List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Modelling of lipase-catalysed oil hydrolysis in supercritical CO2 in a packed-bed reactor. Journal of Supercritical Fluids, 2022, , 105629.	3.2	2
2	Regioselective enzymatic hydrolysis of blackcurrant seed oil in supercritical CO2. Journal of CO2 Utilization, 2021, 52, 101692.	6.8	3
3	Fractionation of turmerones from turmeric SFE isolate using semi-preparative supercritical chromatography technique. Journal of Industrial and Engineering Chemistry, 2019, 77, 223-229.	5.8	9
4	New developments in the modelling of carotenoids extraction from microalgae with supercritical CO2. Journal of Supercritical Fluids, 2019, 148, 93-103.	3.2	21
5	Combining high-pressure methods for extraction of stilbenes from grape cane. Journal of Supercritical Fluids, 2018, 142, 38-44.	3.2	14
6	Titania aerogels with tailored nano and microstructure: comparison of lyophilization and supercritical drying. Pure and Applied Chemistry, 2017, 89, 501-509.	1.9	6
7	Broken-and-intact cell model for supercritical fluid extraction: Its origin and limits. Journal of Supercritical Fluids, 2017, 129, 3-8.	3.2	24
8	Vitrification conditions and porosity prediction of CO 2 blown polystyrene foams. Journal of Supercritical Fluids, 2017, 127, 1-8.	3.2	6
9	Effect of organic co-blowing agents on the morphology of CO 2 blown microcellular polystyrene foams. Journal of Supercritical Fluids, 2017, 130, 30-39.	3.2	32
10	A novel model for multicomponent supercritical fluid extraction and its application to Ruta graveolens. Journal of Supercritical Fluids, 2017, 120, 102-112.	3.2	19
11	Modeling of the Kinetics of Supercritical Fluid Extraction of Lipids from Microalgae with Emphasis on Extract Desorption. Materials, 2016, 9, 423.	2.9	17
12	Kinetic Study for the Ethanolysis of Fish Oil Catalyzed by Lipozyme <sup>®</sup> 435 in Different Reaction Media. Journal of Oleo Science, 2015, 64, 431-441.	1.4	10
13	New Approach to Modeling Supercritical CO2 Extraction of Cuticular Waxes: Interplay between Solubility and Kinetics. Industrial & Engineering Chemistry Research, 2015, 54, 4861-4870.	3.7	14
14	Extraction of botanical pesticides from Pelargonium graveolens using supercritical carbon dioxide. Industrial Crops and Products, 2015, 67, 310-317.	5.2	26
15	Supercritical CO2 extraction of volatile thymoquinone from Monarda didyma and M. fistulosa herbs. Journal of Supercritical Fluids, 2015, 105, 29-34.	3.2	21
16	Enrichment of Nigella damascena extract with volatile compounds using supercritical fluid extraction. Journal of Supercritical Fluids, 2014, 94, 160-164.	3.2	10
17	Effect of separation method on chemical composition and insecticidal activity of Lamiaceae isolates. Industrial Crops and Products, 2013, 47, 69-77.	5.2	25
18	A biorefinery from Nannochloropsis sp. microalga – Extraction of oils and pigments. Production of biohydrogen from the leftover biomass. Bioresource Technology, 2013, 135, 128-136.	9.6	267

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19	Temperature-dependent kinetics of grape seed phenolic compounds extraction: Experiment and model. Food Chemistry, 2013, 136, 1136-1140.	8.2	64
20	Measurement and Correlation of α-Bisabolol Solubility in Near-Critical Carbon Dioxide. Journal of Chemical & Engineering Data, 2013, 58, 1151-1155.	1.9	4
21	LC-NMR Technique in the Analysis of Phytosterols in Natural Extracts. Journal of Analytical Methods in Chemistry, 2013, 2013, 1-7.	1.6	11
22	Microâ€Cellular Polystyrene Foam Preparation Using High Pressure <scp>CO</scp> <sub>2</sub> : The Influence of Solvent Residua. Macromolecular Symposia, 2013, 333, 266-272.	0.7	11
23	Extraction of Volatile Oil from Aromatic Plants with Supercritical Carbon Dioxide: Experiments and Modeling. Molecules, 2012, 17, 10550-10573.	3.8	46
24	Solute-Matrix and Solute-Solute Interactions During Supercritical Fluid Extraction of Sea Buckthorn Leaves. Procedia Engineering, 2012, 42, 1682-1691.	1.2	8
25	Modeling the supercritical fluid extraction of essential oils from plant materials. Journal of Chromatography A, 2012, 1250, 27-33.	3.7	52
26	Steps of supercritical fluid extraction of natural products and their characteristic times. Journal of Supercritical Fluids, 2012, 66, 73-79.	3.2	102
27	Apparent Solubility of Natural Products Extracted with Near-Critical Carbon Dioxide. American Journal of Analytical Chemistry, 2012, 03, 958-965.	0.9	26
28	Supercritical fluid extraction from vegetable materials. Reviews in Chemical Engineering, 2011, 27, .	4.4	80
29	The insecticidal activity of Tanacetum parthenium (L.) Schultz Bip. extracts obtained by supercritical fluid extraction and hydrodistillation. Industrial Crops and Products, 2010, 31, 449-454.	5.2	50
30	Supercritical fluid extraction of minor components of vegetable oils: β-Sitosterol. Journal of Food Engineering, 2010, 101, 201-209.	5.2	27
31	Mathematical modelling of supercritical CO2 extraction of volatile oils from aromatic plants. Chemical Engineering Science, 2010, 65, 3579-3590.	3.8	45
32	β-Sitosterol: Supercritical Carbon Dioxide Extraction from Sea Buckthorn (Hippophae rhamnoides L.) Seeds. International Journal of Molecular Sciences, 2010, 11, 1842-1850.	4.1	65
33	The Effects of Extracts Obtained by Supercritical Fluid Extraction and Traditional Extraction Techniques on Larvae <i>Leptinotarsa decemlineata</i> SAY Journal of Essential Oil Research, 2009, 21, 367-373.	2.7	26
34	Geotrichum candidum 4013: Extracellular lipase versus cell-bound lipase from the single strain. Journal of Molecular Catalysis B: Enzymatic, 2009, 61, 188-193.	1.8	17
35	Comparison of various types of stationary phases in non-aqueous reversed-phase high-performance liquid chromatography–mass spectrometry of glycerolipids in blackcurrant oil and its enzymatic hydrolysis mixture. Journal of Chromatography A, 2009, 1216, 8371-8378.	3.7	29
36	Kinetics and specificity of Lipozyme-catalysed oil hydrolysis in supercritical CO2. Chemical Engineering Research and Design, 2008, 86, 673-681.	5.6	18

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37	Supercritical fluid extraction of cynaropicrin and 20â€hydroxyecdysone from <i>Leuzea carthamoides</i> DC. Journal of Separation Science, 2008, 31, 1387-1392.	2.5	20
38	Estimation of stereospecific fatty acid distribution in vegetable oils from liquid chromatography data. European Journal of Lipid Science and Technology, 2008, 110, 266-276.	1.5	3
39	Impact of seed structure modification on the rate of supercritical CO2 extraction. Journal of Supercritical Fluids, 2008, 44, 211-218.	3.2	18
40	The insecticidal activity of Satureja hortensis L. extracts obtained by supercritical fluid extraction and traditional extraction techniques. Applied Entomology and Zoology, 2008, 43, 377-382.	1.2	24
41	Supercritical CO2 extraction of Salvia officinalis L Journal of Supercritical Fluids, 2007, 40, 239-245.	3.2	68
42	Supercritical fluid extraction of lignans and cinnamic acid from Schisandra chinensis. Journal of Supercritical Fluids, 2007, 42, 88-95.	3.2	38
43	High-performance liquid chromatography with nuclear magnetic resonance detection—A method for quantification of α- and γ-linolenic acids in their mixtures with free fatty acids. Journal of Chromatography A, 2007, 1139, 152-155.	3.7	16
44	Supercritical CO2 extraction of essential oil from yarrow. Journal of Supercritical Fluids, 2007, 40, 360-367.	3.2	49
45	High-pressure equilibrium of menthol+CO2. Journal of Supercritical Fluids, 2007, 41, 1-9.	3.2	22
46	HPLC in reversed phase mode: Tool for investigation of kinetics of blackcurrant seed oil lipolysis in supercritical carbon dioxide. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2006, 839, 80-84.	2.3	11
47	Kinetic modeling of glycerolysis–hydrolysis of canola oil in supercritical carbon dioxide media using equilibrium data. Journal of Supercritical Fluids, 2006, 37, 417-424.	3.2	38
48	Mathematical model for hydrodistillation of essential oils. Flavour and Fragrance Journal, 2006, 21, 881-889.	2.6	56
49	Mathematical model for supercritical fluid extraction of natural products and extraction curve evaluation. Journal of Supercritical Fluids, 2005, 33, 35-52.	3.2	265
50	Near-critical extraction of $\hat{l}^2$ -sitosterol and scopoletin from stinging nettle roots. Journal of Supercritical Fluids, 2005, 35, 111-118.	3.2	34
51	Near-critical extraction of pigments and oleoresin from stinging nettle leaves. Journal of Supercritical Fluids, 2004, 30, 213-224.	3.2	33
52	Dibenzo[a,c]cyclooctadiene lignans of the genus Schisandra: importance, isolation and determination. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2004, 812, 357-371.	2.3	126
53	Dibenzo[a,c]cyclooctadiene lignans of the genus Schisandra: importance, isolation and determination. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2004, 812, 357-371.	2.3	82
54	Lipase-catalysed hydrolysis of blackcurrant oil in supercritical carbon dioxide. Chemical Engineering Science, 2003, 58, 2339-2350.	3.8	37

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55	Liquid chromatographic analysis of supercritical carbon dioxide extracts of Schizandra chinensis. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2002, 770, 283-289.	2.3	33
56	Solubility of Ferulic Acid in Supercritical Carbon Dioxide with Ethanol as Cosolvent. Journal of Chemical & Engineering Data, 2001, 46, 1255-1257.	1.9	58
57	Solubility of two vegetable oils in supercritical CO2. Journal of Supercritical Fluids, 2001, 20, 15-28.	3.2	114
58	Essential oils from seeds: solubility of limonene in supercritical CO2 and how it is affected by fatty oil. Journal of Supercritical Fluids, 2001, 20, 113-129.	3.2	48
59	Solubility of β-carotene in supercritical CO2 and the effect of entrainers. Journal of Supercritical Fluids, 2001, 21, 195-203.	3.2	88
60	Solubility of squalane and dinonyl phthalate in CO2 with entrainers. Journal of Supercritical Fluids, 1999, 14, 145-149.	3.2	8
61	Solubility of squalane, dinonyl phthalate and glycerol in supercritical CO2. Fluid Phase Equilibria, 1997, 137, 185-191.	2.5	40
62	Supercritical carbon dioxide extraction of black pepper. Journal of Supercritical Fluids, 1995, 8, 295-301.	3.2	54
63	Rate of the vegetable oil extraction with supercritical CO2—II. Extraction of grape oil. Chemical Engineering Science, 1994, 49, 415-420.	3.8	203
64	Rate of the vegetable oil extraction with supercritical CO2—I. Modelling of extraction curves. Chemical Engineering Science, 1994, 49, 409-414.	3.8	513
65	Supercritical carbon dioxide extraction of caraway essential oil. Chemical Engineering Science, 1994, 49, 2499-2505.	3.8	87
66	Solubility of Menthol in Supercritical Carbon Dioxide. Journal of Chemical & Engineering Data, 1994, 39, 840-841.	1.9	20
67	The solubility of two monoterpenes in supercritical carbon dioxide. Fluid Phase Equilibria, 1993, 85, 285-300.	2.5	24
68	Calculations of compressed carbon dioxide viscosities. Industrial & Engineering Chemistry Research, 1993, 32, 3162-3169.	3.7	13
69	Measurement of local velocities of drops in a liquid—liquid extraction vibrating plate column. Chemical Engineering Science, 1990, 45, 3563-3570.	3.8	4
70	Optimum criterion of extractor design and operation. Collection of Czechoslovak Chemical Communications, 1990, 55, 2417-2427.	1.0	0
71	Countercurrent pulsed and reciprocating plate extractors. Prediction of Sauter mean drop diameter. Collection of Czechoslovak Chemical Communications, 1990, 55, 409-425.	1.0	4
72	Holdup and holdup profiles in the reciprocating plate extractor VPE. Collection of Czechoslovak Chemical Communications, 1990, 55, 2648-2661.	1.0	1

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73	Comments on "Ultrasonic technique for dispersed-phase holdup measurements". Industrial & Engineering Chemistry Research, 1988, 27, 1743-1743.	3.7	0
74	Transient behaviour of holdup in a reciprocating plate extraction column. Chemical Engineering Science, 1986, 41, 2579-2583.	3.8	3
75	Polydisperse model of the VPE extractor hydrodynamics. Collection of Czechoslovak Chemical Communications, 1986, 51, 801-808.	1.0	1
76	Measurement of liquid hold-up of the dispersed phase by an ultrasonic method. Collection of Czechoslovak Chemical Communications, 1984, 49, 378-385.	1.0	11
77	A Model of dispersion hydrodynamics in a vibrating plate extractor. Chemical Engineering Science, 1983, 38, 1863-1872.	3.8	16
78	Hold-up and flooding in a vibrating plate extractor. Collection of Czechoslovak Chemical Communications, 1983, 48, 989-1000.	1.0	2
79	Drop size distributions by power functions of breakage and coalescence. Collection of Czechoslovak Chemical Communications, 1982, 47, 2393-2402.	1.0	2
80	Breakage and coalescence of drops in a batch stirred vessel—I Comparison of continuous and discrete models. Chemical Engineering Science, 1981, 36, 163-171.	3.8	50
81	Breakage and coalescence of drops in a batch stirred vessel—II comparison of model and experiments. Chemical Engineering Science, 1981, 36, 1567-1573.	3.8	122
82	A new method of measurement of diffusivities of gases in liquids. Chemical Engineering Science, 1976, 31, 1091-1097.	3.8	24
83	Modeling of the Triacylglycerol Stereospecific Composition of Vegetable Oils: I. Comparison of Models for Triacylglycerol Assembly. European Journal of Lipid Science and Technology, 0, , 2000392.	1.5	1