Jane SÃ©lia Dos Reis Coimbra

List of Publications by Year
in descending order

146 papers	5,241 citations	117625 34 h-index	95266 68 g-index
150 all docs	150 docs citations	150 times ranked	6072 citing authors

#	Article	IF	Citations
1	Homogenised and pasteurised human milk: lipid profile and effect as a supplement in the enteral diet of Wistar rats. British Journal of Nutrition, 2022, 127, 711-721.	2.3	4
2	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
3	pH influence on the mechanisms of interaction between chitosan and ovalbumin: a multi-spectroscopic approach. Food Hydrocolloids, 2022, 123, 107137.	10.7	18
4	Impacts of Ca2+ cation and temperature on bovine Î±-lactalbumin secondary structures and foamability â€“ Insights from computational molecular dynamics. Food Chemistry, 2022, 367, 130733.	8.2	7
5	Harvesting of Chlorella sorokiniana BR001 cultivated in a low-nitrogen medium using different techniques. Ciencia Rural, 2022, 52, .	0.5	0
6	Biochemical and morphological characterization of freshwater microalga Tetradesmus obliquus (Chlorophyta: Chlorophyceae). Protoplasma, 2022, 259, 937-948.	2.1	4
7	Polyelectrolyte complexes (PECs) obtained from chitosan and carboxymethylcellulose: A physicochemical and microstructural study. Carbohydrate Polymer Technologies and Applications, 2022, 3, 100197.	2.6	4
8	Stabilizing Properties of Chia Seed Mucilage on Dispersions and Emulsions at Different pHs. Food Biophysics, 2022, 17, 568-574.	3.0	3
9	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
10	Structural and molecular bases of angiotensin-converting enzyme inhibition by bovine casein-derived peptides: an in silico molecular dynamics approach. Journal of Biomolecular Structure and Dynamics, 2021, 39, 1386-1403.	3.5	4
11	Effects of protein concentration during ultrasonic processing on physicochemical properties and techno-functionality of plant food proteins. Food Hydrocolloids, 2021, 113, 106457.	10.7	30
12	Aqueous solutions ofÂglycolic, propionic, or lactic acid in substitution of acetic acid to prepare chitosan dispersions: a study based on rheological and physicochemical properties. Journal of Food Science and Technology, 2021, 58, 1797-1807.	2.8	4
13	Mixed starch/chitosan hydrogels: elastic properties as modelled through simulated annealing algorithm and their ability to strongly reduce yellow sunset (INS 110) release. Carbohydrate Polymers, 2021, 255, 117526.	10.2	9
14	FATTY ACID PROFILE OF NON-CONFORMING POOLED HUMAN MILK AS AFFECTED BY THE PROCESSING AND STORAGE CONDITIONS. International Journal of Research -GRANTHAALAYAH, 2021, 9, 46-54.	0.1	0
15	Simulation of ethanol recovery and economic analysis of pectin production on an industrial scale. Bioprocess and Biosystems Engineering, 2021, 44, 1639-1647.	3.4	5
16	Extraction of microalgae oil by organic solvents: experimental determination and modeling of liquidâ€“liquid equilibria using vegetable oils mixture as a model system. Brazilian Journal of Chemical Engineering, 2021, 38, 629-638.	1.3	1
17	Optimized extraction of neutral carbohydrates, crude lipids and photosynthetic pigments from the wet biomass of the microalga Scenedesmus obliquus BR003. Separation and Purification Technology, 2021, 269, 118711.	7.9	13
18	Characterization, techno-functional properties, and encapsulation efficiency of self-assembled Î²-lactoglobulin nanostructures. Food Chemistry, 2021, 356, 129719.	8.2	11

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19	Scenedesmus obliquus protein concentrate: A sustainable alternative emulsifier for the food industry. Algal Research, 2021, 59, 102468.	4.6	11
20	Nanostructured conjugates from tara gum and Î±-lactalbumin. Part 1. Structural characterization. International Journal of Biological Macromolecules, 2020, 153, 995-1004.	7.5	8
21	Food safety, hypolipidemic and hypoglycemic activities, and in vivo protein quality of microalga Scenedesmus obliquus in Wistar rats. Journal of Functional Foods, 2020, 65, 103711.	3.4	32
22	Casein-Derived Peptides with Antihypertensive Potential: Production, Identification and Assessment of Complex Formation with Angiotensin I-Converting Enzyme (ACE) through Molecular Docking Studies. Food Biophysics, 2020, 15, 162-172.	3.0	7
23	Extraction of Pectin from Passion Fruit Peel. Food Engineering Reviews, 2020, 12, 460-472.	5.9	35
24	Emulsifying properties of quail egg white proteins in different vegetable oil emulsions. Acta Scientiarum - Technology, 2020, 43, e50067.	0.4	2
25	Combined adjustment of pH and ultrasound treatments modify techno-functionalities of pea protein concentrates. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2020, 603, 125156.	4.7	41
26	Comparative appraisal of HPLC, Chloramineâ€₹ and Laneâ€“Eynon methods for quantification of carbohydrates in concentrated dairy products. International Journal of Dairy Technology, 2020, 73, 795-800.	2.8	8
27	PASSION FRUIT BY-PRODUCT: PROCESS DESIGN OF PECTIN PRODUCTION. International Journal of Research -GRANTHAALAYAH, 2020, 8, 58-69.	0.1	1
28	A REVIEW OF HUMIDIFICATION-DEHUMIDIFICATION DESALINATION SYSTEMS. International Journal of Research -GRANTHAALAYAH, 2020, 8, 290-311.	0.1	2
29	EXTRACTION OF BARU ALMOND OIL USING ALTERNATIVE SOLVENTS TO HEXANE: ETHANOL AND ISOPROPANOL. International Journal of Research -GRANTHAALAYAH, 2020, 8, 356-371.	0.1	1
30	Conjugates of Î±-lactalbumin, Î²-lactoglobulin, and lysozyme with polysaccharides: Characterization and techno-functional properties. Food Research International, 2019, 116, 492-498.	6.2	17
31	Equilibrium Data for Aqueous Two-Phase Systems Formed by Ionic Liquid (1-Butyl-3-methylimidazolium) Tj ETQq1 1 0.784314 rgBT /O... 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
32	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. Ultrasonics Sonochemistry, 2019, 59, 104754.	8.2	16
33	Insights on physicochemical aspects of chitosan dispersion in aqueous solutions of acetic, glycolic, propionic or lactic acid. International Journal of Biological Macromolecules, 2019, 128, 140-148.	7.5	36
34	Continuous fractionation of whey protein isolates by using supercritical carbon dioxide. Journal of CO2 Utilization, 2019, 30, 112-122.	6.8	14
35	Anti-Hypertensive Peptides Derived from Caseins: Mechanism of Physiological Action, Production Bioprocesses, and Challenges for Food Applications. Applied Biochemistry and Biotechnology, 2018, 185, 884-908.	2.9	15
36	Rheological Properties of Aqueous Dispersions of Xanthan Gum Containing Different Chloride Salts Are Impacted by both Sizes and Net Electric Charges of the Cations. Food Biophysics, 2018, 13, 186-197.	3.0	22

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37	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
38	Liquidâ€“Liquid Extraction of Neutral Lipids and Free Fatty Acids from Microalgae Oil. Journal of Chemical & Engineering Data, 2018, 63, 3391-3399.	1.9	4
39	Quinoa: Nutritional, functional, and antinutritional aspects. Critical Reviews in Food Science and Nutrition, 2017, 57, 1618-1630.	10.3	251
40	Rheological and Physicochemical Studies on Emulsions Formulated with Chitosan Previously Dispersed in Aqueous Solutions of Lactic Acid. Food Biophysics, 2017, 12, 109-118.	3.0	21
41	Supercritical water oxidation of lactose. Canadian Journal of Chemical Engineering, 2017, 95, 827-831.	1.7	5
42	Leachate treatment using supercritical water. Canadian Journal of Chemical Engineering, 2017, 95, 1442-1448.	1.7	16
43	Formation and characterization of supramolecular structures of Î²-lactoglobulin and lactoferrin proteins. Food Research International, 2017, 100, 674-681.	6.2	14
44	Phage PVP-SE1 as Tool Recognition in Polydiacetylene to Produce Intelligent Packaging. Journal of Food Chemistry and Nanotechnology, 2017, 03, .	0.3	0
45	Physicochemical Aspects of Chitosan Dispersibility in Acidic Aqueous Media: Effects of the Food Acid Counter-Anion. Food Biophysics, 2016, 11, 388-399.	3.0	17
46	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
47	Design of bio-based supramolecular structures through self-assembly of Î±-lactalbumin and lysozyme. Food Hydrocolloids, 2016, 58, 60-74.	10.7	19
48	Kinetics and Thermodynamics of Oil Extraction fromJatropha curcasL. Using Ethanol as a Solvent. International Journal of Chemical Engineering, 2015, 2015, 1-9.	2.4	33
49	Partitioning of bovine lactoferrin in aqueous two-phase system containing poly(ethylene glycol) and sodium citrate. Food and Bioproducts Processing, 2015, 95, 118-124.	3.6	19
50	Stability and sensitivity of polydiacetylene vesicles to detect Salmonella. Sensors and Actuators B: Chemical, 2015, 221, 653-658.	7.8	28
51	Adsorption of immunoglobulin Y in supermacroporous continuous cryogel with immobilized Cu2+ ions. Journal of Chromatography A, 2015, 1395, 16-22.	3.7	18
52	Recovery, encapsulation and stabilization of bioactives from food residues using high pressure techniques. Current Opinion in Food Science, 2015, 5, 76-85.	8.0	14
53	Hydrogen production and TOC reduction from gasification of lactose by supercritical water. International Journal of Hydrogen Energy, 2015, 40, 12162-12168.	7.1	25
54	Acacia gum as modifier of thermal stability, solubility and emulsifying properties of Î±-lactalbumin. Carbohydrate Polymers, 2015, 119, 210-218.	10.2	18

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55	Green extraction by aqueous two-phase systems of porcine pancreatic and snake venom phospholipase A2. Separation and Purification Technology, 2015, 141, 25-30.	7.9	9
56	Rapid detection of whey in milk powder samples by spectrophotometric and multivariate calibration. Food Chemistry, 2015, 174, 1-7.	8.2	43
57	Solubility of Proteins from Quail (Coturnix coturnix japonica) Egg White as Affected by Agitation Time, pH, and Salt Concentration. International Journal of Food Properties, 2015, 18, 250-258.	3.0	7
58	PARTITIONING OF WHEY PROTEINS USING AQUEOUS TWO-PHASE SYSTEMS WITH IONIC LIQUIDS. Quimica Nova, 2015, , .	0.3	0
59	Production, characterization and foamability of Î±-lactalbumin/glycomacropeptide supramolecular structures. Food Research International, 2014, 64, 157-165.	6.2	25
60	Physical Properties of Red Guava (Psidium guajava L.) Pulp as Affected by Soluble Solids Content and Temperature. International Journal of Food Engineering, 2014, 10, 437-445.	1.5	6
61	Density, Refractive Index, Apparent Specific Volume, and Electrical Conductivity of Aqueous Solutions of Poly(ethylene glycol) 1500 at Different Temperatures. Journal of Chemical & Engineering Data, 2014, 59, 339-345.	1.9	13
62	Recovery of casein-derived peptides with in vitro inhibitory activity of angiotensin converting enzyme (ACE) using aqueous two-phase systems. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2014, 973, 84-88.	2.3	14
63	Complex coacervates obtained from lactoferrin and gum arabic: Formation and characterization. Food Research International, 2014, 65, 367-374.	6.2	60
64	ADSORPTION OF ALPHA-LACTALBUMIN FROM MILK WHEY ON HYDROXYAPATITE: EFFECT OF pH AND TEMPERATURE AND THERMODYNAMIC ANALYSIS. Quimica Nova, 2014, , .	0.3	3
65	Optimized dispersion of ZnO nanoparticles and antimicrobial activity against foodborne pathogens and spoilage microorganisms. Journal of Nanoparticle Research, 2013, 15, 1.	1.9	22
66	Physicalâ€“mechanical and antimicrobial properties of nanocomposite films with pediocin and ZnO nanoparticles. Carbohydrate Polymers, 2013, 94, 199-208.	10.2	162
67	Measurements and Modeling of Liquidâ€“Liquid Equilibrium of Polyethylene Glycol 400, Sodium Phosphate, or Sodium Citrate Aqueous Two-Phase Systems at (298.2, 308.2, and 318.2) K. Journal of Chemical & Engineering Data, 2013, 58, 2008-2017.	1.9	17
68	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
69	Pear Drying: Thermodynamics Studies and Coefficients of Convective Heat and Mass Transfer. International Journal of Food Engineering, 2013, 9, 365-374.	1.5	6
70	Rheological Behavior of Binary Aqueous Solutions of Poly(ethylene glycol) of 1500 gÂ·mol^{â€“1} as Affected by Temperature and Polymer Concentration. Journal of Chemical & Engineering Data, 2013, 58, 838-844.	1.9	5
71	Thermophysical and rheological properties of dulce de leche with and without coconut flakes as a function of temperature. Food Science and Technology, 2013, 33, 93-98.	1.7	6
72	Rheological behavior of Chlorella sp. e Scenedesmus sp. cultures in different biomass concentrations. Engenharia Agricola, 2013, 33, 1063-1071.	0.7	12

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73	Photoacoustic spectroscopy as an approach to assess chemical modifications in edible oils. Journal of the Brazilian Chemical Society, 2013, 24, 369-374.	0.6	4
74	Photoacoustic Spectroscopy as an Approach to Assess Chemical Modifications in Edible Oils. Journal of the Brazilian Chemical Society, 2013, , .	0.6	0
75	Innovative Unit Operations. Contemporary Food Engineering, 2013, , 251-264.	0.2	0
76	Liquidâ€“Liquid Equilibria of Aqueous Two-Phase Systems Containing Sodium Hydroxide + Poly(ethylene) Tj ETQq0 0 0 rgBT /Overlock 1 & Engineering Data, 2012, 57, 280-283.	1.9	23
77	Equilibrium Data of Aqueous Two-Phase Systems Composed of Poly(ethylene glycol) and Maltodextrin. Journal of Chemical & Engineering Data, 2012, 57, 1984-1990.	1.9	9
78	Interfacial Tension of Aqueous Two-Phase Systems Containing Poly(ethylene glycol) and Potassium Phosphate. Journal of Chemical & Engineering Data, 2012, 57, 1648-1652.	1.9	19
79	Modeling Oil Extraction from Green and Roasted Coffee by Means of Supercritical CO2. International Journal of Food Engineering, 2012, 8, .	1.5	3
80	Zinc Oxide Nanoparticles: Synthesis, Antimicrobial Activity and Food Packaging Applications. Food and Bioprocess Technology, 2012, 5, 1447-1464.	4.7	1,016
81	Friction factors, convective heat transfer coefficients and the Colburn analogy for industrial sugarcane juices. Biochemical Engineering Journal, 2012, 60, 111-118.	3.6	5
82	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
83	THERMOPHYSICAL PROPERTIES OF JACKFRUIT PULP AFFECTED BY CHANGES IN MOISTURE CONTENT AND TEMPERATURE. Journal of Food Process Engineering, 2011, 34, 580-592.	2.9	12
84	Adsorption kinetics and thermodynamic parameters of egg white proteins. European Food Research and Technology, 2011, 232, 985-993.	3.3	5
85	Rheology and fluid dynamics properties of sugarcane juice. Biochemical Engineering Journal, 2011, 53, 260-265.	3.6	35
86	Modeling of the Î±-lactalbumin and Î²-lactoglobulin protein separation. Chemical Engineering Research and Design, 2011, 89, 156-163.	5.6	2
87	Nanoemulsions of Î²-carotene using a high-energy emulsificationâ€“evaporation technique. Journal of Food Engineering, 2011, 102, 130-135.	5.2	174
88	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
89	Kinematic Viscosity and Density of Binary and Ternary Mixtures Containing Hydrocolloids, Sodium Chloride, and Water. International Journal of Thermophysics, 2010, 31, 513-524.	2.1	6
90	Partitioning of glutenin flour of special wheat using aqueous two-phase systems. Journal of Cereal Science, 2010, 52, 270-274.	3.7	14

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91	Liquidâ˜'Liquid Phase Equilibrium of Triblock Copolymer F68, Poly(ethylene) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 747 Td (oxide Chemical & Engineering Data, 2010, 55, 1618-1622.	1.9	19
92	Liquidâ˜'Liquid Equilibrium of Aqueous Two-Phase System Composed of Poly(ethylene glycol) 400 and Sulfate Salts. Journal of Chemical & Engineering Data, 2010, 55, 1247-1251.	1.9	45
93	A green and sensitive method to determine phenols in water and wastewater samples using an aqueous two-phase system. Talanta, 2010, 80, 1139-1144.	5.5	46
94	Thermophysical properties of umbu pulp. Brazilian Journal of Food Technology, 2010, 13, 219-225.	0.8	9
95	SeparaciÃ³n de ProteÃnas de Suero de Leche LÃquida Por cromatografÃa. Scientia Agropecuaria, 2010, , 21-26.	1.0	0
96	Xylose reductase activity in Debaryomyces hansenii UFV-170 cultivated in semi-synthetic medium and cotton husk hemicellulose hydrolyzate. Bioprocess and Biosystems Engineering, 2009, 32, 747-754.	3.4	7
97	Ovomucoid partitioning in aqueous two-phase systems. Biochemical Engineering Journal, 2009, 47, 55-60.	3.6	30
98	Thermodynamic studies of partitioning behavior of lysozyme and conalbumin in aqueous two-phase systems. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2009, 877, 2579-2584.	2.3	25
99	Partitioning of glycomacropeptide in aqueous two-phase systems. Process Biochemistry, 2009, 44, 1213-1216.	3.7	52
100	Liquidâ˜'Liquid Equilibria of an Aqueous Two-Phase System Formed by a Triblock Copolymer and Sodium Salts at Different Temperatures. Journal of Chemical & Engineering Data, 2009, 54, 2891-2894.	1.9	39
101	Surface Excess Enthalpy of PEO + Salt +Water and L35 + Salt + Water Aqueous Two-Phase Systems. Journal of Chemical & Engineering Data, 2009, 54, 531-535.	1.9	19
102	Liquidâ€"liquid extraction of metal ions without use of organic solvent. Separation and Purification Technology, 2008, 62, 687-693.	7.9	100
103	Partition of Î±-lactoalbumin and Î²-lactoglobulin by cloud point extraction. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2008, 867, 189-193.	2.3	10
104	Hydrophobic effect on the partitioning of [Fe(CN)5(NO)]2â˜' and [Fe(CN)6]3â˜' anions in aqueous two-phase systems formed by triblock copolymers and phosphate salts. Separation and Purification Technology, 2008, 60, 103-112.	7.9	59
105	SOLUBILITY OF QUAIL (COTURNIX COTURNIX JAPONICA) EGG WHITE PROTEIN. Journal of Food Process Engineering, 2008, 31, 684-693.	2.9	3
106	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
107	Liquidâ˜'Liquid Equilibrium of Aqueous Two-Phase Systems Containing Poly(ethylene) Glycol 4000 and Zinc Sulfate at Different Temperatures. Journal of Chemical & Engineering Data, 2008, 53, 919-922.	1.9	30
108	Equilibrium Phase Behavior for Ternary Mixtures of Poly(ethylene) Glycol 6000 + Water + Sulfate Salts at Different Temperatures. Journal of Chemical & Engineering Data, 2008, 53, 2441-2443.	1.9	27

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109	Equilibrium Data of the Biphasic System Poly(ethylene oxide) 4000 + Copper Sulfate + Water at (5, 10,) Tj ETQq1 1 0.784314 rgBT /O	1.9	18
110	PEOâ^'[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. Journal of Physical Chemistry B, 2008, 112, 11669-11678.	2.6	46
111	Liquidâ€"Liquid Equilibria of Biphasic Systems Composed of Sodium Citrate + Polyethylene(glycol) 1500 or 4000 at Different Temperatures. Journal of Chemical & Engineering Data, 2008, 53, 895-899.	1.9	53
112	Liquidâ^'Liquid Equilibrium for Systems Composed of Grape Seed Oil + Oleic Acid + Ethanol + Water at (283.2, 290.7, and 298.2) K. Journal of Chemical & Engineering Data, 2008, 53, 1492-1497.	1.9	15
113	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. Quimica Nova, 2008, 31, 209-213.	0.3	16
114	Effect of pH and salt concentration on the solubility and density of egg yolk and plasma egg yolk. LWT - Food Science and Technology, 2007, 40, 1253-1258.	5.2	36
115	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
116	Density, Electrical Conductivity, Kinematic Viscosity, and Refractive Index of Binary Mixtures Containing Poly(ethylene glycol) 4000, Lithium Sulfate, and Water at Different Temperatures. Journal of Chemical & Engineering Data, 2007, 52, 1567-1570.	1.9	28
117	Equilibrium Data for Poly(propylene glycol) + Sucrose + Water and Poly(propylene Glycol) + Fructose + Water Systems from (15 to 45) Â°C. Journal of Chemical & Engineering Data, 2007, 52, 1649-1652.	1.9	13
118	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
119	Cholesterol removal in liquid egg yolk using high methoxyl pectins. Carbohydrate Polymers, 2007, 69, 72-78.	10.2	23
120	Partitioning of caseinomacropeptide in aqueous two-phase systems. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2007, 858, 205-210.	2.3	44
121	MODELING CONSUMER INTENTION TO PURCHASE FRESH PRODUCE. Journal of Sensory Studies, 2007, 22, 115-125.	1.6	7
122	NÃveis de energia metabolizÃ¡vel para codornas japonesas na fase inicial de postura. Revista Brasileira De Zootecnia, 2007, 36, 79-85.	0.8	13
123	Nitroprussideâ^'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. Journal of Physical Chemistry B, 2006, 110, 23540-23546.	2.6	51
124	Interfacial Tension and Viscosity for Poly(ethylene glycol) + Maltodextrin Aqueous Two-Phase Systems. Journal of Chemical & Engineering Data, 2006, 51, 1144-1147.	1.9	18
125	Sistema aquoso bifÃ¡sico: uma alternativa eficiente para extraÃ§Ã£o de Ãons. Quimica Nova, 2006, 29, 1332-1339.	0.3	22
126	THERMAL PROCESS CALCULATION USING ARTIFICIAL NEURAL NETWORKS AND OTHER TRADITIONAL METHODS. Journal of Food Process Engineering, 2006, 29, 162-173.	2.9	7

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127	Hydrophobic interaction adsorption of hen egg white proteins albumin, conalbumin, and lysozyme. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2006, 840, 85-93.	2.3	35
128	Hydrophobic interaction adsorption of whey proteins: Effect of temperature and salt concentration and thermodynamic analysis. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2006, 844, 6-14.	2.3	49
129	Dispersed phase hold-up in a Graesser raining bucket contactor using aqueous two-phase systems. Journal of Food Engineering, 2006, 72, 302-309.	5.2	25
130	Adsorption of egg yolk plasma cholesterol using a hydrophobic adsorbent. European Food Research and Technology, 2006, 223, 705-709.	3.3	9
131	Density, heat capacity and thermal conductivity of liquid egg products. Journal of Food Engineering, 2006, 74, 186-190.	5.2	59
132	Axial mixing in a Graesser liquidâ€“liquid contactor using aqueous two-phase systems. Chemical Engineering and Processing: Process Intensification, 2005, 44, 441-446.	3.6	5
133	Modeling sterilization process of canned foods using artificial neural networks. Chemical Engineering and Processing: Process Intensification, 2005, 44, 1269-1276.	3.6	42
134	FÃ‰CULA DE BATATA COMO ADJUNTO DE MALTE NA FABRICAÃ‡ÃƒO DE CERVEJA. Boletim Centro De Pesquisa De Processamento De Alimentos, 2005, 23, .	0.2	0
135	Equilibrium Phase Behavior of Triblock Copolymer + Salt + Water Two-Phase Systems at Different Temperatures and pH. Journal of Chemical & Engineering Data, 2005, 50, 1457-1461.	1.9	37
136	Size-exclusion chromatography applied to the purification of whey proteins from the polymeric and saline phases of aqueous two-phase systems. Process Biochemistry, 2004, 39, 1751-1759.	3.7	30
137	Dynamic Viscosity of Binary and Ternary Mixtures Containing Poly(Ethylene Glycol), Potassium Phosphate, and Water. Journal of Chemical & Engineering Data, 2004, 49, 1340-1343.	1.9	12
138	Modeling Thermal Conductivity, Specific Heat, and Density of Milk: A Neural Network Approach. International Journal of Food Properties, 2004, 7, 531-539.	3.0	16
139	REVISÃƒO: TÃ‰CNICAS USADAS NO PROCESSO DE PURIFICAÃ‡ÃƒO DE BIOMOLÃ CULAS. Boletim Centro De Pesquisa De Processamento De Alimentos, 2003, 21, .	0.2	1
140	AVALIAÃ‡ÃƒO SENSORIAL E MAPA DE PREFERÃŠNCIA INTERNO DE MARCAS COMERCIAIS DE REFRIGERANTE SABOR GUARANÃ• Boletim Centro De Pesquisa De Processamento De Alimentos, 2003, 21, .	0.2	1
141	AvaliaÃ§Ã£o da influÃªncia dos milhos QPM nas caracterÃsticas sensoriais de bolo. Food Science and Technology, 2003, 23, 129-134.	1.7	4
142	Influence of Temperature and Water and Fat Contents on the Thermophysical Properties of Milk. Journal of Chemical & Engineering Data, 2002, 47, 1488-1491.	1.9	33
143	Liquidâˆ’Liquid Equilibrium for Ternary Systems Containing a Sugar + a Synthetic Polymer + Water. Journal of Chemical & Engineering Data, 2002, 47, 1346-1350.	1.9	15
144	Dispersed Phase Hold-Up in a Perforated Rotating Disc Contactor (PRDC) Using Aqueous Two-Phase Systems.. Journal of Chemical Engineering of Japan, 1998, 31, 277-280.	0.6	37

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145	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
146	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