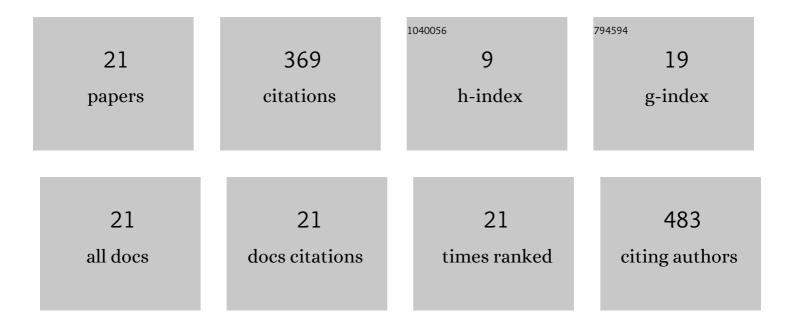
## Rubina Nelofer

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Optimization of process parameters for xylanase production by Bacillus sp. in submerged fermentation. Journal of Radiation Research and Applied Sciences, 2016, 9, 139-147.	1.2	64
2	Comparison of the estimation capabilities of response surface methodology and artificial neural network for the optimization of recombinant lipase production by <i>E. coli</i> BL21. Journal of Industrial Microbiology and Biotechnology, 2012, 39, 243-254.	3.0	47
3	Effect of alkaline pretreatment on delignification of wheat straw. Natural Product Research, 2015, 29, 125-131.	1.8	46
4	Statistical Optimization of Saccharification of Alkali Pretreated Wheat Straw for Bioethanol Production. Waste and Biomass Valorization, 2016, 7, 1389-1396.	3.4	42
5	Production of nitrogen fixing Azotobacter (SR-4) and phosphorus solubilizing Aspergillus niger and their evaluation on Lagenaria siceraria and Abelmoschus esculentus. Biotechnology Reports (Amsterdam, Netherlands), 2019, 22, e00323.	4.4	42
6	Production of recombinant human epidermal growth factor in Pichia pastoris. Brazilian Journal of Microbiology, 2017, 48, 286-293.	2.0	37
7	Isolation of Phosphorus-Solubilizing Fungus from Soil to Supplement Biofertilizer. Arabian Journal for Science and Engineering, 2016, 41, 2131-2138.	1.1	19
8	Enhancement of BLIS production by Pediococcus acidilactici kp10 in optimized fermentation conditions using an artificial neural network. RSC Advances, 2016, 6, 6342-6349.	3.6	11
9	Sequential optimization of production of a thermostable and organic solvent tolerant lipase by recombinant Escherichia coli. Annals of Microbiology, 2011, 61, 535-544.	2.6	10
10	Effect of Chilled Storage on Antioxidant Capacities and Volatile Flavors of Synbiotic Yogurt Made with Probiotic Yeast Saccharomyces boulardii CNCM I-745 in Combination with Inulin. Journal of Fungi (Basel, Switzerland), 2022, 8, 713.	3.5	10
11	Effect of KOH Pretreatment on Lignocellulosic Waste to be Used as Substrate for Ethanol Production. Iranian Journal of Science and Technology, Transaction A: Science, 2017, 41, 659-663.	1.5	8
12	Novel Ergot Alkaloids Production from Penicillium citrinum Employing Response Surface Methodology Technique. Toxins, 2020, 12, 427.	3.4	7
13	Effect of <scp>N</scp> a <scp>OH</scp> on delignification of <scp><i>S</i></scp> <i>accharum spontaneum</i> . Environmental Progress and Sustainable Energy, 2016, 35, 284-288.	2.3	5
14	Production of Cellulase for Ethanol Fermentation from Pretreated Wheat Straw. Iranian Journal of Science and Technology, Transaction A: Science, 2018, 42, 321-329.	1.5	5
15	Optimization of fed-batch fermentation for organic solvent tolerant and thermostable lipase production from recombinant E. coli. Turkish Journal of Biochemistry, 2013, 38, 299-307.	0.5	4
16	Optimization for the enhanced production of avermectin B1b from Streptomyces avermitilis DSM 41445 using artificial neural network. Journal of the Korean Society for Applied Biological Chemistry, 2014, 57, 677-683.	0.9	3
17	CONVERSION OF WHEAT STRAW INTO FERMENTABLE SUGARS USING CARBOXYMETHYL CELLULASE FROM TRICHODERMA VIRIDE THROUGH BOX-BEHNKEN DESIGN AND ARTIFICIAL NEURAL NETWORK. Journal of Microbiology, Biotechnology and Food Sciences, 2021, 10, 626-630.	0.8	3
18	Production of Cellulases by Bacillus cellulosilyticus Using Lignocellulosic Material. Polish Journal of Environmental Studies, 2018, 27, 2659-2667.	1.2	3

#	Article	IF	CITATIONS
19	Kinetics and modelling of batch fermentation for the production of organic solvent tolerant and thermostable lipase by recombinant E. coli / Organik Á§Á¶zÁ¼cü toleranslı ve ısıya dayanıklı rekom coli lipaz üretiminin kinetiÄÿi ve grup fermentasyonu modellemesi. Turkish Journal of Biochemistry, 2015, 40, 298-309.	binan E. 0.5	2
20	Avermectin B1b production optimization from Streptomyces avermitilis 41445 UV 45(m)3 using response surface methodology and artificial neural network. Journal of the Korean Society for Applied Biological Chemistry, 2014, 57, 371-378.	0.9	1
21	Nutritional upgrading of various feed ingredients through co-culture solid state fermentation / Çeşitli yem içerikleri besin değerlerinin birlikte kültür katı hal fermentasyonu kullanılarak artırı Turkish Journal of Biochemistry, 2016, 41, .	masä±.	0