

Plinho F Hertz

List of Publications by Year in descending order

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#	ARTICLE	IF	CITATIONS
1	Chitosan crosslinked with genipin as support matrix for application in food process: Support characterization and $\hat{\Gamma}^2$ -d-galactosidase immobilization. <i>Carbohydrate Polymers</i> , 2016, 137, 184-190.	5.1	181
2	Effect of the Support Size on the Properties of $\hat{\Gamma}^2$ -Galactosidase Immobilized on Chitosan: Advantages and Disadvantages of Macro and Nanoparticles. <i>Biomacromolecules</i> , 2012, 13, 2456-2464.	2.6	131
3	Development of active biofilms of quinoa (<i>Chenopodium quinoa</i> W.) starch containing gold nanoparticles and evaluation of antimicrobial activity. <i>Food Chemistry</i> , 2015, 173, 755-762.	4.2	128
4	Characterization and Antioxidant Potential of Brazilian Fruits from the Myrtaceae Family. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 3061-3067.	2.4	127
5	Cellulase and xylanase productions by isolated Amazon <i>Bacillus</i> strains using soybean industrial residue based solid-state cultivation. <i>Brazilian Journal of Microbiology</i> , 2002, 33, 213-218.	0.8	107
6	High stability of immobilized $\hat{\Gamma}^2$ -d-galactosidase for lactose hydrolysis and galactooligosaccharides synthesis. <i>Carbohydrate Polymers</i> , 2013, 95, 465-470.	5.1	90
7	Production of ethanol from soybean hull hydrolysate by osmotolerant <i>Candida guilliermondii</i> NRRL Y-2075. <i>Bioresource Technology</i> , 2008, 99, 2898-2904.	4.8	89
8	Fructooligosaccharides synthesis by highly stable immobilized $\hat{\Gamma}^2$ -fructofuranosidase from <i>Aspergillus aculeatus</i> . <i>Carbohydrate Polymers</i> , 2014, 103, 193-197.	5.1	72
9	Optimization of cellulase-free xylanase activity produced by <i>Bacillus coagulans</i> BL69 in solid-state cultivation. <i>Process Biochemistry</i> , 2005, 40, 107-112.	1.8	67
10	High operational stability of invertase from <i>Saccharomyces cerevisiae</i> immobilized on chitosan nanoparticles. <i>Carbohydrate Polymers</i> , 2013, 92, 462-468.	5.1	64
11	Characterization, bioactive compounds and antioxidant potential of three Brazilian fruits. <i>Journal of Food Composition and Analysis</i> , 2013, 29, 19-24.	1.9	60
12	Effect of processing on the stability of bioactive compounds from red guava (<i>Psidium cattleianum</i>) Tj ETQqO 0 0 rgBT /Overlock 10 Tf 50	1.9	58
13	Preparation and characterization of a Combi-CLEAs from pectinases and cellulases: a potential biocatalyst for grape juice clarification. <i>RSC Advances</i> , 2016, 6, 27242-27251.	1.7	55
14	Magnetic biocatalysts of pectinase and cellulase: Synthesis and characterization of two preparations for application in grape juice clarification. <i>International Journal of Biological Macromolecules</i> , 2018, 115, 35-44.	3.6	55
15	Continuous production of $\hat{\Gamma}^2$ -cyclodextrin from starch by highly stable cyclodextrin glycosyltransferase immobilized on chitosan. <i>Carbohydrate Polymers</i> , 2013, 98, 1311-1316.	5.1	53
16	A new bioprocess for the production of prebiotic lactosucrose by an immobilized $\hat{\Gamma}^2$ -galactosidase. <i>Process Biochemistry</i> , 2017, 55, 96-103.	1.8	53
17	Highly stable novel silica/chitosan support for $\hat{\Gamma}^2$ -galactosidase immobilization for application in dairy technology. <i>Food Chemistry</i> , 2018, 246, 343-350.	4.2	52
18	Synthesis of butyl butyrate in batch and continuous enzymatic reactors using <i>Thermomyces lanuginosus</i> lipase immobilized in Immobead 150. <i>Journal of Molecular Catalysis B: Enzymatic</i> , 2016, 127, 67-75.	1.8	49

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19	Ionic liquid-cellulose film for enzyme immobilization. <i>Process Biochemistry</i> , 2011, 46, 1375-1379.	1.8	47
20	Immobilization of Glycoside Hydrolase Families GH1, GH13, and GH70: State of the Art and Perspectives. <i>Molecules</i> , 2016, 21, 1074.	1.7	47
21	Production of extracellular β -glucosidase by <i>Monascus purpureus</i> on different growth substrates. <i>Process Biochemistry</i> , 2007, 42, 904-908.	1.8	46
22	Continuous production of fructooligosaccharides and invert sugar by chitosan immobilized enzymes: Comparison between in fluidized and packed bed reactors. <i>Journal of Molecular Catalysis B: Enzymatic</i> , 2015, 111, 51-55.	1.8	45
23	Statistical optimization of thermo-tolerant xylanase activity from Amazon isolated <i>Bacillus circulans</i> on solid-state cultivation. <i>Bioresource Technology</i> , 2006, 97, 1902-1906.	4.8	43
24	Effect of deacetylation degree of chitosan on rheological properties and physical chemical characteristics of genipin-crosslinked chitosan beads. <i>Food Hydrocolloids</i> , 2020, 106, 105876.	5.6	42
25	Influence of reaction parameters in the polymerization between genipin and chitosan for enzyme immobilization. <i>Process Biochemistry</i> , 2019, 84, 73-80.	1.8	41
26	Identification of Bioactive Compounds From <i>Vitis labrusca</i> L. Variety Concord Grape Juice Treated With Commercial Enzymes: Improved Yield and Quality Parameters. <i>Food and Bioprocess Technology</i> , 2016, 9, 365-377.	2.6	40
27	Efficient enzyme-assisted extraction of genipin from genipap (<i>Genipa americana</i> L.) and its application as a crosslinker for chitosan gels. <i>Food Chemistry</i> , 2018, 246, 266-274.	4.2	38
28	The characterisation and profile of the bioactive compounds in red guava (<i>Psidium cattleianum</i>) <i>Tj ETQq0 0 0 rgBT /Overlock 10 Science and Technology</i> , 2014, 49, 1842-1849.	1.3	34
29	Purification and properties of a xylanase produced by <i>Bacillus circulans</i> BL53 on solid-state cultivation. <i>Biochemical Engineering Journal</i> , 2006, 32, 179-184.	1.8	33
30	Pore size effect in the amount of immobilized enzyme for manufacturing carbon ceramic biosensor. <i>Microporous and Mesoporous Materials</i> , 2017, 247, 95-102.	2.2	33
31	Immobilization of <i>Thermomyces lanuginosus</i> Lipase by Different Techniques on Immobead 150 Support: Characterization and Applications. <i>Applied Biochemistry and Biotechnology</i> , 2014, 172, 2507-2520.	1.4	32
32	Characterization of cyclodextrin glycosyltransferase immobilized on silica microspheres via aminopropyltrimethoxysilane as a spacer arm. <i>Journal of Molecular Catalysis B: Enzymatic</i> , 2012, 78, 51-56.	1.8	30
33	Detection of the origin of Brazilian wines based on the determination of only four elements using high-resolution continuum source flame AAS. <i>Talanta</i> , 2013, 111, 147-155.	2.9	28
34	Extraction optimization of xylanases obtained by solid-state cultivation of <i>Bacillus circulans</i> BL53. <i>Process Biochemistry</i> , 2005, 40, 2891-2895.	1.8	27
35	Synergistic effects of Pectinex Ultra Clear and Lallzyme Beta on yield and bioactive compounds extraction of Concord grape juice. <i>LWT - Food Science and Technology</i> , 2016, 72, 157-165.	2.5	27
36	Lipoamide dehydrogenase from <i>Corynebacterium glutamicum</i> : molecular and physiological analysis of the <i>lpd</i> gene and characterization of the enzyme The GenBank accession number for the nucleotide sequence determined in this work is Y16642.. <i>Microbiology (United Kingdom)</i> , 2001, 147, 2223-2231.	0.7	27

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37	Mineral characterization of native fruits from the southern region of Brazil. Food Science and Technology, 2014, 34, 258-266.	0.8	23
38	Directed immobilization of CGTase: The effect of the enzyme orientation on the enzyme activity and its use in packed-bed reactor for continuous production of cyclodextrins. Process Biochemistry, 2017, 58, 120-127.	1.8	22
39	Batch synthesis of galactooligosaccharides from co-products of milk processing using immobilized β -galactosidase from <i>Bacillus circulans</i> . Biocatalysis and Agricultural Biotechnology, 2021, 36, 102136.	1.5	17
40	Effects of immobilization, pH and reaction time in the modulation of α -, β - or γ -cyclodextrins production by cyclodextrin glycosyltransferase: Batch and continuous process. Carbohydrate Polymers, 2017, 169, 41-49.	5.1	16
41	Development of a biocomposite based on alginate/gelatin crosslinked with genipin for β -galactosidase immobilization: Performance and characteristics. Carbohydrate Polymers, 2022, 291, 119483.	5.1	16
42	Hierarchical classification of sparkling wine samples according to the country of origin based on the most informative chemical elements. Food Control, 2019, 106, 106737.	2.8	15
43	Discrimination of sparkling wines samples according to the country of origin by ICP-OES coupled with multivariate analysis. LWT - Food Science and Technology, 2020, 131, 109760.	2.5	15
44	High performance biocatalyst based on β -d-galactosidase immobilized on mesoporous silica/titania/chitosan material. Food Chemistry, 2021, 359, 129890.	4.2	15
45	Production of cyclodextrin glycosyltransferase by alkaliphilic <i>Bacillus circulans</i> in submerged and solid-state cultivation. Bioprocess and Biosystems Engineering, 2007, 30, 377-382.	1.7	14
46	Gelatin capsule residue-based films crosslinked with the natural agent genipin. Packaging Technology and Science, 2020, 33, 15-26.	1.3	14
47	Effect of oxygen transfer rates on alcohols production by <i>Candida guilliermondii</i> cultivated on soybean hull hydrolysate. Journal of Chemical Technology and Biotechnology, 2009, 84, 223-228.	1.6	13
48	Influence of ohmic heating on commercial peroxidase and sugarcane juice peroxidase inactivation. Journal of Food Engineering, 2020, 284, 110066.	2.7	13
49	Aminonaphthoquinone induces oxidative stress in <i>Staphylococcus aureus</i> . Biochemistry and Cell Biology, 2006, 84, 720-727.	0.9	11
50	Dynamics of yeast immobilized-cell fluidized-bed bioreactors systems in ethanol fermentation from lactose-hydrolyzed whey and whey permeate. Bioprocess and Biosystems Engineering, 2016, 39, 141-150.	1.7	11
51	Antimicrobial Membrane Cellulose Acetate Containing Ionic Liquid and Metal Nanoparticles. Journal of Nanoscience and Nanotechnology, 2011, 11, 5114-5122.	0.9	10
52	Chitosan/Carboxymethylcellulose/Ionic Liquid/Ag(0) Nanoparticles Form a Membrane with Antimicrobial Activity. Journal of Nanotechnology, 2013, 2013, 1-9.	1.5	10
53	Silver Nanoparticle Thin Films Deposited on Glass Surface Using an Ionic Silsesquioxane as Stabilizer and as Crosslinking Agent. Journal of the Brazilian Chemical Society, 2015, , .	0.6	10
54	Designing a Support for Lipase Immobilization Based On Magnetic, Hydrophobic, and Mesoporous Silica. Langmuir, 2020, 36, 10147-10155.	1.6	10

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55	Kinetics and Thermodynamics of Thermal Inactivation of β -Galactosidase from <i>Aspergillus oryzae</i> . Brazilian Archives of Biology and Technology, 2018, 61, .	0.5	7
56	The Influence of Oxygen Volumetric Mass Transfer Rates on Cyclodextrin Glycosyltransferase Production by Alkaliphilic <i>Bacillus circulans</i> in Batch and Fed-Batch Cultivations. Food and Bioprocess Technology, 2011, 4, 559-565.	2.6	6
57	Diferenciação analítica de vinhos-base para espumantes de duas regiões vitícolas do Rio Grande do Sul. Ciencia Rural, 2010, 40, 1186-1192.	0.3	5
58	Physical-Chemical Properties of the Support Immobead 150 Before and After the Immobilization Process of Lipase. Journal of the Brazilian Chemical Society, 2016, , .	0.6	5
59	An Eco-friendly Design for Bioactive Compounds Extraction from Grape Pomace. Current Bioactive Compounds, 2015, 11, 91-99.	0.2	2
60	ASPECTOS QUÍMICOS E MICROBIOLÓGICOS DE VINHOS DO RIO GRANDE DO SUL. Ciencia Rural, 1992, 22, 339-343.	0.3	1
61	Evolução temporal de compostos fenólicos e atividade antioxidante de vinhos tintos brasileiros. Brazilian Journal of Food Research, 2017, 8, 38.	0.0	1
62	Increased Content of Free Phenolic Compounds and Antioxidant Activity of Grape Pomace Cultivated with Three Different α -glucosidase Fungi Producers. Current Bioactive Compounds, 2015, 11, 122-128.	0.2	0
63	Avaliação nutricional de Butiá (<i>Butia yatai</i>) processado. Segurança Alimentar E Nutricional, 0, 26, e019012.	0.1	0