

# M Angela A Meireles

## List of Publications by Year in descending order

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301  
papers

12,256  
citations

22099

59  
h-index

45213

90  
g-index

307  
all docs

307  
docs citations

307  
times ranked

9262  
citing authors

| #  | ARTICLE  | IF  | CITATIONS |
|----|--|-----|-----------|
| 1  | 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        |
| 2  | Xylooligosaccharides and their chemical stability under high-pressure processing combined with heat treatment. <i>Food Hydrocolloids</i> , 2022, 124, 107167.  | 5.6 | 8         |
| 3  | Impact of thermosonication processing on the phytochemicals, fatty acid composition and volatile organic compounds of almond-based beverage. <i>LWT - Food Science and Technology</i> , 2022, 154, 112579.                             | 2.5 | 9         |
| 4  | Technical and economic evaluation of supercritical CO <sub>2</sub> extraction of oil from sucupira branca seeds. <i>Journal of Supercritical Fluids</i> , 2022, 181, 105494.   | 1.6 | 16        |
| 5  | Simultaneous integration of supercritical fluid extraction and mechanical cold pressing for the extraction from Baru seed. <i>Journal of Supercritical Fluids</i> , 2022, , 105553.  | 1.6 | 0         |
| 6  | Phenolic Compounds Recovery from Pomegranate ( <i>Punica granatum L.</i> ) By-Products of Pressurized Liquid Extraction. <i>Foods</i> , 2022, 11, 1070.  | 1.9 | 12        |
| 7  | Low-frequency ultrasound-assisted esterification of <i>Bixa orellana L.</i> seed starch with octenyl succinic anhydride. <i>International Journal of Biological Macromolecules</i> , 2022, 207, 1-8.                                   | 3.6 | 5         |
| 8  | Impact of Thermosonication Processing on Food Quality and Safety: a Review. <i>Food and Bioprocess Technology</i> , 2022, 15, 1700-1728.   | 2.6 | 12        |
| 9  | Study of the reaction between genipin and amino acids, dairy proteins, and milk to form a blue colorant ingredient. <i>Food Research International</i> , 2022, 157, 111240.  | 2.9 | 10        |
| 10 | Whey Beverage Emulsified System as Carrying Matrix of Fennel Seed Extract Obtained by Supercritical CO <sub>2</sub> Extraction: Impact of Thermosonication Processing and Addition of Prebiotic Fibers. <i>Foods</i> , 2022, 11, 1332. | 1.9 | 2         |
| 11 | A techno-economic evaluation for the genipin recovery from <i>Genipa americana L.</i> employing non-thermal and thermal high-intensity ultrasound treatments. <i>Separation and Purification Technology</i> , 2021, 258, 117978.       | 3.9 | 11        |
| 12 | Interactions of $\beta$ -carotene with WPI/Tween 80 mixture and oil phase: Effect on the behavior of O/W emulsions during in vitro digestion. <i>Food Chemistry</i> , 2021, 341, 128155.   | 4.2 | 25        |
| 13 | Integrated supercritical CO <sub>2</sub> extraction and fractionation of passion fruit ( <i>Passiflora edulis Sims</i> ) by-products. <i>Journal of Supercritical Fluids</i> , 2021, 168, 105093.                                      | 1.6 | 14        |
| 14 | Green analytical chemistry for food industries. , 2021, , 143-160.   |     | 0         |
| 15 | A comparative and economic study of the extraction of oil from Baru ( <i>Dipteryx alata</i> ) seeds by supercritical CO <sub>2</sub> with and without mechanical pressing. <i>Heliyon</i> , 2021, 7, e05971.                           | 1.4 | 19        |
| 16 | Supercritical Fluid Extraction from Aguaje ( <i>Mauritia Flexuosa</i> ) Pulp: Overall Yield, Kinetic, Fatty Acid Profile, and Qualitative Phytochemical Profile. <i>The Open Food Science Journal</i> , 2021, 13, 1-11.                | 1.0 | 4         |
| 17 | Impact of thermosonication pretreatment on the production of plant protein-based natural blue colorants. <i>Journal of Food Engineering</i> , 2021, 299, 110512.   | 2.7 | 9         |
| 18 | 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        |

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|----|--|-----|-----------|
| 19 | Techno-economical optimization of uvaia ( <i>Eugenia pyriformis</i> ) extraction using supercritical fluid technology. <i>Journal of Supercritical Fluids</i> , 2021, 174, 105239.   | 1.6 | 13        |
| 20 | Ultrasound-Assisted Extraction of Semi-Defatted Unripe Genipap ( <i>Genipa americana</i> L.): Selective Conditions for the Recovery of Natural Colorants. <i>Processes</i> , 2021, 9, 1435.  | 1.3 | 3         |
| 21 | Effect of drying methods on biorefinery process to obtain capsanthin and phenolic compounds from <i>Capsicum annuum</i> L.. <i>Journal of Supercritical Fluids</i> , 2021, 174, 105241.  | 1.6 | 9         |
| 22 | Fructans with different degrees of polymerization and their performance as carrier matrices of spray dried blue colorant. <i>Carbohydrate Polymers</i> , 2021, 270, 118374.  | 5.1 | 8         |
| 23 | Recovering phenolic compounds from <i>Eugenia calycina</i> Cambess employing high-intensity ultrasound treatments: A comparison among its leaves, fruit pulp, and seed as promising sources of bioactive compounds. <i>Separation and Purification Technology</i> , 2021, 272, 118920. | 3.9 | 9         |
| 24 | Manufacturing natural blue colorant from genipin-crosslinked milk proteins: Does the heat treatment applied to raw milk influence the production of blue compounds?. <i>Future Foods</i> , 2021, 4, 100059.  | 2.4 | 6         |
| 25 | Xylooligosaccharides as an innovative carrier matrix of spray-dried natural blue colorant. <i>Food Hydrocolloids</i> , 2021, 121, 107017.  | 5.6 | 10        |
| 26 | Conventional extraction. , 2021, , 109-127.  |     | 5         |
| 27 | Advances and innovations associated with the use of acoustic energy in food processing: An updated review. <i>Innovative Food Science and Emerging Technologies</i> , 2021, 74, 102863.  | 2.7 | 22        |
| 28 | Thermosonication Process Design for Recovering Bioactive Compounds from Fennel: A Comparative Study with Conventional Extraction Techniques. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 12104.  | 1.3 | 11        |
| 29 | Supercritical anti-solvent process as an alternative technology for vitamin complex encapsulation using zein as wall material: Technical-economic evaluation. <i>Journal of Supercritical Fluids</i> , 2020, 159, 104499.  | 1.6 | 21        |
| 30 | Extraction Methods for Obtaining Natural Blue Colorants. <i>Current Analytical Chemistry</i> , 2020, 16, 504-532.  | 0.6 | 13        |
| 31 | How does the degree of inulin polymerization affect the bioaccessibility of bioactive compounds from soursop whey beverage during in vitro gastrointestinal digestion?. <i>Food Hydrocolloids</i> , 2020, 101, 105511.   | 5.6 | 28        |
| 32 | Impregnation of passion fruit bagasse extract in alginate aerogel microparticles. <i>International Journal of Biological Macromolecules</i> , 2020, 155, 1060-1068.  | 3.6 | 20        |
| 33 | Biorefinery of turmeric ( <i>Curcuma longa</i> L.) using non-thermal and clean emerging technologies: an update on the curcumin recovery step. <i>RSC Advances</i> , 2020, 10, 112-121.  | 1.7 | 24        |
| 34 | Xylooligosaccharides chemical stability after high-intensity ultrasound processing of prebiotic orange juice. <i>Ultrasonics Sonochemistry</i> , 2020, 63, 104942.   | 3.8 | 51        |
| 35 | High-intensity ultrasound energy density: How different modes of application influence the quality parameters of a dairy beverage. <i>Ultrasonics Sonochemistry</i> , 2020, 63, 104928.  | 3.8 | 33        |
| 36 | Supercritical CO <sub>2</sub> extraction of $\alpha$ -bisabolol from different parts of candeia wood ( <i>Eremanthus</i> ) <i>Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 62</i>  | 1.6 | 7         |

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|----|--|-----|-----------|
| 37 | New Insight into a Step-by-Step Modeling of Supercritical CO <sub>2</sub> Foaming to Fabricate Poly( $\mu$ -caprolactone) Scaffold. <i>Industrial &amp; Engineering Chemistry Research</i> , 2020, 59, 20033-20044.  | 1.8 | 8         |
| 38 | Supercritical CO <sub>2</sub> Processing of a Functional Beverage Containing Apple Juice and Aqueous Extract of <i>Pfaffia glomerata</i> Roots: Fructooligosaccharides Chemical Stability after Non-Thermal and Thermal Treatments. <i>Molecules</i> , 2020, 25, 3911. | 1.7 | 13        |
| 39 | Ultrasound stabilization of raw milk: Microbial and enzymatic inactivation, physicochemical properties and kinetic stability. <i>Ultrasonics Sonochemistry</i> , 2020, 67, 105185.   | 3.8 | 64        |
| 40 | Milk colloidal system as a reaction medium and carrier for the natural blue colorant obtained from the cross-linking between genipin and milk proteins. <i>Innovative Food Science and Emerging Technologies</i> , 2020, 61, 102333.                                   | 2.7 | 13        |
| 41 | A step-by-step finite element method for solving the external mass transfer control model of the supercritical fluid extraction process: A case study of extraction from fennel. <i>Journal of Supercritical Fluids</i> , 2020, 160, 104797.                           | 1.6 | 9         |
| 42 | 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        |
| 43 | 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        |
| 44 | Inulin thermal stability in prebiotic carbohydrate-enriched araticum whey beverage. <i>LWT - Food Science and Technology</i> , 2020, 128, 109418.  | 2.5 | 20        |
| 45 | Low-frequency and high-power ultrasound-assisted production of natural blue colorant from the milk and unripe <i>Genipa americana</i> L. <i>Ultrasonics Sonochemistry</i> , 2020, 66, 105068.  | 3.8 | 17        |
| 46 | 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        |
| 47 | Process integration for recovering high added-value products from <i>Genipa americana</i> L.: Process optimization and economic evaluation. <i>Journal of Supercritical Fluids</i> , 2020, 164, 104897.  | 1.6 | 17        |
| 48 | Effect of CO <sub>2</sub> Flow Rate on the Extraction of Astaxanthin and Fatty Acids from <i>Haematococcus pluvialis</i> Using Supercritical Fluid Technology. <i>Molecules</i> , 2020, 25, 6044.  | 1.7 | 19        |
| 49 | Supercritical Fluid Biorefining Using Supercritical CO <sub>2</sub> as an Antisolvent for Micronization, Coprecipitation, and Fractionation: Recent Applications. <i>SpringerBriefs in Applied Sciences and Technology</i> , 2020, , 13-32.                            | 0.2 | 0         |
| 50 | Perspectives on Vanillin Production from Sugarcane Bagasse Lignin Using Supercritical CO <sub>2</sub> as a Solvent in a Novel Integrated Second-Generation Ethanol Biorefinery. <i>SpringerBriefs in Applied Sciences and Technology</i> , 2020, , 49-56.              | 0.2 | 0         |
| 51 | Integrated Biorefinery Approach for the Valorization of Plant Materials Using Supercritical Antisolvent-Based Precipitation Technique for Obtaining Bioactive Compounds. <i>SpringerBriefs in Applied Sciences and Technology</i> , 2020, , 33-47.                     | 0.2 | 0         |
| 52 | 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        |
| 53 | Supercritical CO <sub>2</sub> extraction of $\beta$ -amyryn from uvaia ( <i>Eugenia pyriformis</i> Cambess.): Effects of pressure and co-solvent addition. <i>Journal of Supercritical Fluids</i> , 2019, 153, 104595.   | 1.6 | 12        |
| 54 | A novel process for CO <sub>2</sub> purification and recycling based on subcritical adsorption in oat bran. <i>Journal of CO<sub>2</sub> Utilization</i> , 2019, 34, 362-374.  | 3.3 | 7         |

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|----|---|-----|-----------|
| 55 | 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        |
| 56 | Mutamba seed mucilage as a novel emulsifier: Stabilization mechanisms, kinetic stability and volatile compounds retention. <i>Food Hydrocolloids</i> , 2019, 97, 105190.  | 5.6 | 33        |
| 57 | Non-thermal processing of inulin-enriched soursop whey beverage using supercritical carbon dioxide technology. <i>Journal of Supercritical Fluids</i> , 2019, 154, 104635.  | 1.6 | 19        |
| 58 | Supercritical Antisolvent Precipitation Process. <i>SpringerBriefs in Applied Sciences and Technology</i> , 2019, , .   | 0.2 | 1         |
| 59 | Selective extraction of bioactive compounds from annatto seeds by sequential supercritical CO2 process. <i>Journal of Supercritical Fluids</i> , 2019, 150, 122-127.  | 1.6 | 24        |
| 60 | 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        |
| 61 | Techno-economic evaluation of artemisinin extraction from <i>Artemisia annua</i> L. using supercritical carbon dioxide. <i>Industrial Crops and Products</i> , 2019, 132, 336-343.  | 2.5 | 33        |
| 62 | Effect of high-intensity ultrasound on the nutritional profile and volatile compounds of a prebiotic soursop whey beverage. <i>Ultrasonics Sonochemistry</i> , 2019, 55, 157-164.   | 3.8 | 99        |
| 63 | 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        |
| 64 | 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        |
| 65 | Obtaining functional powder tea from Brazilian ginseng roots: Effects of freeze and spray drying processes on chemical and nutritional quality, morphological and redispersion properties. <i>Food Research International</i> , 2019, 116, 932-941. | 2.9 | 30        |
| 66 | Extraction of natural blue colorant from <i>Genipa americana</i> L. using green technologies: Techno-economic evaluation. <i>Food and Bioproducts Processing</i> , 2019, 114, 132-143.  | 1.8 | 30        |
| 67 | Perspectives on small-scale integrated biorefineries using supercritical CO2 as a green solvent. <i>Current Opinion in Green and Sustainable Chemistry</i> , 2019, 18, 1-12.  | 3.2 | 16        |
| 68 | 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        |
| 69 | 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        |
| 70 | Supercritical fluid processing and extraction of food. , 2019, , 57-86.   |     | 5         |
| 71 | Precipitation of Particles Using Combined High Turbulence Extraction Assisted by Ultrasound and Supercritical Antisolvent Fractionation. <i>SpringerBriefs in Applied Sciences and Technology</i> , 2019, , 35-49.                                  | 0.2 | 0         |
| 72 | Recent Developments in Particle Formation with Supercritical Fluid Extraction of Emulsions Process for Encapsulation. <i>SpringerBriefs in Applied Sciences and Technology</i> , 2019, , 51-64.   | 0.2 | 4         |

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|----|---|-----|-----------|
| 73 | Supercritical Fluid Extraction of Emulsion Obtained by Ultrasound Emulsification Assisted by Nitrogen Hydrostatic Pressure Using Novel Biosurfactant. SpringerBriefs in Applied Sciences and Technology, 2019, , 65-74.     | 0.2 | 0         |
| 74 | Economical Effects of Supercritical Antisolvent Precipitation Process Conditions. SpringerBriefs in Applied Sciences and Technology, 2019, , 75-82.   | 0.2 | 1         |
| 75 | Techno-economic analysis of production of ammonia-borane confined in silica aerogel microparticles by subcritical CO <sub>2</sub> drying. Journal of Supercritical Fluids, 2018, 138, 147-153.                              | 1.6 | 4         |
| 76 | Technological characterization of biomass obtained from the turmeric and annatto processing by using green technologies. Journal of Cleaner Production, 2018, 189, 231-239.   | 4.6 | 22        |
| 77 | Whey-grape juice drink processed by supercritical carbon dioxide technology: Physical properties and sensory acceptance. LWT - Food Science and Technology, 2018, 92, 80-86.  | 2.5 | 47        |
| 78 | Physicochemical changes and microbial inactivation after high-intensity ultrasound processing of prebiotic whey beverage applying different ultrasonic power levels. Ultrasonics Sonochemistry, 2018, 44, 251-260.          | 3.8 | 119       |
| 79 | Coupling of high-intensity ultrasound and mechanical stirring for producing food emulsions at low-energy densities. Ultrasonics Sonochemistry, 2018, 47, 114-121.   | 3.8 | 22        |
| 80 | Developing a supercritical fluid extraction method assisted by cold pressing for extraction of pequi (Caryocar brasiliense). Journal of Supercritical Fluids, 2018, 137, 34-39.   | 1.6 | 42        |
| 81 | Whey-grape juice drink processed by supercritical carbon dioxide technology: Physicochemical characteristics, bioactive compounds and volatile profile. Food Chemistry, 2018, 239, 697-703.                                 | 4.2 | 69        |
| 82 | Manufacturing a prebiotic whey beverage exploring the influence of degree of inulin polymerization. Food Hydrocolloids, 2018, 77, 787-795.  | 5.6 | 59        |
| 83 | Kinetic behavior, mathematical modeling, and economic evaluation of extracts obtained by supercritical fluid extraction from defatted assaí-waste. Food and Bioprocess Technology, 2018, 107, 25-35.                        | 1.8 | 20        |
| 84 | Effects of ultrasound energy density on the non-thermal pasteurization of chocolate milk beverage. Ultrasonics Sonochemistry, 2018, 42, 1-10.   | 3.8 | 95        |
| 85 | Perspectives on the integration of a supercritical fluid extraction plant to a sugarcane biorefinery: thermo-economical evaluation of CO <sub>2</sub> recycle systems. Food Science and Technology, 2018, 38, 13-18.        | 0.8 | 10        |
| 86 | Thermo-economic evaluation of a new approach to extract sugarcane wax integrated to a first and second generation biorefinery. Biomass and Bioenergy, 2018, 119, 69-74.   | 2.9 | 8         |
| 87 | Non-thermal microbial inactivation by using supercritical carbon dioxide: Synergic effect of process parameters. Journal of Supercritical Fluids, 2018, 139, 97-104.  | 1.6 | 35        |
| 88 | Spatial and temporal temperature distributions in fixed beds undergoing supercritical fluid extraction. Innovative Food Science and Emerging Technologies, 2018, 47, 504-516.   | 2.7 | 6         |
| 89 | Fusel oil: Water adsorption and enzymatic synthesis of acetate esters in supercritical CO <sub>2</sub> . Journal of Supercritical Fluids, 2018, 142, 22-31.   | 1.6 | 11        |
| 90 | Kinetic behavior and economic evaluation of supercritical fluid extraction of oil from pequi (Caryocar brasiliense) for various grinding times and solvent flow rates. Journal of Supercritical Fluids, 2018, 140, 188-195. | 1.6 | 35        |

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|-----|--|-----|-----------|
| 91  | Extraction and fractionation of fennel using supercritical fluid extraction assisted by cold pressing. <i>Industrial Crops and Products</i> , 2018, 123, 661-666.  | 2.5 | 19        |
| 92  | Mathematical modelling of turmeric compounds extraction using high pressurized solvents mixture. <i>Journal of Supercritical Fluids</i> , 2018, 140, 348-355.  | 1.6 | 7         |
| 93  | Comparison of extraction techniques for product diversification in a supercritical water gasification-based sugarcane-wet microalgae biorefinery: Thermo-economic and environmental analysis. <i>Journal of Cleaner Production</i> , 2018, 201, 697-705. | 4.6 | 30        |
| 94  | Product diversification in the sugarcane biorefinery through algae growth and supercritical CO <sub>2</sub> extraction: Thermal and economic analysis. <i>Renewable Energy</i> , 2018, 129, 776-785.   | 4.3 | 25        |
| 95  | Impact of Grinding Procedure on the Yield and Quality of the Extract from Clove Buds Using Supercritical Fluid Extraction. <i>The Open Food Science Journal</i> , 2018, 10, 1-7.   | 1.0 | 9         |
| 96  | Construction and Validation of an Online Subcritical Adsorption-based Device for Assisting CO <sub>2</sub> Recycling during a Supercritical Fluid Extraction Process. <i>The Open Food Science Journal</i> , 2018, 10, 46-61.                            | 1.0 | 1         |
| 97  | Multi-objective optimization of a sugarcane biorefinery for integrated ethanol and methanol production. <i>Energy</i> , 2017, 138, 1281-1290.  | 4.5 | 53        |
| 98  | Polymer modification from semi-defatted annatto seeds using hot pressurized water and supercritical CO <sub>2</sub> . <i>Journal of Supercritical Fluids</i> , 2017, 129, 48-55.   | 1.6 | 11        |
| 99  | High-pressure phase behavior of turmeric waste and extracts in the presence of carbon dioxide, ethanol and dimethylsulfoxide. <i>Journal of Supercritical Fluids</i> , 2017, 124, 38-49.   | 1.6 | 7         |
| 100 | Valorization of Residual Biomasses from the Agri-Food Industry by Subcritical Water Hydrolysis Assisted by CO <sub>2</sub> . <i>Energy &amp; Fuels</i> , 2017, 31, 2838-2846.  | 2.5 | 19        |
| 101 | Coprecipitation of turmeric extracts and polyethylene glycol with compressed carbon dioxide. <i>Journal of Supercritical Fluids</i> , 2017, 125, 31-41.  | 1.6 | 20        |
| 102 | Quercetin loaded particles production by means of supercritical fluid extraction of emulsions: Process scale-up study and thermo-economic evaluation. <i>Food and Bioproducts Processing</i> , 2017, 103, 27-38.   | 1.8 | 19        |
| 103 | Scale-Up Issues and Cost of Manufacturing Bioactive Compounds by Supercritical Fluid Extraction and Ultrasound Assisted Extraction. , 2017, , 377-433.   |     | 12        |
| 104 | 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        |
| 105 | Proposal for fractionating Brazilian ginseng extracts: Process intensification approach. <i>Journal of Food Engineering</i> , 2017, 196, 73-80.  | 2.7 | 9         |
| 106 | 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        |
| 107 | Pretreatment Effect on the Thermal Degradation of a Feedstock with Low Hemicellulose Content: Brazilian Ginseng. <i>Energy &amp; Fuels</i> , 2017, 31, 7123-7131.  | 2.5 | 0         |
| 108 | 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        |

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|-----|---|-----|-----------|
| 109 | Production of isoamyl acetate by enzymatic reactions in batch and packed bed reactors with supercritical CO <sub>2</sub> . <i>Journal of Supercritical Fluids</i> , 2017, 127, 71-80.   | 1.6 | 40        |
| 110 | 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        |
| 111 | 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        |
| 112 | Investigating the effects of grinding time and grinding load on content of terpenes in extract from fennel obtained by supercritical fluid extraction. <i>Industrial Crops and Products</i> , 2017, 109, 85-91.                       | 2.5 | 16        |
| 113 | Thermo-economic and environmental comparison of supercritical water and enzymatic hydrolysis of sugarcane bagasse in a biorefinery concept. <i>Energy</i> , 2017, 141, 139-148.   | 4.5 | 10        |
| 114 | Starch recovery from turmeric wastes using supercritical technology. <i>Journal of Food Engineering</i> , 2017, 214, 266-276.   | 2.7 | 39        |
| 115 | Phase behaviour and mathematical modelling for the system annatto seed oil in compressed carbon dioxide + ethanol as co-solvent. <i>Journal of Supercritical Fluids</i> , 2017, 130, 56-62.   | 1.6 | 6         |
| 116 | Techno-economic evaluation of obtaining Brazilian ginseng extracts in potential production scenarios. <i>Food and Bioproducts Processing</i> , 2017, 101, 45-55.  | 1.8 | 31        |
| 117 | Encapsulation of Bioactive Compounds Using Ultrasonic Technology. , 2017, , 323-350.  |     | 3         |
| 118 | Perspectives on the Application of Supercritical Antisolvent Fractionation Process for the Purification of Plant Extracts: Effects of Operating Parameters and Patent Survey. <i>Recent Patents on Engineering</i> , 2016, 10, 88-97. | 0.3 | 8         |
| 119 | Economic Analysis of an Integrated Annatto Seeds-Sugarcane Biorefinery Using Supercritical CO <sub>2</sub> Extraction as a First Step. <i>Materials</i> , 2016, 9, 494.   | 1.3 | 30        |
| 120 | Nanoencapsulation of flavors and aromas by emerging technologies. , 2016, , 89-126.   |     | 5         |
| 121 | Synthesis of eugenyl acetate by enzymatic reactions in supercritical carbon dioxide. <i>Biochemical Engineering Journal</i> , 2016, 114, 1-9.   | 1.8 | 52        |
| 122 | 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        |
| 123 | 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        |
| 124 | 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        |
| 125 | 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        |
| 126 | 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        |



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|-----|---|-----|-----------|
| 127 | Ultrasound-assisted encapsulation of annatto seed oil: Whey protein isolate versus modified starch. <i>Food Hydrocolloids</i> , 2016, 56, 71-83.  | 5.6 | 86        |
| 128 | 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        |
| 129 | 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        |
| 130 | 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        |
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