

Regina Jorge

List of Publications by Year in descending order

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Version: 2024-02-01

65
papers

833
citations

516215

16
h-index

610482

24
g-index

66
all docs

66
docs citations

66
times ranked

685
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|---|-----|-----------|
| 1 | Kinetic, thermodynamic properties, and optimization of barley hydration. <i>Food Science and Technology</i> , 2013, 33, 690-698. | 0.8 | 46 |
| 2 | Formulation and optimization of a novel TiO ₂ /calcium alginate floating photocatalyst. <i>International Journal of Biological Macromolecules</i> , 2019, 137, 992-1001. | 3.6 | 45 |
| 3 | 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 |
| 4 | 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 |
| 5 | 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 |
| 6 | Modelagem matemática e análise da hidratação de grãos de ervilha. <i>Food Science and Technology</i> , 2009, 29, 12-18. | 0.8 | 30 |
| 7 | Effect of time and temperature on the hydration process of barley grains. <i>Heat and Mass Transfer</i> , 2015, 51, 363-372. | 1.2 | 29 |
| 8 | 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 |
| 9 | 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 |
| 10 | Apple Aminoacid Profile and Yeast Strains in the Formation of Fusel Alcohols and Esters in Cider Production. <i>Journal of Food Science</i> , 2015, 80, C1170-7. | 1.5 | 23 |
| 11 | A new green floating photocatalyst with Brazilian bentonite into TiO ₂ /alginate beads for dye removal. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2021, 627, 127159. | 2.3 | 21 |
| 12 | 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 |
| 13 | 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 |
| 14 | Hydration kinetics of soybeans: Transgenic and conventional cultivars. <i>Journal of Cereal Science</i> , 2014, 60, 584-588. | 1.8 | 19 |
| 15 | 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 |
| 16 | Parboiled Rice and Parboiling Process. <i>Food Engineering Reviews</i> , 2018, 10, 165-185. | 3.1 | 18 |
| 17 | Experimental and numerical investigation of dynamic heat transfer parameters in packed bed. <i>Heat and Mass Transfer</i> , 2010, 46, 1355-1365. | 1.2 | 17 |
| 18 | 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 |

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|----|---|-----|-----------|
| 19 | Application of the Hsu model to soybean grain hydration. <i>Food Science and Technology</i> , 2010, 30, 19-29. | 0.8 | 16 |
| 20 | Production and characterization of starch-based films reinforced by ramie nanofibers (<i>Boehmeria</i>). <i>Trends in Food Science and Technology</i> , 2019, 10, 1-10. | 1.3 | 16 |
| 21 | 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 |
| 22 | Supplementation of amino acids in apple must for the standardization of volatile compounds in ciders. <i>Journal of the Institute of Brewing</i> , 2016, 122, 334-341. | 0.8 | 15 |
| 23 | 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 |
| 24 | 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 |
| 25 | Stefan Problem Approach Applied to the Diffusion Process in Grain Hydration. <i>Transport in Porous Media</i> , 2014, 102, 387-402. | 1.2 | 12 |
| 26 | Mathematical modeling and thermodynamic properties of rice parboiling. <i>Journal of Food Process Engineering</i> , 2018, 41, e12691. | 1.5 | 12 |
| 27 | 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 |
| 28 | Ultrasound assisted hydration improves the quality of the malt barley. <i>Journal of Food Process Engineering</i> , 2019, 42, e13208. | 1.5 | 12 |
| 29 | Evaluation of heat transfer in a catalytic fixed bed reactor at high temperatures. <i>Brazilian Journal of Chemical Engineering</i> , 1999, 16, 407-420. | 0.7 | 12 |
| 30 | Effect of steeping time and temperature on malting process. <i>Journal of Food Process Engineering</i> , 2017, 40, e12519. | 1.5 | 11 |
| 31 | Mathematical modeling of wheat hydration: Process and starch properties. <i>Journal of Food Process Engineering</i> , 2019, 42, e12936. | 1.5 | 11 |
| 32 | Gluten free edible film based on rice flour reinforced by guabiroba (<i>Campomanesia</i>). <i>Trends in Food Science and Technology</i> , 2019, 10, 11-20. | 1.3 | 11 |
| 33 | Wheat hydration process intensification by periodic operation. <i>Journal of Food Engineering</i> , 2019, 246, 153-159. | 2.7 | 10 |
| 34 | 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 |
| 35 | Modeling rice and corn hydration kinetic by Nicolin-Jorge model. <i>Journal of Food Process Engineering</i> , 2017, 40, e12588. | 1.5 | 9 |
| 36 | Evaluation of distributed parameters mathematical models applied to grain hydration with volume change. <i>Heat and Mass Transfer</i> , 2015, 51, 107-116. | 1.2 | 7 |

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|----|--|-----|-----------|
| 37 | Effect of matrix composition, sphere size and hormone concentration on diffusion coefficient of insulin for controlled gastrointestinal delivery for diabetes treatment. <i>Journal of Microencapsulation</i> , 2018, 35, 13-25. | 1.2 | 7 |
| 38 | Optimization of wheat flour by product films: A technological and sustainable approach for bio-based packaging material. <i>Journal of Food Science</i> , 2021, 86, 4522-4538. | 1.5 | 7 |
| 39 | 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 |
| 40 | Thermodynamic properties of barley hydration process and its thermostability. <i>Journal of Food Process Engineering</i> , 2019, 42, e12964. | 1.5 | 6 |
| 41 | Degradação fotocatalítica de tartrazina com TiO ₂ imobilizado em esferas de alginato. <i>Quimica Nova</i> , 0, , . | 0.3 | 6 |
| 42 | Modeling, simulation, and analysis of a reactor system for the generation of white liquor of a pulp and paper industry. <i>Brazilian Archives of Biology and Technology</i> , 2011, 54, 197-206. | 0.5 | 5 |
| 43 | Hydration kinetics of transgenic soybeans. <i>Acta Scientiarum - Technology</i> , 2015, 37, 141. | 0.4 | 5 |
| 44 | 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 |
| 45 | 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 |
| 46 | 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 |
| 47 | Modeling and thermodynamic properties of soybean cultivar BRS257 hydration. <i>Journal of Food Process Engineering</i> , 2019, 42, e12970. | 1.5 | 5 |
| 48 | The impact of periodic operation on barley hydration. <i>Journal of Food Process Engineering</i> , 2020, 43, e13326. | 1.5 | 5 |
| 49 | Mechanical and optical evaluation of alginate hydrospheres produced with different cross-linking salts for industrial application. <i>Colloid and Polymer Science</i> , 2021, 299, 693-703. | 1.0 | 5 |
| 50 | OPTIMIZATION OF HIGH-CONCENTRATION TRANS-ANETHOLE PRODUCTION THROUGH HYDRODISTILLATION OF STAR ANISE. <i>Brazilian Journal of Chemical Engineering</i> , 2019, 36, 823-830. | 0.7 | 5 |
| 51 | Fe/polymer-based photocatalyst synthesized by sono-sorption method applied to wastewater treatment. <i>Journal of Photochemistry and Photobiology A: Chemistry</i> , 2020, 396, 112545. | 2.0 | 5 |
| 52 | Multiphysics simulation and characterisation of parboiling of long grain rice during hydration. <i>Journal of Cereal Science</i> , 2022, 103, 103391. | 1.8 | 5 |
| 53 | Simulation Studies of Steam Reforming of Methane using Ni-Al ₂ O ₃ Catalysts. <i>International Journal of Chemical Reactor Engineering</i> , 2010, 8, . | 0.6 | 4 |
| 54 | Intensification of the triticale (Triticosecale Wittmac) hydration process using periodic operation. <i>Journal of Food Process Engineering</i> , 2020, 43, e13421. | 1.5 | 4 |

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|----|---|-----|-----------|
| 55 | 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 |
| 56 | MAXIMIZATION OF ESSENTIAL OIL ANTIOXIDANT CAPACITY VIA STAR ANISE HYDRODISTILLATION. <i>Brazilian Journal of Chemical Engineering</i> , 2019, 36, 1679-1688. | 0.7 | 4 |
| 57 | Modeling of soybean hydration as a Stefan problem: Boundary immobilization method. <i>Journal of Food Process Engineering</i> , 2018, 41, e12693. | 1.5 | 3 |
| 58 | Kinetics study and modelling of sorghum grain hydration. <i>Revista Ciencia Agronomica</i> , 2019, 50, . | 0.1 | 3 |
| 59 | Avaliação da eficiência de uma câmara a combustível estacionária de ácido fosfórico. <i>Quimica Nova</i> , 2007, 30, 1523-1528. | 0.3 | 2 |
| 60 | 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 |
| 61 | Pré-tratamentos na secagem e reidratação de champignon em fatias. <i>Ciencia Rural</i> , 2014, 44, 717-722. | 0.3 | 2 |
| 62 | 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 |
| 63 | Intensification and monitoring by Raman spectroscopy of parboiling process. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14533. | 0.9 | 1 |
| 64 | Comparative thermostability of whey protein and alginate hydrospheres complexed with divalent cations. <i>Journal of Thermal Analysis and Calorimetry</i> , 2022, 147, 7253-7262. | 2.0 | 1 |
| 65 | Periodic operation as an alternative to intensify the hydration process of common beans () $T_j ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50$ | 1.5 | 1 |