

Lucas Dal Magro

List of Publications by Year in descending order

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Version: 2024-02-01

16
papers

546
citations

686830

13
h-index

996533

15
g-index

16
all docs

16
docs citations

16
times ranked

643
citing authors

#	ARTICLE	IF	CITATIONS
1	Comparison of acid, basic and enzymatic catalysis on the production of biodiesel after RSM optimization. <i>Renewable Energy</i> , 2019, 135, 1-9.	4.3	94
2	Pectin lyase immobilization using the glutaraldehyde chemistry increases the enzyme operation range. <i>Enzyme and Microbial Technology</i> , 2020, 132, 109397.	1.6	63
3	Preparation and characterization of a Combi-CLEAs from pectinases and cellulases: a potential biocatalyst for grape juice clarification. <i>RSC Advances</i> , 2016, 6, 27242-27251.	1.7	55
4	Magnetic biocatalysts of pectinase and cellulase: Synthesis and characterization of two preparations for application in grape juice clarification. <i>International Journal of Biological Macromolecules</i> , 2018, 115, 35-44.	3.6	55
5	Valorization of <i>Opuntia monacantha</i> (Willd.) Haw. cladodes to obtain a mucilage with hydrocolloid features: Physicochemical and functional performance. <i>International Journal of Biological Macromolecules</i> , 2019, 123, 900-909.	3.6	43
6	Optimized immobilization of polygalacturonase from <i>Aspergillus niger</i> following different protocols: Improved stability and activity under drastic conditions. <i>International Journal of Biological Macromolecules</i> , 2019, 138, 234-243.	3.6	41
7	Identification of Bioactive Compounds From <i>Vitis labrusca</i> L. Variety Concord Grape Juice Treated With Commercial Enzymes: Improved Yield and Quality Parameters. <i>Food and Bioprocess Technology</i> , 2016, 9, 365-377.	2.6	40
8	Immobilization of pectinase on chitosan-magnetic particles: Influence of particle preparation protocol on enzyme properties for fruit juice clarification. <i>Biotechnology Reports (Amsterdam)</i> , 2017, 1, 1-10.	2.6	10
9	Synergistic effects of Pectinex Ultra Clear and Lallzyme Beta on yield and bioactive compounds extraction of Concord grape juice. <i>LWT - Food Science and Technology</i> , 2016, 72, 157-165.	2.5	27
10	Exposure risk assessment to ochratoxin A through consumption of juice and wine considering the effect of steam extraction time and vinification stages. <i>Food and Chemical Toxicology</i> , 2017, 109, 237-244.	1.8	24
11	Enzymatic clarification of orange juice in continuous bed reactors: Fluidized-bed versus packed-bed reactor. <i>Catalysis Today</i> , 2021, 362, 184-191.	2.2	21
12	Effect of feather meal as proteic feeder on combi-CLEAs preparation for grape juice clarification. <i>Process Biochemistry</i> , 2017, 62, 122-127.	1.8	18
13	Combination of ultrasound, enzymes and mechanical stirring: A new method to improve <i>Vitis vinifera</i> Cabernet Sauvignon must yield, quality and bioactive compounds. <i>Food and Bioprocess Technology</i> , 2017, 105, 197-204.	1.8	16
14	Stability/activity features of the main enzyme components of rohapect 10L. <i>Biotechnology Progress</i> , 2019, 35, e2877.	1.3	10
15	Combination of Celluclast and Viscozyme improves enzymatic hydrolysis of residual cellulose casings: process optimization and scale-up. <i>Brazilian Journal of Chemical Engineering</i> , 2020, 37, 463-473.	0.7	2
16	Qualidade e produtividade das cultivares de videira Merlot e Cabernet Franc em ambiente protegido sob sistema de condução Te Kauwhata Two Tier. <i>Revista Agraria Academica</i> , 2019, 2, 39-46.	0.0	0