

Plinho F Hertz

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

60
papers

1,813
citations

26
h-index

41
g-index

63
ext. papers

2,058
ext. citations

5.2
avg, IF

4.71
L-index

#	Paper	IF	Citations
60	Chitosan crosslinked with genipin as support matrix for application in food process: Support characterization and β -galactosidase immobilization. <i>Carbohydrate Polymers</i> , 2016 , 137, 184-190	10.3	128
59	Effect of the support size on the properties of β -galactosidase immobilized on chitosan: advantages and disadvantages of macro and nanoparticles. <i>Biomacromolecules</i> , 2012 , 13, 2456-64	6.9	109
58	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, 755-62	8.5	97
57	Characterization and antioxidant potential of Brazilian fruits from the Myrtaceae family. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 3061-7	5.7	89
56	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	2.2	74
55	High stability of immobilized β -galactosidase for lactose hydrolysis and galactooligosaccharides synthesis. <i>Carbohydrate Polymers</i> , 2013 , 95, 465-70	10.3	73
54	Production of ethanol from soybean hull hydrolysate by osmotolerant <i>Candida guilliermondii</i> NRRL Y-2075. <i>Bioresource Technology</i> , 2008 , 99, 2898-904	11	73
53	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	4.8	61
52	Fructooligosaccharides synthesis by highly stable immobilized β -fructofuranosidase from <i>Aspergillus aculeatus</i> . <i>Carbohydrate Polymers</i> , 2014 , 103, 193-7	10.3	59
51	High operational stability of invertase from <i>Saccharomyces cerevisiae</i> immobilized on chitosan nanoparticles. <i>Carbohydrate Polymers</i> , 2013 , 92, 462-8	10.3	57
50	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	3.7	49
49	Characterization, bioactive compounds and antioxidant potential of three Brazilian fruits. <i>Journal of Food Composition and Analysis</i> , 2013 , 29, 19-24	4.1	46
48	Continuous production of β -cyclodextrin from starch by highly stable cyclodextrin glycosyltransferase immobilized on chitosan. <i>Carbohydrate Polymers</i> , 2013 , 98, 1311-6	10.3	43
47	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	7.9	41
46	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		41
45	A new bioprocess for the production of prebiotic lactosucrose by an immobilized β -galactosidase. <i>Process Biochemistry</i> , 2017 , 55, 96-103	4.8	40
44	Production of extracellular β -glucosidase by <i>Monascus purpureus</i> on different growth substrates. <i>Process Biochemistry</i> , 2007 , 42, 904-908	4.8	40

43	Ionic liquid-cellulose film for enzyme immobilization. <i>Process Biochemistry</i> , 2011 , 46, 1375-1379	4.8	39
42	Statistical optimization of thermo-tolerant xylanase activity from Amazon isolated <i>Bacillus circulans</i> on solid-state cultivation. <i>Bioresource Technology</i> , 2006 , 97, 1902-6	11	39
41	Highly stable novel silica/chitosan support for β -galactosidase immobilization for application in dairy technology. <i>Food Chemistry</i> , 2018 , 246, 343-350	8.5	38
40	Effect of processing on the stability of bioactive compounds from red guava (<i>Psidium cattleianum</i> Sabine) and guabiju (<i>Myrcianthes pungens</i>). <i>Journal of Food Composition and Analysis</i> , 2014 , 34, 18-25	4.1	37
39	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		34
38	Immobilization of Glycoside Hydrolase Families GH1, GH13, and GH70: State of the Art and Perspectives. <i>Molecules</i> , 2016 , 21,	4.8	34
37	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	5.1	29
36	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	4.2	29
35	Pore size effect in the amount of immobilized enzyme for manufacturing carbon ceramic biosensor. <i>Microporous and Mesoporous Materials</i> , 2017 , 247, 95-102	5.3	27
34	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, 147-55	6.2	26
33	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		25
32	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, 2507-20	3.2	25
31	Extraction optimization of xylanases obtained by solid-state cultivation of <i>Bacillus circulans</i> BL53. <i>Process Biochemistry</i> , 2005 , 40, 2891-2895	4.8	25
30	Lipoamide dehydrogenase from <i>Corynebacterium glutamicum</i> : molecular and physiological analysis of the <i>lpd</i> gene and characterization of the enzyme. <i>Microbiology (United Kingdom)</i> , 2001 , 147, 2223-2237	7.9	24
29	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	8.5	23
28	Influence of reaction parameters in the polymerization between genipin and chitosan for enzyme immobilization. <i>Process Biochemistry</i> , 2019 , 84, 73-80	4.8	22
27	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	5.4	21
26	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	10.6	19

25	Mineral characterization of native fruits from the southern region of Brazil. <i>Food Science and Technology</i> , 2014 , 34, 258-266	2	17
24	The characterisation and profile of the bioactive compounds in red guava (<i>Psidium cattleyanum</i> Sabine) and guabiju (<i>Myrcianthes pungens</i> (O. Berg) D. Legrand). <i>International Journal of Food Science and Technology</i> , 2014 , 49, 1842-1849	3.8	16
23	Production of cyclodextrin glycosyltransferase by alkaliphilic <i>Bacillus circulans</i> in submerged and solid-state cultivation. <i>Bioprocess and Biosystems Engineering</i> , 2007 , 30, 377-82	3.7	14
22	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. <i>Process Biochemistry</i> , 2017 , 58, 120-127	4.8	11
21	Effects of immobilization, pH and reaction time in the modulation of β or γ cyclodextrins production by cyclodextrin glycosyltransferase: Batch and continuous process. <i>Carbohydrate Polymers</i> , 2017 , 169, 41-49	10.3	11
20	Chitosan/Carboxymethylcellulose/Ionic Liquid/Ag(0) Nanoparticles Form a Membrane with Antimicrobial Activity. <i>Journal of Nanotechnology</i> , 2013 , 2013, 1-9	3.5	10
19	Effect of oxygen transfer rates on alcohols production by <i>Candida guilliermondii</i> cultivated on soybean hull hydrolysate. <i>Journal of Chemical Technology and Biotechnology</i> , 2009 , 84, 223-228	3.5	10
18	Aminonaphthoquinone induces oxidative stress in <i>Staphylococcus aureus</i> . <i>Biochemistry and Cell Biology</i> , 2006 , 84, 720-7	3.6	10
17	Antimicrobial membrane cellulose acetate containing ionic liquid and metal nanoparticles. <i>Journal of Nanoscience and Nanotechnology</i> , 2011 , 11, 5114-22	1.3	8
16	Designing a Support for Lipase Immobilization Based On Magnetic, Hydrophobic, and Mesoporous Silica. <i>Langmuir</i> , 2020 , 36, 10147-10155	4	7
15	Gelatin capsule residue-based films crosslinked with the natural agent genipin. <i>Packaging Technology and Science</i> , 2020 , 33, 15-26	2.3	7
14	Dynamics of yeast immobilized-cell fluidized-bed bioreactors systems in ethanol fermentation from lactose-hydrolyzed whey and whey permeate. <i>Bioprocess and Biosystems Engineering</i> , 2016 , 39, 141-50	3.7	6
13	Influence of ohmic heating on commercial peroxidase and sugarcane juice peroxidase inactivation. <i>Journal of Food Engineering</i> , 2020 , 284, 110066	6	6
12	High performance biocatalyst based on β -galactosidase immobilized on mesoporous silica/titania/chitosan material. <i>Food Chemistry</i> , 2021 , 359, 129890	8.5	6
11	Discrimination of sparkling wines samples according to the country of origin by ICP-OES coupled with multivariate analysis. <i>LWT - Food Science and Technology</i> , 2020 , 131, 109760	5.4	5
10	Hierarchical classification of sparkling wine samples according to the country of origin based on the most informative chemical elements. <i>Food Control</i> , 2019 , 106, 106737	6.2	5
9	The Influence of Oxygen Volumetric Mass Transfer Rates on Cyclodextrin Glycosyltransferase Production by Alkaliphilic <i>Bacillus circulans</i> in Batch and Fed-Batch Cultivations. <i>Food and Bioprocess Technology</i> , 2011 , 4, 559-565	5.1	5
8	Silver Nanoparticle Thin Films Deposited on Glass Surface Using an Ionic Silsesquioxane as Stabilizer and as Crosslinking Agent. <i>Journal of the Brazilian Chemical Society</i> , 2015 ,	1.5	4

7	Diferenciação analítica de vinhos-base para espumantes de duas regiões vitícolas do Rio Grande do Sul. <i>Ciencia Rural</i> , 2010 , 40, 1186-1192	1.3	4
6	Batch synthesis of galactooligosaccharides from co-products of milk processing using immobilized β -galactosidase from <i>Bacillus circulans</i> . <i>Biocatalysis and Agricultural Biotechnology</i> , 2021 , 36, 102136	4.2	4
5	Physical-Chemical Properties of the Support Immobead 150 Before and After the Immobilization Process of Lipase. <i>Journal of the Brazilian Chemical Society</i> , 2016 ,	1.5	3
4	Kinetics and Thermodynamics of Thermal Inactivation of β -Galactosidase from <i>Aspergillus oryzae</i> . <i>Brazilian Archives of Biology and Technology</i> , 2018 , 61,	1.8	3
3	An Eco-friendly Design for Bioactive Compounds Extraction from Grape Pomace. <i>Current Bioactive Compounds</i> , 2015 , 11, 91-99	0.9	2
2	ASPECTOS QUÍMICOS E MICROBIOLÓGICOS DE VINHOS DO RIO GRANDE DO SUL. <i>Ciencia Rural</i> , 1992 , 22, 339-343	1.3	1
1	Development of a biocomposite based on alginate/gelatin crosslinked with genipin for β -galactosidase immobilization: Performance and characteristics. <i>Carbohydrate Polymers</i> , 2022 , 119483	10.3	1