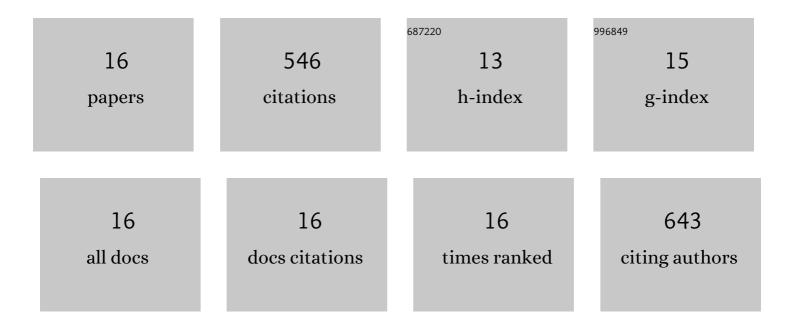
Lucas Dal Magro

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Enzymatic clarification of orange juice in continuous bed reactors: Fluidized-bed versus packed-bed reactor. Catalysis Today, 2021, 362, 184-191.	2.2	21
2	Pectin lyase immobilization using the glutaraldehyde chemistry increases the enzyme operation range. Enzyme and Microbial Technology, 2020, 132, 109397.	1.6	63
3	Combination of Celluclast and Viscozyme improves enzymatic hydrolysis of residual cellulose casings: process optimization and scale-up. Brazilian Journal of Chemical Engineering, 2020, 37, 463-473.	0.7	2
4	Optimized immobilization of polygalacturonase from Aspergillus niger following different protocols: Improved stability and activity under drastic conditions. International Journal of Biological Macromolecules, 2019, 138, 234-243.	3.6	41
5	Stability/activity features of the main enzyme components of rohapect 10L. Biotechnology Progress, 2019, 35, e2877.	1.3	10
6	Immobilization of pectinase on chitosan-magnetic particles: Influence of particle preparation protocol on enzyme properties for fruit juice clarification. Biotechnology Reports (Amsterdam,) Tj ETQq0 0 0 rgBT	∕Ø⊻erlock	a BO) Tf 50 53
7	Valorization of Opuntia monacantha (Willd.) Haw. cladodes to obtain a mucilage with hydrocolloid features: Physicochemical and functional performance. International Journal of Biological Macromolecules, 2019, 123, 900-909.	3.6	43
8	Comparison of acid, basic and enzymatic catalysis on the production of biodiesel after RSM optimization. Renewable Energy, 2019, 135, 1-9.	4.3	94
9	Qualidade e produtividade das cultivares de videira Merlot e Cabernet Franc em ambiente protegido sob sistema de condução Te Kauwhata Two Tier – TK2T. Revista Agraria Academica, 2019, 2, 39-46.	0.0	0
10	Magnetic biocatalysts of pectinase and cellulase: Synthesis and characterization of two preparations for application in grape juice clarification. International Journal of Biological Macromolecules, 2018, 115, 35-44.	3.6	55
11	Exposure risk assessment to ochratoxin A through consumption of juice and wine considering the effect of steam extraction time and vinification stages. Food and Chemical Toxicology, 2017, 109, 237-244.	1.8	24
12	Effect of feather meal as proteic feeder on combi-CLEAs preparation for grape juice clarification. Process Biochemistry, 2017, 62, 122-127.	1.8	18
13	Combination of ultrasound, enzymes and mechanical stirring: A new method to improve Vitis vinifera Cabernet Sauvignon must yield, quality and bioactive compounds. Food and Bioproducts Processing, 2017, 105, 197-204.	1.8	16
14	Synergistic effects of Pectinex Ultra Clear and Lallzyme Beta on yield and bioactive compounds extraction of Concord grape juice. LWT - Food Science and Technology, 2016, 72, 157-165.	2.5	27
15	Identification of Bioactive Compounds From Vitis labrusca L. Variety Concord Grape Juice Treated With Commercial Enzymes: Improved Yield and Quality Parameters. Food and Bioprocess Technology, 2016, 9, 365-377.	2.6	40
16	Preparation and characterization of a Combi-CLEAs from pectinases and cellulases: a potential biocatalyst for grape juice clarification. RSC Advances, 2016, 6, 27242-27251.	1.7	55