

Regina Jorge

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.

61
papers

530
citations

14
h-index

18
g-index

66
ext. papers

669
ext. citations

2.9
avg, IF

4.33
L-index

#	Paper	IF	Citations
61	Multiphysics simulation and characterisation of parboiling of long grain rice during hydration. <i>Journal of Cereal Science</i> , 2022 , 103, 103391	3.8	1
60	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	1.7	1
59	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	2.9	1
58	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	2.4	1
57	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	3.4	1
56	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	5.1	8
55	Intensification and monitoring by Raman spectroscopy of parboiling process. <i>Journal of Food Processing and Preservation</i> , 2020 , 44, e14533	2.1	
54	Gluten free edible film based on rice flour reinforced by guabiroba (<i>Campomanesia xanthocarpa</i>) pulp. <i>Journal of Applied Polymer Science</i> , 2020 , 137, 49254	2.9	4
53	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	4.7	3
52	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	3.8	7
51	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	2.9	15
50	The impact of periodic operation on barley hydration. <i>Journal of Food Process Engineering</i> , 2020 , 43, e13326		1
49	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	7.9	14
48	Intensification of the triticale (<i>Triticosecale Wittmac</i>) hydration process using periodic operation. <i>Journal of Food Process Engineering</i> , 2020 , 43, e13421	2.4	0
47	Production and characterization of starch-based films reinforced by ramie nanofibers (<i>Boehmeria nivea</i>). <i>Journal of Applied Polymer Science</i> , 2019 , 136, 47919	2.9	7
46	Ultrasound assisted hydration improves the quality of the malt barley. <i>Journal of Food Process Engineering</i> , 2019 , 42, e13208	2.4	9
45	Formulation and optimization of a novel TiO ₂ /calcium alginate floating photocatalyst. <i>International Journal of Biological Macromolecules</i> , 2019 , 137, 992-1001	7.9	24

44	Modeling of maceration step of the oat (<i>Avena sativa</i>) malting process. <i>Journal of Food Process Engineering</i> , 2019 , 42, e13266	2.4	0
43	OPTIMIZATION OF HIGH-CONCENTRATION TRANS-ANETHOLE PRODUCTION THROUGH HYDRODISTILLATION OF STAR ANISE. <i>Brazilian Journal of Chemical Engineering</i> , 2019 , 36, 823-830	1.7	1
42	MAXIMIZATION OF ESSENTIAL OIL ANTIOXIDANT CAPACITY VIA STAR ANISE HYDRODISTILLATION. <i>Brazilian Journal of Chemical Engineering</i> , 2019 , 36, 1679-1688	1.7	2
41	Modeling and thermodynamic properties of soybean cultivar BRS257 hydration. <i>Journal of Food Process Engineering</i> , 2019 , 42, e12970	2.4	3
40	Wheat hydration process intensification by periodic operation. <i>Journal of Food Engineering</i> , 2019 , 246, 153-159	6	4
39	Mathematical modeling of wheat hydration: Process and starch properties. <i>Journal of Food Process Engineering</i> , 2019 , 42, e12936	2.4	6
38	Cassava bagasse as a reinforcement agent in the polymeric blend of biodegradable films. <i>Journal of Applied Polymer Science</i> , 2019 , 136, 47224	2.9	9
37	Thermodynamic properties of barley hydration process and its thermostability. <i>Journal of Food Process Engineering</i> , 2019 , 42, e12964	2.4	4
36	Modeling of soybean hydration as a Stefan problem: Boundary immobilization method. <i>Journal of Food Process Engineering</i> , 2018 , 41, e12693	2.4	3
35	Mathematical modeling and thermodynamic properties of rice parboiling. <i>Journal of Food Process Engineering</i> , 2018 , 41, e12691	2.4	8
34	Evaluation of water diffusivity in wheat hydration (<i>Triticum spp</i>): Isothermal and periodic operation. <i>Journal of Food Process Engineering</i> , 2018 , 41, e12683	2.4	9
33	Modeling the hydration step of the rice (<i>Oryza sativa</i>) parboiling process. <i>Journal of Food Engineering</i> , 2018 , 216, 81-89	6	32
32	Generalization of a lumped parameters model using fractional derivatives applied to rice hydration. <i>Journal of Food Process Engineering</i> , 2018 , 41, e12641	2.4	4
31	Parboiled Rice and Parboiling Process. <i>Food Engineering Reviews</i> , 2018 , 10, 165-185	6.5	7
30	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	3.4	5
29	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	3.8	13
28	Effects of variable diffusivity on soybean hydration modelling as a Stefan problem. <i>Canadian Journal of Chemical Engineering</i> , 2017 , 95, 1004-1013	2.3	2
27	Modeling rice and corn hydration kinetic by Nicolin-Jorge model. <i>Journal of Food Process Engineering</i> , 2017 , 40, e12588	2.4	9

26	Kinetic modeling and thermodynamic properties of soybean cultivar (BRS257) during hydration process. <i>Journal of Food Process Engineering</i> , 2017 , 40, e12579	2.4	22
25	Effect of steeping time and temperature on malting process. <i>Journal of Food Process Engineering</i> , 2017 , 40, e12519	2.4	7
24	Influence of Roasting Temperature of Barley on the Powder Characteristics and Preparation of Tea. <i>Cereal Chemistry</i> , 2016 , 93, 20-24	2.4	1
23	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	2	12
22	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	3.8	18
21	Effect of time and temperature on the hydration process of barley grains. <i>Heat and Mass Transfer</i> , 2015 , 51, 363-372	2.2	22
20	Numerical Solution of a Nonlinear Diffusion Model for Soybean Hydration with Moving Boundary. <i>International Journal of Food Engineering</i> , 2015 , 11, 587-595	1.9	5
19	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	4.9	11
18	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	6	12
17	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	3.4	20
16	Hydration kinetics of transgenic soybeans. <i>Acta Scientiarum - Technology</i> , 2015 , 37, 141	0.5	5
15	Evaluation of distributed parameters mathematical models applied to grain hydration with volume change. <i>Heat and Mass Transfer</i> , 2015 , 51, 107-116	2.2	6
14	Stefan Problem Approach Applied to the Diffusion Process in Grain Hydration. <i>Transport in Porous Media</i> , 2014 , 102, 387-402	3.1	9
13	Experimental analysis and finite element simulation of the hydration process of barley grains. <i>Journal of Food Engineering</i> , 2014 , 131, 44-49	6	27
12	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	2	16
11	Hydration kinetics of soybeans: Transgenic and conventional cultivars. <i>Journal of Cereal Science</i> , 2014 , 60, 584-588	3.8	16
10	Pré-tratamentos na secagem e reidratação de champignon em fatias. <i>Ciencia Rural</i> , 2014 , 44, 717-722	1.3	1
9	Kinetic, thermodynamic properties, and optimization of barley hydration. <i>Food Science and Technology</i> , 2013 , 33, 690-698	2	33

8	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	1.8	4
7	Simulation Studies of Steam Reforming of Methane using Ni-Al ₂ O ₃ Catalysts. <i>International Journal of Chemical Reactor Engineering</i> , 2010 , 8,	1.2	2
6	Application of the Hsu model to soybean grain hydration. <i>Food Science and Technology</i> , 2010 , 30, 19-29	2	14
5	Experimental and numerical investigation of dynamic heat transfer parameters in packed bed. <i>Heat and Mass Transfer</i> , 2010 , 46, 1355-1365	2.2	11
4	Modelagem matemática e análise da hidratação de grãos de ervilha. <i>Food Science and Technology</i> , 2009 , 29, 12-18	2	21
3	Evaluation of heat transfer in a catalytic fixed bed reactor at high temperatures. <i>Brazilian Journal of Chemical Engineering</i> , 1999 , 16, 407-420	1.7	10
2	Degradação fotocatalítica de tartrazina com TiO ₂ imobilizado em esferas de alginato. <i>Quimica Nova</i> ,	1.6	3
1	Comparative thermostability of whey protein and alginate hydrospheres complexed with divalent cations. <i>Journal of Thermal Analysis and Calorimetry</i> ,1	4.1	1