

Luiz Mario de Matos Jorge

List of Publications by Year in descending order

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87
papers

1,103
citations

430754

18
h-index

552653

26
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87
all docs

87
docs citations

87
times ranked

998
citing authors

#	ARTICLE	IF	CITATIONS
1	Multiphysics simulation and characterisation of parboiling of long grain rice during hydration. <i>Journal of Cereal Science</i> , 2022, 103, 103391.	1.8	5
2	Fractional calculus to control transport phenomena in food engineering: A systematic review of barriers and data agenda. <i>Journal of Food Process Engineering</i> , 2022, 45, .	1.5	2
3	Techno-economic Assessment of Syngas Production from Sugarcane Vinasse Compared to the Natural Gas Route: A Biorefinery Concept. <i>Waste and Biomass Valorization</i> , 2021, 12, 699-710.	1.8	5
4	A novel kinetic model applied to heterogeneous fatty acid deoxygenation. <i>Chemical Engineering Science</i> , 2021, 230, 116192.	1.9	7
5	Effect of intermittent drying on the energy consumption and physiological quality of soybean seeds. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15188.	0.9	3
6	Deoxygenation of vegetable oils for the production of renewable diesel: Improved aerogel based catalysts. <i>Fuel</i> , 2021, 290, 119979.	3.4	15
7	Effect of the addition of cassava fibers on the properties of cassava starch composite films. <i>Brazilian Journal of Chemical Engineering</i> , 2021, 38, 341-349.	0.7	10
8	Development of active cassava starch films reinforced with waste from industrial wine production and enriched with pink pepper extract. <i>Journal of Applied Polymer Science</i> , 2021, 138, 50922.	1.3	4
9	Statistical optimization of the composition of CuO/ZnO/Al ₂ O ₃ catalysts for methanol steam reforming. <i>Brazilian Journal of Chemical Engineering</i> , 2021, 38, 523-548.	0.7	1
10	Modelling of bioactive components extraction from corn seeds. <i>Chemical Engineering Research and Design</i> , 2021, 175, 339-347.	2.7	7
11	Análise científica da integração energética em biorrefinarias de cana-de-açúcar. <i>Revista Brasileira De Gestão Ambiental E Sustentabilidade</i> , 2021, 8, 1621-1631.	0.0	0
12	Addition of grape pomace in the hydration step of parboiling increases the antioxidant properties of rice. <i>International Journal of Food Science and Technology</i> , 2020, 55, 2370-2380.	1.3	16
13	Development of active cassava starch cellulose nanofiber-based films incorporated with natural antimicrobial tea tree essential oil. <i>Journal of Applied Polymer Science</i> , 2020, 137, 48726.	1.3	33
14	The impact of periodic operation on barley hydration. <i>Journal of Food Process Engineering</i> , 2020, 43, e13326.	1.5	5
15	Development of alginate beads with encapsulated jabuticaba peel and propolis extracts to achieve a new natural colorant antioxidant additive. <i>International Journal of Biological Macromolecules</i> , 2020, 163, 1421-1432.	3.6	40
16	Effects of reaction parameters on the deoxygenation of soybean oil for the sustainable production of hydrocarbons. <i>Environmental Progress and Sustainable Energy</i> , 2020, 39, e13450.	1.3	14
17	Gluten free edible film based on rice flour reinforced by guabiroba (<i>Campomanesia Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50</i>	1.3	11
18	A Semi-Empirical Model for Mass Transfer in Carbohydrate Polymers: A Case of Native Cassava Starch Hydration Kinetic in Hot Water Media. <i>Starch/Staerke</i> , 2020, 72, 1900308.	1.1	2

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19	Dimethyl Ether Production from Sugarcane Vinasse: Modeling and Simulation for a Techno-economic Assessment. <i>Bioenergy Research</i> , 2020, 13, 397-410.	2.2	9
20	Intensification of the triticale (Ã— triticosecale Wittmac) hydration process using periodic operation. <i>Journal of Food Process Engineering</i> , 2020, 43, e13421.	1.5	4
21	Characterization of different sugarcane bagasse ashes generated for preparation and application as green products in civil construction. <i>Clean Technologies and Environmental Policy</i> , 2019, 21, 1687-1698.	2.1	6
22	Ultrasound assisted hydration improves the quality of the malt barley. <i>Journal of Food Process Engineering</i> , 2019, 42, e13208.	1.5	12
23	Modeling of maceration step of the oat (<i>Avena sativa</i>) malting process. <i>Journal of Food Process Engineering</i> , 2019, 42, e13266.	1.5	2
24	Production and characterization of starch-based films reinforced by ramie nanofibers (<i>Boehmeria</i>) Tj ETQq0 0 0 rgBT /Overlock 10 T	1.5	16
25	Kinetic modeling of sugarcane juice clarification by ozonation in batch reactor with ozone saturation control. <i>Food Science and Technology</i> , 2019, 39, 81-84.	0.8	6
26	Modeling and thermodynamic properties of soybean cultivar BRS257 hydration. <i>Journal of Food Process Engineering</i> , 2019, 42, e12970.	1.5	5
27	Wheat hydration process intensification by periodic operation. <i>Journal of Food Engineering</i> , 2019, 246, 153-159.	2.7	10
28	Mathematical modeling of wheat hydration: Process and starch properties. <i>Journal of Food Process Engineering</i> , 2019, 42, e12936.	1.5	11
29	Cassava bagasse as a reinforcement agent in the polymeric blend of biodegradable films. <i>Journal of Applied Polymer Science</i> , 2019, 136, 47224.	1.3	19
30	Thermodynamic properties of barley hydration process and its thermostability. <i>Journal of Food Process Engineering</i> , 2019, 42, e12964.	1.5	6
31	The fractional calculus in studies on drying: A new kinetic semi-empirical model for drying. <i>Journal of Food Process Engineering</i> , 2019, 42, e12955.	1.5	10
32	Self-compacting mortar with sugarcane bagasse ash: development of a sustainable alternative for Brazilian civil construction. <i>Environment, Development and Sustainability</i> , 2019, 21, 2125-2143.	2.7	12
33	Study of the compressive and tensile strenghts of self-compacting concrete with sugarcane bagasse ash. <i>Revista IBRACON De Estruturas E Materiais</i> , 2019, 12, 874-883.	0.3	6
34	CHARACTERIZATION-PERFORMANCE OF ZnO AND ZnO/ZnFe2O4 CATALYST USING ARTIFICIAL AND SOLAR LIGHT FOR MERCURY (II) REDUCTION. <i>Brazilian Journal of Chemical Engineering</i> , 2019, 36, 797-810.	0.7	1
35	Multi-objective optimization of an industrial ethanol distillation system for vinasse reduction â€œ A case study. <i>Journal of Cleaner Production</i> , 2018, 183, 956-963.	4.6	18
36	Mathematical modeling and thermodynamic properties of rice parboiling. <i>Journal of Food Process Engineering</i> , 2018, 41, e12691.	1.5	12

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37	Evaluation of water diffusivity in wheat hydration (<i>Triticum</i> spp): Isothermal and periodic operation. <i>Journal of Food Process Engineering</i> , 2018, 41, e12683.	1.5	12
38	Modeling the hydration step of the rice (<i>Oryza sativa</i>) parboiling process. <i>Journal of Food Engineering</i> , 2018, 216, 81-89.	2.7	41
39	Generalization of a lumped parameters model using fractional derivatives applied to rice hydration. <i>Journal of Food Process Engineering</i> , 2018, 41, e12641.	1.5	5
40	Mathematical modeling of soybean drying by a fractional-order kinetic model. <i>Journal of Food Process Engineering</i> , 2018, 41, e12655.	1.5	14
41	Mathematical modeling of paddy (<i>Oryza sativa</i>) hydration in different thermal conditions assisted by Raman spectroscopy. <i>Journal of Cereal Science</i> , 2018, 79, 390-398.	1.8	17
42	Parboiled Rice and Parboiling Process. <i>Food Engineering Reviews</i> , 2018, 10, 165-185.	3.1	18
43	Optimization study of soybean intermittent drying in fixed-bed drying technology. <i>Drying Technology</i> , 2017, 35, 125-137.	1.7	20
44	Effects of variable diffusivity on soybean hydration modelling as a Stefan problem. <i>Canadian Journal of Chemical Engineering</i> , 2017, 95, 1004-1013.	0.9	5
45	Modeling rice and corn hydration kinetic by Nicolin-Jorge model. <i>Journal of Food Process Engineering</i> , 2017, 40, e12588.	1.5	9
46	Kinetic modeling and thermodynamic properties of soybean cultivar (BRS257) during hydration process. <i>Journal of Food Process Engineering</i> , 2017, 40, e12579.	1.5	28
47	Utilization of sol-gel CuO-ZnO-Al ₂ O ₃ catalysts in the methanol steam reforming for hydrogen production. <i>Canadian Journal of Chemical Engineering</i> , 2017, 95, 2258-2271.	0.9	19
48	Effect of steeping time and temperature on malting process. <i>Journal of Food Process Engineering</i> , 2017, 40, e12519.	1.5	11
49	Synthesis of a New Route for Methanol Production by Syngas Arising from Sugarcane Vinasse. <i>Computer Aided Chemical Engineering</i> , 2017, 40, 811-816.	0.3	2
50	ASSESSMENT OF DRYER PERFORMANCE UNDER INTERMITTENT DRYING OF GRAINS IN FIXED BED. <i>Engevista</i> , 2017, 19, 146.	0.1	1
51	GEOSTATISTICAL MODELS USED IN GRAIN HYDRATION. <i>Engevista</i> , 2017, 19, 648.	0.1	0
52	Study of uncertainty in the fitting of diffusivity of Fick's Second Law of Diffusion with the use of Bootstrap Method. <i>Journal of Food Engineering</i> , 2016, 184, 63-68.	2.7	26
53	A sequential approach for the optimization of truck routes for solid waste collection. <i>Chemical Engineering Research and Design</i> , 2016, 102, 238-250.	2.7	25
54	Chemical properties and water absorption kinetics of transgenic corn grain (2B587 Hx) and its conventional isolate (2B587). <i>Journal of Cereal Science</i> , 2016, 71, 93-98.	1.8	20

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55	Comparison of Drying Kinetics of Maize in Oven and in Pilot Silo Dryer: Influence on Moisture Content and Physical Characteristics. <i>International Journal of Food Engineering</i> , 2016, 12, 599-606.	0.7	3
56	Influence of Roasting Temperature of Barley on the Powder Characteristics and Preparation of Tea. <i>Cereal Chemistry</i> , 2016, 93, 20-24.	1.1	5
57	The air temperature modulation impact on the drying of soybeans in a fixed bed. <i>Drying Technology</i> , 2016, 34, 516-529.	1.7	12
58	Photocatalytic degradation of textile reactive dye using artificial neural network modeling approach. <i>Desalination and Water Treatment</i> , 2016, 57, 14132-14144.	1.0	24
59	Assessment of the initial moisture content on soybean drying kinetics and transport properties. <i>Drying Technology</i> , 2016, 34, 360-371.	1.7	21
60	Numerical Solution of a Nonlinear Diffusion Model for Soybean Hydration with Moving Boundary. <i>International Journal of Food Engineering</i> , 2015, 11, 587-595.	0.7	6
61	Moving boundary modeling of conventional and transgenic soybean hydration: Moisture profile and moving front experimental validation. <i>International Journal of Heat and Mass Transfer</i> , 2015, 90, 568-577.	2.5	14
62	Analytical solution and experimental validation of a model for hydration of soybeans with variable mass transfer coefficient. <i>Journal of Food Engineering</i> , 2015, 149, 17-23.	2.7	13
63	SIMULATION AND ANALYSIS OF AN INDUSTRIAL COLUMN SYSTEM OF BIOETHANOL DISTILLATION HEATED BY VAPOR DIRECT INJECTION. <i>Engevista</i> , 2015, 17, 254.	0.1	2
64	MODELAGEM E SIMULAÇÃO DO ABATIMENTO DE CO A BAIXAS E MÃ%DIAS TEMPERATURAS PARA A APLICAÇÃO EM UMA CÃ%LULA A COMBUSTÃVEL AUTÔNOMA (MODELING AND SIMULATION TO REMOVAL OF CO BY LOW) $\alpha_j \text{ET} q_0 \text{D} \text{O} \text{rgBT} / \text{C}$		
65	MODELING, SIMULATION, AND VALIDATION OF AN ELECTRIC HEATER MODEL OPERATING IN THE TRANSIENT REGIME. <i>Engevista</i> , 2015, 17, 421.	0.1	0
66	Hydration kinetics, physicochemical composition, and textural changes of transgenic corn kernels of flint, semi-flint, and dent varieties. <i>Food Science and Technology</i> , 2014, 34, 88-93.	0.8	19
67	Hydration kinetics of soybeans: Transgenic and conventional cultivars. <i>Journal of Cereal Science</i> , 2014, 60, 584-588.	1.8	19
68	Stefan Problem Approach Applied to the Diffusion Process in Grain Hydration. <i>Transport in Porous Media</i> , 2014, 102, 387-402.	1.2	12
69	Experimental analysis and finite element simulation of the hydration process of barley grains. <i>Journal of Food Engineering</i> , 2014, 131, 44-49.	2.7	28
70	REFINO DE Ã“LEOS VEGETAIS UTILIZANDO LAVAGEM ÃCIDA COM RECIRCULAÇÃO. <i>Engevista</i> , 2014, 16, 384.	0.1	1
71	SOYBEAN HYDRATION: INVESTIGATION OF DISTRIBUTED PARAMETER MODELS WITH RESPECT TO SURFACE BOUNDARY CONDITIONS. <i>Chemical Engineering Communications</i> , 2013, 200, 959-976.	1.5	12
72	Kinetic, thermodynamic properties, and optimization of barley hydration. <i>Food Science and Technology</i> , 2013, 33, 690-698.	0.8	46

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73	Experimental and numerical analysis of soybean meal drying in fluidized bed. Powder Technology, 2012, 229, 61-70.	2.1	26
74	Hsu model analysis considering grain volume variation during soybean hydration. Journal of Food Engineering, 2012, 111, 496-504.	2.7	19
75	Modeling of drying and adsorption isotherms of the fish feed. Brazilian Archives of Biology and Technology, 2011, 54, 577-588.	0.5	7
76	Photocatalytic discoloration of reactive blue 5g dye in the presence of mixed oxides and with the addition of iron and silver. Brazilian Journal of Chemical Engineering, 2011, 28, 393-402.	0.7	15
77	Modeling, simulation, and analysis of a reactor system for the generation of white liquor of a pulp and paper industry. Brazilian Archives of Biology and Technology, 2011, 54, 197-206.	0.5	5
78	Simulation and analysis of a sugarcane juice evaporation system. Journal of Food Engineering, 2010, 99, 351-359.	2.7	35
79	Dynamic modeling and control of soybean meal drying in a direct rotary dryer. Food and Bioprocess Processing, 2010, 88, 90-98.	1.8	14
80	Modelagem matemática e análise da hidratação de grãos de ervilha. Food Science and Technology, 2009, 29, 12-18.	0.8	30
81	Optimal Production Scheduling for the Sausage Industry. Computer Aided Chemical Engineering, 2009, 27, 717-722.	0.3	0
82	Cobalt, nickel and ruthenium-silica based materials synthesized by the sol-gel method. Journal of Non-Crystalline Solids, 2008, 354, 4811-4815.	1.5	9
83	Effect of water losses by evaporation and chemical reaction in an industrial slaker reactor. Brazilian Archives of Biology and Technology, 2007, 50, 339-347.	0.5	1
84	Simulação e análise de um sistema industrial de colunas de destilação de etanol. Acta Scientiarum - Technology, 2007, 29, .	0.4	11
85	Preparation and characterization of nickel based catalysts on silica, alumina and titania obtained by sol-gel method. Journal of Non-Crystalline Solids, 2006, 352, 3697-3704.	1.5	62
86	Evaluation of heat transfer in a catalytic fixed bed reactor at high temperatures. Brazilian Journal of Chemical Engineering, 1999, 16, 407-420.	0.7	12
87	Periodic operation as an alternative to intensify the hydration process of common beans () Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50	1.5	10