

Rogério L Cansian

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

185
papers

3,247
citations

28
h-index

48
g-index

214
ext. papers

3,772
ext. citations

3.1
avg. IF

5.12
L-index

#	Paper	IF	Citations
185	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	10.3	0
184	Fundamental Concepts of Dye-Containing Textile Wastewater Treatments: Microbial and Enzymatic Approaches. <i>Sustainable Textiles</i> , 2022 , 17-55	1.1	0
183	A review on enzymatic acylation as a promising opportunity to stabilizing anthocyanins.. <i>Critical Reviews in Food Science and Nutrition</i> , 2022 , 1-20	11.5	0
182	Toxicity and larvicidal activity on <i>Aedes aegypti</i> of citronella essential oil submitted to enzymatic esterification. <i>Brazilian Journal of Biology</i> , 2021 , 83, e244647	1.5	0
181	Antifungal Activity and Acute and Repeated-Dose Toxicity Study of Geranyl Cinnamate Ester in Mice. <i>Evidence-based Complementary and Alternative Medicine</i> , 2021 , 2021, 3493625	2.3	
180	Identification and antiangiogenic activity of biocompounds produced in the mycelium in submerged fermentation. <i>Natural Product Research</i> , 2021 , 35, 5530-5534	2.3	
179	Biological properties of functional flavoring produced by enzymatic esterification of citronellol and geraniol present in essential oil. <i>Natural Product Research</i> , 2021 , 35, 5981-5987	2.3	3
178	Production of benzyl cinnamate by a low-cost immobilized lipase and evaluation of its antioxidant activity and toxicity. <i>Biotechnology Reports (Amsterdam, Netherlands)</i> , 2021 , 29, e00586	5.3	1
177	Active edible films for application in meat products. <i>Research, Society and Development</i> , 2021 , 10, e13610716379		
176	Ultrasound as an alternative method to increase the extraction yield from chicken mechanically separated meat residue collagen. <i>Journal of Food Science and Technology</i> , 2021 , 58, 2487-2496	3.3	2
175	Melt Extrusion of Environmentally Friendly Poly(L-lactic acid)/Sodium Metabisulfite Films for Antimicrobial Packaging Applications. <i>Journal of Renewable Materials</i> , 2021 , 9, 337-349	2.4	2
174	Techno-Functional Properties of Cheese Breads with Native and Modified Cassava Starch Produced in an Industrial System. <i>Starch/Staerke</i> , 2021 , 73, 2000116	2.3	2
173	PRODUÇÃO MICROBIOLÓGICA DE ENZIMAS: UMA REVISÃO/MICROBIOLOGICAL PRODUCTION OF ENZYMES: A REVIEW. <i>Brazilian Journal of Development</i> , 2021 , 7, 9232-9254	0	
172	INFLUENCE OF CONDUCTION MODE OF PIGS ON PRE-SLAUGHTERON PHYSIOLOGICAL PARAMETERS AND MEAT QUALITY / INFLUÊNCIA DO MODO DE CONDUÇÃO DE SUÍNOS NO PRÉ-ABATE EM PARÂMETROS FISIOLÓGICOS E QUALIDADE DA CARNE. <i>Brazilian Journal of Development</i> , 2021 , 7, 14123-14132	0	
171	Stability at 22 °C of type bologna mortadella elaborated in industrial unit. <i>British Food Journal</i> , 2021 , 123, 2123-2138	2.8	
170	Evaluation of eight protocols for genomic DNA extraction of <i>Hypostomus commersoni</i> Valenciennes, 1836 (Loricariidae: Siluriformes). <i>Brazilian Journal of Biology</i> , 2021 , 81, 674-683	1.5	1
169	Multiple metals and agricultural use affects oxidative stress biomarkers in freshwater <i>Aegla</i> crabs. <i>Brazilian Journal of Biology</i> , 2021 , 82, e230147	1.5	1

168	ENCAPSULATION METHODS FOR PROBIOTIC IMMOBILIZATION WITH FOOD APPLICATION / MÉTODOS DE ENCAPSULAÇÃO PARA IMOBILIZAÇÃO DE PROBIÓTICOS COM APLICAÇÃO EM ALIMENTOS. <i>Brazilian Journal of Development</i> , 2021 , 7, 22908-22929	0	0
167	Effect of Supercritical CO ₂ on Physicochemical Characteristics and D-Value of <i>S. aureus</i> in Raw Salmon. <i>Industrial Biotechnology</i> , 2020 , 16, 368-374	1.3	
166	Conventional and ultrasound-assisted methods for extraction of bioactive compounds from red araçá peel (<i>Psidium cattleianum</i> Sabine). <i>Arabian Journal of Chemistry</i> , 2020 , 13, 5800-5809	5.9	20
165	Molecular inferences about the genus <i>Hypostomus</i> Lacépède, 1803 (Siluriformes: Loricariidae): a review. <i>Molecular Biology Reports</i> , 2020 , 47, 6179-6192	2.8	1
164	Enzymatic synthesis of benzyl benzoate using different acyl donors: Comparison of solvent-free reaction techniques. <i>Process Biochemistry</i> , 2020 , 92, 261-268	4.8	3
163	FERMENTATION OF GREEN OLIVES USING STARTER CULTURE AND QUANTITATIVE DESCRIPTIVE ANALYSIS. <i>Revista Tecnológica</i> , 2020 , 29, 155-167	0.1	
162	Non-isothermal kinetic modelling of potassium indigo-trisulfonate dye discolouration by Horseradish peroxidase. <i>Biocatalysis and Biotransformation</i> , 2020 , 38, 385-391	2.5	1
161	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	2	7
160	Characterization of hydrolysates of collagen from mechanically separated chicken meat residue. <i>Food Science and Technology</i> , 2020 , 40, 355-362	2	8
159	ANTIOXIDANT AND ANTIMICROBIAL PROPERTIES OF EUCALYPTUS LEAF EXTRACT OBTAINED USING PRESSURIZED ETHANOL / PROPRIEDADES ANTIOXIDANTES E ANTIMICROBIANAS DO EXTRATO DE FOLHAS DE EUCALIPTO OBTIDOS COM ETANOL PRESSURIZADO. <i>Brazilian Journal of Development</i> , 2020 , 6, 74499-74512	0	
158	Effect of Liquid Smoke Extract on the Oxidative Stability, Benzopyrene and Sensory Quality of Calabrese Sausage. <i>Current Nutrition and Food Science</i> , 2020 , 16, 343-353	0.7	0
157	Development of Enzymatic Colorimetric Time-Temperature Integrator for Smart Packaging. <i>Biointerface Research in Applied Chemistry</i> , 2020 , 11, 9335-9345	2.8	2
156	Adsorption of natural annatto dye by kaolin: kinetic and equilibrium. <i>Environmental Technology (United Kingdom)</i> , 2020 , 41, 2648-2656	2.6	4
155	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	2.8	2
154	Extraction and characterization of collagen from sheep slaughter by-products. <i>Waste Management</i> , 2020 , 102, 838-846	8.6	16
153	Synthesis and potential application of polygalacturonase from a <i>Penicillium brasilianum</i> isolate. <i>Acta Scientiarum - Technology</i> , 2020 , 42, e48042	0.5	
152	In Situ and Contact Immobilization/Adhesion of <i>Penicillium brasilianum</i> in Polyurethane Foam for Production of Exo-Polygalacturonase. <i>Industrial Biotechnology</i> , 2020 , 16, 241-246	1.3	1
151	Lipase-Catalyzed Esterification of Geraniol and Citronellol for the Synthesis of Terpenic Esters. <i>Applied Biochemistry and Biotechnology</i> , 2020 , 190, 574-583	3.2	17

150	Palygorskite sheets prepared via tape casting for wound healing applications. <i>International Journal of Applied Ceramic Technology</i> , 2020 , 17, 320-326	2	5
149	Water absorption process capability analysis by chicken carcasses during precooling. <i>Food Science and Technology</i> , 2019 , 39, 850-854	2	
148	Enzymatic Synthesis of a Diene Ester Monomer Derived from Renewable Resource. <i>Applied Biochemistry and Biotechnology</i> , 2019 , 189, 745-759	3.2	2
147	Properties and Applications of Morinda citrifolia (Noni): A Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019 , 18, 883-909	16.4	31
146	Production, Partial Characterization and Application of Cellulases by Newly Isolated Penicillium sp. Using Agro-Industrial Substrate Solid-State Fermentation. <i>Industrial Biotechnology</i> , 2019 , 15, 79-88	1.3	
145	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	7
144	Synthesis of eugenyl acetate through heterogeneous catalysis. <i>Journal of Essential Oil Research</i> , 2019 , 31, 312-318	2.3	10
143	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	2.5	8
142	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> , 2019 , 42, e13209	2.4	13
141	High pressure extraction of olive leaves (): bioactive compounds, bioactivity and kinetic modelling. <i>Journal of Food Science and Technology</i> , 2019 , 56, 3864-3876	3.3	10
140	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	3.7	5
139	Enzymatic biocontrol of spoilage fungi from salami. <i>LWT - Food Science and Technology</i> , 2019 , 115, 1084574	5.4	4
138	Effect of rosemary (<i>Rosmarinus officinalis</i>) antioxidant in industrial processing of frozen-mixed hamburger during shelf life. <i>Journal of Food Processing and Preservation</i> , 2019 , 43, e14092	2.1	14
137	Structural and Techno-Functional Properties of Bovine Collagen and Its Application in Hamburgers. <i>Food Technology and Biotechnology</i> , 2019 , 57, 369-377	2.1	1
136	Extraction conditions evaluation of pectin methylesterase produced by solid state culture of <i>Aspergillus niger</i> . <i>Czech Journal of Food Sciences</i> , 2019 , 36, 476-479	1.3	1
135	Evaluation of the stability of thighs and drumsticks boneless chicken under different conditions of industrial storage. <i>Food Science and Technology</i> , 2019 , 39, 41-47	2	
134	Benzyl butyrate esterification mediated by immobilized lipases: Evaluation of batch and fed-batch reactors to overcome lipase-acid deactivation. <i>Process Biochemistry</i> , 2019 , 78, 50-57	4.8	11
133	Mycotoxins evaluation in wheat flours used in Brazilian bakeries. <i>Food Science and Biotechnology</i> , 2019 , 28, 931-937	3	8

132	Extraction and modeling of flaxseed (<i>Linum usitatissimum</i>) oil using subcritical propane. <i>Journal of Food Engineering</i> , 2018 , 228, 50-56	6	17
131	Biocatalysis of aromatic benzyl-propionate ester by different immobilized lipases. <i>Bioprocess and Biosystems Engineering</i> , 2018 , 41, 585-591	3.7	19
130	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	2.6	9
129	Enzymatic hydrolysis (pepsin) assisted by ultrasound in the functional Properties of hydrolyzates from different collagens. <i>Ciencia Rural</i> , 2018 , 48,	1.3	10
128	Characterization of oxidative stress biomarkers in a freshwater anomuran crab. <i>Brazilian Journal of Biology</i> , 2018 , 78, 61-67	1.5	8
127	Water absorption and dripping of chicken breast and carcasses during pre-cooling in an industrial system. <i>Poultry Science</i> , 2018 , 97, 4462-4469	3.9	0
126	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,	1.3	3
125	Linseed () Oil Extraction ?Using Different Solvents. <i>Food Technology and Biotechnology</i> , 2018 , 56, 366-372.1		3
124	Light environment influences the flood tolerance in <i>Cordia americana</i> (L.) Gottschling & J.S.Mill. <i>Anais Da Academia Brasileira De Ciencias</i> , 2018 , 90, 2945-2953	1.4	1
123	Commercial and non-commercial pectinase and cellulase on the enzymatic hydrolysis efficacy of rice husk and Tifton 85 hay. <i>Acta Scientiarum - Animal Sciences</i> , 2018 , 41, 45100	0.3	1
122	The effects of heavy metals on the incidence of morphological deformities in Chironomidae (Diptera). <i>Zoologia</i> , 2018 , 35, 1-7	2	9
121	Synthesis of Xanthan Gum from <i>Xanthomonas campestris</i> Immobilized in Polyurethane. <i>Industrial Biotechnology</i> , 2018 , 14, 276-281	1.3	0
120	Functional Carboxymethylcellulose/Zein Bionanocomposite Films Based on Neomycin Supported on Sepiolite or Montmorillonite Clays. <i>ACS Omega</i> , 2018 , 3, 13538-13550	3.9	22
119	Influence of Different Solvents in the Recovery and Pre-Purification of Pectinases from <i>Aspergillus niger</i> . <i>Advance Journal of Food Science and Technology</i> , 2018 , 14, 69-76	0.1	1
118	Synthesis of geranyl cinnamate by lipase-catalyzed reaction and its evaluation as an antimicrobial agent. <i>Journal of Chemical Technology and Biotechnology</i> , 2017 , 92, 115-121	3.5	17
117	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> , 2017 , 182, 1290-1306	3.2	15
116	Active starch biopolymeric packaging film for sausages embedded with essential oil of. <i>Journal of Food Science and Technology</i> , 2017 , 54, 2171-2175	3.3	17
115	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	4.8	16

114	Chemical profiles of essential oils of marjoram (<i>Origanum majorana</i>) and oregano (<i>Origanum vulgare</i>) obtained by hydrodistillation and supercritical CO ₂ . <i>Journal of Essential Oil Research</i> , 2017 , 29, 367-374	2.3	14
113	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> , 2017 , 69, 95-105	15.3	107
112	Effect of Partial and Total Replacement of Inorganic by Organic Microminerals Sources on the Quality of Broiler Carcasses. <i>Brazilian Archives of Biology and Technology</i> , 2017 , 60,	1.8	3
111	Genetic diversity in populations of <i>Maytenus dasyclada</i> (Celastraceae) in forest reserves and unprotected <i>Araucaria</i> forest remnants. <i>Acta Botanica Brasílica</i> , 2017 , 31, 93-101	1	4
110	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	1.5	24
109	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> , 2017 , 34, 2220-2229	3.2	14
108	Bacterial Biofilm Removal Using Solid-State-Produced Enzymes. <i>Industrial Biotechnology</i> , 2017 , 13, 311-318	1.8	2
107	Monitoring of contamination sources of <i>Listeria monocytogenes</i> in a poultry slaughterhouse. <i>LWT - Food Science and Technology</i> , 2017 , 86, 393-398	5.4	16
106	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		12
105	Continuous inactivation of alkaline phosphatase and <i>Escherichia coli</i> in milk using compressed carbon dioxide as inactivating agent. <i>Journal of CO₂ Utilization</i> , 2016 , 13, 24-28	7.6	23
104	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		22
103	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	2	7
102	Green olive fermentation using spontaneous and <i>Lactobacillus plantarum</i> cultures. <i>Journal Fur Verbraucherschutz Und Lebensmittelsicherheit</i> , 2016 , 11, 249-257	2.3	3
101	Immobilization of <i>Candida antarctica</i> Lipase B on Magnetic Poly(Urea-Urethane) Nanoparticles. <i>Applied Biochemistry and Biotechnology</i> , 2016 , 180, 558-575	3.2	18
100	Removal of <i>Escherichia coli</i> in boning knives with different sanitizers. <i>LWT - Food Science and Technology</i> , 2016 , 71, 309-315	5.4	6
99	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. <i>Food and Bioprocess Technology</i> , 2016 , 9, 1422-1428	5.1	35
98	Antimicrobial and antioxidant activity of liquid smoke and its potential application to bacon. <i>Innovative Food Science and Emerging Technologies</i> , 2016 , 38, 189-197	6.8	13
97	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	2.3	8

96	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, 1739-48	3.7	36
95	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	2.3	29
94	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	1.3	6
93	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> , 2015 , 4, 44-48	4.2	21
92	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, 1516-24	3.3	12
91	Essential oil of <i>Cinnamodendron dinisii</i> Schwanke for the control of <i>Sitophilus zeamais</i> Motschulsky (Coleoptera: Curculionidae). <i>Revista Brasileira De Plantas Medicinai</i> s, 2015 , 17, 1055-1060		2
90	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 Medicinai</i> s, 2015 , 17, 769-773		10
89	Antioxidant and genotoxic properties of <i>Maytenus dasyclada</i> : a comparative study in relation to <i>Maytenus</i> reference species. <i>Brazilian Journal of Biology</i> , 2015 , 75, 471-6	1.5	4
88	Brine absorption in seasoned chicken pieces. <i>Journal Fur Verbraucherschutz Und Lebensmittelsicherheit</i> , 2015 , 10, 331-340	2.3	2
87	Control of sp. on the Surface of Italian Salami Using Essential Oils. <i>Food Technology and Biotechnology</i> , 2015 , 53, 342-347	2.1	5
86	Catalase activity in <i>Smicridea McLachlan</i> , 1871 (Insecta, Trichoptera) collected from natural and altered/impacted streams. <i>Acta Limnologica Brasiliensia</i> , 2015 , 27, 160-164	0.9	
85	Current status and trends in enzymatic nanoimmobilization. <i>Journal of Molecular Catalysis B: Enzymatic</i> , 2014 , 99, 56-67		208
84	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	3.2	40
83	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	0.9	8
82	Habitat fragmentation decreased the genetic variability of <i>Trichilia elegans</i> A. Juss. (Meliaceae) in southern Brazil. <i>Silvae Genetica</i> , 2014 , 63, 133-138	1.1	
81	Decontamination of Pig Carcasses Using Water Pressure and Lactic Acid. <i>Brazilian Archives of Biology and Technology</i> , 2014 , 57, 954-961	1.8	7
80	Comparison between <i>Oligoryzomys nigripes</i> and <i>O. flavescens</i> by RAPD and genetic diversity in <i>O. nigripes</i> (Rodentia, Cricetidae). <i>Brazilian Journal of Biology</i> , 2014 , 74, 704-11	1.5	
79	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	1.8	12

78	Synthesis of fructooligosaccharides from <i>Aspergillus niger</i> commercial inulinase immobilized in montmorillonite pretreated in pressurized propane and LPG. <i>Applied Biochemistry and Biotechnology</i> , 2013 , 169, 750-60	3.2	20
77	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	6.2	28
76	The Production, Benefits, and Applications of Monoacylglycerols and Diacylglycerols of Nutritional Interest. <i>Food and Bioprocess Technology</i> , 2013 , 6, 17-35	5.1	89
75	Comparative lethality kinetic curves and predictive models of F-value for <i>Listeria monocytogenes</i> using different sanitizers. <i>Food Science and Nutrition</i> , 2013 , 1, 27-31	3.2	2
74	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	6.2	13
73	Variabilidade genética de <i>Eugenia uniflora</i> L. em remanescentes florestais em diferentes estágios sucessionais. <i>Revista Ceres</i> , 2013 , 60, 226-233	0.7	5
72	Production and partial characterization of multifunctional lipases by <i>Sporobolomyces ruberrimus</i> using soybean meal, rice meal and sugarcane bagasse as substrates. <i>Biocatalysis and Agricultural Biotechnology</i> , 2012 , 1, 243-252	4.2	14
71	Antifungal Activity of Basil Essential Oil (<i>Ocimum basilicum</i> L.): Evaluation In Vitro and on an Italian-type Sausage Surface. <i>Food and Bioprocess Technology</i> , 2012 , 5, 378-384	5.1	46
70	Solvent-Free Production of Bioflavors by Enzymatic Esterification of Citronella (<i>Cymbopogon winterianus</i>) Essential Oil. <i>Applied Biochemistry and Biotechnology</i> , 2012 , 166, 13-21	3.2	16
69	Preparation and antimicrobial activity of polyethylene composite films with silver exchanged zeolite-Y. <i>Chemical Engineering Journal</i> , 2012 , 204-206, 210-216	14.7	58
68	Synthesis of eugenol esters by lipase-catalyzed reaction in solvent-free system. <i>Applied Biochemistry and Biotechnology</i> , 2012 , 168, 742-51	3.2	39
67	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	2	11
66	The effects of acute administration of the hydroalcoholic extract of rosemary (<i>Rosmarinus officinalis</i> L.) (Lamiaceae) in animal models of memory. <i>Brazilian Journal of Pharmaceutical Sciences</i> , 2012 , 48, 389-397	1.8	10
65	Effect of different liming levels on the biomass production and essential oil extraction yield of <i>Cunila galioides</i> Benth. <i>Brazilian Journal of Biology</i> , 2012 , 72, 787-93	1.5	4
64	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	1.7	6
63	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	5.1	8
62	Screening of microorganisms for production of carotenoids Selección de microorganismos para la producción de carotenoides. <i>CYTA - Journal of Food</i> , 2011 , 9, 160-166	2.3	10
61	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	2	15

60	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	1.5	6
59	Solvent-free geranyl oleate production by enzymatic esterification. <i>Bioprocess and Biosystems Engineering</i> , 2011 , 34, 323-9	3.7	15
58	Hybrid modeling of xanthan gum bioproduction in batch bioreactor. <i>Bioprocess and Biosystems Engineering</i> , 2011 , 34, 975-86	3.7	11
57	Isolation and Screening of Lipase-Producing Fungi with Hydrolytic Activity. <i>Food and Bioprocess Technology</i> , 2011 , 4, 578-586	5.1	54
56	Assessment of Different Packaging Structures in the Stability of Frozen Fresh Brazilian Toscana Sausage. <i>Food and Bioprocess Technology</i> , 2011 , 4, 481-485	5.1	16
55	Screening of pectinase-producing microorganisms with polygalacturonase activity. <i>Applied Biochemistry and Biotechnology</i> , 2011 , 163, 383-92	3.2	39
54	Optimization of α -Terpineol production by the biotransformation of R-(+)-limonene and (-)- β -pinene. <i>Applied Biochemistry and Biotechnology</i> , 2011 , 164, 514-23	3.2	11
53	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, 755-66	3.2	5
52	Studies on immobilization and partial characterization of lipases from wheat seeds (<i>Triticum aestivum</i>). <i>Applied Biochemistry and Biotechnology</i> , 2011 , 165, 75-86	3.2	7
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47	Morphological characterisation and agronomical parameters of different species of <i>Salvia</i> sp. (Lamiaceae). <i>Brazilian Journal of Biology</i> , 2011 , 71, 121-9	1.5	15
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38	A Review on Microbial Lipases Production. <i>Food and Bioprocess Technology</i> , 2010 , 3, 182-196	5.1	316
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33	Use of palmea wax hydrocarbon fractions as chemotaxonomical markers in <i>Butia</i> and <i>Syagrus</i> . <i>Brazilian Journal of Biology</i> , 2009 , 69, 353-61	1.5	4
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27	Xanthan gum production and rheological behavior using different strains of <i>Xanthomonas</i> sp.. <i>Carbohydrate Polymers</i> , 2009 , 77, 65-71	10.3	54
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21	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	3.9	11
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