

# Fernanda Fg Dias

## List of Publications by Year in descending order

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Version: 2024-02-01

32  
papers

798  
citations

471509

17  
h-index

501196

28  
g-index

33  
all docs

33  
docs citations

33  
times ranked

1086  
citing authors

#	ARTICLE	IF	CITATIONS
1	Venturi Easy Ambient Sonic-Spray Ionization. <i>Analytical Chemistry</i> , 2011, 83, 1375-1380.	6.5	125
2	Brazilian <i>Capsicum</i> peppers: capsaicinoid content and antioxidant activity. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 217-224.	3.5	51
3	Integrated microwave- and enzyme-assisted extraction of phenolic compounds from olive pomace. <i>LWT - Food Science and Technology</i> , 2021, 138, 110621.	5.2	40
4	A versatile system based on substrate formulation using agroindustrial wastes for protease production by <i>Aspergillus niger</i> under solid state fermentation. <i>Biocatalysis and Agricultural Biotechnology</i> , 2015, 4, 678-684.	3.1	39
5	Acrylamide mitigation in French fries using native l-asparaginase from <i>Aspergillus oryzae</i> CCT 3940. <i>LWT - Food Science and Technology</i> , 2017, 76, 222-229.	5.2	39
6	Purification, characterization and antiproliferative activity of l-asparaginase from <i>Aspergillus oryzae</i> CCT 3940 with no glutaminase activity. <i>Asian Pacific Journal of Tropical Biomedicine</i> , 2016, 6, 785-794.	1.2	38
7	Opportunities for green microextractions in comprehensive two-dimensional gas chromatography / mass spectrometry-based metabolomics – A review. <i>Analytica Chimica Acta</i> , 2018, 1040, 1-18.	5.4	37
8	Aqueous and Enzymatic Extraction of Oil and Protein from Almond Cake: A Comparative Study. <i>Processes</i> , 2019, 7, 472.	2.8	35
9	Screening of Supports for the Immobilization of $\alpha$ -Glucosidase. <i>Enzyme Research</i> , 2011, 2011, 1-8.	1.8	34
10	Effects of enzymatic extraction of oil and protein from almond cake on the physicochemical and functional properties of protein extracts. <i>Food and Bioprocess Technology</i> , 2020, 122, 280-290.	3.6	33
11	Effects of industrial heat treatments on bovine milk oxylipins and conventional markers of lipid oxidation. <i>Prostaglandins Leukotrienes and Essential Fatty Acids</i> , 2020, 152, 102040.	2.2	32
12	Occurrence of macrocyclic lactones in milk and yogurt from Brazilian market. <i>Food Control</i> , 2015, 48, 43-47.	5.5	29
13	Simplex centroid mixture design to improve l-asparaginase production in solid-state fermentation using agroindustrial wastes. <i>Biocatalysis and Agricultural Biotechnology</i> , 2015, 4, 528-534.	3.1	26
14	Biological properties of almond proteins produced by aqueous and enzyme-assisted aqueous extraction processes from almond cake. <i>Scientific Reports</i> , 2020, 10, 10873.	3.3	26
15	Sequential optimization strategy for maximum l-asparaginase production from <i>Aspergillus oryzae</i> CCT 3940. <i>Biocatalysis and Agricultural Biotechnology</i> , 2016, 6, 33-39.	3.1	24
16	A complete workflow for discovering small bioactive peptides in foods by LC-MS/MS: A case study on almonds. <i>Food Chemistry</i> , 2022, 369, 130834.	8.2	24
17	Invertase production by <i>Aspergillus niger</i> under solid state fermentation: Focus on physical-chemical parameters, synergistic and antagonistic effects using agro-industrial wastes. <i>Biocatalysis and Agricultural Biotechnology</i> , 2015, 4, 645-652.	3.1	23
18	A multicomponent system based on a blend of agroindustrial wastes for the simultaneous production of industrially applicable enzymes by solid-state fermentation. <i>Food Science and Technology</i> , 2018, 38, 131-137.	1.7	18

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19	Understanding the impact of enzyme-assisted aqueous extraction on the structural, physicochemical, and functional properties of protein extracts from full-fat almond flour. <i>Food Hydrocolloids</i> , 2022, 127, 107534.	10.7	17
20	Effects of Processing Conditions on the Simultaneous Extraction and Distribution of Oil and Protein from Almond Flour. <i>Processes</i> , 2019, 7, 844.	2.8	13
21	Improvement of Aglycone Content in Soy Isoflavones Extract by Free and Immobilized $\beta$ -Glucosidase and their Effects in Lipid Accumulation. <i>Applied Biochemistry and Biotechnology</i> , 2020, 192, 734-750.	2.9	13
22	From solvent extraction to the concurrent extraction of lipids and proteins from green coffee: An eco-friendly approach to improve process feasibility. <i>Food and Bioproducts Processing</i> , 2021, 129, 144-156.	3.6	13
23	Scaling up the Bioconversion of Cheese Whey Permeate into Fungal Oil by <i>Mucor circinelloides</i> . <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2020, 97, 703-716.	1.9	12
24	l-Asparaginase from <i>Aspergillus</i> spp.: production based on kinetics, thermal stability and biochemical characterization. <i>3 Biotech</i> , 2019, 9, 289.	2.2	9
25	Characterization and Demulsification of the Oil-Rich Emulsion from the Aqueous Extraction Process of Almond Flour. <i>Processes</i> , 2020, 8, 1228.	2.8	9
26	Chemical Composition, Antioxidant and Antibacterial Activities of Essential Oil From <i>Cymbopogon densiflorus</i> (Steud.) Stapf Flowers. <i>Journal of Essential Oil-bearing Plants: JEOP</i> , 2021, 24, 40-52.	1.9	7
27	Effects of enzyme-assisted extraction on the profile and bioaccessibility of isoflavones from soybean flour. <i>Food Research International</i> , 2021, 147, 110474.	6.2	7
28	Leveraging Bioprocessing Strategies to Achieve the Simultaneous Extraction of Full-Fat Chickpea Flour Macronutrients and Enhance Protein and Carbohydrate Functionality. <i>Food and Bioprocess Technology</i> , 2022, 15, 1760-1777.	4.7	7
29	Method optimization of oxylipin hydrolysis in nonprocessed bovine milk indicates that the majority of oxylipins are esterified. <i>Journal of Food Science</i> , 2021, 86, 1791-1801.	3.1	6
30	Solid-Phase Extraction Approaches for Improving Oligosaccharide and Small Peptide Identification with Liquid Chromatography-High-Resolution Mass Spectrometry: A Case Study on Proteolyzed Almond Extract. <i>Foods</i> , 2022, 11, 340.	4.3	6
31	Effects of enzymatic extraction on the simultaneous extraction of oil and protein from full-fat almond flour, insoluble microstructure, emulsion stability and functionality. <i>Future Foods</i> , 2022, 5, 100151.	5.4	4
32	Scaling up the Two-Stage Countercurrent Extraction of Oil and Protein from Green Coffee Beans: Impact of Proteolysis on Extractability, Protein Functionality, and Oil Recovery. <i>Food and Bioprocess Technology</i> , 2022, 15, 1794-1809.	4.7	2