

# Sandra R S Ferreira

## List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

136  
papers

3,921  
citations

34  
h-index

56  
g-index

144  
ext. papers

4,623  
ext. citations

5  
avg, IF

5.84  
L-index

#	Paper	IF	Citations
136	Pressurized aqueous solutions of deep eutectic solvent (DES): A green emergent extraction of anthocyanins from a Brazilian berry processing by-product.. <i>Food Chemistry: X</i> , <b>2022</b> , 13, 100236	4.7	1
135	Protein valorization from ora-pro-nobis leaves by compressed fluids biorefinery extractions. <i>Innovative Food Science and Emerging Technologies</i> , <b>2022</b> , 76, 102926	6.8	0
134	Supercritical fluid extraction of lipids, carotenoids, and other compounds from marine sources <b>2022</b> , 277-317		
133	Phenolic compounds recovered from ora-pro-nobis leaves by microwave assisted extraction. <i>Biocatalysis and Agricultural Biotechnology</i> , <b>2022</b> , 39, 102238	4.2	
132	High-pressure biorefining of ora-pro-nobis ( <i>Pereskia aculeata</i> ). <i>Journal of Supercritical Fluids</i> , <b>2022</b> , 181, 105514	4.2	
131	Neuroprotective potential of extracts from leaves of ora-pro-nobis ( <i>Pereskia aculeata</i> ) recovered by clean compressed fluids. <i>Journal of Supercritical Fluids</i> , <b>2022</b> , 179, 105390	4.2	0
130	Bioactive compounds from <i>Pleurotus sajor-caju</i> mushroom recovered by sustainable high-pressure methods. <i>LWT - Food Science and Technology</i> , <b>2022</b> , 160, 113316	5.4	0
129	Valorization of tamarind seeds using high-pressure extraction methods to obtain rich fractions in fatty acid and phenolic compounds. <i>Journal of Supercritical Fluids</i> , <b>2022</b> , 183, 105556	4.2	2
128	Hybrid aerogels of sodium alginate/graphene oxide as efficient adsorbents for wastewater treatment. <i>Materials Chemistry and Physics</i> , <b>2022</b> , 283, 125981	4.4	0
127	Green-based processes applied for valorization of peanut by-product: In vitro evaluation of antioxidant and enzymatic inhibition capacities. <i>Journal of Supercritical Fluids</i> , <b>2022</b> , 186, 105602	4.2	0
126	High-pressure fluid technologies: Recent approaches to the production of natural pigments for food and pharmaceutical applications. <i>Trends in Food Science and Technology</i> , <b>2021</b> , 118, 850-869	15.3	6
125	Non-conventional nuts: An overview of reported composition and bioactivity and new approaches for its consumption and valorization of co-products. <i>Future Foods</i> , <b>2021</b> , 4, 100099	3.3	1
124	Cocrystallization: A tool to modulate physicochemical and biological properties of food-relevant polyphenols. <i>Trends in Food Science and Technology</i> , <b>2021</b> , 110, 13-27	15.3	4
123	Jaboticaba ( <i>Myrtaceae cauliflora</i> ) fruit and its by-products: Alternative sources for new foods and functional components. <i>Trends in Food Science and Technology</i> , <b>2021</b> , 112, 118-136	15.3	7
122	Microwave-assisted extraction of phenolic compounds with antioxidant and anti-proliferative activities from supercritical CO <sub>2</sub> pre-extracted mango peel as valorization strategy. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 137, 110414	5.4	16
121	An eco-friendly pressure liquid extraction method to recover anthocyanins from broken black bean hulls. <i>Innovative Food Science and Emerging Technologies</i> , <b>2021</b> , 67, 102587	6.8	6
120	Green processes in Foodomics. Supercritical Fluid Extraction of Bioactives <b>2021</b> , 725-743		4

119	Sequential green extractions based on supercritical carbon dioxide and pressurized ethanol for the recovery of lipids and phenolics from <i>Pachira aquatica</i> seeds. <i>Journal of Cleaner Production</i> , <b>2021</b> , 306, 127223	10.3	4
118	A comparative study of phenolic compounds profile and in vitro antioxidant activity from buriti ( <i>Mauritia flexuosa</i> ) by-products extracts. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 150, 111941	5.4	0
117	Starch-Based Aerogels Obtained via Solvent-Induced Gelation. <i>Gels</i> , <b>2020</b> , 6,	4.2	5
116	Properties of starch-based aerogels incorporated with agar or microcrystalline cellulose. <i>Food Hydrocolloids</i> , <b>2020</b> , 108, 106033	10.6	15
115	Encapsulation of yacon ( <i>Smallanthus sonchifolius</i> ) leaf extract by supercritical fluid extraction of emulsions. <i>Journal of Supercritical Fluids</i> , <b>2020</b> , 160, 104815	4.2	7
114	Encapsulation of pink pepper extract by SEDS technique: Phase behavior data and process parameters. <i>Journal of Supercritical Fluids</i> , <b>2020</b> , 161, 104822	4.2	4
113	Controlling the biodegradation rates of poly(globalide-co- $\epsilon$ -caprolactone) copolymers by post polymerization modification. <i>Polymer Degradation and Stability</i> , <b>2020</b> , 179, 109287	4.7	7
112	Subcritical water extraction and microwave-assisted extraction applied for the recovery of bioactive components from Chaya ( <i>Cnidioscolus aconitifolius</i> Mill.). <i>Journal of Supercritical Fluids</i> , <b>2020</b> , 165, 104976	4.2	8
111	NADES as potential solvents for anthocyanin and pectin extraction from <i>Myrciaria cauliflora</i> fruit by-product: In silico and experimental approaches for solvent selection. <i>Journal of Molecular Liquids</i> , <b>2020</b> , 315, 113761	6	29
110	Composition, thermal behavior and antioxidant activity of pracaxi ( <i>Pentaclethra macroloba</i> ) seed oil obtained by supercritical CO <sub>2</sub> . <i>Biocatalysis and Agricultural Biotechnology</i> , <b>2020</b> , 24, 101521	4.2	16
109	Biorefinery approach: Is it an upgrade opportunity for peanut by-products?. <i>Trends in Food Science and Technology</i> , <b>2020</b> , 105, 56-69	15.3	9
108	Sequential green-based extraction processes applied to recover antioxidant extracts from pink pepper fruits. <i>Journal of Supercritical Fluids</i> , <b>2020</b> , 166, 105034	4.2	5
107	Influence of In Vitro Digestion on Antioxidant Activity of Enriched Apple Snacks with Grape Juice. <i>Foods</i> , <b>2020</b> , 9,	4.9	6
106	Scale-up simulation of PLE process applied to recover bio-based materials from <i>Sida rhombifolia</i> leaves. <i>Journal of Supercritical Fluids</i> , <b>2020</b> , 166, 105033	4.2	4
105	Photostability and characterization of spray-dried maltodextrin powders loaded with <i>Sida rhombifolia</i> extract. <i>Biocatalysis and Agricultural Biotechnology</i> , <b>2020</b> , 27, 101716	4.2	1
104	Comparative larvicidal effect of <i>Pterodon</i> spp. extracts obtained by different extraction methods. <i>Journal of Supercritical Fluids</i> , <b>2020</b> , 166, 104993	4.2	2
103	Determination of high-pressure phase equilibrium data of systems containing supercritical carbon dioxide and globalide. <i>Journal of Supercritical Fluids</i> , <b>2020</b> , 166, 104996	4.2	2
102	<i>Kappaphycus alvarezii</i> macroalgae: An unexplored and valuable biomass for green biorefinery conversion. <i>Trends in Food Science and Technology</i> , <b>2020</b> , 103, 214-224	15.3	15

101	Formation, stability and antimicrobial activity of laurel leaves essential oil ( <i>Laurus nobilis</i> L.) particles in suspension obtained by SFEE. <i>Journal of Supercritical Fluids</i> , <b>2020</b> , 166, 105032	4.2	4
100	Industrial relevance of <i>Tamarindus indica</i> L. by-products as source of valuable active metabolites. <i>Innovative Food Science and Emerging Technologies</i> , <b>2020</b> , 66, 102518	6.8	3
99	Supercritical CO <sub>2</sub> to recover extracts enriched in antioxidant compounds from beetroot aerial parts. <i>Biocatalysis and Agricultural Biotechnology</i> , <b>2019</b> , 19, 101169	4.2	9
98	Optimization of green PLE method applied for the recovery of antioxidant compounds from buriti ( <i>Mauritia flexuosa</i> L.) shell. <i>Food Chemistry</i> , <b>2019</b> , 298, 125061	8.5	19
97	CDK2 and Bcl-xL inhibitory mechanisms by docking simulations and anti-tumor activity from piperine enriched supercritical extract. <i>Food and Chemical Toxicology</i> , <b>2019</b> , 132, 110644	4.7	9
96	Which is the best food emerging solvent: IL, DES or NADES?. <i>Trends in Food Science and Technology</i> , <b>2019</b> , 90, 133-146	15.3	87
95	Valorization of papaya (L.) agroindustrial waste through the recovery of phenolic antioxidants by supercritical fluid extraction. <i>Journal of Food Science and Technology</i> , <b>2019</b> , 56, 3055-3066	3.3	17
94	Integrated extraction approach to increase the recovery of antioxidant compounds from <i>Sida rhombifolia</i> leaves. <i>Journal of Supercritical Fluids</i> , <b>2019</b> , 149, 10-19	4.2	16
93	Ni Y <sub>2</sub> O <sub>3</sub> Al <sub>2</sub> O <sub>3</sub> aerogel catalysts with high coke deposition resistance for syngas production by biogas reforming. <i>International Journal of Hydrogen Energy</i> , <b>2019</b> , 44, 11861-11871	6.7	9
92	Antioxidant and antimicrobial potential of cajazeira leaves ( <i>Spondias mombin</i> ) extracts. <i>Separation Science and Technology</i> , <b>2019</b> , 54, 580-590	2.5	6
91	Pressurized liquid extraction applied for the recovery of phenolic compounds from beetroot waste. <i>Biocatalysis and Agricultural Biotechnology</i> , <b>2019</b> , 21, 101353	4.2	21
90	Recovery of bioactive phenolic compounds from papaya seeds agroindustrial residue using subcritical water extraction. <i>Biocatalysis and Agricultural Biotechnology</i> , <b>2019</b> , 22, 101367	4.2	34
89	Covalently Binding of Bovine Serum Albumin to Unsaturated Poly(Globalide-Co-εCaprolactone) Nanoparticles by Thiol-Ene Reactions. <i>Macromolecular Bioscience</i> , <b>2019</b> , 19, e1900145	5.5	9
88	Extraction of umbu ( <i>Spondias tuberosa</i> ) seed oil using CO <sub>2</sub> , ultrasound and conventional methods: Evaluations of composition profiles and antioxidant activities. <i>Journal of Supercritical Fluids</i> , <b>2019</b> , 145, 10-18	4.2	27
87	Ultrasound-assisted emulsion of laurel leaves essential oil ( <i>Laurus nobilis</i> L.) encapsulated by SFEE. <i>Journal of Supercritical Fluids</i> , <b>2019</b> , 147, 284-292	4.2	13
86	May the superfruit red guava and its processing waste be a potential ingredient in functional foods?. <i>Food Research International</i> , <b>2019</b> , 115, 451-459	7	30
85	N-acetylcysteine side-chain functionalization of poly(globalide-co-εcaprolactone) through thiol-ene reaction. <i>Materials Science and Engineering C</i> , <b>2019</b> , 94, 477-483	8.3	10
84	Integrated green-based processes using supercritical CO <sub>2</sub> and pressurized ethanol applied to recover antioxidant compounds from cocoa ( <i>Theobroma cacao</i> ) bean hulls. <i>Journal of Supercritical Fluids</i> , <b>2018</b> , 135, 52-59	4.2	57

83	CFD-based modeling of precipitation by supercritical anti-solvent process of microparticles from grape pomace extract with population balance approach. <i>Journal of Supercritical Fluids</i> , <b>2018</b> , 133, 519-527	4.2	5
82	Continuous enzymatic synthesis of polycaprolactone in packed bed reactor using pressurized fluids. <i>Chemical Engineering Science</i> , <b>2018</b> , 175, 139-147	4.4	12
81	Simulating large scale SFE applied to recover bioactive compounds from papaya seeds. <i>Journal of Supercritical Fluids</i> , <b>2018</b> , 140, 302-309	4.2	16
80	Thermomechanical and transport properties of LLDPE films impregnated with clove essential oil by high-pressure CO <sub>2</sub> . <i>Journal of Supercritical Fluids</i> , <b>2018</b> , 139, 8-18	4.2	6
79	In vivo antitumor activity of by-products of <i>Passiflora edulis</i> f. <i>flavicarpa</i> Deg. Rich in medium and long chain fatty acids evaluated through oxidative stress markers, cell cycle arrest and apoptosis induction. <i>Food and Chemical Toxicology</i> , <b>2018</b> , 118, 557-565	4.7	9
78	Encapsulation of passion fruit seed oil by means of supercritical antisolvent process. <i>Journal of Supercritical Fluids</i> , <b>2017</b> , 129, 96-105	4.2	21
77	Sustainable extraction and encapsulation of pink pepper oil. <i>Journal of Food Engineering</i> , <b>2017</b> , 204, 38-45		24
76	Antitumor activity of conventional and supercritical extracts from <i>Piper nigrum</i> L. cultivar Bragantina through cell cycle arrest and apoptosis induction. <i>Journal of Supercritical Fluids</i> , <b>2017</b> , 128, 94-101	4.2	18
75	Piperine-rich extracts obtained by high pressure methods. <i>Journal of Supercritical Fluids</i> , <b>2017</b> , 128, 370-377		22
74	Nanoencapsulation of passion fruit by-products extracts for enhanced antimicrobial activity. <i>Food and Bioprocess Technology</i> , <b>2017</b> , 104, 137-146	4.9	32
73	High pressure carbon dioxide for impregnation of clove essential oil in LLDPE films. <i>Innovative Food Science and Emerging Technologies</i> , <b>2017</b> , 41, 206-215	6.8	24
72	Enzymatic ring opening copolymerization of globalide and ε-caprolactone under supercritical conditions. <i>Journal of Supercritical Fluids</i> , <b>2017</b> , 128, 404-411	4.2	12
71	Antioxidant and antibacterial potential of butia ( <i>Butia catarinensis</i> ) seed extracts obtained by supercritical fluid extraction. <i>Journal of Supercritical Fluids</i> , <b>2017</b> , 119, 229-237	4.2	26
70	Intensified aqueous-based processes to obtain bioactive extracts from <i>Plantago major</i> and <i>Plantago lanceolata</i> . <i>Journal of Supercritical Fluids</i> , <b>2017</b> , 119, 64-71	4.2	18
69	Green-based methods to obtain bioactive extracts from <i>Plantago major</i> and <i>Plantago lanceolata</i> . <i>Journal of Supercritical Fluids</i> , <b>2017</b> , 119, 211-220	4.2	20
68	Valorization of passion fruit ( <i>Passiflora edulis</i> sp.) by-products: Sustainable recovery and biological activities. <i>Journal of Supercritical Fluids</i> , <b>2016</b> , 111, 55-62	4.2	60
67	Valorization of chia ( <i>Salvia hispanica</i> ) seed cake by means of supercritical fluid extraction. <i>Journal of Supercritical Fluids</i> , <b>2016</b> , 112, 67-75	4.2	34
66	Technological process for cell disruption, extraction and encapsulation of astaxanthin from <i>Haematococcus pluvialis</i> . <i>Journal of Biotechnology</i> , <b>2016</b> , 218, 108-14	3.7	36

65	Carotenoids Functionality, Sources, and Processing by Supercritical Technology: A Review. <i>Journal of Chemistry</i> , <b>2016</b> , 2016, 1-16	2.3	145
64	Preparation of curcumin-loaded nanoparticles and determination of the antioxidant potential of curcumin after encapsulation. <i>Polimeros</i> , <b>2016</b> , 26, 207-214	1.6	20
63	ENCAPSULATION OF EXTRACT FROM WINERY INDUSTRY RESIDUE USING THE SUPERCRITICAL ANTI-SOLVENT TECHNIQUE. <i>Brazilian Journal of Chemical Engineering</i> , <b>2016</b> , 33, 589-598	1.7	7
62	Characterization of vegetable fiber and its use in chicken burger formulation. <i>Journal of Food Science and Technology</i> , <b>2016</b> , 53, 3043-3052	3.3	18
61	Increasing the value of pecan nut [ <i>Carya illinoensis</i> (Wangenh) C. Koch] cake by means of oil extraction and antioxidant activity evaluation. <i>Journal of Supercritical Fluids</i> , <b>2016</b> , 116, 215-222	4.2	28
60	Evidence of anti-obesity and mixed hypolipidemic effects of extracts from pink shrimp ( <i>Penaeus brasiliensis</i> and <i>Penaeus paulensis</i> ) processing residue. <i>Journal of Supercritical Fluids</i> , <b>2015</b> , 96, 252-261	4.2	16
59	Enzymatic synthesis of poly( $\epsilon$ -caprolactone) in liquified petroleum gas and carbon dioxide. <i>Journal of Supercritical Fluids</i> , <b>2015</b> , 96, 334-348	4.2	16
58	Nanosizing of sodium ibuprofen by SAS method. <i>Powder Technology</i> , <b>2015</b> , 270, 378-386	5.2	11
57	High-pressure phase equilibrium data for the (carbon dioxide + l-lactide + ethanol) system. <i>Journal of Chemical Thermodynamics</i> , <b>2015</b> , 86, 37-42	2.9	12
56	Effect of the extraction process on the phenolic compounds profile and the antioxidant and antimicrobial activity of extracts of pecan nut [ <i>Carya illinoensis</i> (Wangenh) C. Koch] shell. <i>Industrial Crops and Products</i> , <b>2014</b> , 52, 552-561	5.9	55
55	Phase behaviour of pseudo-binary systems of pressurized ((propane+l,l-lactide)) at different ethanol to l,l-lactide mole ratios. <i>Journal of Chemical Thermodynamics</i> , <b>2014</b> , 78, 120-127	2.9	5
54	Encapsulation of bixin in PHBV using SEDS technique and in vitro release evaluation. <i>Industrial Crops and Products</i> , <b>2014</b> , 60, 22-29	5.9	21
53	Phase equilibrium data of guaãtonga ( <i>Casearia sylvestris</i> ) extract+ethanol+CO <sub>2</sub> system and encapsulation using a supercritical anti-solvent process. <i>Journal of Supercritical Fluids</i> , <b>2014</b> , 93, 103-111	4.2	13
52	Encapsulation of astaxanthin from <i>Haematococcus pluvialis</i> in PHBV by means of SEDS technique using supercritical CO <sub>2</sub> . <i>Industrial Crops and Products</i> , <b>2014</b> , 54, 17-21	5.9	51
51	Co-Precipitation of Beta-Carotene and Bio-Polymer Using Supercritical Carbon Dioxide as Antisolvent. <i>Open Chemical Engineering Journal</i> , <b>2014</b> , 5, 11-20	1.2	8
50	Supercritical fluid extracts from tamarillo ( <i>Solanum betaceum</i> Sendtn) epicarp and its application as protectors against lipid oxidation of cooked beef meat. <i>Journal of Supercritical Fluids</i> , <b>2013</b> , 76, 17-23	4.2	25
49	Phase behavior and process parameters effect on grape seed extract encapsulation by SEDS technique. <i>Industrial Crops and Products</i> , <b>2013</b> , 50, 352-360	5.9	26
48	Antimicrobial activity and composition profile of grape ( <i>Vitis vinifera</i> ) pomace extracts obtained by supercritical fluids. <i>Journal of Biotechnology</i> , <b>2013</b> , 164, 423-32	3.7	138

47	Enzymatic synthesis of poly( $\epsilon$ -caprolactone) in supercritical carbon dioxide medium by means of a variable-volume view reactor. <i>Journal of Supercritical Fluids</i> , <b>2013</b> , 79, 133-141	4.2	28
46	Pink shrimp ( <i>P. brasiliensis</i> and <i>P. paulensis</i> ) residue: Supercritical fluid extraction of carotenoid fraction. <i>Journal of Supercritical Fluids</i> , <b>2013</b> , 74, 22-33	4.2	54
45	Antioxidant Potential of Extracts from Processing Residues from Brazilian Food Industries. <i>Food and Nutrition Sciences (Print)</i> , <b>2013</b> , 04, 211-218	0.4	3
44	Supercritical anti-solvent precipitation of carotenoid fraction from pink shrimp residue: Effect of operational conditions on encapsulation efficiency. <i>Journal of Supercritical Fluids</i> , <b>2012</b> , 66, 342-349	4.2	52
43	The antitumor activity of extracts from <i>Cordia verbenacea</i> D.C. obtained by supercritical fluid extraction. <i>Journal of Supercritical Fluids</i> , <b>2012</b> , 61, 101-107	4.2	25
42	Extraction of <i>Mentha spicata</i> L. Volatile Compounds: Evaluation of Process Parameters and Extract Composition. <i>Food and Bioprocess Technology</i> , <b>2012</b> , 5, 548-559	5.1	44
41	Supercritical fluid extraction of <i>Agaricus brasiliensis</i> : Antioxidant and antimicrobial activities. <i>Journal of Supercritical Fluids</i> , <b>2012</b> , 70, 48-56	4.2	58
40	Supercritical fluid extraction from spent coffee grounds and coffee husks: antioxidant activity and effect of operational variables on extract composition. <i>Talanta</i> , <b>2012</b> , 88, 544-52	6.2	130
39	Modeling Oil Extraction from Green and Roasted Coffee by Means of Supercritical CO <sub>2</sub> . <i>International Journal of Food Engineering</i> , <b>2012</b> , 8,	1.9	2
38	Lipase-catalyzed synthesis of poly( $\epsilon$ -caprolactone) in supercritical carbon dioxide. <i>Biocatalysis and Agricultural Biotechnology</i> , <b>2012</b> , 1, 280-283	4.2	16
37	Low Order-Value Multiple Fitting for supercritical fluid extraction models. <i>Computers and Chemical Engineering</i> , <b>2012</b> , 40, 148-156	4	3
36	Pink shrimp ( <i>P. brasiliensis</i> and <i>P. paulensis</i> ) residue: influence of extraction method on carotenoid concentration. <i>Talanta</i> , <b>2011</b> , 85, 1383-91	6.2	71
35	Economical viability of SFE from peach almond, spearmint and marigold. <i>Journal of Food Engineering</i> , <b>2011</b> , 103, 473-479	6	27
34	Radical-scavenging activity of extracts from <i>Cordia verbenacea</i> DC obtained by different methods. <i>Journal of Supercritical Fluids</i> , <b>2011</b> , 56, 89-96	4.2	29
33	SFE from <i>Bidens pilosa</i> Linn to obtain extracts rich in cytotoxic polyacetylenes with antitumor activity. <i>Journal of Supercritical Fluids</i> , <b>2011</b> , 56, 243-248	4.2	26
32	In vitro release profiles of $\beta$ -carotene encapsulated in PHBV by means of supercritical carbon dioxide micronization technique. <i>Journal of Supercritical Fluids</i> , <b>2011</b> , 56, 137-143	4.2	17
31	Phase equilibrium measurements and modelling of ternary system (carbon dioxide+ethanol+palmitic acid). <i>Journal of Chemical Thermodynamics</i> , <b>2010</b> , 42, 348-354	2.9	21
30	Extraction of phenolic fraction from guava seeds ( <i>Psidium guajava</i> L.) using supercritical carbon dioxide and co-solvents. <i>Journal of Supercritical Fluids</i> , <b>2010</b> , 51, 319-324	4.2	93

29	Precipitation and encapsulation of $\beta$ -carotene in PHBV using carbon dioxide as anti-solvent. <i>Journal of Supercritical Fluids</i> , <b>2010</b> , 54, 103-109	4.2	50
28	Supercritical fluid extraction from dried banana peel ( <i>Musa spp.</i> , genomic group AAB): Extraction yield, mathematical modeling, economical analysis and phase equilibria. <i>Journal of Supercritical Fluids</i> , <b>2010</b> , 54, 30-37	4.2	51
27	Bioactive extracts of orange ( <i>Citrus sinensis</i> L. Osbeck) pomace obtained by SFE and low pressure techniques: Mathematical modeling and extract composition. <i>Journal of Supercritical Fluids</i> , <b>2010</b> , 55, 132-141	4.2	98
26	Supercritical fluid extraction of peach ( <i>Prunus persica</i> ) almond oil: process yield and extract composition. <i>Bioresource Technology</i> , <b>2010</b> , 101, 5622-32	11	79
25	Supercritical fluid extraction of carqueja ( <i>Baccharis trimera</i> ) oil: Process parameters and composition profiles. <i>Food and Bioproducts Processing</i> , <b>2009</b> , 87, 317-326	4.9	23
24	Supercritical fluid extraction of peach ( <i>Prunus persica</i> ) almond oil: Kinetics, mathematical modeling and scale-up. <i>Journal of Supercritical Fluids</i> , <b>2009</b> , 51, 10-16	4.2	117
23	Propolis extracts obtained by low pressure methods and supercritical fluid extraction. <i>Journal of Supercritical Fluids</i> , <b>2009</b> , 51, 17-23	4.2	51
22	Supercritical fluid extraction of shiitake oil: Curve modeling and extract composition. <i>Journal of Food Engineering</i> , <b>2009</b> , 90, 35-43	6	54
21	Precipitation of $\beta$ -carotene microparticles from SEDS technique using supercritical CO <sub>2</sub> . <i>Journal of Food Engineering</i> , <b>2009</b> , 95, 656-663	6	34
20	High-pressure phase equilibrium data for systems with carbon dioxide, $\beta$ -humulene and trans-caryophyllene. <i>Journal of Chemical Thermodynamics</i> , <b>2009</b> , 41, 130-137	2.9	39
19	Phase equilibrium measurements of ternary systems formed by linoleic and linolenic acids in carbon dioxide/ethanol mixtures. <i>Journal of Chemical Thermodynamics</i> , <b>2009</b> , 41, 1254-1258	2.9	23
18	Chemical composition and antibacterial activity of <i>Cordia verbenacea</i> extracts obtained by different methods. <i>Bioresource Technology</i> , <b>2009</b> , 100, 6615-23	11	103
17	Study of banana ( <i>Musa</i> spp. Cavendish cv Nanica) trigger ripening for small scale process. <i>Brazilian Archives of Biology and Technology</i> , <b>2008</b> , 51, 1033-1047	1.8	7
16	Optimization of the chicken breast cooking process. <i>Journal of Food Engineering</i> , <b>2008</b> , 84, 576-581	6	3
15	Technological properties of natural hog casings treated with surfactant solutions. <i>Journal of Food Engineering</i> , <b>2008</b> , 89, 17-23	6	11
14	<i>Polygala cyparissias</i> oleoresin: Comparing CO <sub>2</sub> and classical organic solvent extractions. <i>Chemical Engineering and Processing: Process Intensification</i> , <b>2008</b> , 47, 109-117	3.7	32
13	Phase behavior and process parameters effects on the characteristics of precipitated theophylline using carbon dioxide as antisolvent. <i>Journal of Supercritical Fluids</i> , <b>2008</b> , 44, 8-20	4.2	34
12	Precipitation of $\beta$ -carotene and PHBV and co-precipitation from SEDS technique using supercritical CO <sub>2</sub> . <i>Journal of Supercritical Fluids</i> , <b>2008</b> , 47, 259-269	4.2	78



11	Free radical scavenging of grape pomace extracts from Cabernet sauvignon ( <i>Vitis vinifera</i> ). <i>Bioresource Technology</i> , <b>2008</b> , 99, 8413-20	11	132
10	Marigold ( <i>Calendula officinalis</i> L.) oleoresin: Solubility in SC-CO <sub>2</sub> and composition profile. <i>Chemical Engineering and Processing: Process Intensification</i> , <b>2007</b> , 46, 99-106	3-7	52
9	Horsetail ( <i>Equisetum giganteum</i> L.) oleoresin and supercritical CO <sub>2</sub> : Experimental solubility and empirical data correlation. <i>Journal of Food Engineering</i> , <b>2007</b> , 78, 1054-1059	6	27
8	Kinetics of the diffusion of sodium chloride in chicken breast ( <i>pectoralis major</i> ) during curing. <i>Journal of Food Engineering</i> , <b>2007</b> , 79, 779-785	6	31
7	Antioxidant and antimicrobial activities of shiitake ( <i>Lentinula edodes</i> ) extracts obtained by organic solvents and supercritical fluids. <i>Journal of Food Engineering</i> , <b>2007</b> , 80, 631-638	6	127
6	Composition profile of horsetail ( <i>Equisetum giganteum</i> L.) oleoresin: comparing SFE and organic solvents extraction. <i>Journal of Supercritical Fluids</i> , <b>2005</b> , 33, 131-138	4-2	75
5	Experimental data and modeling the supercritical fluid extraction of marigold ( <i>Calendula officinalis</i> ) oleoresin. <i>Journal of Supercritical Fluids</i> , <b>2005</b> , 34, 163-170	4-2	96
4	Modeling the supercritical fluid extraction of black pepper ( <i>Piper nigrum</i> L.) essential oil. <i>Journal of Food Engineering</i> , <b>2002</b> , 54, 263-269	6	93
3	Supercritical fluid extraction of black pepper ( <i>Piper nigrum</i> L.) essential oil. <i>Journal of Supercritical Fluids</i> , <b>1999</b> , 14, 235-245	4-2	98
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1	Nuts and Nut-Based Products: A Meta-Analysis from Intake Health Benefits and Functional Characteristics from Recovered Constituents. <i>Food Reviews International</i> , 1-27	5-5	0