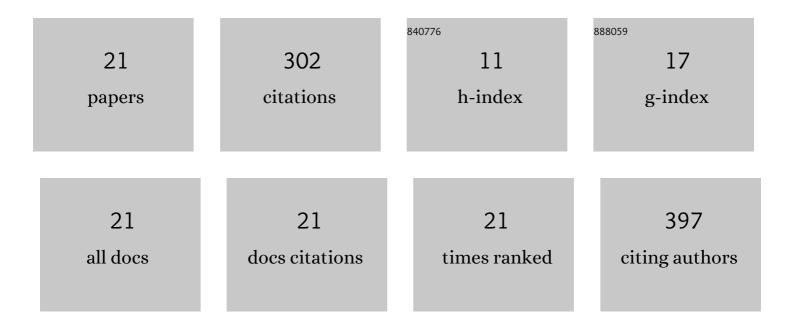
## MarÃ-a Olga Ruiz

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/7371697/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Colour removal from beet molasses by ultrafiltration with activated charcoal. Chemical Engineering Journal, 2016, 283, 313-322.	12.7	41
2	Evaluation of HPCD batch treatments on enzyme inactivation kinetics and selected quality characteristics of cloudy juice from Golden delicious apples. Journal of Food Engineering, 2018, 221, 141-150.	5.2	39
3	Micellar-enhanced ultrafiltration for the recovery of lactic acid and citric acid from beet molasses with sodium dodecyl sulphate. Journal of Membrane Science, 2013, 430, 11-23.	8.2	36
4	Formulation and characterization of Tween 80/cholestherol niosomes modified with tri-n-octylmethylammonium chloride (TOMAC) for carboxylic acids entrapment. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2014, 461, 167-177.	4.7	23
5	α-Phenylglycine Extraction with Trialkylmethylammonium Chloride Free and Immobilized in a Macroporous Resin. Chemical Engineering Research and Design, 2002, 80, 529-536.	5.6	20
6	Valeric Acid Extraction with Triâ€Nâ€butyl Phosphate Impregnated in a Macroporous Resin. I. Equilibrium and Mass Transfer Rates. Separation Science and Technology, 2005, 39, 77-95.	2.5	19
7	α-Phenylglycine Extraction with a Trialkylmethylammonium Chloride-Impregnated Macroporous Resin. Chemical Engineering Research and Design, 2002, 80, 537-542.	5.6	15
8	Formulation of Span 80 niosomes modified with SDS for lactic acid entrapment. Desalination and Water Treatment, 2015, 56, 3463-3475.	1.0	13
9	Study of the influence of process parameters on liquid and supercritical CO 2 extraction of oil from rendered materials: Fish meal and oil characterization. Journal of Supercritical Fluids, 2016, 107, 270-277.	3.2	13
10	Extraction of betaine from beet molasses using membrane contactors. Journal of Membrane Science, 2011, 372, 258-268.	8.2	12
11	Ling Heather Honey Authentication by Thixotropic Parameters. Food and Bioprocess Technology, 2017, 10, 973, 979 Extraction equilibria of <mml:math <="" altimg="si103.gif" display="inline" overflow="scroll" td=""><td>4.7</td><td>12</td></mml:math>	4.7	12
12	xmlns:xocs="http://www.elsevier.com/xml/xocs/dtd" xmlns:xs="http://www.w3.org/2001/XMLSchema" xmlns:xsi="http://www.w3.org/2001/XMLSchema-instance" xmlns="http://www.elsevier.com/xml/ja/dtd" xmlns:ja="http://www.elsevier.com/xml/ja/dtd" xmlns:mml="http://www.w3.org/1998/Math/MathML" xmlns:tb="http://www.elsevier.com/xml/common/table/dtd"	3.8	9
13	xmlns:sb="http://www.elsevier.com/xml/common/struct-bib/dtd" xmlns:ce="http://www.e. Chemical Equilibrium Distribution Model of Betaine between Surfactant Micelles and Water: Application to a Micellar-Enhanced Ultrafiltration Process. Industrial & Engineering Chemistry Research, 2010, 49, 6578-6586.	3.7	8
14	Application of Crossflow Ultrafiltration to Emulsion Separation in the Extraction of Valeric Acid with Tri-n-butyl Phosphate. Separation Science and Technology, 2000, 35, 811-823.	2.5	7
15	Recovery of α-Phenylglycine by Micellar Extractive Ultrafiltration. Chemical Engineering Research and Design, 2006, 84, 610-616.	5.6	7
16	A novel anaerobic filter membrane bioreactor: prototype start-up and filtration assays. Water Science and Technology, 2018, 78, 1833-1842.	2.5	7
17	Mass transfer in extractive ultrafiltration of α-phenylglycine with TOMACI in a hollow fiber contactor. Journal of Membrane Science, 2005, 252, 9-18.	8.2	6
18	Valeric acid extraction with tri-n-butyl phosphate impregnated in a macroporous resin: II. Studies in fixed bed columns. Journal of Chemical Technology and Biotechnology, 2006, 81, 275-281.	3.2	5

#	Article	IF	CITATIONS
19	Immobilization of naringinase on asymmetric organic membranes: Application for debittering of grapefruit juice. Innovative Food Science and Emerging Technologies, 2021, 73, 102790.	5.6	5
20	Recovery of α-phenylglycine by micellar ultrafiltration using organic membranes in a stirred cell. Desalination, 2006, 200, 327-329.	8.2	3
21	Effect of salinity and temperature on the extraction of extracellular polymeric substances from an anaerobic sludge and fouling in submerged hollow fibre membranes. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2021, 625, 126910.	4.7	2