

Rogério L Cansian

List of Publications by Year in descending order

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211
papers

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citations

117453

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57
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216
all docs

216
docs citations

216
times ranked

5706
citing authors

#	ARTICLE	IF	CITATIONS
1	A Review on Microbial Lipases Production. Food and Bioprocess Technology, 2010, 3, 182-196.	2.6	381
2	Current status and trends in enzymatic nanoimmobilization. Journal of Molecular Catalysis B: Enzymatic, 2014, 99, 56-67.	1.8	241
3	A review on enzymatic synthesis of aromatic esters used as flavor ingredients for food, cosmetics and pharmaceuticals industries. Trends in Food Science and Technology, 2017, 69, 95-105.	7.8	174
4	Application of <i>Origanum majorana</i> L. essential oil as an antimicrobial agent in sausage. Food Microbiology, 2008, 25, 207-211.	2.1	166
5	The Production, Benefits, and Applications of Monoacylglycerols and Diacylglycerols of Nutritional Interest. Food and Bioprocess Technology, 2013, 6, 17-35.	2.6	107
6	Production and characterization of xantham gum by <i>Xanthomonas campestris</i> using cheese whey as sole carbon source. Journal of Food Engineering, 2009, 90, 119-123.	2.7	100
7	Properties and Applications of <i>Morinda citrifolia</i> (Noni): A Review. Comprehensive Reviews in Food Science and Food Safety, 2019, 18, 883-909.	5.9	83
8	Response surface method to optimize the production and characterization of lipase from <i>Penicillium verrucosum</i> in solid-state fermentation. Bioprocess and Biosystems Engineering, 2008, 31, 119-125.	1.7	82
9	Isolation and Screening of Lipase-Producing Fungi with Hydrolytic Activity. Food and Bioprocess Technology, 2011, 4, 578-586.	2.6	75
10	Preparation and antimicrobial activity of polyethylene composite films with silver exchanged zeolite-Y. Chemical Engineering Journal, 2012, 204-206, 210-216.	6.6	73
11	Influence of compressed fluids treatment on the activity of <i>Yarrowia lipolytica</i> lipase. Journal of Molecular Catalysis B: Enzymatic, 2006, 39, 117-123.	1.8	70
12	Xanthan gum production and rheological behavior using different strains of <i>Xanthomonas</i> sp.. Carbohydrate Polymers, 2009, 77, 65-71.	5.1	67
13	Effect of Temperature, Moisture, and Carbon Supplementation on Lipase Production by Solid-State Fermentation of Soy Cake by <i>Penicillium simplicissimum</i> . Applied Biochemistry and Biotechnology, 2004, 113, 173-180.	1.4	64
14	Lipase production by solid fermentation of soybean meal with different supplements. LWT - Food Science and Technology, 2010, 43, 1132-1137.	2.5	64
15	Evaluation of <i>Origanum vulgare</i> essential oil as antimicrobial agent in sausage. Brazilian Journal of Microbiology, 2007, 38, 610-616.	0.8	63
16	Spray Chilling Microencapsulation of <i>Lactobacillus acidophilus</i> and <i>Bifidobacterium animalis</i> subsp. <i>lactis</i> and Its Use in the Preparation of Savory Probiotic Cereal Bars. Food and Bioprocess Technology, 2016, 9, 1422-1428.	2.6	62
17	Antifungal Activity of Basil Essential Oil (<i>Ocimum basilicum</i> L.): Evaluation In Vitro and on an Italian-type Sausage Surface. Food and Bioprocess Technology, 2012, 5, 378-384.	2.6	57
18	Conventional and ultrasound-assisted methods for extraction of bioactive compounds from red araraçá peel (<i>Psidium cattleianum</i> Sabine). Arabian Journal of Chemistry, 2020, 13, 5800-5809.	2.3	56

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19	Antimicrobial and Antioxidant Activities of Clove Essential Oil and Eugenyl Acetate Produced by Enzymatic Esterification. <i>Applied Biochemistry and Biotechnology</i> , 2014, 174, 1286-1298.	1.4	55
20	Insecticidal and repellency activity of essential oil of <i>Eucalyptus</i> sp. against <i>Sitophilus zeamais</i> Motschulsky (Coleoptera, Curculionidae). <i>Journal of the Science of Food and Agriculture</i> , 2011, 91, 273-277.	1.7	53
21	Optimization of lipase production by <i>Penicillium simplicissimum</i> in soybean meal. <i>Journal of Chemical Technology and Biotechnology</i> , 2008, 83, 47-54.	1.6	51
22	Perfil da composição química e atividades antibacteriana e antioxidante do óleo essencial do cravo-da-Índia (<i>Eugenia caryophyllata</i> Thunb.). <i>Revista Ceres</i> , 2010, 57, 589-594.	0.1	51
23	Chemical characterization and antimicrobial activity of essential oils of <i>salvia</i> L. species. <i>Food Science and Technology</i> , 2009, 29, 764-770.	0.8	48
24	Antibacterial activity of basil essential oil (<i>Ocimum basilicum</i> L.) in Italian-type sausage. <i>Journal Fur Verbraucherschutz Und Lebensmittelsicherheit</i> , 2015, 10, 323-329.	0.5	48
25	Evaluation of different methods for immobilization of <i>Candida antarctica</i> lipase B (CalB lipase) in polyurethane foam and its application in the production of geranyl propionate. <i>Bioprocess and Biosystems Engineering</i> , 2015, 38, 1739-1748.	1.7	46
26	Synthesis of Eugenol Esters by Lipase-Catalyzed Reaction in Solvent-Free System. <i>Applied Biochemistry and Biotechnology</i> , 2012, 168, 742-751.	1.4	43
27	Toxicity of clove essential oil and its ester eugenyl acetate against <i>Artemia salina</i> . <i>Brazilian Journal of Biology</i> , 2017, 77, 155-161.	0.4	43
28	Screening of Pectinase-Producing Microorganisms with Polygalacturonase Activity. <i>Applied Biochemistry and Biotechnology</i> , 2011, 163, 383-392.	1.4	42
29	Extraction and characterization of collagen from sheep slaughter by-products. <i>Waste Management</i> , 2020, 102, 838-846.	3.7	42
30	Xanthan gum produced by <i>Xanthomonas campestris</i> from cheese whey: production optimisation and rheological characterisation. <i>Journal of the Science of Food and Agriculture</i> , 2009, 89, 2440-2445.	1.7	37
31	Ethanol precipitation and ultrafiltration of inulinases from <i>Kluyveromyces marxianus</i> . <i>Separation and Purification Technology</i> , 2011, 78, 261-265.	3.9	37
32	Study of the Extraction, Concentration, and Partial Characterization of Lipases Obtained from <i>Penicillium verrucosum</i> using Solid-State Fermentation of Soybean Bran. <i>Food and Bioprocess Technology</i> , 2010, 3, 537-544.	2.6	36
33	Effect of compressed fluids treatment on the activity, stability and enzymatic reaction performance of β -galactosidase. <i>Food Chemistry</i> , 2011, 125, 1235-1240.	4.2	35
34	Functional Carboxymethylcellulose/Zein Bionanocomposite Films Based on Neomycin Supported on Sepiolite or Montmorillonite Clays. <i>ACS Omega</i> , 2018, 3, 13538-13550.	1.6	35
35	Effect of pressure, depressurization rate and pressure cycling on the inactivation of <i>Escherichia coli</i> by supercritical carbon dioxide. <i>Food Control</i> , 2013, 29, 76-81.	2.8	32
36	In situ immobilization of <i>Candida antarctica</i> B lipase in polyurethane foam support. <i>Journal of Molecular Catalysis B: Enzymatic</i> , 2016, 124, 52-61.	1.8	32

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37	Inulinase Production by <i>Kluyveromyces marxianus</i> NRRL Y-7571 Using Solid State Fermentation. Applied Biochemistry and Biotechnology, 2006, 132, 951-958.	1.4	31
38	Production of geranyl propionate by enzymatic esterification of geraniol and propionic acid in solvent-free system. Journal of Chemical Technology and Biotechnology, 2010, 85, 1636-1641.	1.6	31
39	Lipase-Catalyzed Esterification of Geraniol and Citronellol for the Synthesis of Terpenic Esters. Applied Biochemistry and Biotechnology, 2020, 190, 574-583.	1.4	31
40	Screening of microorganisms for bioconversion of α -pinene and R-(+)-limonene to β -terpineol. LWT - Food Science and Technology, 2010, 43, 1128-1131.	2.5	30
41	Continuous inactivation of alkaline phosphatase and Escherichia coli in milk using compressed carbon dioxide as inactivating agent. Journal of CO2 Utilization, 2016, 13, 24-28.	3.3	30
42	Monitoring of contamination sources of Listeria monocytogenes in a poultry slaughterhouse. LWT - Food Science and Technology, 2017, 86, 393-398.	2.5	30
43	The Effect of Temperature, Pressure, Exposure Time, and Depressurization Rate on Lipase Activity in SCCO ₂ . Applied Biochemistry and Biotechnology, 2004, 113, 181-188.	1.4	29
44	Chemical profile and antimicrobial activity of Boldo (<i>Peumus boldus</i> Molina) extracts obtained by compressed carbon dioxide extraction. Brazilian Journal of Chemical Engineering, 2008, 25, 427-434.	0.7	29
45	Application of home-made lipase in the production of geranyl propionate by esterification of geraniol and propionic acid in solvent-free system. Biocatalysis and Agricultural Biotechnology, 2015, 4, 44-48.	1.5	29
46	Extraction and characterization of volatile compounds in <i>Maytenus ilicifolia</i> , using high-pressure CO ₂ . <i>Ftotera</i> , 2004, 75, 168-178.	1.1	27
47	Partial characterization of lipases produced by a newly isolated <i>Penicillium</i> sp. in solid state and submerged fermentation: A comparative study. LWT - Food Science and Technology, 2009, 42, 1557-1560.	2.5	27
48	Evaluation of the TLC quantification method and occurrence of deoxynivalenol in wheat flour of southern Brazil. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2017, 34, 2220-2229.	1.1	27
49	Solvent-free geranyl oleate production by enzymatic esterification. Bioprocess and Biosystems Engineering, 2011, 34, 323-329.	1.7	26
50	Antimicrobial and antioxidant activity of liquid smoke and its potential application to bacon. Innovative Food Science and Emerging Technologies, 2016, 38, 189-197.	2.7	26
51	Active starch biopolymeric packaging film for sausages embedded with essential oil of <i>Syzygium aromaticum</i> . Journal of Food Science and Technology, 2017, 54, 2171-2175.	1.4	26
52	Extraction and modeling of flaxseed (<i>Linum usitatissimum</i>) oil using subcritical propane. Journal of Food Engineering, 2018, 228, 50-56.	2.7	26
53	Biocatalysis of aromatic benzyl-propionate ester by different immobilized lipases. Bioprocess and Biosystems Engineering, 2018, 41, 585-591.	1.7	26
54	Production of clove oil nanoemulsion with rapid and enhanced antimicrobial activity against gram-positive and gram-negative bacteria. Journal of Food Process Engineering, 2019, 42, e13209.	1.5	26

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55	Enzymatic production of mono- and diglycerides in compressed n-butane and AOT surfactant. Journal of Supercritical Fluids, 2009, 49, 216-220.	1.6	25
56	Production and partial characterization of multifunctional lipases by <i>Sporobolomyces ruberrimus</i> using soybean meal, rice meal and sugarcane bagasse as substrates. Biocatalysis and Agricultural Biotechnology, 2012, 1, 243-252.	1.5	24
57	Benzyl butyrate esterification mediated by immobilized lipases: Evaluation of batch and fed-batch reactors to overcome lipase-acid deactivation. Process Biochemistry, 2019, 78, 50-57.	1.8	24
58	Optimization of Extraction of Lipase from Wheat Seeds (<i>Triticum aestivum</i>) by Response Surface Methodology. Journal of Agricultural and Food Chemistry, 2009, 57, 9716-9721.	2.4	23
59	The effects of heavy metals on the incidence of morphological deformities in Chironomidae (Diptera). Zoologia, 0, 35, 1-7.	0.5	23
60	A Systematic Study on Extraction of Lipase Obtained by Solid-State Fermentation of Soybean Meal by a Newly Isolated Strain of <i>Penicillium</i> sp. Food and Bioprocess Technology, 2010, 3, 461-465.	2.6	22
61	Isolation and Screening of Microorganisms for R-(+)-Limonene and (S)- β -Pinene Biotransformation. Applied Biochemistry and Biotechnology, 2010, 162, 719-732.	1.4	22
62	Immobilization of <i>Candida antarctica</i> Lipase B on Magnetic Poly(Urea-Urethane) Nanoparticles. Applied Biochemistry and Biotechnology, 2016, 180, 558-575.	1.4	22
63	Synthesis of geranyl cinnamate by lipase-catalyzed reaction and its evaluation as an antimicrobial agent. Journal of Chemical Technology and Biotechnology, 2017, 92, 115-121.	1.6	22
64	High pressure extraction of olive leaves (<i>Olea europaea</i>): bioactive compounds, bioactivity and kinetic modelling. Journal of Food Science and Technology, 2019, 56, 3864-3876.	1.4	22
65	Effect of rosemary (<i>Rosmarinus officinalis</i>) antioxidant in industrial processing of frozen-mixed hamburger during shelf life. Journal of Food Processing and Preservation, 2019, 43, e14092.	0.9	22
66	Chemical variation of tannins and triterpenes in Brazilian populations of <i>Maytenus ilicifolia</i> Mart. Ex Reiss. Brazilian Journal of Biology, 2009, 69, 339-345.	0.4	21
67	Synthesis of Fructooligosaccharides from <i>Aspergillus niger</i> Commercial Inulinase Immobilized in Montmorillonite Pretreated in Pressurized Propane and LPG. Applied Biochemistry and Biotechnology, 2013, 169, 750-760.	1.4	21
68	Morphological characterisation and agronomical parameters of different species of <i>Salvia</i> sp. (Lamiaceae). Brazilian Journal of Biology, 2011, 71, 121-129.	0.4	21
69	Solvent-Free Production of Bioflavors by Enzymatic Esterification of Citronella (<i>Cymbopogon</i>) Tj ETQq1 1 0.784314 1.4 BT / Overlock 10	1.4	20
70	Free and Ca-Alginate Beads Immobilized Horseradish Peroxidase for the Removal of Reactive Dyes: an Experimental and Modeling Study. Applied Biochemistry and Biotechnology, 2017, 182, 1290-1306.	1.4	20
71	Chemical profiles of essential oils of marjoram (<i>Origanum majorana</i>) and oregano (<i>Origanum vulgare</i>) obtained by hydrodistillation and supercritical CO ₂ . Journal of Essential Oil Research, 2017, 29, 367-374.	1.3	20
72	Assessment of Different Packaging Structures in the Stability of Frozen Fresh Brazilian Toscana Sausage. Food and Bioprocess Technology, 2011, 4, 481-485.	2.6	19

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73	Synthesis of eugenyl acetate by immobilized lipase in a packed bed reactor and evaluation of its larvicidal activity. <i>Process Biochemistry</i> , 2017, 58, 114-119.	1.8	19
74	Enzymatic production of linalool esters in organic and solvent-free system. <i>Bioprocess and Biosystems Engineering</i> , 2010, 33, 583-589.	1.7	18
75	Microbial Oxidation of (-)- α -pinene to Verbenol Production by Newly Isolated Strains. <i>Applied Biochemistry and Biotechnology</i> , 2010, 162, 2221-2231.	1.4	18
76	Atividade antimicrobiana e antioxidante do α -leo essencial de ho-sho (<i>Cinnamomum camphora</i> Ness e) Tj ETQq0 0 0 rgBT /Overlock 10 703-710.	0.8	18
77	Optimization of α -Terpineol Production by the Biotransformation of R-(+)-Limonene and (β)- α -Pinene. <i>Applied Biochemistry and Biotechnology</i> , 2011, 164, 514-523.	1.4	18
78	Inactivation of <i>Listeria monocytogenes</i> using supercritical carbon dioxide in a high-pressure variable-volume reactor. <i>Food Control</i> , 2013, 31, 514-518.	2.8	18
79	Influence of the addition of natural antioxidant from mate leaves (<i>Ilex paraguariensis</i> St. Hill) on the chemical, microbiological and sensory characteristics of different formulations of Prato cheese. <i>Journal of Food Science and Technology</i> , 2015, 52, 1516-1524.	1.4	18
80	Biotransformation of (-)- α -Pinene by <i>Aspergillus niger</i> ATCC 9642. <i>Applied Biochemistry and Biotechnology</i> , 2005, 123, 0837-0844.	1.4	17
81	Lipid and protein oxidation in the internal part of italian type salami containing basil essential oil (<i>Ocimum basilicum</i> L.). <i>Food Science and Technology</i> , 2011, 31, 436-442.	0.8	17
82	Effect of ultrasound on the functional and structural properties of hydrolysates of different bovine collagens. <i>Food Science and Technology</i> , 2020, 40, 346-353.	0.8	17
83	Characterization of hydrolysates of collagen from mechanically separated chicken meat residue. <i>Food Science and Technology</i> , 2020, 40, 355-362.	0.8	17
84	Essential oil of <i>Ocotea odorifera</i> : An alternative against <i>Sitophilus zeamais</i> . <i>Renewable Agriculture and Food Systems</i> , 2014, 29, 161-166.	0.8	16
85	Caracterizaçãõ quãmica de extratos de <i>Ocimum basilicum</i> L. obtidos atravã©s de extraçãõ com CO2 a altas pressães. <i>Quimica Nova</i> , 2006, 29, 1198-1202.	0.3	15
86	ORIGINAL RESEARCH: Improved lipase biosynthesis by a newly isolated <i>Penicillium</i> sp. grown on agricultural wastes. <i>Industrial Biotechnology</i> , 2009, 5, 119-126.	0.5	15
87	Screening of microorganisms for production of carotenoids Selecciã³n de microorganismos para la producciã³n de carotenoides. <i>CYTA - Journal of Food</i> , 2011, 9, 160-166.	0.9	15
88	Influence of different sanitizers on food contaminant bacteria: effect of exposure temperature, contact time, and product concentration. <i>Food Science and Technology</i> , 2012, 32, 228-232.	0.8	15
89	Insecticidal and repellent activity of the essential oil of <i>Cinnamomum camphora</i> var. <i>linaloolifera</i> Y. Fujita (Ho-Sho) and <i>Cinnamomum camphora</i> (L.) J Presl. var. <i>hosyo</i> (Hon-Sho) on <i>Sitophilus zeamais</i> Mots. (Coleoptera, Curculionidae). <i>Revista Brasileira De Plantas Mediciniais</i> , 2015, 17, 769-773.	0.3	15
90	Oxidative stability of fermented Italian-type sausages using mate leaves (<i>Ilex paraguariensis</i> St.) Tj ETQq0 0 0 rgBT /Overlock 10 703-710.	1.3	14

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91	Simultaneous single-step immobilization of <i>Candida antarctica</i> lipase B and incorporation of magnetic nanoparticles on poly(urea-urethane) nanoparticles by interfacial miniemulsion polymerization. <i>Journal of Molecular Catalysis B: Enzymatic</i> , 2016, 131, 31-35.	1.8	14
92	Kinetic identification of phenolic compounds and potential production of caffeic acid by <i>Ganoderma lipsiense</i> in solid-state fermentation. <i>Bioprocess and Biosystems Engineering</i> , 2019, 42, 1325-1332.	1.7	14
93	Continuous production of eugenol esters using enzymatic packed-bed microreactors and an evaluation of the products as antifungal agents. <i>Flavour and Fragrance Journal</i> , 2019, 34, 201-210.	1.2	14
94	Response Surface Methodology for Optimization of Lipase Production by an Immobilized Newly Isolated <i>Penicillium</i> sp.. <i>Industrial & Engineering Chemistry Research</i> , 2008, 47, 9651-9657.	1.8	13
95	The effects of acute administration of the hydroalcoholic extract of rosemary (<i>Rosmarinus</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 T 5 2012, 48, 389-397.	1.2	13
96	Discrimination among Cultivars of Cabbage Using Randomly Amplified Polymorphic DNA Markers. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2000, 35, 1155-1158.	0.5	13
97	Hybrid modeling of xanthan gum bioproduction in batch bioreactor. <i>Bioprocess and Biosystems Engineering</i> , 2011, 34, 975-986.	1.7	12
98	Preliminary Characterization of Novel Extra-cellular Lipase from <i>Penicillium crustosum</i> Under Solid-State Fermentation and its Potential Application for Triglycerides Hydrolysis. <i>Food and Bioprocess Technology</i> , 2012, 5, 1592-1600.	2.6	12
99	Biotechnological potential of agro-industrial waste in the synthesis of pectin lyase from <i>Aspergillus brasiliensis</i> . <i>Food Science and Technology International</i> , 2018, 24, 97-109.	1.1	12
100	Enzymatic hydrolysis (pepsin) assisted by ultrasound in the functional Properties of hydrolyzates from different collagens. <i>Ciencia Rural</i> , 2018, 48, .	0.3	12
101	Microorganisms screening for limonene oxidation. <i>Food Science and Technology</i> , 2010, 30, 399-405.	0.8	11
102	Adhesion of <i>Listeria monocytogenes</i> to cutting board surfaces and removal by different sanitizers. <i>Journal Fur Verbraucherschutz Und Lebensmittelsicherheit</i> , 2015, 10, 41-47.	0.5	11
103	Characterization of oxidative stress biomarkers in a freshwater anomuran crab. <i>Brazilian Journal of Biology</i> , 2018, 78, 61-67.	0.4	11
104	Synthesis of eugenyl acetate through heterogeneous catalysis. <i>Journal of Essential Oil Research</i> , 2019, 31, 312-318.	1.3	11
105	Mycotoxins™ evaluation in wheat flours used in Brazilian bakeries. <i>Food Science and Biotechnology</i> , 2019, 28, 931-937.	1.2	11
106	Enzymatic synthesis of benzyl benzoate using different acyl donors: Comparison of solvent-free reaction techniques. <i>Process Biochemistry</i> , 2020, 92, 261-268.	1.8	11
107	Active edible films for application in meat products. <i>Research, Society and Development</i> , 2021, 10, e13610716379.	0.0	11
108	Semi-volatile compounds variation among Brazilian populations of <i>Ilex paraguariensis</i> St. Hil.. <i>Brazilian Archives of Biology and Technology</i> , 2008, 51, 175-181.	0.5	11

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109	Decontamination of Pig Carcasses Using Water Pressure and Lactic Acid. <i>Brazilian Archives of Biology and Technology</i> , 2014, 57, 954-961.	0.5	10
110	Removal of <i>Escherichia coli</i> in boning knives with different sanitizers. <i>LWT - Food Science and Technology</i> , 2016, 71, 309-315.	2.5	10
111	Formulação de bebida láctea fermentada sabor pêssego utilizando substratos alternativos e cultura probiótica. <i>Food Science and Technology</i> , 0, 28, 170-177.	0.8	10
112	Alterações na qualidade de raízes de mandioca (<i>Manihot esculenta</i> Crantz) minimamente processadas. <i>Ciencia E Agrotecnologia</i> , 2005, 29, 330-337.	1.5	9
113	Microorganism Screening for Limonene Bioconversion and Correlation With RAPD Markers. <i>Applied Biochemistry and Biotechnology</i> , 2006, 132, 1023-1033.	1.4	9
114	Atividade repelente e inseticida do óleo essencial de carqueja doce sobre o caruncho do feijão. <i>Revista Brasileira De Engenharia Agrícola E Ambiental</i> , 2014, 18, 861-865.	0.4	9
115	Inactivation of <i>Staphylococcus aureus</i> in raw salmon with supercritical CO ₂ using experimental design. <i>Food Science and Technology</i> , 2016, 36, 8-11.	0.8	9
116	Flaxseed (<i>Linum usitatissimum</i>) Oil Extraction Using Different Solvents. <i>Food Technology and Biotechnology</i> , 2018, 56, 366-372.	0.9	9
117	Benzyl propionate synthesis by fed-batch esterification using commercial immobilized and lyophilized Cal B lipase. <i>Bioprocess and Biosystems Engineering</i> , 2019, 42, 1625-1634.	1.7	9
118	Palygorskite sheets prepared via tape casting for wound healing applications. <i>International Journal of Applied Ceramic Technology</i> , 2020, 17, 320-326.	1.1	9
119	Liposoluble compounds from <i>Ganoderma lipsiense</i> grown on solid red rice medium with antiparasitic and antibacterial properties. <i>Biotechnology and Applied Biochemistry</i> , 2020, 67, 180-185.	1.4	9
120	Variabilidade genética de <i>Eugenia uniflora</i> L. em remanescentes florestais em diferentes estágios sucessionais. <i>Revista Ceres</i> , 2013, 60, 226-233.	0.1	8
121	Intra and inter populational genetic variability in <i>Maytenus ilicifolia</i> Mart. ex Reiss. 1861, through RAPD markers. <i>Brazilian Journal of Biology</i> , 2007, 67, 957-961.	0.4	7
122	Genetic diversity and conservation of native populations of <i>Maytenus ilicifolia</i> Mart. ex Reiss. <i>Brazilian Journal of Biology</i> , 2009, 69, 447-453.	0.4	7
123	Studies on Immobilization and Partial Characterization of Lipases from Wheat Seeds (<i>Triticum</i>) Tj ETQq1 1 0.784314.rgBT /Oyerlock 10	1.4	7
124	Modeling of the overall kinetic extraction from <i>Maytenus aquifolia</i> using compressed CO ₂ . <i>Brazilian Journal of Chemical Engineering</i> , 2012, 29, 835-843.	0.7	7
125	Brine absorption in seasoned chicken pieces. <i>Journal Fur Verbraucherschutz Und Lebensmittelsicherheit</i> , 2015, 10, 331-340.	0.5	7
126	Utilization of Orange Peel, Corn Steep Liquor, and Parboiled Rice Water in the Production of Polygalacturonase from <i>Aspergillus niger</i> . <i>Industrial Biotechnology</i> , 2015, 11, 284-291.	0.5	7

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127	Development and characterization of light yoghurt elaborated with <i>Bifidobacterium animalis</i> subsp. <i>Lactis</i> Bb-12 and fructooligosaccharides. <i>Ciencia Rural</i> , 2018, 48, .	0.3	7
128	Enzymatic biocontrol of spoilage fungi from salami. <i>LWT - Food Science and Technology</i> , 2019, 115, 108457.	2.5	7
129	Biological properties of functional flavoring produced by enzymatic esterification of citronellol and geraniol present in <i>Cymbopogon winterianus</i> essential oil. <i>Natural Product Research</i> , 2021, 35, 5981-5987.	1.0	7
130	Adsorption of natural annatto dye by kaolin: kinetic and equilibrium. <i>Environmental Technology (United Kingdom)</i> , 2020, 41, 2648-2656.	1.2	7
131	Control of <i>Penicillium</i> sp. on the Surface of Italian Salami. <i>Food Technology and Biotechnology</i> , 2015, 53, 342-347.	0.9	7
132	Sustainable conversion of Brazilian Amazon kaolin mining waste to zinc-based Linde Type A zeolites with antibacterial activity. <i>Journal of Cleaner Production</i> , 2022, 338, 130659.	4.6	7
133	A review on enzymatic acylation as a promising opportunity to stabilizing anthocyanins. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 6777-6796.	5.4	7
134	Effect of aluminum concentration on growth and secondary metabolites production in three chemotypes of <i>Cunila galioides</i> Benth. medicinal plant. <i>Brazilian Journal of Biology</i> , 2011, 71, 1003-1009.	0.4	6
135	Concentration, Partial Characterization, and Immobilization of Lipase Extract from <i>P. brevicompactum</i> by Solid-State Fermentation of Babassu Cake and Castor Bean Cake. <i>Applied Biochemistry and Biotechnology</i> , 2011, 164, 755-766.	1.4	6
136	Genetic diversity in populations of <i>Maytenus dasyclada</i> (Celastraceae) in forest reserves and unprotected <i>Araucaria</i> forest remnants. <i>Acta Botanica Brasilica</i> , 2017, 31, 93-101.	0.8	6
137	Multiple metals and agricultural use affects oxidative stress biomarkers in freshwater <i>Aegla</i> crabs. <i>Brazilian Journal of Biology</i> , 2021, 82, e230147.	0.4	6
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160	Development of Enzymatic "Colorimetric Time" Temperature Integrator for Smart Packaging. <i>Biointerface Research in Applied Chemistry</i> , 2020, 11, 9335-9345.	1.0	3
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