

# Regina Jorge

## List of Publications by Year in descending order

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Version: 2024-02-01

65  
papers

833  
citations

516710  
16  
h-index

610901  
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. Food Science and Technology, 2013, 33, 690-698.	1.7	46
2	Formulation and optimization of a novel TiO <sub>2</sub> /calcium alginate floating photocatalyst. International Journal of Biological Macromolecules, 2019, 137, 992-1001.	7.5	45
3	Modeling the hydration step of the rice ( <i>Oryza sativa</i> ) parboiling process. Journal of Food Engineering, 2018, 216, 81-89.	5.2	41
4	Development of alginate beads with encapsulated jabuticaba peel and propolis extracts to achieve a new natural colorant antioxidant additive. International Journal of Biological Macromolecules, 2020, 163, 1421-1432.	7.5	40
5	Development of active cassava starch cellulose nanofiber-based films incorporated with natural antimicrobial tea tree essential oil. Journal of Applied Polymer Science, 2020, 137, 48726.	2.6	33
6	Modelagem matemática e análise da hidratação de grãos de ervilha. Food Science and Technology, 2009, 29, 12-18.	1.7	30
7	Effect of time and temperature on the hydration process of barley grains. Heat and Mass Transfer, 2015, 51, 363-372.	2.1	29
8	Experimental analysis and finite element simulation of the hydration process of barley grains. Journal of Food Engineering, 2014, 131, 44-49.	5.2	28
9	Kinetic modeling and thermodynamic properties of soybean cultivar (BRS257) during hydration process. Journal of Food Process Engineering, 2017, 40, e12579.	2.9	28
10	Apple Aminoacid Profile and Yeast Strains in the Formation of Fusel Alcohols and Esters in Cider Production. Journal of Food Science, 2015, 80, C1170-7.	3.1	23
11	A new green floating photocatalyst with Brazilian bentonite into TiO <sub>2</sub> /alginate beads for dye removal. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2021, 627, 127159.	4.7	21
12	Chemical properties and water absorption kinetics of transgenic corn grain (2B587 Hx) and its conventional isolate (2B587). Journal of Cereal Science, 2016, 71, 93-98.	3.7	20
13	Hydration kinetics, physicochemical composition, and textural changes of transgenic corn kernels of flint, semi-flint, and dent varieties. Food Science and Technology, 2014, 34, 88-93.	1.7	19
14	Hydration kinetics of soybeans: Transgenic and conventional cultivars. Journal of Cereal Science, 2014, 60, 584-588.	3.7	19
15	Cassava bagasse as a reinforcement agent in the polymeric blend of biodegradable films. Journal of Applied Polymer Science, 2019, 136, 47224.	2.6	19
16	Parboiled Rice and Parboiling Process. Food Engineering Reviews, 2018, 10, 165-185.	5.9	18
17	Experimental and numerical investigation of dynamic heat transfer parameters in packed bed. Heat and Mass Transfer, 2010, 46, 1355-1365.	2.1	17
18	Mathematical modeling of paddy ( <i>Oryza sativa</i> ) hydration in different thermal conditions assisted by Raman spectroscopy. Journal of Cereal Science, 2018, 79, 390-398.	3.7	17

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19	Application of the Hsu model to soybean grain hydration. Food Science and Technology, 2010, 30, 19-29.	1.7	16
20	Production and characterization of starch-based films reinforced by ramie nanofibers ( <i>Boehmeria</i> ). Journal of Food Engineering, 2010, 100, 10-16.	2.6	16
21	Addition of grape pomace in the hydration step of parboiling increases the antioxidant properties of rice. International Journal of Food Science and Technology, 2020, 55, 2370-2380.	2.7	16
22	Supplementation of amino acids in apple must for the standardization of volatile compounds in ciders. Journal of the Institute of Brewing, 2016, 122, 334-341.	2.3	15
23	Moving boundary modeling of conventional and transgenic soybean hydration: Moisture profile and moving front experimental validation. International Journal of Heat and Mass Transfer, 2015, 90, 568-577.	4.8	14
24	Analytical solution and experimental validation of a model for hydration of soybeans with variable mass transfer coefficient. Journal of Food Engineering, 2015, 149, 17-23.	5.2	13
25	Stefan Problem Approach Applied to the Diffusion Process in Grain Hydration. Transport in Porous Media, 2014, 102, 387-402.	2.6	12
26	Mathematical modeling and thermodynamic properties of rice parboiling. Journal of Food Process Engineering, 2018, 41, e12691.	2.9	12
27	Evaluation of water diffusivity in wheat hydration ( <i>Triticum</i> spp): Isothermal and periodic operation. Journal of Food Process Engineering, 2018, 41, e12683.	2.9	12
28	Ultrasound assisted hydration improves the quality of the malt barley. Journal of Food Process Engineering, 2019, 42, e13208.	2.9	12
29	Evaluation of heat transfer in a catalytic fixed bed reactor at high temperatures. Brazilian Journal of Chemical Engineering, 1999, 16, 407-420.	1.3	12
30	Effect of steeping time and temperature on malting process. Journal of Food Process Engineering, 2017, 40, e12519.	2.9	11
31	Mathematical modeling of wheat hydration: Process and starch properties. Journal of Food Process Engineering, 2019, 42, e12936.	2.9	11
32	Gluten free edible film based on rice flour reinforced by guabiroba ( <i>Campomanesia</i> ). Journal of Food Engineering, 2010, 100, 10-16.	2.6	11
33	Wheat hydration process intensification by periodic operation. Journal of Food Engineering, 2019, 246, 153-159.	5.2	10
34	Effect of the addition of cassava fibers on the properties of cassava starch composite films. Brazilian Journal of Chemical Engineering, 2021, 38, 341-349.	1.3	10
35	Modeling rice and corn hydration kinetic by Nicolin-Jorge model. Journal of Food Process Engineering, 2017, 40, e12588.	2.9	9
36	Evaluation of distributed parameters mathematical models applied to grain hydration with volume change. Heat and Mass Transfer, 2015, 51, 107-116.	2.1	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. Journal of Microencapsulation, 2018, 35, 13-25.	2.8	7
38	Optimization of wheat flour by product films: A technological and sustainable approach for bio-based packaging material. Journal of Food Science, 2021, 86, 4522-4538.	3.1	7
39	Numerical Solution of a Nonlinear Diffusion Model for Soybean Hydration with Moving Boundary. International Journal of Food Engineering, 2015, 11, 587-595.	1.5	6
40	Thermodynamic properties of barley hydration process and its thermostability. Journal of Food Process Engineering, 2019, 42, e12964.	2.9	6
41	Degradação fotocatalítica de tartrazina com TiO2 imobilizado em esferas de alginato. Quimica Nova, 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. Brazilian Archives of Biology and Technology, 2011, 54, 197-206.	0.5	5
43	<b>Hydration kinetics of transgenic soybeans. Acta Scientiarum - Technology, 2015, 37, 141.	0.4	5
44	Influence of Roasting Temperature of Barley on the Powder Characteristics and Preparation of Tea. Cereal Chemistry, 2016, 93, 20-24.	2.2	5
45	Effects of variable diffusivity on soybean hydration modelling as a Stefan problem. Canadian Journal of Chemical Engineering, 2017, 95, 1004-1013.	1.7	5
46	Generalization of a lumped parameters model using fractional derivatives applied to rice hydration. Journal of Food Process Engineering, 2018, 41, e12641.	2.9	5
47	Modeling and thermodynamic properties of soybean cultivar BRS257 hydration. Journal of Food Process Engineering, 2019, 42, e12970.	2.9	5
48	The impact of periodic operation on barley hydration. Journal of Food Process Engineering, 2020, 43, e13326.	2.9	5
49	Mechanical and optical evaluation of alginate hydrospheres produced with different cross-linking salts for industrial application. Colloid and Polymer Science, 2021, 299, 693-703.	2.1	5
50	OPTIMIZATION OF HIGH-CONCENTRATION TRANS-ANETHOLE PRODUCTION THROUGH HYDRODISTILLATION OF STAR ANISE. Brazilian Journal of Chemical Engineering, 2019, 36, 823-830.	1.3	5
51	Fe/polymer-based photocatalyst synthesized by sono-sorption method applied to wastewater treatment. Journal of Photochemistry and Photobiology A: Chemistry, 2020, 396, 112545.	3.9	5
52	Multiphysics simulation and characterisation of parboiling of long grain rice during hydration. Journal of Cereal Science, 2022, 103, 103391.	3.7	5
53	Simulation Studies of Steam Reforming of Methane using Ni-Al <sub>2</sub> O <sub>3</sub> Catalysts. International Journal of Chemical Reactor Engineering, 2010, 8, .	1.1	4
54	Intensification of the triticale (— triticosecale Wittmac) hydration process using periodic operation. Journal of Food Process Engineering, 2020, 43, e13421.	2.9	4

#	ARTICLE	IF	CITATIONS
55	Development of active cassava starch films reinforced with waste from industrial wine production and enriched with pink pepper extract. Journal of Applied Polymer Science, 2021, 138, 50922.	2.6	4
56	MAXIMIZATION OF ESSENTIAL OIL ANTIOXIDANT CAPACITY VIA STAR ANISE HYDRODISTILLATION. Brazilian Journal of Chemical Engineering, 2019, 36, 1679-1688.	1.3	4
57	Modeling of soybean hydration as a Stefan problem: Boundary immobilization method. Journal of Food Process Engineering, 2018, 41, e12693.	2.9	3
58	Kinetics study and modelling of sorghum grain hydration. Revista Ciencia Agronomica, 2019, 50, .	0.3	3
59	Avaliação da eficiência de uma célula a combustível estacionária de ácido fosfórico. Química Nova, 2007, 30, 1523-1528.	0.3	2
60	Modeling of maceration step of the oat ( Avena sativa ) malting process. Journal of Food Process Engineering, 2019, 42, e13266.	2.9	2
61	Pré-tratamentos na secagem e reidratação de champignon em fatias. Ciencia Rural, 2014, 44, 717-722.	0.5	2
62	SIMULATION AND ANALYSIS OF AN INDUSTRIAL COLUMN SYSTEM OF BIOETHANOL DISTILLATION HEATED BY VAPOR DIRECT INJECTION. Engevista, 2015, 17, 254.	0.1	2
63	Intensification and monitoring by Raman spectroscopy of parboiling process. Journal of Food Processing and Preservation, 2020, 44, e14533.	2.0	1
64	Comparative thermostability of whey protein and alginate hydrospheres complexed with divalent cations. Journal of Thermal Analysis and Calorimetry, 2022, 147, 7253-7262.	3.6	1
65	Periodic operation as an alternative to intensify the hydration process of common beans ( ) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50	2.9	1