List of Publications by Year in descending order

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MARCO DI LUCCIO

#	Article	IF	CITATIONS
1	A Review on Microbial Lipases Production. Food and Bioprocess Technology, 2010, 3, 182-196.	4.7	381
2	Production and characterization of xantham gum by Xanthomonas campestris using cheese whey as sole carbon source. Journal of Food Engineering, 2009, 90, 119-123.	5.2	100
3	Optimization of inulinase production by solid-state fermentation using sugarcane bagasse as substrate. Enzyme and Microbial Technology, 2006, 39, 56-59.	3.2	96
4	Modification of hydrophobic commercial PVDF microfiltration membranes into superhydrophilic membranes by the mussel-inspired method with dopamine and polyethyleneimine. Separation and Purification Technology, 2019, 212, 641-649.	7.9	93
5	Silicon carbide filters and porous membranes: A review of processing, properties, performance and application. Journal of Membrane Science, 2020, 610, 118193.	8.2	87
6	Response surface method to optimize the production and characterization of lipase from Penicillium verrucosum in solid-state fermentation. Bioprocess and Biosystems Engineering, 2008, 31, 119-125.	3.4	82
7	Optimization of Enzymatic Production of Biodiesel from Castor Oil in Organic Solvent Medium. Applied Biochemistry and Biotechnology, 2004, 115, 0771-0780.	2.9	81
8	Concentration of phenolic compounds from strawberry (Fragaria X ananassa Duch) juice by nanofiltration membrane. Journal of Food Engineering, 2017, 201, 36-41.	5.2	77
9	Isolation and Screening of Lipase-Producing Fungi with Hydrolytic Activity. Food and Bioprocess Technology, 2011, 4, 578-586.	4.7	75
10	Preparation and antimicrobial activity of polyethylene composite films with silver exchanged zeolite-Y. Chemical Engineering Journal, 2012, 204-206, 210-216.	12.7	73
11	Xanthan gum production and rheological behavior using different strains of Xanthomonas sp Carbohydrate Polymers, 2009, 77, 65-71.	10.2	67
12	Kinetics of ultrasound-assisted enzymatic biodiesel production from Macauba coconut oil. Renewable Energy, 2015, 76, 388-393.	8.9	67
13	Gelatin edible coatings with mint essential oil (Mentha arvensis): film characterization and antifungal properties. Journal of Food Science and Technology, 2019, 56, 4045-4056.	2.8	67
14	Separation of fructose from a mixture of sugars using supported liquid membranes. Journal of Membrane Science, 2000, 174, 217-224.	8.2	66
15	Effect of Temperature, Moisture, and Carbon Supplementation on Lipase Production by Solid-State Fermentation of Soy Cake by <i>Penicillium simplicissimum</i> . Applied Biochemistry and Biotechnology, 2004, 113, 173-180.	2.9	64
16	Lipase production by solid fermentation of soybean meal with different supplements. LWT - Food Science and Technology, 2010, 43, 1132-1137.	5.2	64
17	Obtaining fermentable sugars and bioproducts from rice husks by subcritical water hydrolysis in a semi-continuous mode. Bioresource Technology, 2019, 272, 510-520.	9.6	61
18	Dairy wastewater treatment using integrated membrane systems. Journal of Environmental Chemical Engineering, 2017, 5, 4819-4827.	6.7	59

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19	Enzymatic synthesis of fructooligosaccharides by inulinases from Aspergillus niger and Kluyveromyces marxianus NRRL Y-7571 in aqueous–organic medium. Food Chemistry, 2013, 138, 148-153.	8.2	56
20	Encapsulated essential oils: A perspective in food preservation. Future Foods, 2022, 5, 100126.	5.4	55
21	Subcritical water hydrolysis of rice straw in a semi-continuous mode. Journal of Cleaner Production, 2019, 209, 386-397.	9.3	54
22	Optimization of Alkaline Transesterification of Soybean Oil and Castor Oil for Biodiesel Production. Applied Biochemistry and Biotechnology, 2005, 122, 0553-0560.	2.9	52
23	Production of inulinase by solid-state fermentation: effect of process parameters on production and preliminary characterization of enzyme preparations. Bioprocess and Biosystems Engineering, 2007, 30, 297-304.	3.4	52
24	Optimization of lipase production by <i>Penicillium simplicissimum</i> in soybean meal. Journal of Chemical Technology and Biotechnology, 2008, 83, 47-54.	3.2	51
25	Chemical characterization and antimicrobial activity of essential oils of salvia L. species. Food Science and Technology, 2009, 29, 764-770.	1.7	48
26	Fractionation of citronella (Cymbopogon winterianus) essential oil and concentrated orange oil phase by batch vacuum distillation. Journal of Food Engineering, 2011, 102, 348-354.	5.2	47
27	Optimization of the Production of Total Carotenoids by Sporidiobolus salmonicolor (CBS 2636) Using Response Surface Technique. Food and Bioprocess Technology, 2009, 2, 415-421.	4.7	46
28	Qualitative lead extraction from recycled lead–acid batteries slag. Journal of Hazardous Materials, 2009, 172, 1677-1680.	12.4	45
29	Inulinase Production by Agro-Industrial Residues: Optimization of Pretreatment of Substrates and Production Medium. Food and Bioprocess Technology, 2009, 2, 409-414.	4.7	45
30	Optimization of inulinase production by solidâ€state fermentation in a packedâ€bed bioreactor. Journal of Chemical Technology and Biotechnology, 2010, 85, 109-114.	3.2	44
31	Physical and morphological properties of hydroxypropyl methylcellulose films with curcumin polymorphs. Food Hydrocolloids, 2019, 97, 105217.	10.7	44
32	Cellulolytic enzyme production from agricultural residues for biofuel purpose on circular economy approach. Bioprocess and Biosystems Engineering, 2019, 42, 677-685.	3.4	44
33	Assessment of Cell Disruption and Carotenoids Extraction from Sporidiobolus salmonicolor (CBS) Tj ETQq1 1 0.3	784314 rg 4.7	BT /Overlock
34	Microporous anisotropic phase inversion membranes from bisphenol-A polycarbonate: study of a ternary system. Polymer, 2000, 41, 4309-4315.	3.8	42
35	Evaluation of flat sheet and hollow fiber supported liquid membranes for fructose pertraction from a mixture of sugars. Desalination, 2002, 148, 213-220.	8.2	42
36	Separation of n-butane from soybean oil mixtures using membrane processes. Journal of Membrane Science, 2009, 333, 141-146.	8.2	42

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37	FAME Production from Waste Oils Through Commercial Soluble Lipase Eversa [®] Catalysis. Industrial Biotechnology, 2016, 12, 254-262.	0.8	42
38	Economic analysis of ethanol and fructose production by selective fermentation coupled to pervaporation: effect of membrane costs on process economics. Desalination, 2002, 147, 161-166.	8.2	41
39	Recent achievements in facilitated transport membranes for separation processes. Brazilian Journal of Chemical Engineering, 2007, 24, 101-118.	1.3	41
40	Extraction, chemical characterization and antioxidant activity of andiroba seeds oil obtained from pressurized n-butane. Industrial Crops and Products, 2015, 76, 697-701.	5.2	40
41	Enhancement of phenolic compounds content and antioxidant activity of strawberry (<i>Fragaria ×) Tj ETQq1 1 and Technology, 2017, 52, 781-787.</i>	0.784314 2.7	4 rgBT /Overl 38
42	Effect of magnetic field on the Eversa® Transform 2.0 enzyme: Enzymatic activity and structural conformation. International Journal of Biological Macromolecules, 2019, 122, 653-658.	7.5	38
43	Xanthan gum produced by <i>Xanthomonas campestris</i> from cheese whey: production optimisation and rheological characterisation. Journal of the Science of Food and Agriculture, 2009, 89, 2440-2445.	3.5	37
44	Ethanol precipitation and ultrafiltration of inulinases from Kluyveromyces marxianus. Separation and Purification Technology, 2011, 78, 261-265.	7.9	37
45	Study of the Extraction, Concentration, and Partial Characterization of Lipases Obtained from Penicillium verrucosum using Solid-State Fermentation of Soybean Bran. Food and Bioprocess Technology, 2010, 3, 537-544.	4.7	36
46	Characterization of polymeric membranes used in vegetable oil/organic solvents separation. Journal of Membrane Science, 2010, 362, 495-500.	8.2	36
47	Produção de carotenoides: microrganismos como fonte de pigmentos naturais. Quimica Nova, 2009, 32, .	0.3	33
48	Kinetics of inulinase production by solid-state fermentation in a packed-bed bioreactor. Food Chemistry, 2010, 120, 163-173.	8.2	33
49	Inulinase Production by <i>Kluyveromyces marxianus</i> NRRL Y-7571 Using Solid State Fermentation. Applied Biochemistry and Biotechnology, 2006, 132, 951-958.	2.9	31
50	Study of the bioâ€production of carotenoids by <i>Sporidiobolus salmonicolor</i> (CBS 2636) using preâ€treated agroâ€industrial substrates. Journal of Chemical Technology and Biotechnology, 2008, 83, 1267-1274.	3.2	31
51	Evaluation of reverse osmosis and nanofiltration membranes performance in the permeation of organic solvents. Journal of Membrane Science, 2015, 492, 478-489.	8.2	31
52	Enzymatic synthesis of soybean biodiesel using supercritical carbon dioxide as solvent in a continuous expanded-bed reactor. Journal of Supercritical Fluids, 2015, 97, 16-21.	3.2	30
53	Kinetics of Enzyme-Catalyzed Alcoholysis of Soybean Oil in <i>n</i> -Hexane. Applied Biochemistry and Biotechnology, 2005, 121, 0231-0242.	2.9	28
54	Stability of oil-in-water emulsions produced by membrane emulsification with microporous ceramic membranes. Journal of Food Engineering, 2017, 195, 73-84.	5.2	28

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55	Extraction of Inulinase Obtained by Solid State Fermentation of Sugarcane Bagasse by Kluyveromyces marxianus NRRL Y-7571. Applied Biochemistry and Biotechnology, 2008, 149, 195-203.	2.9	27
56	Partial characterization of lipases produced by a newly isolated Penicillium sp. inÂsolid state and submerged fermentation: A comparative study. LWT - Food Science and Technology, 2009, 42, 1557-1560.	5.2	27
57	Assessment of process variables on 2-ethylhexyl palmitate production using Novozym 435 as catalyst in a solvent-free system. Bioprocess and Biosystems Engineering, 2010, 33, 331-337.	3.4	27
58	Evaluation of Acid Activation under the Adsorption Capacity of Double Layered Hydroxides of Mg–Al–CO ₃ Type for Fluoride Removal from Aqueous Medium. Industrial & Engineering Chemistry Research, 2011, 50, 6871-6876.	3.7	26
59	Relationship between Instrumental and Sensory Texture Profile of Bread Loaves Made with Wholeâ€Wheat Flour and Fat Replacer. Journal of Texture Studies, 2016, 47, 14-23.	2.5	25
60	Fouling control in ultrafiltration of bovine serum albumin and milk by the use of permanent magnetic field. Journal of Food Engineering, 2016, 168, 154-159.	5.2	25
61	Comparison of macauba and soybean oils as substrates for the enzymatic biodiesel production in ultrasound-assisted system. Ultrasonics Sonochemistry, 2017, 35, 525-528.	8.2	25
62	Application of Different Lipases as Pretreatment in Anaerobic Treatment of Wastewater. Environmental Engineering Science, 2008, 25, 1243-1248.	1.6	24
63	Comparison of Two Lipases in the Hydrolysis of Oil and Grease in Wastewater of the Swine Meat Industry. Industrial & Engineering Chemistry Research, 2008, 47, 1760-1765.	3.7	24
64	Kinetics of lipase-catalyzed synthesis of soybean fatty acid ethyl esters in pressurized propane. Journal of Biotechnology, 2010, 147, 108-115.	3.8	24
65	Production and partial characterization of multifunctional lipases by Sporobolomyces ruberrimus using soybean meal, rice meal and sugarcane bagasse as substrates. Biocatalysis and Agricultural Biotechnology, 2012, 1, 243-252.	3.1	24
66	Continuous flow electrocoagulation in the treatment of wastewater from dairy industries. Water Science and Technology, 2016, 73, 1418-1425.	2.5	24
67	Degradation of dimethyl disulfide using homogeneous Fenton's reaction. Journal of Hazardous Materials, 2009, 169, 443-447.	12.4	23
68	Immobilization of inulinase from Kluyveromyces marxianus NRRL Y-7571 using modified sodium alginate beads. Bioprocess and Biosystems Engineering, 2012, 35, 383-388.	3.4	23
69	A Systematic Study on Extraction of Lipase Obtained by Solid-State Fermentation of Soybean Meal by a Newly Isolated Strain of Penicillium sp. Food and Bioprocess Technology, 2010, 3, 461-465.	4.7	22
70	Esterification activities of nonâ€commercial lipases after preâ€treatment in pressurized propane. Journal of Chemical Technology and Biotechnology, 2010, 85, 839-844.	3.2	22
71	Mathematical modeling of thin-layer drying of fermented and non-fermented sugarcane bagasse. Biomass and Bioenergy, 2010, 34, 780-786.	5.7	22
72	Influence of different solvent and time of pre-treatment on commercial polymeric ultrafiltration membranes applied to non-aqueous solvent permeation. European Polymer Journal, 2015, 66, 492-501.	5.4	22

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73	d-Tyrosine loaded nanocomposite membranes for environmental-friendly, long-term biofouling control. Water Research, 2018, 130, 105-114.	11.3	22
74	Evaluation of enzymatic treatment of peach juice using response surface methodology. Journal of the Science of Food and Agriculture, 2008, 88, 507-512.	3.5	21
75	Characterization of a commercial cellulase for hydrolysis of agroindustrial substrates. Bioprocess and Biosystems Engineering, 2012, 35, 1229-1237.	3.4	21
76	Production and partial characterization of lipase from Penicillium verrucosum obtained by submerged fermentation of conventional and industrial media. Food Science and Technology, 2008, 28, 444-450.	1.7	20
77	Partial Characterization of Inulinases Obtained by Submerged and Solid-State Fermentation Using Agroindustrial Residues as Substrates: A Comparative Study. Applied Biochemistry and Biotechnology, 2010, 160, 682-693.	2.9	19
78	Production of multifunctional lipases by Penicillium verrucosum and Penicillium brevicompactum under solid state fermentation of babassu cake and castor meal. Bioprocess and Biosystems Engineering, 2011, 34, 145-152.	3.4	19
79	Separation of soybean oil/n-hexane and soybean oil/n-butane mixtures using ceramic membranes. Food Research International, 2014, 63, 33-41.	6.2	19
80	Use of low-cost agro products as substrate in semi-continuous process to obtain carotenoids by Sporidiobolus salmonicolor. Biocatalysis and Agricultural Biotechnology, 2017, 11, 268-274.	3.1	19
81	Desolventizing organic solvent-soybean oil miscella using ultrafiltration ceramic membranes. Journal of Membrane Science, 2015, 475, 357-366.	8.2	18
82	Changes in the physico-chemical characteristics of a protein solution in the presence of magnetic field and the consequences on the ultrafiltration performance. Journal of Food Engineering, 2019, 242, 84-93.	5.2	18
83	Pré-tratamentos de melaço de cana-de-açúcar e água de maceração de milho para a bioprodução de carotenóides. Quimica Nova, 2007, 30, 1860-1866.	0.3	17
84	Kinetic and Stoichiometric Parameters in the Production of Carotenoids by Sporidiobolus salmonicolor (CBS 2636) in Synthetic and Agroindustrial Media. Applied Biochemistry and Biotechnology, 2009, 157, 61-69.	2.9	17
85	Evaluation of aeration and substrate concentration on the production of carotenoids by Sporidiobolus salmonicolor (CBS 2636) in bioreactor. European Food Research and Technology, 2011, 232, 453-462.	3.3	17
86	Tailoring asymmetric Al2O3 membranes by combining tape casting and phase inversion. Journal of Membrane Science, 2021, 623, 119056.	8.2	17
87	Innovation and Trends in Probiotic Microencapsulation by Emulsification Techniques. Food Engineering Reviews, 2022, 14, 462-490.	5.9	17
88	Lipase-catalyzed synthesis of poly(e-caprolactone) in supercritical carbon dioxide. Biocatalysis and Agricultural Biotechnology, 2012, 1, 280-283.	3.1	16
89	Concentration, characterization and application of lipases from Sporidiobolus pararoseus strain. Brazilian Journal of Microbiology, 2014, 45, 294-301.	2.0	16
90	Fed-batch production of carotenoids by Sporidiobolus salmonicolor (CBS 2636): kinetic and stoichiometric parameters. European Food Research and Technology, 2015, 240, 173-182.	3.3	16

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91	Impact of Organic Solvents on Physicochemical Properties of Nanofiltration and Reverseâ€Osmosis Membranes. Chemical Engineering and Technology, 2019, 42, 2700-2708.	1.5	16
92	Bioactive Compounds from Jambolan (Syzygium cumini (L.)) Extract Concentrated by Ultra- and Nanofiltration: a Potential Natural Antioxidant for Food. Plant Foods for Human Nutrition, 2021, 76, 90-97.	3.2	16
93	ORIGINAL RESEARCH: Improved lipase biosynthesis by a newly isolated <i>Penicillium</i> sp. grown on agricultural wastes. Industrial Biotechnology, 2009, 5, 119-126.	0.8	15
94	Screening of microorganisms for production of carotenoids Selección de microorganismos para la producción de carotenoides. CYTA - Journal of Food, 2011, 9, 160-166.	1.9	15
95	Evaluation of permeation of macauba oil and n-hexane mixtures through polymeric commercial membranes subjected to different pre-treatments. Journal of Food Engineering, 2015, 155, 79-86.	5.2	15
96	Novozym® 435-catalyzed production of ascorbyl oleate in organic solvent ultrasound-assisted system. Biocatalysis and Agricultural Biotechnology, 2015, 4, 514-520.	3.1	15
97	Ultrafiltration performance of spent brewer's yeast protein hydrolysate: Impact of pH and membrane material on fouling. Journal of Food Engineering, 2021, 302, 110569.	5.2	15
98	Production and partial characterization of lipases from a newly isolated <i>Penicillium</i> sp. using experimental design. Letters in Applied Microbiology, 2009, 49, 60-66.	2.2	14
99	Mathematical modeling of Kluyveromyces marxianus growth in solid-state fermentation using a packed-bed bioreactor. Journal of Industrial Microbiology and Biotechnology, 2010, 37, 391-400.	3.0	14
100	Optimization of 2-ethylhexyl Palmitate Production Using Lipozyme RM IM as Catalyst in a Solvent-Free System. Applied Biochemistry and Biotechnology, 2010, 160, 2498-2508.	2.9	14
101	Response Surface Methodology for Optimization of Lipase Production by an Immobilized Newly Isolated <i>Penicillium</i> sp Industrial & Engineering Chemistry Research, 2008, 47, 9651-9657.	3.7	13
102	Assessment of hydrolysis of cheese whey and use of hydrolysate for bioproduction of carotenoids by <i>Sporidiobolus salmonicolor</i> CBS 2636. Journal of the Science of Food and Agriculture, 2009, 89, 1060-1065.	3.5	13
103	Solvent recovery from soybean oil/n-hexane mixtures using hollow fiber membrane. Brazilian Journal of Chemical Engineering, 2012, 29, 577-584.	1.3	13
104	Liquefied petroleum gas as solvent medium for the treatment of immobilized inulinases. Journal of Chemical Technology and Biotechnology, 2013, 88, 280-286.	3.2	13
105	Total Phenolic Contents and Antioxidant Activity in Oxidized Leaves of Mate (Ilex paraguariensis St.) Tj ETQq1	1 0.784314 0.5	rgBT /Overloo
106	Impact of MWCO and Dopamine/Polyethyleneimine Concentrations on Surface Properties and Filtration Performance of Modified Membranes. Membranes, 2020, 10, 239.	3.0	13
107	Efeito da adição de probióticos sobre as caracterÃsticas de queijo prato com reduzido teor de gordura fabricado com fibras e lactato de potássio. Food Science and Technology, 2008, 28, 214-219. 	1.7	12
108	Evaluation of the conditions of carotenoids production in a synthetic medium by <i>Sporidiobolus salmonicolor</i> (CBS 2636) in a bioreactor. International Journal of Food Science and Technology, 2009, 44, 2445-2451.	2.7	12

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109	Low-pressure solubility of propane and n-butane in refined soybean oil. Journal of Chemical Thermodynamics, 2009, 41, 1378-1381.	2.0	12
110	'Synthetic lipase' production from a newly isolated Sporidiobolus pararoseus strain by submerged fermentation. Brazilian Journal of Microbiology, 2012, 43, 1490-1498.	2.0	12
111	Preliminary Characterization of Novel Extra-cellular Lipase from Penicillium crustosum Under Solid-State Fermentation and its Potential Application for Triglycerides Hydrolysis. Food and Bioprocess Technology, 2012, 5, 1592-1600.	4.7	12
112	Effect of magnetic field on the ultrafiltration of bovine serum albumin. Bioprocess and Biosystems Engineering, 2013, 36, 1087-1093.	3.4	12
113	Purification of pectinases from Aspergillus niger ATCC 9642 by ethanol precipitation. Biocatalysis and Agricultural Biotechnology, 2015, 4, 315-320.	3.1	12
114	Extraction, chemical characterization and antioxidant activity of Litchi chinensis Sonn. and Avena sativa L. seeds extracts obtained from pressurized n-butane. Journal of Food Science and Technology, 2017, 54, 846-851.	2.8	12
115	Solvent recovery from soybean oil/n-butane mixtures using a hollow fiber ultrafiltration membrane. Brazilian Journal of Chemical Engineering, 2014, 31, 243-249.	1.3	12
116	Microporous anisotropic phase inversion membranes from bisphenol A polycarbonate: Effect of additives to the polymer solution. Journal of Applied Polymer Science, 2002, 86, 3085-3096.	2.6	11
117	Qualitative Study of Organic Compounds in Wastewaters of a Swine Slaughterhouse. Environmental Monitoring and Assessment, 2006, 116, 103-110.	2.7	11
118	Effects of the addition of collagen and degree of comminution in the quality of chicken ham. Journal of Applied Poultry Research, 2013, 22, 885-903.	1.2	11
119	An expedite facile method for modification of PVDF membranes with polydopamine and TiO2 to improve water permeation. Materials Letters, 2022, 324, 132611.	2.6	11
120	Esterification Activity of Novel Fungal and Yeast Lipases. Applied Biochemistry and Biotechnology, 2010, 162, 1881-1888.	2.9	10
121	Decontamination of Pig Carcasses Using Water Pressure and Lactic Acid. Brazilian Archives of Biology and Technology, 2014, 57, 954-961.	0.5	10
122	Design Strategies for Integrated <i>β</i> â€Galactosidase Purification Processes. Chemical Engineering and Technology, 2014, 37, 1805-1812.	1.5	10
123	Fatty acid profile of pecan nut oils obtained from pressurized n-butane and cold pressing compared with commercial oils. Journal of Food Science and Technology, 2017, 54, 3366-3369.	2.8	10
124	Characterization of functionalized zirconia membranes manufactured by aqueous tape casting. Ceramics International, 2020, 46, 16096-16103.	4.8	10
125	Effect of magnetic field on calcium - silica fouling and interactions in brackish water distribution systems. Science of the Total Environment, 2021, 798, 148900.	8.0	10
126	Formulação de bebida láctea fermentada sabor pêssego utilizando substratos alternativos e cultura probiótica. Food Science and Technology, 0, 28, 170-177.	1.7	10

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127	Development and characterization of microfiltration hollow-fiber modules for sterilization of fermentation media. Brazilian Journal of Chemical Engineering, 2002, 19, 141-150.	1.3	9
128	Pervaporation as an alternative for adding value to residues of oyster (Crassostrea gigas) processing. Separation and Purification Technology, 2020, 232, 115968.	7.9	9
129	Deposition of Dopamine and Polyethyleneimine on Polymeric Membranes: Improvement of Performance of Ultrafiltration Process. Macromolecular Research, 2020, 28, 1091-1097.	2.4	9
130	Use of membranes for the treatment and reuse of water from the pre-cooling system of chicken carcasses. Environmental Technology (United Kingdom), 2021, 42, 126-133.	2.2	9
131	Pressurized Propane: An Alternative Technique to Increase Inulinase Activity. Industrial Biotechnology, 2012, 8, 293-299.	0.8	8
132	EVALUATION OF SUGAR INVERSION IN CHEWING GUM ADDED OF SODIUM LACTATE. Journal of Food Process Engineering, 2012, 35, 37-53.	2.9	8
133	Separation of soybean oil from liquefied nâ€butane and liquefied petroleum gas by membrane separation process. Canadian Journal of Chemical Engineering, 2015, 93, 96-101.	1.7	8
134	Desolventizing of Jatropha curcas oil from azeotropes of solvents using ceramic membranes. Environmental Technology (United Kingdom), 2017, 38, 2928-2938.	2.2	8
135	Effect of compressed fluids on the enzymatic activity and structure of lysozyme. Journal of Supercritical Fluids, 2017, 130, 125-132.	3.2	8
136	Purification of inulinases by changing the ionic strength of the medium and precipitation with alcohols. Anais Da Academia Brasileira De Ciencias, 2017, 89, 57-63.	0.8	8
137	Imobilização de lipases produzidas por fermentação em estado sólido utilizando Penicillium verrucosum em suportes hidrofóbicos. Food Science and Technology, 2009, 29, 440-443.	1.7	7
138	Interference of salts used on aqueous two-phase systems on the quantification of total proteins. International Journal of Biological Macromolecules, 2016, 83, 30-33.	7.5	7
139	Characterization and performance of reverse osmosis and nanofiltration membranes submitted to subcritical and supercritical CO 2. Journal of Supercritical Fluids, 2017, 128, 39-46.	3.2	7
140	Effect of high pressure and magnetic field treatments on stability of Candida antarctica lipase B (CALB) and lysozyme from chicken egg. Catalysis Communications, 2018, 116, 43-47.	3.3	7
141	Assessment of oxidation of leaves of Ilex paraguariensis (St. Hil). Brazilian Archives of Biology and Technology, 2011, 54, 337-345.	0.5	7
142	Lipase immobilization on alumina membranes using a traditional and a nature-inspired method for active degradation of oil fouling. Separation and Purification Technology, 2022, 287, 120527.	7.9	7
143	SUCROSE INVERSION OF HARD CANDIES FORMULATED WITH REWORK SYRUP WITH ADDITION OF SODIUM LACTATE. Journal of Food Process Engineering, 2011, 34, 305-316.	2.9	6
144	Concentration, Partial Characterization, and Immobilization of Lipase Extract from P. brevicompactum by Solid-State Fermentation of Babassu Cake and Castor Bean Cake. Applied Biochemistry and Biotechnology, 2011, 164, 755-766.	2.9	6

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145	Effect of dense CO2 on polymeric reverse osmosis and nanofiltration membranes and permeation of mixtures of macauba oil (Acrocomia aculeata) and CO2. Journal of Membrane Science, 2015, 481, 195-206.	8.2	6
146	X-Ray Crystallography as a Tool to Determine Three-Dimensional Structures of Commercial Enzymes Subjected to Treatment in Pressurized Fluids. Applied Biochemistry and Biotechnology, 2017, 182, 429-451.	2.9	6
147	Monomer-in-water miniemulsions by membrane emulsification. Chemical Engineering and Processing: Process Intensification, 2017, 120, 251-257.	3.6	6
148	Volatile Organic Compounds Profile Obtained from Processing Steps of Pacific Oysters () Tj ETQq0 0 0 rgBT /Ove Technology, 2020, 29, 194-206.	erlock 10 1.4	Tf 50 627 Td 6
149	Industrial Cooling Systems and Antibiofouling Strategies: A Comprehensive Review. Industrial & Engineering Chemistry Research, 2021, 60, 3278-3294.	3.7	6
150	Simple approach for the plasma treatment of polymeric membranes and investigation of the aging effect. Journal of Applied Polymer Science, 2021, 138, 50558.	2.6	6
151	Gravitational and microwave-assisted multi-stages block freeze concentration process to obtain enriched concentrated beet (Beta vulgaris L.) by-products extract: bioactive compounds and simulated gastrointestinal profile. Food and Bioproducts Processing, 2022, 133, 77-86.	3.6	6
152	Study of odor compounds in gaseous effluents generated during production of poultry feather and viscera meal using headspace solid phase microextraction. Environmental Monitoring and Assessment, 2009, 158, 355-363.	2.7	5
153	Esterification of fatty acids by <i>Penicillium crustosum</i> lipase in a membrane reactor. Journal of the Science of Food and Agriculture, 2014, 94, 2905-2911.	3.5	5
154	Magnetic field on fouling control of ultrafiltration membranes applied in treatment of a synthetic textile effluent. Environmental Technology (United Kingdom), 2016, 37, 952-959.	2.2	5
155	Desolventizing of soybean oil/azeotrope mixtures using ceramic membranes. Environmental Technology (United Kingdom), 2017, 38, 1969-1979.	2.2	5
156	Removal of chromium from wastewater by swine hair residues applied as a putative biofilter. Environmental Science and Pollution Research, 2019, 26, 33014-33022.	5.3	5
157	'Synthetic lipase' production from a newly isolated Sporidiobolus pararoseus strain by submerged fermentation. Brazilian Journal of Microbiology, 2012, 43, 1490-8.	2.0	5
158	Head Space Solid Phase Micro-Extraction (HS - SPME) of volatile organic compounds produced by Sporidiobolus salmonicolor (CBS 2636). Food Science and Technology, 2010, 30, 987-992.	1.7	4
159	Optimization of the methodology for lead extraction from waste contaminated with heavy metals. Environmental Technology (United Kingdom), 2010, 31, 365-371.	2.2	4
160	Fructooligosacharides production in aqueous medium with inulinase from Aspergillus niger and Kluyveromyces marxianus NRRL Y-7571 immobilized and treated in pressurized CO2. Food and Bioproducts Processing, 2013, 91, 647-655.	3.6	4
161	Microfiltration for Filtration and Pasteurization of Beers. , 2019, , 405-434.		4
162	Pre-treatment Strategies for Value Addition in Poultry Litter. Frontiers in Bioengineering and Biotechnology, 2020, 8, 477.	4.1	4

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