2019, 241, 18-25. | 2.7 | 59 |
| 70 | Extraction of stevia glycosides with CO ₂ + water, CO ₂ + ethanol, and CO ₂ + water + ethanol. <i>Brazilian Journal of Chemical Engineering</i> , 2000, 17, 271-282. | 0.7 | 59 |
| 71 | Extraction of indole alkaloids from <i>Tabernaemontana catharinensis</i> using supercritical CO ₂ +ethanol: an evaluation of the process variables and the raw material origin. <i>Journal of Supercritical Fluids</i> , 2004, 30, 51-61. | 1.6 | 58 |
| 72 | Leishmanicidal activity of a supercritical fluid fraction obtained from <i>Tabernaemontana catharinensis</i> . <i>Parasitology International</i> , 2007, 56, 135-139. | 0.6 | 58 |

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|----|---|-----|-----------|
| 73 | Pressurized liquid extraction and low-pressure solvent extraction of carotenoids from pressed palm fiber: Experimental and economical evaluation. <i>Food and Bioproducts Processing</i> , 2015, 94, 90-100. | 1.8 | 58 |
| 74 | MICRONIZATION AND ENCAPSULATION OF FUNCTIONAL PIGMENTS USING SUPERCRITICAL CARBON DIOXIDE. <i>Journal of Food Process Engineering</i> , 2013, 36, 36-49. | 1.5 | 57 |
| 75 | Natural blue food colorants: Consumer acceptance, current alternatives, trends, challenges, and future strategies. <i>Trends in Food Science and Technology</i> , 2021, 112, 163-173. | 7.8 | 57 |
| 76 | Valorization of Brazilian Vetiver (<i>Vetiveria zizanioides</i> (L.) Nash ex Small) Oil. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 6578-6584. | 2.4 | 56 |
| 77 | Influence of the bed geometry on the kinetics of the extraction of clove bud oil with supercritical CO ₂ . <i>Journal of Supercritical Fluids</i> , 2014, 93, 56-66. | 1.6 | 55 |
| 78 | Supercritical fluid extraction from <i>Lippia alba</i> : global yields, kinetic data, and extract chemical composition. <i>Journal of Supercritical Fluids</i> , 2005, 34, 149-156. | 1.6 | 53 |
| 79 | Obtaining phenolic compounds from jatoba (<i>Hymenaea courbaril</i> L.) bark by supercritical fluid extraction. <i>Journal of Supercritical Fluids</i> , 2014, 89, 68-77. | 1.6 | 53 |
| 80 | Multi-objective optimization of a sugarcane biorefinery for integrated ethanol and methanol production. <i>Energy</i> , 2017, 138, 1281-1290. | 4.5 | 53 |
| 81 | Extraction of Clove and Vetiver Oils with Supercritical Carbon Dioxide: Modeling and Simulation. <i>Open Chemical Engineering Journal</i> , 2007, 1, 1-7. | 0.4 | 53 |
| 82 | Obtaining Î ² -caryophyllene from <i>Cordia verbenacea</i> de Candolle by supercritical fluid extraction. <i>Journal of Supercritical Fluids</i> , 2008, 46, 27-32. | 1.6 | 52 |
| 83 | Synthesis of eugenyl acetate by enzymatic reactions in supercritical carbon dioxide. <i>Biochemical Engineering Journal</i> , 2016, 114, 1-9. | 1.8 | 52 |
| 84 | Bixin extraction from defatted annatto seeds. <i>Comptes Rendus Chimie</i> , 2014, 17, 268-283. | 0.2 | 51 |
| 85 | Xylooligosaccharides chemical stability after high-intensity ultrasound processing of prebiotic orange juice. <i>Ultrasonics Sonochemistry</i> , 2020, 63, 104942. | 3.8 | 51 |
| 86 | Adding value to agri-food residues by means of supercritical technology. <i>Journal of Supercritical Fluids</i> , 2015, 96, 217-227. | 1.6 | 50 |
| 87 | Supercritical fluid extraction assisted by cold pressing from clove buds: Extraction performance, volatile oil composition, and economic evaluation. <i>Journal of Supercritical Fluids</i> , 2019, 144, 39-47. | 1.6 | 50 |
| 88 | Brazilian Ginseng extraction via LPSE and SFE: Global yields, extraction kinetics, chemical composition and antioxidant activity. <i>Journal of Supercritical Fluids</i> , 2010, 54, 38-45. | 1.6 | 49 |
| 89 | Extraction Methods for Obtaining Carotenoids from Vegetables - Review. <i>Current Analytical Chemistry</i> , 2013, 10, 29-66. | 0.6 | 48 |
| 90 | <i>Anacardium occidentale</i> L. leaves extraction via SFE: Global yields, extraction kinetics, mathematical modeling and economic evaluation. <i>Journal of Supercritical Fluids</i> , 2013, 78, 114-123. | 1.6 | 47 |

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|-----|---|-----|-----------|
| 91 | Whey-grape juice drink processed by supercritical carbon dioxide technology: Physical properties and sensory acceptance. <i>LWT - Food Science and Technology</i> , 2018, 92, 80-86. | 2.5 | 47 |
| 92 | Biopolymer-prebiotic carbohydrate blends and their effects on the retention of bioactive compounds and maintenance of antioxidant activity. <i>Carbohydrate Polymers</i> , 2016, 144, 149-158. | 5.1 | 46 |
| 93 | Study of the phase equilibrium formed inside the flash tank used at the separation step of a supercritical fluid extraction unit. <i>Journal of Supercritical Fluids</i> , 2008, 43, 447-459. | 1.6 | 45 |
| 94 | Mathematical modeling and genetic algorithm optimization of clove oil extraction with supercritical carbon dioxide. <i>Journal of Supercritical Fluids</i> , 2010, 51, 331-338. | 1.6 | 45 |
| 95 | Supercritical fluid extraction from guava (<i>Psidium guajava</i>) leaves: Global yield, composition and kinetic data. <i>Journal of Supercritical Fluids</i> , 2012, 62, 116-122. | 1.6 | 44 |
| 96 | Supercritical CO ₂ and low-pressure solvent extraction of mango (<i>Mangifera indica</i>) leaves: Global yield, extraction kinetics, chemical composition and cost of manufacturing. <i>Food and Bioproducts Processing</i> , 2013, 91, 656-664. | 1.8 | 44 |
| 97 | Ultrasound-assisted formation of emulsions stabilized by biopolymers. <i>Current Opinion in Food Science</i> , 2015, 5, 50-59. | 4.1 | 44 |
| 98 | Replacing modified starch by inulin as prebiotic encapsulant matrix of lipophilic bioactive compounds. <i>Food Research International</i> , 2016, 85, 26-35. | 2.9 | 44 |
| 99 | Antimicrobial Effect of Edible Coating Blend Based on Turmeric Starch Residue and Gelatin Applied onto Fresh Frankfurter Sausage. <i>Food and Bioprocess Technology</i> , 2017, 10, 2165-2175. | 2.6 | 43 |
| 100 | Improving phase equilibrium calculation with the Peng-Robinson EOS for fats and oils related compounds/supercritical CO ₂ systems. <i>Fluid Phase Equilibria</i> , 2000, 169, 49-64. | 1.4 | 42 |
| 101 | Developing a supercritical fluid extraction method assisted by cold pressing for extraction of pequi (<i>Caryocar brasiliense</i>). <i>Journal of Supercritical Fluids</i> , 2018, 137, 34-39. | 1.6 | 42 |
| 102 | Phase Equilibrium Measurements for the System Clove (<i>Eugenia caryophyllus</i>) Oil + CO ₂ . <i>Journal of Chemical & Engineering Data</i> , 2004, 49, 352-356. | 1.0 | 41 |
| 103 | Effect of incorporation of antioxidants on the chemical, rheological, and sensory properties of probiotic petit suisse cheese. <i>Journal of Dairy Science</i> , 2016, 99, 1762-1772. | 1.4 | 41 |
| 104 | Supercritical CO ₂ extraction of cupuassu butter from defatted seed residue: Experimental data, mathematical modeling and cost of manufacturing. <i>Food and Bioproducts Processing</i> , 2016, 97, 48-62. | 1.8 | 41 |
| 105 | Extraction of volatile oil from <i>Croton zehntneri</i> Pax et Hoff with pressurized CO ₂ : solubility, composition and kinetics. <i>Journal of Food Engineering</i> , 2005, 69, 325-333. | 2.7 | 40 |
| 106 | Optimization of bioactive compounds extraction from jabuticaba (<i>Myrciaria cauliflora</i>) skins assisted by high pressure CO ₂ . <i>Innovative Food Science and Emerging Technologies</i> , 2011, 12, 398-406. | 2.7 | 40 |
| 107 | Microencapsulation of lipophilic bioactive compounds using prebiotic carbohydrates: Effect of the degree of inulin polymerization. <i>Carbohydrate Polymers</i> , 2016, 152, 775-783. | 5.1 | 40 |
| 108 | Production of isoamyl acetate by enzymatic reactions in batch and packed bed reactors with supercritical CO ₂ . <i>Journal of Supercritical Fluids</i> , 2017, 127, 71-80. | 1.6 | 40 |

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|-----|--|-----|-----------|
| 109 | Extraction of bioactive compounds from genipap (<i>Genipa americana</i> L.) by pressurized ethanol: Iridoids, phenolic content and antioxidant activity. <i>Food Research International</i> , 2017, 102, 595-604. | 2.9 | 40 |
| 110 | MANUFACTURING COST OF SUPERCRITICAL-EXTRACTED OILS AND CAROTENOIDS FROM AMAZONIAN PLANTS. <i>Journal of Food Process Engineering</i> , 2010, 33, 348-369. | 1.5 | 39 |
| 111 | Chamomile extraction with supercritical carbon dioxide: Mathematical modeling and optimization. <i>Journal of Supercritical Fluids</i> , 2011, 56, 80-88. | 1.6 | 39 |
| 112 | Influence of the bed geometry on the kinetics of rosemary compounds extraction with supercritical CO ₂ . <i>Journal of Supercritical Fluids</i> , 2014, 94, 234-244. | 1.6 | 39 |
| 113 | Starch recovery from turmeric wastes using supercritical technology. <i>Journal of Food Engineering</i> , 2017, 214, 266-276. | 2.7 | 39 |
| 114 | Obtaining a novel mucilage from mutamba seeds exploring different high-intensity ultrasound process conditions. <i>Ultrasonics Sonochemistry</i> , 2019, 55, 332-340. | 3.8 | 39 |
| 115 | Extraction and isolation of indole alkaloids from <i>Tabernaemontana catharinensis</i> A.DC: Technical and economical analysis. <i>Journal of Supercritical Fluids</i> , 2007, 40, 232-238. | 1.6 | 38 |
| 116 | Supercritical fluid extraction with a modifier of antioxidant compounds from jabuticaba (<i>Myrciaria</i>) Tj ETQq0 0 0 rgBT/Overlock 10 Tf 50 | 0.6 | 38 |
| 117 | Extraction of bioactive compounds from defatted passion fruit bagasse (<i>Passiflora edulis</i> sp.) applying pressurized liquids assisted by ultrasound. <i>Ultrasonics Sonochemistry</i> , 2020, 64, 104999. | 3.8 | 38 |
| 118 | Obtaining prebiotic carbohydrates and beta-ecdysone from Brazilian ginseng by subcritical water extraction. <i>Innovative Food Science and Emerging Technologies</i> , 2017, 42, 73-82. | 2.7 | 37 |
| 119 | Obtaining Oligo- and Monosaccharides from Agroindustrial and Agricultural Residues Using Hydrothermal Treatments. <i>Food and Public Health</i> , 2014, 4, 123-139. | 2.0 | 37 |
| 120 | Supercritical fluid extraction of chañar (<i>Geoffroea decorticans</i>) almond oil: Global yield, kinetics and oil characterization. <i>Journal of Supercritical Fluids</i> , 2020, 161, 104824. | 1.6 | 36 |
| 121 | EVALUATION OF GLOBAL YIELD, COMPOSITION, ANTIOXIDANT ACTIVITY AND COST OF MANUFACTURING OF EXTRACTS FROM LEMON VERBENA (<i>ALOYSIA TRIPHYLLA</i> [L'HÃ%RIT.] BRITTON) AND MANGO (<i>MANGIFERA</i>) Tj ETQq\$ 1 0.7843 14 rgE | 0.6 | 35 |
| 122 | Chemical characterization and phase behaviour of grape seed oil in compressed carbon dioxide and ethanol as co-solvent. <i>Journal of Chemical Thermodynamics</i> , 2010, 42, 797-801. | 1.0 | 35 |
| 123 | On-line process for pressurized ethanol extraction of onion peels extract and particle formation using supercritical antisolvent. <i>Journal of Supercritical Fluids</i> , 2016, 110, 230-239. | 1.6 | 35 |
| 124 | Non-thermal microbial inactivation by using supercritical carbon dioxide: Synergic effect of process parameters. <i>Journal of Supercritical Fluids</i> , 2018, 139, 97-104. | 1.6 | 35 |
| 125 | Kinetic behavior and economic evaluation of supercritical fluid extraction of oil from pequi (<i>Caryocar brasiliense</i>) for various grinding times and solvent flow rates. <i>Journal of Supercritical Fluids</i> , 2018, 140, 188-195. | 1.6 | 35 |
| 126 | Encapsulation of Food Compounds Using Supercritical Technologies: Applications of Supercritical Carbon Dioxide as an Antisolvent. <i>Food and Public Health</i> , 2014, 4, 247-258. | 2.0 | 35 |

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|-----|--|-----|-----------|
| 127 | Extraction of essential oil of black pepper with liquid carbon dioxide. <i>Journal of Food Engineering</i> , 1993, 20, 121-133. | 2.7 | 34 |
| 128 | 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. | 2.9 | 34 |
| 129 | Effects of supercritical carbon dioxide and thermal treatment on the inulin chemical stability and functional properties of prebiotic-enriched apple juice. <i>Food Research International</i> , 2019, 125, 108561. | 2.9 | 34 |
| 130 | Physicochemical, morphological, thermal and pasting properties of a novel native starch obtained from annatto seeds. <i>Food Hydrocolloids</i> , 2019, 89, 321-329. | 5.6 | 34 |
| 131 | Guidelines on reporting treatment conditions for emerging technologies in food processing. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 5925-5949. | 5.4 | 34 |
| 132 | Phase behavior and process parameters effect on grape seed extract encapsulation by SEDS technique. <i>Industrial Crops and Products</i> , 2013, 50, 352-360. | 2.5 | 33 |
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