

Iasnaia Maria de Carvalho Tavares

List of Publications by Year in descending order

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papers

448
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#	ARTICLE	IF	CITATIONS
1	Procurement and Characterization of Biodegradable Films made from Blends of Eucalyptus, Pine and Cocoa Bean Shell Nanocelluloses. <i>Waste and Biomass Valorization</i> , 2023, 14, 3169-3181.	1.8	5
2	The Application of Chemometric Methods in the Production of Enzymes Through Solid State Fermentation Uses the Artificial Neural Networkâ€”a Review. <i>Bioenergy Research</i> , 2023, 16, 279-288.	2.2	3
3	Application of Chemometric Methods for the Optimization Secretion of Xylanase by <i>Aspergillus oryzae</i> in Solid State Fermentation and Its Application in the Saccharification of Agro-industrial Waste. <i>Waste and Biomass Valorization</i> , 2023, 14, 3183-3193.	1.8	6
4	Production and biochemical characterization of halotolerant Î²-glucosidase by <i>Penicillium roqueforti</i> ATCC 10110 grown in forage palm under solid-state fermentation. <i>Biomass Conversion and Biorefinery</i> , 2022, 12, 3133-3144.	2.9	18
5	Production of a fermented solid containing lipases from <i>Penicillium roqueforti</i> ATCC 10110 and its direct employment in organic medium in ethyl oleate synthesis. <i>Biotechnology and Applied Biochemistry</i> , 2022, 69, 1284-1299.	1.4	12
6	Optimization of lipase production by <i>Penicillium roqueforti</i> ATCC 10110 through solid-state fermentation using agro-industrial residue based on a univariate analysis. <i>Preparative Biochemistry and Biotechnology</i> , 2022, 52, 325-330.	1.0	17
7	Thermostable trypsinâ€”like protease by <i>Penicillium roqueforti</i> secreted in cocoa shell fermentation: Production optimization, characterization, and application in milk clotting. <i>Biotechnology and Applied Biochemistry</i> , 2022, 69, 2069-2080.	1.4	11
8	<i>Candida rugosa</i> lipase immobilized on hydrophobic support Accurel MP 1000 in the synthesis of emollient esters. <i>Biotechnology Letters</i> , 2022, 44, 89-99.	1.1	6
9	Impact of using cocoa bean shell powder as a substitute for wheat flour on some of chocolate cake properties. <i>Food Chemistry</i> , 2022, 381, 132215.	4.2	10
10	Application of a constrained mixture design for lipase production by <i>Penicillium roqueforti</i> ATCC 10110 under solid-state fermentation and using agro-industrial wastes as substrate. <i>Preparative Biochemistry and Biotechnology</i> , 2022, 52, 885-893.	1.0	9
11	Potential of <i>Aspergillus niger</i> Tiegh 8285 in the bioremediation of water contaminated with benzonitrile. <i>Research, Society and Development</i> , 2022, 11, e42711831078.	0.0	0
12	Artificial neural network hybridized with a genetic algorithm for optimization of lipase production from <i>Penicillium roqueforti</i> ATCC 10110 in solid-state fermentation. <i>Biocatalysis and Agricultural Biotechnology</i> , 2021, 31, 101885.	1.5	33
13	Application of the electrochemical biosensor in the detection of lactose in skimmed milk. <i>Surfaces and Interfaces</i> , 2021, 22, 100839.	1.5	12
14	Technological prospecting of the use of vegetables in the development of gluten-free foods. <i>Research, Society and Development</i> , 2021, 10, e38010111685.	0.0	0
15	Nutritional quality and price of regular food versus gluten-free on E-commerce platforms. <i>Research, Society and Development</i> , 2021, 10, e137101018751.	0.0	2
16	New biodegradable film produced from cocoa shell nanofibrils containing bioactive compounds. <i>Journal of Coatings Technology Research</i> , 2021, 18, 1613-1624.	1.2	4
17	Application crude multienzyme extract from <i>Aspergillus niger</i> as a pretreatment for the extraction of essential oil from <i>Croton argyrophyllus</i> leaves. <i>Biotechnology and Applied Biochemistry</i> , 2021, , .	1.4	2
18	Application of lipase immobilized on a hydrophobic support for the synthesis of aromatic esters. <i>Biotechnology and Applied Biochemistry</i> , 2021, 68, 538-546.	1.4	17

#	ARTICLE	IF	CITATIONS
19	Contaminação por Hidrocarbonetos Policíclicos Aromáticos e Acrilamidas em amêndoas de cacau (revisão de literatura) / Contamination by Polycyclic Aromatic Hydrocarbons and Acrylamides in Cocoa Beans (literature review). <i>Brazilian Journal of Development</i> , 2021, 7, 92000-92009.	0.0	1
20	High-throughput screening for distinguishing nitrilases from nitrile hydratases in <i>Aspergillus</i> and application of a Box-Behnken design for the optimization of nitrilase. <i>Biotechnology and Applied Biochemistry</i> , 2021, , .	1.4	0
21	Storage stability of the phenolic compounds, color and antioxidant activity of jambolan juice powder obtained by foam mat drying. <i>Food Research International</i> , 2020, 128, 108750.	2.9	25
22	The improvement of grape juice quality using <i>Thermomucor Indicae-Seudaticae</i> pectinase. <i>Journal of Food Science and Technology</i> , 2020, 57, 1565-1573.	1.4	7
23	Simplex-Centroid Design and Artificial Neural Network-Genetic Algorithm for the Optimization of Exoglucanase Production by <i>Penicillium Roqueforti</i> ATCC 10110 Through Solid-State Fermentation Using a Blend of Agroindustrial Wastes. <i>Bioenergy Research</i> , 2020, 13, 1130-1143.	2.2	24
24	Nutritional Clustering of Cookies Developed with Cocoa Shell, Soy, and Green Banana Flours Using Exploratory Methods. <i>Food and Bioprocess Technology</i> , 2020, 13, 1566-1578.	2.6	22
25	Study of the interaction of the lactase enzyme immobilized in a carbon nanotube matrix for the development of the chemically modified carbon paste electrode. <i>Surfaces and Interfaces</i> , 2020, 20, 100592.	1.5	10
26	Enzyme extraction by lab-scale hydrodistillation of ginger essential oil (<i>Zingiber officinale</i> Roscoe): Chromatographic and micromorphological analyses. <i>Industrial Crops and Products</i> , 2020, 146, 112210.	2.5	29
27	Evaluation of toxic compounds and quality parameters on the aged Brazilian sugarcane spirit. <i>Research, Society and Development</i> , 2020, 9, e395985544.	0.0	4
28	Chemical prospection and biological potential of tropical fruit waste extracts. <i>Research, Society and Development</i> , 2020, 9, e833986476.	0.0	2
29	BRS Violeta (BRS Rãbeaã—ãIAC 1398-21) grape juice powder produced by foam mat drying. Part I: Effect of drying temperature on phenolic compounds and antioxidant activity. <i>Food Chemistry</i> , 2019, 298, 124971.	4.2	22
30	Dehydration of jambolan [<i>Syzygium cumini</i> (L.)] juice during foam mat drying: Quantitative and qualitative changes of the phenolic compounds. <i>Food Research International</i> , 2017, 102, 32-42.	2.9	48
31	Phenolic composition of BRS Violeta red wines produced from alternative winemaking techniques: relationship with antioxidant capacity and sensory descriptors. <i>European Food Research and Technology</i> , 2016, 242, 1913-1923.	1.6	4
32	Comprehensive study of the phenolic composition of the edible parts of jambolan fruit (<i>Syzygium</i>) Tj ETQq0 0 0 rgBT/Overlock 10 Tf 50	2.9	77
33	Evaluation of fungal biomass developed from cocoa by-product as a substrate with corrosion inhibitor for carbon steel. <i>Chemical Engineering Communications</i> , 0, , 1-16.	1.5	4