

# Jannatul Ferdouse

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/10485792/publications.pdf>

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5  
papers

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citations

2258059

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2053705

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times ranked

83  
citing authors

#	ARTICLE	IF	CITATIONS
1	A new method for determining the mycelial weight of the <i>Aspergillus oryzae</i> mold by measuring its glycosylceramide content. Journal of General and Applied Microbiology, 2019, 65, 34-38.	0.7	3
2	Methionine and Glycine Stabilize Mitochondrial Activity in Sake Yeast During Ethanol Fermentation. Food Technology and Biotechnology, 2019, 57, 535-543.	2.1	3
3	Glycosylceramide modifies the flavor and metabolic characteristics of sake yeast. PeerJ, 2018, 6, e4768.	2.0	9
4	Identification and detoxification of glycolaldehyde, an unattended bioethanol fermentation inhibitor. Critical Reviews in Biotechnology, 2017, 37, 177-189.	9.0	24
5	Chromosomal Aneuploidy Improves the Brewing Characteristics of Sake Yeast. Applied and Environmental Microbiology, 2017, 83, .	3.1	13