

# Theo Guenter Kieckbusch

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8652907/publications.pdf>

Version: 2024-02-01

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	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
2	Fundamentals of two-dimensional films and membranes. , 2020, , 35-66.		6
3	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
4	Trends on enzyme immobilization researches based on bibliometric analysis. <i>Process Biochemistry</i> , 2019, 76, 95-110.	1.8	95
5	Crystallization of low saturated lipid blends of palm and canola oils with sorbitan monostearate and fully hydrogenated palm oil. <i>Journal of Food Science and Technology</i> , 2018, 55, 1104-1115.	1.4	15
6	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
7	Modification of palm oil crystallization by phytosterol addition as a tool for structuring a low saturated lipid blend. <i>Brazilian Journal of Chemical Engineering</i> , 2018, 35, 169-180.	0.7	4
8	Heterotrophic growth of green microalgae <i>Desmodesmus subspicatus</i> in ethanol distillation wastewater (vinasse) and lipid extraction with supercritical CO <sub>2</sub> . <i>Journal of Chemical Technology and Biotechnology</i> , 2017, 92, 573-579.	1.6	33
9	Cocoa butter symmetrical monounsaturated triacylglycerols: separation by solvent fractionation and application as crystallization modifier. <i>Journal of Food Science and Technology</i> , 2017, 54, 3260-3267.	1.4	11
10	&lt;i>&gt;Development and characterization of pectin/vinasse films for agriculture applications&lt;/i>, , 2017, , .		0
11	Dispersed free phytosterols as structuring agents in lipid systems with reduced saturated fat. <i>Grasas Y Aceites</i> , 2017, 68, 217.	0.3	4
12	Modified soybean lecithins as inducers of the acceleration of cocoa butter crystallization. <i>European Journal of Lipid Science and Technology</i> , 2016, 118, 1539-1549.	1.0	12
13	Inactivation of <i>Bacillus subtilis</i> and <i>Geobacillus stearothermophilus</i> inoculated over metal surfaces using supercritical CO <sub>2</sub> process and nisin. <i>Journal of Supercritical Fluids</i> , 2016, 109, 87-94.	1.6	19
14	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
15	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
16	Crystallization modifiers in lipid systems. <i>Journal of Food Science and Technology</i> , 2015, 52, 3925-3946.	1.4	132
17	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
18	CaracterizaÃ§Ã£o comparativa entre chocolates ao leite formulados com gordura de leite anidra e com estearina de gordura de leite. <i>Brazilian Journal of Food Technology</i> , 2014, 17, 130-138.	0.8	10

#	ARTICLE	IF	CITATIONS
19	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
20	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
21	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
22	Hardfats as crystallization modifiers of cocoa butter. <i>European Journal of Lipid Science and Technology</i> , 2013, 115, 1462-1473.	1.0	31
23	Physical properties of tempered mixtures of cocoa butter, <scp>CBR</scp> and <scp>CBS</scp> fats. <i>International Journal of Food Science and Technology</i> , 2013, 48, 1579-1588.	1.3	26
24	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
25	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
26	Characterization of the Stearin Obtained by Thermal Fractionation of Anhydrous Milk Fat. <i>Procedia Engineering</i> , 2012, 42, 918-923.	1.2	5
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	OtimizaÃ§Ã£o do processo de cristalizaÃ§Ã£o em cristalizador contÃªnuo para fondant. <i>Brazilian Journal of Food Technology</i> , 2012, 15, 271-279.	0.8	0
30	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
31	Natamycin release from alginate/pectin films for food packaging applications. <i>Journal of Food Engineering</i> , 2012, 110, 18-25.	2.7	176
32	LiberaÃ§Ã£o de benzoato de cÃ¡lcio de filmes de alginato de sÃ³dio reticulados com Ãons cÃ¡lcio. <i>Polimeros</i> , 2011, 21, 175-181.	0.2	6
33	Physical properties of pre-crystallized mixtures of cocoa butter and cupuassu fat. <i>Grasas Y Aceites</i> , 2011, 62, 62-67.	0.3	9
34	Propriedades mecÃ¢nicas e de barreira de filmes de alginato de sÃ³dio reticulados com benzoato de cÃ¡lcio e/ou cloreto de cÃ¡lcio. <i>Brazilian Journal of Food Technology</i> , 2011, 14, 82-90.	0.8	7
35	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
36	Alginate and pectin composite films crosslinked with Ca <sup>2+</sup> ions: Effect of the plasticizer concentration. <i>Carbohydrate Polymers</i> , 2009, 77, 736-742.	5.1	261

#	ARTICLE	IF	CITATIONS
37	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
38	Phase Transitions of Frozen Camu-camu ( <i>Myrciaria dubia</i> (H.B.K.) McVaugh) Pulp: Effect of Cryostabilizer Addition. <i>Food Biophysics</i> , 2008, 3, 312-317.	1.4	4
39	Influence of a lipid phase on steam jet agglomeration of maltodextrin powders. <i>Powder Technology</i> , 2008, 185, 258-266.	2.1	18
40	Optimization of the jet steam instantizing process of commercial maltodextrins powders. <i>Journal of Food Engineering</i> , 2008, 86, 444-452.	2.7	22
41	Supercritical CO <sub>2</sub> recovery of caffeine from green coffee oil: new experimental solubility data and modeling. <i>Quimica Nova</i> , 2008, 31, .	0.3	13
42	Discretisation of the non-linear heat transfer equation for food freezing processes using orthogonal collocation on finite elements. <i>Brazilian Journal of Chemical Engineering</i> , 2007, 24, 399-409.	0.7	6
43	Influence of the Material and the Surface Roughness of the Drying Support on the Self-detachment of Maltodextrin Films. <i>Starch/Staerke</i> , 2007, 59, 498-503.	1.1	1
44	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
45	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
46	Ascorbic Acid Thermal Degradation during Hot Air Drying of Camu-Camu ( <i>Myrciaria dubia</i> [H.B.K.]) <i>Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50</i>	1.7	26
47	Cooling parameters for fruits and vegetables of different sizes in a hydrocooling system. <i>Scientia Agricola</i> , 2004, 61, 655-658.	0.6	10
48	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
49	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
50	Dimensional analysis applied to the identification of flow regimes during sterilization in spin-cooker. <i>Journal of Food Engineering</i> , 2003, 59, 435-439.	2.7	4
51	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
52	Reduction in cholesterol and fractionation of butter oil using supercritical CO <sub>2</sub> with adsorption on alumina. <i>International Journal of Food Science and Technology</i> , 1998, 33, 445-454.	1.3	27
53	Viscoelasticity of Frozen/Thawed Egg Yolk. <i>Journal of Food Science</i> , 1997, 62, 548-550.	1.5	34
54	Volatiles loss during atomization in spray drying. <i>AIChE Journal</i> , 1980, 26, 718-725.	1.8	31

#	ARTICLE	IF	CITATIONS
55	An Improved Method of Determining Vapor-Liquid Equilibria for Dilute Organics in Aqueous Solution. Journal of Chromatographic Science, 1979, 17, 273-276.	0.7	47
56	Partition coefficients for acetates in food systems. Journal of Agricultural and Food Chemistry, 1979, 27, 504-507.	2.4	51