# Rogerio L Cansian

## List of Publications by Citations

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185<br/>papers3,247<br/>citations28<br/>h-index48<br/>g-index214<br/>ext. papers3,772<br/>ext. citations3.1<br/>avg, IF5.12<br/>L-index

#	Paper	IF	Citations
185	A Review on Microbial Lipases Production. <i>Food and Bioprocess Technology</i> , <b>2010</b> , 3, 182-196	5.1	316
184	Current status and trends in enzymatic nanoimmobilization. <i>Journal of Molecular Catalysis B: Enzymatic</i> , <b>2014</b> , 99, 56-67		208
183	Application of Origanum majorana L. essential oil as an antimicrobial agent in sausage. <i>Food Microbiology</i> , <b>2008</b> , 25, 207-11	6	133
182	A review on enzymatic synthesis of aromatic esters used as flavor ingredients for food, cosmetics and pharmaceuticals industries. <i>Trends in Food Science and Technology</i> , <b>2017</b> , 69, 95-105	15.3	107
181	The Production, Benefits, and Applications of Monoacylglycerols and Diacylglycerols of Nutritional Interest. <i>Food and Bioprocess Technology</i> , <b>2013</b> , 6, 17-35	5.1	89
180	Production and characterization of xantham gum by Xanthomonas campestris using cheese whey as sole carbon source. <i>Journal of Food Engineering</i> , <b>2009</b> , 90, 119-123	6	87
179	Response surface method to optimize the production and characterization of lipase from Penicillium verrucosum in solid-state fermentation. <i>Bioprocess and Biosystems Engineering</i> , <b>2008</b> , 31, 119-25	3.7	66
178	Influence of compressed fluids treatment on the activity of Yarrowia lipolytica lipase. <i>Journal of Molecular Catalysis B: Enzymatic</i> , <b>2006</b> , 39, 117-123		60
177	Preparation and antimicrobial activity of polyethylene composite films with silver exchanged zeolite-Y. <i>Chemical Engineering Journal</i> , <b>2012</b> , 204-206, 210-216	14.7	58
176	Isolation and Screening of Lipase-Producing Fungi with Hydrolytic Activity. <i>Food and Bioprocess Technology</i> , <b>2011</b> , 4, 578-586	5.1	54
175	Xanthan gum production and rheological behavior using different strains of Xanthomonas sp <i>Carbohydrate Polymers</i> , <b>2009</b> , 77, 65-71	10.3	54
174	Effect of temperature, moisture, and carbon supplementation on lipase production by solid-state fermentation of soy cake by Penicillium simplicissimum. <i>Applied Biochemistry and Biotechnology</i> , <b>2004</b> , 113-116, 173-80	3.2	52
173	Lipase production by solid fermentation of soybean meal with different supplements. <i>LWT - Food Science and Technology</i> , <b>2010</b> , 43, 1132-1137	5.4	50
172	Antifungal Activity of Basil Essential Oil (Ocimum basilicum L.): Evaluation In Vitro and on an Italian-type Sausage Surface. <i>Food and Bioprocess Technology</i> , <b>2012</b> , 5, 378-384	5.1	46
171	Optimization of lipase production by Penicillium simplicissimum in soybean meal. <i>Journal of Chemical Technology and Biotechnology</i> , <b>2008</b> , 83, 47-54	3.5	43
170	Evaluation of Origanum vulgare essential oil as antimicrobial agent in sausage. <i>Brazilian Journal of Microbiology</i> , <b>2007</b> , 38, 610-616	2.2	41
169	Antimicrobial and antioxidant activities of clove essential oil and eugenyl acetate produced by enzymatic esterification. <i>Applied Biochemistry and Biotechnology</i> , <b>2014</b> , 174, 1286-1298	3.2	40

168	Synthesis of eugenol esters by lipase-catalyzed reaction in solvent-free system. <i>Applied Biochemistry and Biotechnology</i> , <b>2012</b> , 168, 742-51	3.2	39	
167	Screening of pectinase-producing microorganisms with polygalacturonase activity. <i>Applied Biochemistry and Biotechnology</i> , <b>2011</b> , 163, 383-92	3.2	39	
166	Insecticidal and repellency activity of essential oil of Eucalyptus sp. against Sitophilus zeamais Motschulsky (Coleoptera, Curculionidae). <i>Journal of the Science of Food and Agriculture</i> , <b>2011</b> , 91, 273-7	4.3	38	
165	Evaluation of different methods for immobilization of Candida antarctica lipase B (CalB lipase) in polyurethane foam and its application in the production of geranyl propionate. <i>Bioprocess and Biosystems Engineering</i> , <b>2015</b> , 38, 1739-48	3.7	36	
164	Perfil da composi^ [] [] qu^ [hica e atividades antibacteriana e antioxidante do ^ [leo essencial do cravo-da-^ []dia (Eugenia caryophyllata Thunb.). <i>Revista Ceres</i> , <b>2010</b> , 57, 589-594	0.7	35	
163	Chemical characterization and antimicrobial activity of essential oils of salvia L. species. <i>Food Science and Technology</i> , <b>2009</b> , 29, 764-770	2	35	
162	Spray Chilling Microencapsulation of Lactobacillus acidophilus and Bifidobacterium animalis subsp. lactis and Its Use in the Preparation of Savory Probiotic Cereal Bars. <i>Food and Bioprocess Technology</i> , <b>2016</b> , 9, 1422-1428	5.1	35	
161	Ethanol precipitation and ultrafiltration of inulinases from Kluyveromyces marxianus. <i>Separation and Purification Technology</i> , <b>2011</b> , 78, 261-265	8.3	32	
160	Properties and Applications of Morinda citrifolia (Noni): A Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2019</b> , 18, 883-909	16.4	31	
159	Study of the Extraction, Concentration, and Partial Characterization of Lipases Obtained from Penicillium verrucosum using Solid-State Fermentation of Soybean Bran. <i>Food and Bioprocess Technology</i> , <b>2010</b> , 3, 537-544	5.1	30	
158	Antibacterial activity of basil essential oil (Ocimum basilicum L.) in Italian-type sausage. <i>Journal Fur Verbraucherschutz Und Lebensmittelsicherheit</i> , <b>2015</b> , 10, 323-329	2.3	29	
157	Effect of pressure, depressurization rate and pressure cycling on the inactivation of Escherichia coli by supercritical carbon dioxide. <i>Food Control</i> , <b>2013</b> , 29, 76-81	6.2	28	
156	Production of geranyl propionate by enzymatic esterification of geraniol and propionic acid in solvent-free system. <i>Journal of Chemical Technology and Biotechnology</i> , <b>2010</b> , 85, 1636-1641	3.5	28	
155	Inulinase production by Kluyveromyces marxianus NRRL Y-7571 using solid state fermentation. <i>Applied Biochemistry and Biotechnology</i> , <b>2006</b> , 129-132, 951-8	3.2	28	
154	Screening of microorganisms for bioconversion of (â)Epinene and R-(+)-limonene to Eterpineol. <i>LWT - Food Science and Technology</i> , <b>2010</b> , 43, 1128-1131	5.4	27	
153	Effect of compressed fluids treatment on the activity, stability and enzymatic reaction performance of Egalactosidase. <i>Food Chemistry</i> , <b>2011</b> , 125, 1235-1240	8.5	26	
152	Xanthan gum produced by Xanthomonas campestris from cheese whey: production optimisation and rheological characterisation. <i>Journal of the Science of Food and Agriculture</i> , <b>2009</b> , 89, 2440-2445	4.3	26	
151	Toxicity of clove essential oil and its ester eugenyl acetate against Artemia salina. <i>Brazilian Journal of Biology</i> , <b>2017</b> , 77, 155-161	1.5	24	

150	Continuous inactivation of alkaline phosphatase and Escherichia coli in milk using compressed carbon dioxide as inactivating agent. <i>Journal of CO2 Utilization</i> , <b>2016</b> , 13, 24-28	7.6	23
149	Extraction and characterization of volatile compounds in Maytenus ilicifolia, using high-pressure CO2. Floterap [12004, 75, 168-78	3.2	23
148	The effect of temperature, pressure, exposure time, and depressurization rate on lipase activity in SCCO2. <i>Applied Biochemistry and Biotechnology</i> , <b>2004</b> , 113-116, 181-7	3.2	23
147	In situ immobilization of Candida antarctica B lipase in polyurethane foam support. <i>Journal of Molecular Catalysis B: Enzymatic</i> , <b>2016</b> , 124, 52-61		22
146	Enzymatic production of mono- and diglycerides in compressed n-butane and AOT surfactant. <i>Journal of Supercritical Fluids</i> , <b>2009</b> , 49, 216-220	4.2	22
145	Functional Carboxymethylcellulose/Zein Bionanocomposite Films Based on Neomycin Supported on Sepiolite or Montmorillonite Clays. <i>ACS Omega</i> , <b>2018</b> , 3, 13538-13550	3.9	22
144	Application of home-made lipase in the production of geranyl propionate by esterification of geraniol and propionic acid in solvent-free system. <i>Biocatalysis and Agricultural Biotechnology</i> , <b>2015</b> , 4, 44-48	4.2	21
143	Chemical profile and antimicrobial activity of Boldo (Peumus boldus Molina) extracts obtained by compressed carbon dioxide extraction. <i>Brazilian Journal of Chemical Engineering</i> , <b>2008</b> , 25, 427-434	1.7	21
142	Conventional and ultrasound-assisted methods for extraction of bioactive compounds from red ara^ 🛘 [peel (Psidium cattleianum Sabine). <i>Arabian Journal of Chemistry</i> , <b>2020</b> , 13, 5800-5809	5.9	20
141	Synthesis of fructooligosaccharides from Aspergillus niger commercial inulinase immobilized in montmorillonite pretreated in pressurized propane and LPG. <i>Applied Biochemistry and Biotechnology</i> , <b>2013</b> , 169, 750-60	3.2	20
140	Biocatalysis of aromatic benzyl-propionate ester by different immobilized lipases. <i>Bioprocess and Biosystems Engineering</i> , <b>2018</b> , 41, 585-591	3.7	19
139	Partial characterization of lipases produced by a newly isolated Penicillium sp. in'solid state and submerged fermentation: A comparative study. <i>LWT - Food Science and Technology</i> , <b>2009</b> , 42, 1557-1560	o <sup>5.4</sup>	18
138	Optimization of extraction of lipase from wheat seeds (Triticum aestivum) by response surface methodology. <i>Journal of Agricultural and Food Chemistry</i> , <b>2009</b> , 57, 9716-21	5.7	18
137	Immobilization of Candida antarctica Lipase B on Magnetic Poly(Urea-Urethane) Nanoparticles. <i>Applied Biochemistry and Biotechnology</i> , <b>2016</b> , 180, 558-575	3.2	18
136	Synthesis of geranyl cinnamate by lipase-catalyzed reaction and its evaluation as an antimicrobial agent. <i>Journal of Chemical Technology and Biotechnology</i> , <b>2017</b> , 92, 115-121	3.5	17
135	Active starch biopolymeric packaging film for sausages embedded with essential oil of. <i>Journal of Food Science and Technology</i> , <b>2017</b> , 54, 2171-2175	3.3	17
134	Extraction and modeling of flaxseed (Linnum usitatissimum) oil using subcritical propane. <i>Journal of Food Engineering</i> , <b>2018</b> , 228, 50-56	6	17
133	A Systematic Study on Extraction of Lipase Obtained by Solid-State Fermentation of Soybean Meal by a Newly Isolated Strain of Penicillium sp. <i>Food and Bioprocess Technology</i> , <b>2010</b> , 3, 461-465	5.1	17

#### (2019-2005)

Biotransformation of (appinene by Aspergillus niger ATCC 9642. <i>Applied Biochemistry and Biotechnology</i> , <b>2005</b> , 123, 0837-0844	3.2	17	
Lipase-Catalyzed Esterification of Geraniol and Citronellol for the Synthesis of Terpenic Esters. <i>Applied Biochemistry and Biotechnology</i> , <b>2020</b> , 190, 574-583	3.2	17	
Synthesis of eugenyl acetate by immobilized lipase in a packed bed reactor and evaluation of its larvicidal activity. <i>Process Biochemistry</i> , <b>2017</b> , 58, 114-119	4.8	16	
Solvent-Free Production of Bioflavors by Enzymatic Esterification of Citronella (Cymbopogon winterianus) Essential Oil. <i>Applied Biochemistry and Biotechnology</i> , <b>2012</b> , 166, 13-21	3.2	16	
Monitoring of contamination sources of Listeria monocytogenes in a poultry slaughterhouse. <i>LWT - Food Science and Technology</i> , <b>2017</b> , 86, 393-398	5.4	16	
Assessment of Different Packaging Structures in the Stability of Frozen Fresh Brazilian Toscana Sausage. <i>Food and Bioprocess Technology</i> , <b>2011</b> , 4, 481-485	5.1	16	
Isolation and screening of microorganisms for R-(+)-limonene and (-)-beta-pinene biotransformation. <i>Applied Biochemistry and Biotechnology</i> , <b>2010</b> , 162, 719-32	3.2	16	
Extraction and characterization of collagen from sheep slaughter by-products. <i>Waste Management</i> , <b>2020</b> , 102, 838-846	8.6	16	
Free and Ca-Alginate Beads Immobilized Horseradish Peroxidase for the Removal of Reactive Dyes: an Experimental and Modeling Study. <i>Applied Biochemistry and Biotechnology</i> , <b>2017</b> , 182, 1290-1306	3.2	15	
Lipid and protein oxidation in the internal part of italian type salami containing basil essential oil (Ocimum basilicum L.). <i>Food Science and Technology</i> , <b>2011</b> , 31, 436-442	2	15	
Solvent-free geranyl oleate production by enzymatic esterification. <i>Bioprocess and Biosystems Engineering</i> , <b>2011</b> , 34, 323-9	3.7	15	
Morphological characterisation and agronomical parameters of different species of Salvia sp. (Lamiaceae). <i>Brazilian Journal of Biology</i> , <b>2011</b> , 71, 121-9	1.5	15	
Chemical profiles of essential oils of marjoram (Origanum majorana) and oregano (Origanum vulgare) obtained by hydrodistillation and supercritical CO2. <i>Journal of Essential Oil Research</i> , <b>2017</b> , 29, 367-374	2.3	14	
Effect of rosemary (Rosmarinus officinalis) antioxidant in industrial processing of frozen-mixed hamburger during shelf life. <i>Journal of Food Processing and Preservation</i> , <b>2019</b> , 43, e14092	2.1	14	
Production and partial characterization of multifunctional lipases by Sporobolomyces ruberrimus using soybean meal, rice meal and sugarcane bagasse as substrates. <i>Biocatalysis and Agricultural Biotechnology</i> , <b>2012</b> , 1, 243-252	4.2	14	
Evaluation of the TLC quantification method and occurrence of deoxynivalenol in wheat flour of southern Brazil. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , <b>2017</b> , 34, 2220-2229	3.2	14	
ORIGINAL RESEARCH: Improved lipase biosynthesis by a newly isolated Penicillium sp. grown on agricultural wastes. <i>Industrial Biotechnology</i> , <b>2009</b> , 5, 119-126	1.3	14	
Production of clove oil nanoemulsion with rapid and enhanced antimicrobial activity against gram-positive and gram-negative bacteria. <i>Journal of Food Process Engineering</i> , <b>2019</b> , 42, e13209	2.4	13	
	Biotechnology, 2005, 123, 0837-0844  Lipase-Catalyzed Esterification of Geraniol and Citronellol for the Synthesis of Terpenic Esters.  Applied Biochemistry and Biotechnology, 2020, 190, 574-583  Synthesis of eugenyl acetate by immobilized lipase in a packed bed reactor and evaluation of its larvicidal activity.  Process Biochemistry, 2017, 58, 114-119  Solvent-Free Production of Bioflavors by Enzymatic Esterification of Citronella (Cymbopogon winterianus) Essential Oil.  Applied Biochemistry and Biotechnology, 2012, 166, 13-21  Monitoring of contamination sources of Listeria monocytogenes in a poultry slaughterhouse.  LWT-Food Science and Technology, 2017, 86, 393-398  Assessment of Different Packaging Structures in the Stability of Frozen Fresh Brazilian Toscana Sausage.  Food and Bioprocess Technology, 2011, 4, 481-485  Isolation and screening of microorganisms for R-(4)-limonene and (-)-beta-pinene biotransformation.  Applied Biochemistry and Biotechnology, 2010, 162, 719-32  Extraction and characterization of collagen from sheep slaughter by-products.  Waste Management, 2020, 102, 838-846  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  Lipid and protein oxidation in the internal part of italian type salami containing basil essential oil (Ocimum basilicum L.).  Food Science and Technology, 2011, 31, 436-442  Solvent-free geranyl cleate production by enzymatic esterification.  Bioprocess and Biosystems Engineering, 2011, 34, 323-9  Morphological characterisation and agronomical parameters of different species of Salvia sp.  (Lamiaceae).  Brazilian Journal of Biology, 2011, 71, 121-9  Chemical profiles of essential oils of marjoram (Origanum majorana) and oregano (Origanum vulgare) obtained by hydrodistillation and supercritical CO2.  Journal of Essential Oil Research, 2017, 29, 367-374  Effect of rosemary (Rosmarinus officinalis) antioxidant in industrial process	Lipase-Catalyzed Esterification of Geraniol and Citronellol for the Synthesis of Terpenic Esters.  Applied Biochemistry and Biotechnology, 2020, 190, 574-583  Synthesis of eugenyl acetate by immobilized lipase in a packed bed reactor and evaluation of its larvicidal activity. Process Biochemistry, 2017, 58, 114-119  Solvent-Free Production of Bioflavors by Enzymatic Esterification of Citronella (Cymbopogon winterianus) Essential Oll. Applied Biochemistry and Biotechnology, 2012, 166, 13-21  Monitoring of contamination sources of Listeria monocytogenes in a poultry slaughterhouse. LWT- Food Science and Technology, 2017, 86, 393-398  Assessment of Different Packaging Structures in the Stability of Frozen Fresh Brazilian Toscana Sausage. 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Brazilian Journal of Biology, 2011, 71, 121-9  Chemical profiles of essential oils of marjoram (Origanum majorana) and oregano (Origanum vulgare) obtained by hydrodistillation and supercritical CO2. Journal of Essential Oil Research, 2017, 29, 367-374  Effect of rosemary (Rosmarinus officinalis) antioxidant in industrial processing of frozen-mixed hamburger during shelle file	Lipase-Catalyzed Esterification of Geraniol and Citronellol for the Synthesis of Terpenic Esters.  Applied Biochemistry and Biotechnology, 2020, 190, 574-583  Synthesis of eugenyl acetate by immobilized lipase in a packed bed reactor and evaluation of its larvicidal activity. Process Biochemistry, 2017, 58, 114-119  Solvent-Free Production of Bioflavors by Enzymatic Esterification of Citronella (Cymbopogon winterianus) Essential Oil. Applied Biochemistry and Biotechnology, 2012, 166, 13-21  Monitoring of contamination sources of Listeria monocytogenes in a poultry slaughterhouse. 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Bioprocess and Biosystems Engineering, 2011, 34, 323-9  Morphological characterisation and agronomical parameters of different species of Salvia sp. (Lamasceae). Brazilian Journal of Biology, 2011, 71, 121-9  Chemical profiles of essential oils of marjoram (Origanum majorana) and oregano (Origanum vulgare) obtained by hydrodistillation and supercritical CO2. Journal of Essential Oil Research, 2017, 2, 3, 367-374  Effect of rosemary (Rosmarinus officinalis) antioxidant in industrial processing of frozen-mixed hamburger during shelf life.

114	Inactivation of Listeria monocytogenes using supercritical carbon dioxide in a high-pressure variable-volume reactor. <i>Food Control</i> , <b>2013</b> , 31, 514-518	6.2	13
113	Microbial oxidation of (-)-pinene to verbenol production by newly isolated strains. <i>Applied Biochemistry and Biotechnology</i> , <b>2010</b> , 162, 2221-31	3.2	13
112	Antimicrobial and antioxidant activity of liquid smoke and its potential application to bacon. <i>Innovative Food Science and Emerging Technologies</i> , <b>2016</b> , 38, 189-197	6.8	13
111	Influence of the addition of natural antioxidant from mate leaves (Ilex paraguariensis St. Hill) on the chemical, microbiological and sensory characteristics of different formulations of Prato cheese. <i>Journal of Food Science and Technology</i> , <b>2015</b> , 52, 1516-24	3.3	12
110	Simultaneous single-step immobilization of Candida antarctica lipase B and incorporation of magnetic nanoparticles on poly(urea-urethane) nanoparticles by interfacial miniemulsion polymerization. <i>Journal of Molecular Catalysis B: Enzymatic</i> , <b>2016</b> , 131, 31-35		12
109	Essential oil of Ocotea odorifera: An alternative against Sitophilus zeamais. <i>Renewable Agriculture and Food Systems</i> , <b>2014</b> , 29, 161-166	1.8	12
108	Chemical variation of tannins and triterpenes in Brazilian populations of Maytenus ilicifolia Mart. Ex Reiss. <i>Brazilian Journal of Biology</i> , <b>2009</b> , 69, 339-45	1.5	12
107	Caracteriza <sup>^</sup> [] B̄ qu <sup>^</sup> Enica de extratos de Ocimum basilicum L. obtidos atrav <sup>^</sup> 5 de extra <sup>^</sup> [] B̄ com CO2 a altas press <sup>^</sup> Ēs. <i>Quimica Nova</i> , <b>2006</b> , 29, 1198-1202	1.6	12
106	Influence of different sanitizers on food contaminant bacteria: effect of exposure temperature, contact time, and product concentration. <i>Food Science and Technology</i> , <b>2012</b> , 32, 228-232	2	11
105	Hybrid modeling of xanthan gum bioproduction in batch bioreactor. <i>Bioprocess and Biosystems Engineering</i> , <b>2011</b> , 34, 975-86	3.7	11
104	Optimization of Ererpineol production by the biotransformation of R-(+)-limonene and (-)-Epinene. <i>Applied Biochemistry and Biotechnology</i> , <b>2011</b> , 164, 514-23	3.2	11
103	Enzymatic production of linalool esters in organic and solvent-free system. <i>Bioprocess and Biosystems Engineering</i> , <b>2010</b> , 33, 583-9	3.7	11
102	Response Surface Methodology for Optimization of Lipase Production by an Immobilized Newly Isolated Penicillium sp <i>Industrial &amp; Engineering Chemistry Research</i> , <b>2008</b> , 47, 9651-9657	3.9	11
101	Benzyl butyrate esterification mediated by immobilized lipases: Evaluation of batch and fed-batch reactors to overcome lipase-acid deactivation. <i>Process Biochemistry</i> , <b>2019</b> , 78, 50-57	4.8	11
100	Synthesis of eugenyl acetate through heterogeneous catalysis. <i>Journal of Essential Oil Research</i> , <b>2019</b> , 31, 312-318	2.3	10
99	Enzymatic hydrolysis (pepsin) assisted by ultrasound in the functional Properties of hydrolyzates from different collagens. <i>Ciencia Rural</i> , <b>2018</b> , 48,	1.3	10
98	High pressure extraction of olive leaves (): bioactive compounds, bioactivity and kinetic modelling. Journal of Food Science and Technology, <b>2019</b> , 56, 3864-3876	3.3	10
97	Insecticidal and repellent activity of the essential oil of Cinnamomum camphora var. linaloolifera Y. Fujita (Ho-Sho) and Cinnamomum camphora (L.) J Presl. var. hosyo (Hon-Sho) on Sitophilus zeamaisMots (Coleoptera Curculionedae). Revista Brasileira De Plantas Medicinais 2015, 17, 769-773		10

## (2014-2012)

96	The effects of acute administration of the hydroalcoholic extract of rosemary (Rosmarinus officinalis L.) (Lamiaceae) in animal models of memory. <i>Brazilian Journal of Pharmaceutical Sciences</i> , <b>2012</b> , 48, 389-397	1.8	10
95	Screening of microorganisms for production of carotenoids Selecci <sup>°</sup> de microorganismos para la producci <sup>°</sup> de carotenoides. <i>CYTA - Journal of Food</i> , <b>2011</b> , 9, 160-166	2.3	10
94	Atividade antimicrobiana e antioxidante do Îleo essencial de ho-sho (Cinnamomum camphora Ness e Eberm Var. Linaloolifera fujita). <i>Food Science and Technology</i> , <b>2010</b> , 30, 378-384	2	10
93	Biotechnological potential of agro-industrial waste in the synthesis of pectin lyase from Aspergillus brasiliensis. <i>Food Science and Technology International</i> , <b>2018</b> , 24, 97-109	2.6	9
92	Oxidative stability of fermented Italian-type sausages using mate leaves (Ilex paraguariensis St. Hil) extract as natural antioxidant. <i>International Journal of Food Sciences and Nutrition</i> , <b>2011</b> , 62, 703-10	3.7	9
91	Discrimination among Cultivars of Cabbage Using Randomly Amplified Polymorphic DNA Markers. <i>Hortscience: A Publication of the American Society for Hortcultural Science</i> , <b>2000</b> , 35, 1155-1158	2.4	9
90	The effects of heavy metals on the incidence of morphological deformities in Chironomidae (Diptera). <i>Zoologia</i> , <b>2018</b> , 35, 1-7	2	9
89	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> , <b>2019</b> , 34, 201-210	2.5	8
88	Adhesion of Listeria monocytogenes to cutting board surfaces and removal by different sanitizers. Journal Fur Verbraucherschutz Und Lebensmittelsicherheit, <b>2015</b> , 10, 41-47	2.3	8
87	Characterization of oxidative stress biomarkers in a freshwater anomuran crab. <i>Brazilian Journal of Biology</i> , <b>2018</b> , 78, 61-67	1.5	8
86	Atividade repelente e inseticida do ^ leo essencial de carqueja doce sobre o caruncho do feij^ b. Revista Brasileira De Engenharia Agricola E Ambiental, <b>2014</b> , 18, 861-865	0.9	8
85	Preliminary Characterization of Novel Extra-cellular Lipase from Penicillium crustosum Under Solid-State Fermentation and its Potential Application for Triglycerides Hydrolysis. <i>Food and Bioprocess Technology</i> , <b>2012</b> , 5, 1592-1600	5.1	8
84	Microorganism screening for limonene bioconversion and correlation with RAPD markers. <i>Applied Biochemistry and Biotechnology</i> , <b>2006</b> , 129-132, 1023-33	3.2	8
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59	Variabilidade qu^ finica de compostos org^ fiicos vol^ feis e semivol^ feis de popula^ 🛭 🖹 s nativas de Maytenus ilicifolia. <i>Quimica Nova</i> , <b>2010</b> , 33, 1067-1070	1.6	4
58	Use of palmae wax hydrocarbon fractions as chemotaxonomical markers in Butia and Syagrus. <i>Brazilian Journal of Biology</i> , <b>2009</b> , 69, 353-61	1.5	4
57	Altera <sup>^</sup> 🛮 🛱s na qualidade de ra <sup>^</sup> 🗷 es de mandioca(Manihot esculenta Crantz) minimamente processadas. <i>Ciencia E Agrotecnologia</i> , <b>2005</b> , 29, 330-337	1.6	4
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55	Adsorption of natural annatto dye by kaolin: kinetic and equilibrium. <i>Environmental Technology</i> (United Kingdom), <b>2020</b> , 41, 2648-2656	2.6	4
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