

Theo Guenter Kieckbusch

List of Publications by Year in descending order

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56
papers

2,049
citations

201575

27
h-index

243529

44
g-index

56
all docs

56
docs citations

56
times ranked

2429
citing authors

#	ARTICLE	IF	CITATIONS
1	Alginate and pectin composite films crosslinked with Ca ²⁺ ions: Effect of the plasticizer concentration. <i>Carbohydrate Polymers</i> , 2009, 77, 736-742.	5.1	261
2	Natamycin release from alginate/pectin films for food packaging applications. <i>Journal of Food Engineering</i> , 2012, 110, 18-25.	2.7	176
3	Crystallization modifiers in lipid systems. <i>Journal of Food Science and Technology</i> , 2015, 52, 3925-3946.	1.4	132
4	Trends on enzyme immobilization researches based on bibliometric analysis. <i>Process Biochemistry</i> , 2019, 76, 95-110.	1.8	95
5	State diagrams of freeze-dried camu-camu (<i>Myrciaria dubia</i> (HBK) Mc Vaugh) pulp with and without maltodextrin addition. <i>Journal of Food Engineering</i> , 2006, 77, 426-432.	2.7	88
6	Potassium sorbate permeability in biodegradable alginate films: Effect of the antimicrobial agent concentration and crosslinking degree. <i>Journal of Food Engineering</i> , 2006, 77, 462-467.	2.7	83
7	Morphological and Physicochemical Characterization of Commercial Maltodextrins with Different Degrees of Dextrose-Equivalent. <i>International Journal of Food Properties</i> , 2010, 13, 411-425.	1.3	78
8	Hard fats as additives in palm oil and its relationships to crystallization process and polymorphism. <i>LWT - Food Science and Technology</i> , 2015, 63, 1163-1170.	2.5	55
9	Physical evaluation of biodegradable films of calcium alginate plasticized with polyols. <i>Brazilian Journal of Chemical Engineering</i> , 2013, 30, 835-845.	0.7	53
10	Partition coefficients for acetates in food systems. <i>Journal of Agricultural and Food Chemistry</i> , 1979, 27, 504-507.	2.4	51
11	Measurements of normal boiling points of fatty acid ethyl esters and triacylglycerols by thermogravimetric analysis. <i>Fuel</i> , 2012, 92, 158-161.	3.4	48
12	An Improved Method of Determining Vapor-Liquid Equilibria for Dilute Organics in Aqueous Solution. <i>Journal of Chromatographic Science</i> , 1979, 17, 273-276.	0.7	47
13	Influence of natamycin loading methods on the physical characteristics of alginate active films. <i>Journal of Supercritical Fluids</i> , 2013, 76, 74-82.	1.6	46
14	Glass transition control of the detachment of food pastes dried over glass plates. <i>Journal of Food Engineering</i> , 2004, 61, 261-267.	2.7	45
15	Reduction in the cholesterol content of butter oil using supercritical ethane extraction and adsorption on alumina. <i>Journal of Supercritical Fluids</i> , 2000, 16, 225-233.	1.6	40
16	Effect of the addition of hardfats on the physical properties of cocoa butter. <i>European Journal of Lipid Science and Technology</i> , 2013, 115, 301-312.	1.0	37
17	Evaluation of the Antimicrobial Potential of Alginate and Alginate/Chitosan Films Containing Potassium Sorbate and Natamycin. <i>Packaging Technology and Science</i> , 2013, 26, 479-492.	1.3	37
18	Hard fats improve technological properties of palm oil for applications in fat-based products. <i>LWT - Food Science and Technology</i> , 2015, 63, 1155-1162.	2.5	36

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19	Viscoelasticity of Frozen/Thawed Egg Yolk. <i>Journal of Food Science</i> , 1997, 62, 548-550.	1.5	34
20	Effects of Sorbitan Monostearate and Monooleate on the Crystallization and Consistency Behaviors of Cocoa Butter. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2014, 91, 1111-1120.	0.8	34
21	Heterotrophic growth of green microalgae <i>Desmodesmus subspicatus</i> in ethanol distillation wastewater (vinasse) and lipid extraction with supercritical CO ₂ . <i>Journal of Chemical Technology and Biotechnology</i> , 2017, 92, 573-579.	1.6	33
22	Mass transfer in aqueous two-phases system packed column. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2004, 807, 75-80.	1.2	32
23	Development of zero <i>trans</i> /low sat fat systems structured with sorbitan monostearate and fully hydrogenated canola oil. <i>European Journal of Lipid Science and Technology</i> , 2015, 117, 1762-1771.	1.0	32
24	Volatiles loss during atomization in spray drying. <i>AIChE Journal</i> , 1980, 26, 718-725.	1.8	31
25	Hardfats as crystallization modifiers of cocoa butter. <i>European Journal of Lipid Science and Technology</i> , 2013, 115, 1462-1473.	1.0	31
26	Sugarcane vinasse and microalgal biomass in the production of pectin particles as an alternative soil fertilizer. <i>Carbohydrate Polymers</i> , 2019, 203, 322-330.	5.1	31
27	Modelling natamycin release from alginate/chitosan active films. <i>International Journal of Food Science and Technology</i> , 2012, 47, 740-746.	1.3	28
28	Influence of Drying Conditions on Physical Properties of Alginate Films. <i>Drying Technology</i> , 2012, 30, 72-79.	1.7	28
29	Reduction in cholesterol and fractionation of butter oil using supercritical CO ₂ with adsorption on alumina. <i>International Journal of Food Science and Technology</i> , 1998, 33, 445-454.	1.3	27
30	Ascorbic Acid Thermal Degradation during Hot Air Drying of Camu-Camu (<i>Myrciaria dubia</i> [H.B.K.]) <i>Trends in Food Science and Technology</i> , 2017, 10, 1-5.	1.7	26
31	Physical properties of tempered mixtures of cocoa butter, <i>CBR</i> and <i>CBS</i> fats. <i>International Journal of Food Science and Technology</i> , 2013, 48, 1579-1588.	1.3	26
32	Optimization of the jet steam instantizing process of commercial maltodextrins powders. <i>Journal of Food Engineering</i> , 2008, 86, 444-452.	2.7	22
33	Delaying fat bloom formation in dark chocolate by adding sorbitan monostearate or cocoa butter stearin. <i>Food Chemistry</i> , 2018, 256, 390-396.	4.2	22
34	Physicochemical properties of konjac glucomannan/alginate films enriched with sugarcane vinasse intended for mulching applications. <i>International Journal of Biological Macromolecules</i> , 2020, 165, 1717-1726.	3.6	21
35	Polymorphic Phases of Natural Fat from Cupuassu (<i>Theobroma grandiflorum</i>) Beans: A WAXS/SAXS/DSC Study. <i>Crystal Growth and Design</i> , 2009, 9, 5155-5163.	1.4	19
36	Inactivation of <i>Bacillus subtilis</i> and <i>Geobacillus stearothermophilus</i> inoculated over metal surfaces using supercritical CO ₂ process and nisin. <i>Journal of Supercritical Fluids</i> , 2016, 109, 87-94.	1.6	19

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37	Influence of a lipid phase on steam jet agglomeration of maltodextrin powders. Powder Technology, 2008, 185, 258-266.	2.1	18
38	Crystallization of low saturated lipid blends of palm and canola oils with sorbitan monostearate and fully hydrogenated palm oil. Journal of Food Science and Technology, 2018, 55, 1104-1115.	1.4	15
39	Supercritical CO ₂ recovery of caffeine from green coffee oil: new experimental solubility data and modeling. Quimica Nova, 2008, 31, .	0.3	13
40	Modified soybean lecithins as inducers of the acceleration of cocoa butter crystallization. European Journal of Lipid Science and Technology, 2016, 118, 1539-1549.	1.0	12
41	Cocoa butter symmetrical monounsaturated triacylglycerols: separation by solvent fractionation and application as crystallization modifier. Journal of Food Science and Technology, 2017, 54, 3260-3267.	1.4	11
42	Cooling parameters for fruits and vegetables of different sizes in a hydrocooling system. Scientia Agricola, 2004, 61, 655-658.	0.6	10
43	Caracterizaç�o comparativa entre chocolates ao leite formulados com gordura de leite anidra e com estearina de gordura de leite. Brazilian Journal of Food Technology, 2014, 17, 130-138.	0.8	10
44	Physical properties of pre-crystallized mixtures of cocoa butter and cupuassu fat. Grasas Y Aceites, 2011, 62, 62-67.	0.3	9
45	Propriedades mec�nicas e de barreira de filmes de alginato de s�dio reticulados com benzoato de c�lcio e/ou cloreto de c�lcio. Brazilian Journal of Food Technology, 2011, 14, 82-90.	0.8	7
46	Discretisation of the non-linear heat transfer equation for food freezing processes using orthogonal collocation on finite elements. Brazilian Journal of Chemical Engineering, 2007, 24, 399-409.	0.7	6
47	Liberaç�o de benzoato de c�lcio de filmes de alginato de s�dio reticulados com �ons c�lcio. Polimeros, 2011, 21, 175-181.	0.2	6
48	Fundamentals of two-dimensional films and membranes. , 2020, , 35-66.		6
49	Characterization of the Stearin Obtained by Thermal Fractionation of Anhydrous Milk Fat. Procedia Engineering, 2012, 42, 918-923.	1.2	5
50	Dimensional analysis applied to the identification of flow regimes during sterilization in spin-cooker. Journal of Food Engineering, 2003, 59, 435-439.	2.7	4
51	Phase Transitions of Frozen Camu-camu (Myrciaria dubia (H.B.K.) McVaugh) Pulp: Effect of Cryostabilizer Addition. Food Biophysics, 2008, 3, 312-317.	1.4	4
52	Modification of palm oil crystallization by phytosterol addition as a tool for structuring a low saturated lipid blend. Brazilian Journal of Chemical Engineering, 2018, 35, 169-180.	0.7	4
53	Dispersed free phytosterols as structuring agents in lipid systems with reduced saturated fat. Grasas Y Aceites, 2017, 68, 217.	0.3	4
54	Influence of the Material and the Surface Roughness of the Drying Support on the Self�detachment of Maltodextrin Films. Starch/Staerke, 2007, 59, 498-503.	1.1	1

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55	Otimizaç�o do processo de cristalizaç�o em cristalizador cont�nuo para fondant. Brazilian Journal of Food Technology, 2012, 15, 271-279.	0.8	0
56	<i>Development and characterization of pectin/vinasse films for agriculture applications</i>. , 2017, , .		0