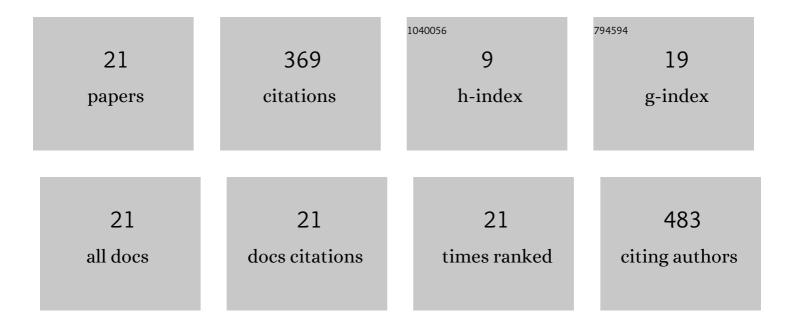
## Rubina Nelofer

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	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
2	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
3	Novel Ergot Alkaloids Production from Penicillium citrinum Employing Response Surface Methodology Technique. Toxins, 2020, 12, 427.	3.4	7
4	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
5	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
6	Production of Cellulases by Bacillus cellulosilyticus Using Lignocellulosic Material. Polish Journal of Environmental Studies, 2018, 27, 2659-2667.	1.2	3
7	Production of recombinant human epidermal growth factor in Pichia pastoris. Brazilian Journal of Microbiology, 2017, 48, 286-293.	2.0	37
8	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
9	Nutritional upgrading of various feed ingredients through co-culture solid state fermentation / Çeşitli yem içerikleri besin değerlerinin birlikte kültür katı hal fermentasyonu kullanılarak artırılm Turkish Journal of Biochemistry, 2016, 41, .	ası.	0
10	Statistical Optimization of Saccharification of Alkali Pretreated Wheat Straw for Bioethanol Production. Waste and Biomass Valorization, 2016, 7, 1389-1396.	3.4	42
11	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
12	Isolation of Phosphorus-Solubilizing Fungus from Soil to Supplement Biofertilizer. Arabian Journal for Science and Engineering, 2016, 41, 2131-2138.	1.1	19
13	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
14	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
15	Kinetics and modelling of batch fermentation for the production of organic solvent tolerant and thermostable lipase by recombinant E. coli / Organik Á§Á¶zÁ¼cÁ¼ toleranslı ve ısıya dayanıklı rekombi coli lipaz Á¼retiminin kinetiÄŸi ve grup fermentasyonu modellemesi. Turkish Journal of Biochemistry, 2015, 40. 298-309.	nan E. 0.5	2
16	Effect of alkaline pretreatment on delignification of wheat straw. Natural Product Research, 2015, 29, 125-131.	1.8	46
17	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
18	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

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19	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
20	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
21	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