

Jane Sã©lia Dos Reis Coimbra

List of Publications by Year in descending order

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146
papers

5,241
citations

117625

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95266

68
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150
all docs

150
docs citations

150
times ranked

6072
citing authors

#	ARTICLE	IF	CITATIONS
1	Zinc Oxide Nanoparticles: Synthesis, Antimicrobial Activity and Food Packaging Applications. Food and Bioprocess Technology, 2012, 5, 1447-1464.	4.7	1,016
2	Food Protein-polysaccharide Conjugates Obtained via the Maillard Reaction: A Review. Critical Reviews in Food Science and Nutrition, 2016, 56, 1108-1125.	10.3	417
3	Quinoa: Nutritional, functional, and antinutritional aspects. Critical Reviews in Food Science and Nutrition, 2017, 57, 1618-1630.	10.3	251
4	Nanoemulsions of Î²-carotene using a high-energy emulsificationâ€“evaporation technique. Journal of Food Engineering, 2011, 102, 130-135.	5.2	174
5	Physicalâ€“mechanical and antimicrobial properties of nanocomposite films with pediocin and ZnO nanoparticles. Carbohydrate Polymers, 2013, 94, 199-208.	10.2	162
6	Nisin and other antimicrobial peptides: Production, mechanisms of action, and application in active food packaging. Innovative Food Science and Emerging Technologies, 2018, 48, 179-194.	5.6	154
7	Bioactive Peptides: Synthesis, Properties, and Applications in the Packaging and Preservation of Food. Comprehensive Reviews in Food Science and Food Safety, 2012, 11, 187-204.	11.7	145
8	Microalgae proteins: production, separation, isolation, quantification, and application in food and feed. Critical Reviews in Food Science and Nutrition, 2021, 61, 1976-2002.	10.3	138
9	Liquidâ€“liquid extraction of metal ions without use of organic solvent. Separation and Purification Technology, 2008, 62, 687-693.	7.9	100
10	Equilibrium Phase Behavior of Poly(ethylene glycol) + Potassium Phosphate + Water Two-Phase Systems at Various pH and Temperatures. Journal of Chemical & Engineering Data, 1997, 42, 398-401.	1.9	88
11	Liquidâ€“Liquid Equilibria of an Aqueous Two-Phase System Containing Poly(ethylene) Glycol 1500 and Sulfate Salts at Different Temperatures. Journal of Chemical & Engineering Data, 2008, 53, 238-241.	1.9	81
12	Equilibrium Data for PEG 4000 + Salt + Water Systems from (278.15 to 318.15) K. Journal of Chemical & Engineering Data, 2007, 52, 351-356.	1.9	66
13	Thermophysical Properties of Cotton, Canola, Sunflower and Soybean Oils as a Function of Temperature. International Journal of Food Properties, 2013, 16, 1620-1629.	3.0	64
14	Solubility and density of egg white proteins: Effect of pH and saline concentration. LWT - Food Science and Technology, 2007, 40, 1304-1307.	5.2	60
15	Complex coacervates obtained from lactoferrin and gum arabic: Formation and characterization. Food Research International, 2014, 65, 367-374.	6.2	60
16	Density, heat capacity and thermal conductivity of liquid egg products. Journal of Food Engineering, 2006, 74, 186-190.	5.2	59
17	Hydrophobic effect on the partitioning of [Fe(CN)5(NO)]2âˆ’ and [Fe(CN)6]3âˆ’ anions in aqueous two-phase systems formed by triblock copolymers and phosphate salts. Separation and Purification Technology, 2008, 60, 103-112.	7.9	59
18	Continuous separation of whey proteins with aqueous two-phase systems in a Graesser contactor. Journal of Chromatography A, 1994, 668, 85-94.	3.7	56

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19	Liquid-Liquid Equilibria of Biphasic Systems Composed of Sodium Citrate + Polyethylene(glycol) 1500 or 4000 at Different Temperatures. <i>Journal of Chemical & Engineering Data</i> , 2008, 53, 895-899.	1.9	53
20	Partitioning of glycomacropeptide in aqueous two-phase systems. <i>Process Biochemistry</i> , 2009, 44, 1213-1216.	3.7	52
21	Nitroprusside-PEO Enthalpic Interaction as a Driving Force for Partitioning of the [Fe(CN)5NO]2-Anion in Aqueous Two-Phase Systems Formed by Poly(ethylene oxide) and Sulfate Salts. <i>Journal of Physical Chemistry B</i> , 2006, 110, 23540-23546.	2.6	51
22	Hydrophobic interaction adsorption of whey proteins: Effect of temperature and salt concentration and thermodynamic analysis. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2006, 844, 6-14.	2.3	49
23	PEO-[M(CN)5NO]x- (M = Fe, Mn, or Cr) Interaction as a Driving Force in the Partitioning of the Pentacyanonitrosylmetallate Anion in ATPS: Strong Effect of the Central Atom. <i>Journal of Physical Chemistry B</i> , 2008, 112, 11669-11678.	2.6	46
24	A green and sensitive method to determine phenols in water and wastewater samples using an aqueous two-phase system. <i>Talanta</i> , 2010, 80, 1139-1144.	5.5	46
25	Liquid-Liquid Equilibrium of Aqueous Two-Phase System Composed of Poly(ethylene glycol) 400 and Sulfate Salts. <i>Journal of Chemical & Engineering Data</i> , 2010, 55, 1247-1251.	1.9	45
26	Partitioning of caseinomacropeptide in aqueous two-phase systems. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2007, 858, 205-210.	2.3	44
27	Rapid detection of whey in milk powder samples by spectrophotometric and multivariate calibration. <i>Food Chemistry</i> , 2015, 174, 1-7.	8.2	43
28	Modeling sterilization process of canned foods using artificial neural networks. <i>Chemical Engineering and Processing: Process Intensification</i> , 2005, 44, 1269-1276.	3.6	42
29	Combined adjustment of pH and ultrasound treatments modify techno-functionalities of pea protein concentrates. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2020, 603, 125156.	4.7	41
30	Liquid-Liquid Equilibria of an Aqueous Two-Phase System Formed by a Triblock Copolymer and Sodium Salts at Different Temperatures. <i>Journal of Chemical & Engineering Data</i> , 2009, 54, 2891-2894.	1.9	39
31	Dispersed Phase Hold-Up in a Perforated Rotating Disc Contactor (PRDC) Using Aqueous Two-Phase Systems.. <i>Journal of Chemical Engineering of Japan</i> , 1998, 31, 277-280.	0.6	37
32	Equilibrium Phase Behavior of Triblock Copolymer + Salt + Water Two-Phase Systems at Different Temperatures and pH. <i>Journal of Chemical & Engineering Data</i> , 2005, 50, 1457-1461.	1.9	37
33	Effect of pH and salt concentration on the solubility and density of egg yolk and plasma egg yolk. <i>LWT - Food Science and Technology</i> , 2007, 40, 1253-1258.	5.2	36
34	Insights on physicochemical aspects of chitosan dispersion in aqueous solutions of acetic, glycolic, propionic or lactic acid. <i>International Journal of Biological Macromolecules</i> , 2019, 128, 140-148.	7.5	36
35	Hydrophobic interaction adsorption of hen egg white proteins albumin, conalbumin, and lysozyme. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2006, 840, 85-93.	2.3	35
36	Rheology and fluid dynamics properties of sugarcane juice. <i>Biochemical Engineering Journal</i> , 2011, 53, 260-265.	3.6	35

#	ARTICLE	IF	CITATIONS
37	Extraction of Pectin from Passion Fruit Peel. <i>Food Engineering Reviews</i> , 2020, 12, 460-472.	5.9	35
38	Influence of Temperature and Water and Fat Contents on the Thermophysical Properties of Milk. <i>Journal of Chemical & Engineering Data</i> , 2002, 47, 1488-1491.	1.9	33
39	Kinetics and Thermodynamics of Oil Extraction from <i>Jatropha curcas</i> L. Using Ethanol as a Solvent. <i>International Journal of Chemical Engineering</i> , 2015, 2015, 1-9.	2.4	33
40	Food safety, hypolipidemic and hypoglycemic activities, and in vivo protein quality of microalga <i>Scenedesmus obliquus</i> in Wistar rats. <i>Journal of Functional Foods</i> , 2020, 65, 103711.	3.4	32
41	Size-exclusion chromatography applied to the purification of whey proteins from the polymeric and saline phases of aqueous two-phase systems. <i>Process Biochemistry</i> , 2004, 39, 1751-1759.	3.7	30
42	Liquid-Liquid Equilibrium of Aqueous Two-Phase Systems Containing Poly(ethylene) Glycol 4000 and Zinc Sulfate at Different Temperatures. <i>Journal of Chemical & Engineering Data</i> , 2008, 53, 919-922.	1.9	30
43	Ovomucoid partitioning in aqueous two-phase systems. <i>Biochemical Engineering Journal</i> , 2009, 47, 55-60.	3.6	30
44	Effects of protein concentration during ultrasonic processing on physicochemical properties and techno-functionality of plant food proteins. <i>Food Hydrocolloids</i> , 2021, 113, 106457.	10.7	30
45	Density, Electrical Conductivity, Kinematic Viscosity, and Refractive Index of Binary Mixtures Containing Poly(ethylene glycol) 4000, Lithium Sulfate, and Water at Different Temperatures. <i>Journal of Chemical & Engineering Data</i> , 2007, 52, 1567-1570.	1.9	28
46	Stability and sensitivity of polydiacetylene vesicles to detect <i>Salmonella</i> . <i>Sensors and Actuators B: Chemical</i> , 2015, 221, 653-658.	7.8	28
47	Equilibrium Phase Behavior for Ternary Mixtures of Poly(ethylene) Glycol 6000 + Water + Sulfate Salts at Different Temperatures. <i>Journal of Chemical & Engineering Data</i> , 2008, 53, 2441-2443.	1.9	27
48	Dispersed phase hold-up in a Graesser raining bucket contactor using aqueous two-phase systems. <i>Journal of Food Engineering</i> , 2006, 72, 302-309.	5.2	25
49	Thermodynamic studies of partitioning behavior of lysozyme and conalbumin in aqueous two-phase systems. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2009, 877, 2579-2584.	2.3	25
50	Production, characterization and foamability of β -lactalbumin/glycomacropeptide supramolecular structures. <i>Food Research International</i> , 2014, 64, 157-165.	6.2	25
51	Hydrogen production and TOC reduction from gasification of lactose by supercritical water. <i>International Journal of Hydrogen Energy</i> , 2015, 40, 12162-12168.	7.1	25
52	Cholesterol removal in liquid egg yolk using high methoxyl pectins. <i>Carbohydrate Polymers</i> , 2007, 69, 72-78.	10.2	23
53	Liquid-Liquid Equilibria of Aqueous Two-Phase Systems Containing Sodium Hydroxide + Poly(ethylene) Glycol 4000. <i>Journal of Chemical & Engineering Data</i> , 2012, 57, 280-283.	1.9	23
54	Sistema aquoso bifásico: uma alternativa eficiente para extração de ôns. <i>Quimica Nova</i> , 2006, 29, 1332-1339.	0.3	22

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55	Optimized dispersion of ZnO nanoparticles and antimicrobial activity against foodborne pathogens and spoilage microorganisms. <i>Journal of Nanoparticle Research</i> , 2013, 15, 1.	1.9	22
56	Rheological Properties of Aqueous Dispersions of Xanthan Gum Containing Different Chloride Salts Are Impacted by both Sizes and Net Electric Charges of the Cations. <i>Food Biophysics</i> , 2018, 13, 186-197.	3.0	22
57	Rheological and Physicochemical Studies on Emulsions Formulated with Chitosan Previously Dispersed in Aqueous Solutions of Lactic Acid. <i>Food Biophysics</i> , 2017, 12, 109-118.	3.0	21
58	Surface Excess Enthalpy of PEO + Salt + Water and L35 + Salt + Water Aqueous Two-Phase Systems. <i>Journal of Chemical & Engineering Data</i> , 2009, 54, 531-535.	1.9	19
59	Liquid-Liquid Phase Equilibrium of Triblock Copolymer F68, Poly(ethylene glycol) and Potassium Phosphate. <i>Journal of Chemical & Engineering Data</i> , 2010, 55, 1618-1622.	1.9	19
60	Interfacial Tension of Aqueous Two-Phase Systems Containing Poly(ethylene glycol) and Potassium Phosphate. <i>Journal of Chemical & Engineering Data</i> , 2012, 57, 1648-1652.	1.9	19
61	Partitioning of bovine lactoferrin in aqueous two-phase system containing poly(ethylene glycol) and sodium citrate. <i>Food and Bioprocess Technology</i> , 2015, 95, 118-124.	3.6	19
62	Design of bio-based supramolecular structures through self-assembly of α -lactalbumin and lysozyme. <i>Food Hydrocolloids</i> , 2016, 58, 60-74.	10.7	19
63	Interfacial Tension and Viscosity for Poly(ethylene glycol) + Maltodextrin Aqueous Two-Phase Systems. <i>Journal of Chemical & Engineering Data</i> , 2006, 51, 1144-1147.	1.9	18
64	Equilibrium Data of the Biphasic System Poly(ethylene oxide) 4000 + Copper Sulfate + Water at (5, 10, 15, 20, 25, 30, 35, 40, 45, 50, 55, 60, 65, 70, 75, 80, 85, 90, 95, 100) °C. <i>Journal of Chemical & Engineering Data</i> , 2006, 51, 1148-1157.	1.9	18
65	Adsorption of immunoglobulin Y in supermacroporous continuous cryogel with immobilized Cu ²⁺ ions. <i>Journal of Chromatography A</i> , 2015, 1395, 16-22.	3.7	18
66	Acacia gum as modifier of thermal stability, solubility and emulsifying properties of α -lactalbumin. <i>Carbohydrate Polymers</i> , 2015, 119, 210-218.	10.2	18
67	pH influence on the mechanisms of interaction between chitosan and ovalbumin: a multi-spectroscopic approach. <i>Food Hydrocolloids</i> , 2022, 123, 107137.	10.7	18
68	Measurements and Modeling of Liquid-Liquid Equilibrium of Polyethylene Glycol 400, Sodium Phosphate, or Sodium Citrate Aqueous Two-Phase Systems at (298.2, 308.2, and 318.2) K. <i>Journal of Chemical & Engineering Data</i> , 2013, 58, 2008-2017.	1.9	17
69	Physicochemical Aspects of Chitosan Dispersibility in Acidic Aqueous Media: Effects of the Food Acid Counter-Anion. <i>Food Biophysics</i> , 2016, 11, 388-399.	3.0	17
70	Conjugates of α -lactalbumin, β -lactoglobulin, and lysozyme with polysaccharides: Characterization and techno-functional properties. <i>Food Research International</i> , 2019, 116, 492-498.	6.2	17
71	Modeling Thermal Conductivity, Specific Heat, and Density of Milk: A Neural Network Approach. <i>International Journal of Food Properties</i> , 2004, 7, 531-539.	3.0	16
72	Influence of the temperature and type of salt on the phase equilibrium of peg 1500 + potassium phosphate and peg 1500 + sodium citrate aqueous two-phase systems. <i>Quimica Nova</i> , 2008, 31, 209-213.	0.3	16

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73	Leachate treatment using supercritical water. <i>Canadian Journal of Chemical Engineering</i> , 2017, 95, 1442-1448.	1.7	16
74	Chitosan dispersed in aqueous solutions of acetic, glycolic, propionic or lactic acid as a thickener/stabilizer agent of O/W emulsions produced by ultrasonic homogenization. <i>Ultrasonics Sonochemistry</i> , 2019, 59, 104754.	8.2	16
75	Liquid-Liquid Equilibrium for Ternary Systems Containing a Sugar + a Synthetic Polymer + Water. <i>Journal of Chemical & Engineering Data</i> , 2002, 47, 1346-1350.	1.9	15
76	Liquid-Liquid Equilibrium for Systems Composed of Grape Seed Oil + Oleic Acid + Ethanol + Water at (283.2, 290.7, and 298.2) K. <i>Journal of Chemical & Engineering Data</i> , 2008, 53, 1492-1497.	1.9	15
77	Anti-Hypertensive Peptides Derived from Caseins: Mechanism of Physiological Action, Production Bioprocesses, and Challenges for Food Applications. <i>Applied Biochemistry and Biotechnology</i> , 2018, 185, 884-908.	2.9	15
78	Partitioning of glutenin flour of special wheat using aqueous two-phase systems. <i>Journal of Cereal Science</i> , 2010, 52, 270-274.	3.7	14
79	Recovery of casein-derived peptides with in vitro inhibitory activity of angiotensin converting enzyme (ACE) using aqueous two-phase systems. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2014, 973, 84-88.	2.3	14
80	Recovery, encapsulation and stabilization of bioactives from food residues using high pressure techniques. <i>Current Opinion in Food Science</i> , 2015, 5, 76-85.	8.0	14
81	Formation and characterization of supramolecular structures of β -lactoglobulin and lactoferrin proteins. <i>Food Research International</i> , 2017, 100, 674-681.	6.2	14
82	Continuous fractionation of whey protein isolates by using supercritical carbon dioxide. <i>Journal of CO2 Utilization</i> , 2019, 30, 112-122.	6.8	14
83	Equilibrium Data for Poly(propylene glycol) + Sucrose + Water and Poly(propylene Glycol) + Fructose + Water Systems from (15 to 45) $^{\circ}$ C. <i>Journal of Chemical & Engineering Data</i> , 2007, 52, 1649-1652.	1.9	13
84	Density, Refractive Index, Apparent Specific Volume, and Electrical Conductivity of Aqueous Solutions of Poly(ethylene glycol) 1500 at Different Temperatures. <i>Journal of Chemical & Engineering Data</i> , 2014, 59, 339-345.	1.9	13
85	Optimized extraction of neutral carbohydrates, crude lipids and photosynthetic pigments from the wet biomass of the microalga <i>Scenedesmus obliquus</i> BR003. <i>Separation and Purification Technology</i> , 2021, 269, 118711.	7.9	13
86	Níveis de energia metabolizável para codornas japonesas na fase inicial de postura. <i>Revista Brasileira De Zootecnia</i> , 2007, 36, 79-85.	0.8	13
87	Dynamic Viscosity of Binary and Ternary Mixtures Containing Poly(Ethylene Glycol), Potassium Phosphate, and Water. <i>Journal of Chemical & Engineering Data</i> , 2004, 49, 1340-1343.	1.9	12
88	THERMOPHYSICAL PROPERTIES OF JACKFRUIT PULP AFFECTED BY CHANGES IN MOISTURE CONTENT AND TEMPERATURE. <i>Journal of Food Process Engineering</i> , 2011, 34, 580-592.	2.9	12
89	Rheological behavior of <i>Chlorella</i> sp. e <i>Scenedesmus</i> sp. cultures in different biomass concentrations. <i>Engenharia Agrícola</i> , 2013, 33, 1063-1071.	0.7	12
90	Characterization, techno-functional properties, and encapsulation efficiency of self-assembled β -lactoglobulin nanostructures. <i>Food Chemistry</i> , 2021, 356, 129719.	8.2	11

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91	Scenedesmus obliquus protein concentrate: A sustainable alternative emulsifier for the food industry. <i>Algal Research</i> , 2021, 59, 102468.	4.6	11
92	Partition of $\hat{1}$ -lactoalbumin and $\hat{2}$ -lactoglobulin by cloud point extraction. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2008, 867, 189-193.	2.3	10
93	Adsorption of egg yolk plasma cholesterol using a hydrophobic adsorbent. <i>European Food Research and Technology</i> , 2006, 223, 705-709.	3.3	9
94	Equilibrium Data of Aqueous Two-Phase Systems Composed of Poly(ethylene glycol) and Maltodextrin. <i>Journal of Chemical & Engineering Data</i> , 2012, 57, 1984-1990.	1.9	9
95	Green extraction by aqueous two-phase systems of porcine pancreatic and snake venom phospholipase A2. <i>Separation and Purification Technology</i> , 2015, 141, 25-30.	7.9	9
96	Mixed starch/chitosan hydrogels: elastic properties as modelled through simulated annealing algorithm and their ability to strongly reduce yellow sunset (INS 110) release. <i>Carbohydrate Polymers</i> , 2021, 255, 117526.	10.2	9
97	Thermophysical properties of umbu pulp. <i>Brazilian Journal of Food Technology</i> , 2010, 13, 219-225.	0.8	9
98	Nanostructured conjugates from tara gum and $\hat{1}$ -lactalbumin. Part 1. Structural characterization. <i>International Journal of Biological Macromolecules</i> , 2020, 153, 995-1004.	7.5	8
99	Comparative appraisal of HPLC, Chloramine and Lane Eynon methods for quantification of carbohydrates in concentrated dairy products. <i>International Journal of Dairy Technology</i> , 2020, 73, 795-800.	2.8	8
100	THERMAL PROCESS CALCULATION USING ARTIFICIAL NEURAL NETWORKS AND OTHER TRADITIONAL METHODS. <i>Journal of Food Process Engineering</i> , 2006, 29, 162-173.	2.9	7
101	MODELING CONSUMER INTENTION TO PURCHASE FRESH PRODUCE. <i>Journal of Sensory Studies</i> , 2007, 22, 115-125.	1.6	7
102	Xylose reductase activity in <i>Debaryomyces hansenii</i> UFV-170 cultivated in semi-synthetic medium and cotton husk hemicellulose hydrolyzate. <i>Bioprocess and Biosystems Engineering</i> , 2009, 32, 747-754.	3.4	7
103	Solubility of Proteins from Quail (<i>Coturnix coturnix japonica</i>) Egg White as Affected by Agitation Time, pH, and Salt Concentration. <i>International Journal of Food Properties</i> , 2015, 18, 250-258.	3.0	7
104	Casein-Derived Peptides with Antihypertensive Potential: Production, Identification and Assessment of Complex Formation with Angiotensin I-Converting Enzyme (ACE) through Molecular Docking Studies. <i>Food Biophysics</i> , 2020, 15, 162-172.	3.0	7
105	Impacts of Ca ²⁺ cation and temperature on bovine $\hat{1}$ -lactalbumin secondary structures and foamability – Insights from computational molecular dynamics. <i>Food Chemistry</i> , 2022, 367, 130733.	8.2	7
106	Kinematic Viscosity and Density of Binary and Ternary Mixtures Containing Hydrocolloids, Sodium Chloride, and Water. <i>International Journal of Thermophysics</i> , 2010, 31, 513-524.	2.1	6
107	Pear Drying: Thermodynamics Studies and Coefficients of Convective Heat and Mass Transfer. <i>International Journal of Food Engineering</i> , 2013, 9, 365-374.	1.5	6
108	Thermophysical and rheological properties of dulce de leche with and without coconut flakes as a function of temperature. <i>Food Science and Technology</i> , 2013, 33, 93-98.	1.7	6

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109	Physical Properties of Red Guava (<i>Psidium guajava</i> L.) Pulp as Affected by Soluble Solids Content and Temperature. <i>International Journal of Food Engineering</i> , 2014, 10, 437-445.	1.5	6
110	Axial mixing in a Graesser liquid-liquid contactor using aqueous two-phase systems. <i>Chemical Engineering and Processing: Process Intensification</i> , 2005, 44, 441-446.	3.6	5
111	Adsorption kinetics and thermodynamic parameters of egg white proteins. <i>European Food Research and Technology</i> , 2011, 232, 985-993.	3.3	5
112	Friction factors, convective heat transfer coefficients and the Colburn analogy for industrial sugarcane juices. <i>Biochemical Engineering Journal</i> , 2012, 60, 111-118.	3.6	5
113	Rheological Behavior of Binary Aqueous Solutions of Poly(ethylene glycol) of 1500 g·mol ⁻¹ as Affected by Temperature and Polymer Concentration. <i>Journal of Chemical & Engineering Data</i> , 2013, 58, 838-844.	1.9	5
114	Supercritical water oxidation of lactose. <i>Canadian Journal of Chemical Engineering</i> , 2017, 95, 827-831.	1.7	5
115	Simulation of ethanol recovery and economic analysis of pectin production on an industrial scale. <i>Bioprocess and Biosystems Engineering</i> , 2021, 44, 1639-1647.	3.4	5
116	Liquid-Liquid Extraction of Neutral Lipids and Free Fatty Acids from Microalgae Oil. <i>Journal of Chemical & Engineering Data</i> , 2018, 63, 3391-3399.	1.9	4
117	Structural and molecular bases of angiotensin-converting enzyme inhibition by bovine casein-derived peptides: an <i>in silico</i> molecular dynamics approach. <i>Journal of Biomolecular Structure and Dynamics</i> , 2021, 39, 1386-1403.	3.5	4
118	Aqueous solutions of glycolic, propionic, or lactic acid in substitution of acetic acid to prepare chitosan dispersions: a study based on rheological and physicochemical properties. <i>Journal of Food Science and Technology</i> , 2021, 58, 1797-1807.	2.8	4
119	Homogenised and pasteurised human milk: lipid profile and effect as a supplement in the enteral diet of Wistar rats. <i>British Journal of Nutrition</i> , 2022, 127, 711-721.	2.3	4
120	Avaliação da influência dos milhos QPM nas características sensoriais de bolo. <i>Food Science and Technology</i> , 2003, 23, 129-134.	1.7	4
121	Photoacoustic spectroscopy as an approach to assess chemical modifications in edible oils. <i>Journal of the Brazilian Chemical Society</i> , 2013, 24, 369-374.	0.6	4
122	Biochemical and morphological characterization of freshwater microalga <i>Tetrademus obliquus</i> (Chlorophyta: Chlorophyceae). <i>Protoplasma</i> , 2022, 259, 937-948.	2.1	4
123	Polyelectrolyte complexes (PECs) obtained from chitosan and carboxymethylcellulose: A physicochemical and microstructural study. <i>Carbohydrate Polymer Technologies and Applications</i> , 2022, 3, 100197.	2.6	4
124	SOLUBILITY OF QUAIL (<i>COTURNIX COTURNIX JAPONICA</i>) EGG WHITE PROTEIN. <i>Journal of Food Process Engineering</i> , 2008, 31, 684-693.	2.9	3
125	Modeling Oil Extraction from Green and Roasted Coffee by Means of Supercritical CO ₂ . <i>International Journal of Food Engineering</i> , 2012, 8, .	1.5	3
126	ADSORPTION OF ALPHA-LACTALBUMIN FROM MILK WHEY ON HYDROXYAPATITE: EFFECT OF pH AND TEMPERATURE AND THERMODYNAMIC ANALYSIS. <i>Quimica Nova</i> , 2014, , .	0.3	3

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127	Stabilizing Properties of Chia Seed Mucilage on Dispersions and Emulsions at Different pHs. Food Biophysics, 2022, 17, 568-574.	3.0	3
128	Application of a macromolecular micellar system formed by the P123 triblock copolymer for determination of copper concentrations. Open Chemistry, 2010, 8, 258-263.	1.9	2
129	Modeling of the α -lactalbumin and β -lactoglobulin protein separation. Chemical Engineering Research and Design, 2011, 89, 156-163.	5.6	2
130	Equilibrium Data for Aqueous Two-Phase Systems Formed by Ionic Liquid (1-Butyl-3-methylimidazolium) Tj ETQq0 0 0 rgBT /Overlock 10 and Inorganic Salts (Dibasic Potassium Phosphate and Tripotassium Phosphate) at 298.15 K. Journal of Chemical & Engineering Data, 2019, 64, 3781-3785.	1.9	2
131	Emulsifying properties of quail egg white proteins in different vegetable oil emulsions. Acta Scientiarum - Technology, 2020, 43, e50067.	0.4	2
132	A REVIEW OF HUMIDIFICATION-DEHUMIDIFICATION DESALINATION SYSTEMS. International Journal of Research -GRANTHAALAYAH, 2020, 8, 290-311.	0.1	2
133	REVISÃO: TÂNOCNICAS USADAS NO PROCESSO DE PURIFICAÇÃO DE BIOMOLÉCULAS. Boletim Centro De Pesquisa De Processamento De Alimentos, 2003, 21, .	0.2	1
134	AVALIAÇÃO SENSORIAL E MAPA DE PREFERÊNCIA INTERNO DE MARCAS COMERCIAIS DE REFRIGERANTE SABOR GUARANÁ. Boletim Centro De Pesquisa De Processamento De Alimentos, 2003, 21, .	0.2	1
135	Extraction of microalgae oil by organic solvents: experimental determination and modeling of liquid-liquid equilibria using vegetable oils mixture as a model system. Brazilian Journal of Chemical Engineering, 2021, 38, 629-638.	1.3	1
136	Influence of Homogenization in the Physicochemical Quality of Human Milk and Fat Retention in Gastric Tubes. Journal of Human Lactation, 2022, 38, 309-322.	1.6	1
137	PASSION FRUIT BY-PRODUCT: PROCESS DESIGN OF PECTIN PRODUCTION. International Journal of Research -GRANTHAALAYAH, 2020, 8, 58-69.	0.1	1
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