

# Lucas Dal Magro

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/3574876/publications.pdf>

Version: 2024-02-01

16  
papers

546  
citations

687220

13  
h-index

996849

15  
g-index

16  
all docs

16  
docs citations

16  
times ranked

643  
citing authors

#	ARTICLE	IF	CITATIONS
1	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
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	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
4	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
5	Stability/activity features of the main enzyme components of rohapect 10L. <i>Biotechnology Progress</i> , 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. <i>Biotechnology Reports (Amsterdam)</i> , 2019, 10, 100000.	1.0	53
7	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
8	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
9	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
10	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
11	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
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 Bioproducts Processing</i> , 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. <i>LWT - Food Science and Technology</i> , 2016, 72, 157-165.	2.5	27
15	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
16	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