

# Arbakariya Bin Ariff

## List of Publications by Year in descending order

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46  
papers

1,065  
citations

361413

20  
h-index

434195

31  
g-index

46  
all docs

46  
docs citations

46  
times ranked

1288  
citing authors

#	ARTICLE	IF	CITATIONS
1	Fermentation factors influencing the production of bacteriocins by lactic acid bacteria: a review. RSC Advances, 2017, 7, 29395-29420.	3.6	118
2	Depigmenting Effect of Kojic Acid Esters in Hyperpigmented B16F1 Melanoma Cells. Journal of Biomedicine and Biotechnology, 2012, 2012, 1-9.	3.0	87
3	Extractive Fermentation of Lactic Acid in Lactic Acid Bacteria Cultivation: A Review. Frontiers in Microbiology, 2017, 8, 2285.	3.5	83
4	In vitro assessment of <i>Pediococcus acidilactici</i> Kp10 for its potential use in the food industry. BMC Microbiology, 2017, 17, 121.	3.3	51
5	Formulation of Protective Agents for Improvement of <i>Lactobacillus salivarius</i> I 24 Survival Rate Subjected to Freeze Drying for Production of Live Cells in Powderized Form. Food and Bioprocess Technology, 2009, 2, 431-436.	4.7	47
6	Microencapsulation of <i>Lactococcus lactis</i> Gh1 with Gum Arabic and <i>Synsepalum dulcificum</i> via Spray Drying for Potential Inclusion in Functional Yogurt. Molecules, 2019, 24, 1422.	3.8	44
7	Current Pretreatment/Cell Disruption and Extraction Methods Used to Improve Intracellular Lipid Recovery from Oleaginous Yeasts. Microorganisms, 2021, 9, 251.	3.6	38
8	Novel approaches to purifying bacteriocin: A review. Critical Reviews in Food Science and Nutrition, 2018, 58, 2453-2465.	10.3	34
9	Primary recovery of a bacteriocin-like inhibitory substance derived from <i>Pediococcus acidilactici</i> Kp10 by an aqueous two-phase system. Food Chemistry, 2014, 151, 93-100.	8.2	32
10	Downstream protein separation by surfactant precipitation: a review. Critical Reviews in Biotechnology, 2018, 38, 31-46.	9.0	30
11	Stability of Bacteriocin-Like Inhibitory Substance (BLIS) Produced by <i>Pediococcus acidilactici</i> Kp10 at Different Extreme Conditions. BioMed Research International, 2018, 2018, 1-11.	1.9	28
12	In Vitro Evaluation of Potential Probiotic Strain <i>Lactococcus lactis</i> Gh1 and Its Bacteriocin-Like Inhibitory Substances for Potential Use in the Food Industry. Probiotics and Antimicrobial Proteins, 2021, 13, 422-440.	3.9	28
13	Strategies for improving production performance of probiotic <i>Pediococcus acidilactici</i> viable cell by overcoming lactic acid inhibition. AMB Express, 2017, 7, 215.	3.0	27
14	Saccharification of Pretreated Oil Palm Empty Fruit Bunch Fiber Using Cellulase of <i>Chaetomium globosum</i> . Journal of Agricultural and Food Chemistry, 1998, 46, 3359-3364.	5.2	25
15	Aqueous two-phase flotation for primary recovery of bacteriocin-like inhibitory substance (BLIS) from <i>Pediococcus acidilactici</i> Kp10. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2016, 1027, 81-87.	2.3	25
16	Growth Enhancement of Probiotic <i>Pediococcus acidilactici</i> by Extractive Fermentation of Lactic Acid Exploiting Anion-Exchange Resin. Frontiers in Microbiology, 2018, 9, 2554.	3.5	24
17	Effect of Medium Composition and Culture Condition on the Production of Bacteriocin-Like Inhibitory Substances (BLIS) by <i>Lactobacillus Paracasei</i> LA07, a Strain Isolated from Budu. Biotechnology and Biotechnological Equipment, 2011, 25, 2652-2657.	1.3	23
18	Enhancement of Red Pigment Production by <i>Monascus purpureus</i> FTC 5391 through Retrofitting of Helical Ribbon Impeller in Stirred-Tank Fermenter. Food and Bioprocess Technology, 2012, 5, 80-91.	4.7	23

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19	Statistical Optimization of Pullulanase Production by <i>Raoultella planticola</i> DSMZ 4617 Using Sago Starch as Carbon and Peptone as Nitrogen Sources. <i>Food and Bioprocess Technology</i> , 2012, 5, 729-737.	4.7	23
20	Evaluation of the effect of soluble polysaccharides of palm kernel cake as a potential prebiotic on the growth of probiotics. <i>3 Biotech</i> , 2018, 8, 346.	2.2	23
21	Discovery of new depigmenting compounds and their efficacy to treat hyperpigmentation: Evidence from in vitro study. <i>Journal of Cosmetic Dermatology</i> , 2019, 18, 703-727.	1.6	21
22	Use of sodium alginate in the preparation of gelatin-based hard capsule shells and their evaluation <i>in vitro</i> . <i>RSC Advances</i> , 2019, 9, 16147-16157.	3.6	20
23	Influence of Culture Conditions and Medium Compositions on the Production of Bacteriocin-Like Inhibitory Substances by <i>Lactococcus lactis</i> Gh1. <i>Microorganisms</i> , 2020, 8, 1454.	3.6	18
24	Production of $\beta$ -cyclodextrin by <i>Bacillus cereus</i> cyclodextrin glycosyltransferase using extractive bioconversion in polymer-salt aqueous two-phase system. <i>Journal of Bioscience and Bioengineering</i> , 2016, 121, 692-696.	2.2	16
25	Kinetics and Optimization of Lipophilic Kojic Acid Derivative Synthesis in Polar Aprotic Solvent Using Lipozyme RMIM and Its Rheological Study. <i>Molecules</i> , 2018, 23, 501.	3.8	15
26	Influence of type and concentration of lyoprotectants, storage temperature and storage duration on cell viability and antibacterial activity of freeze-dried lactic acid bacterium, <i>Lactococcus lactis</i> Gh1. <i>Drying Technology</i> , 2022, 40, 1774-1790.	3.1	15
27	Improved stability of live attenuated vaccine <i>gdhA</i> derivative <i>Pasteurella multocida</i> B:2 by freeze drying method for use as animal vaccine. <i>Cryobiology</i> , 2017, 79, 1-8.	0.7	14
28	Lipase-Catalyzed Synthesis of Kojic Acid Derivative in Bioreactors and the Analysis of Its Depigmenting and Antioxidant Activities. <i>Cosmetics</i> , 2017, 4, 22.	3.3	14
29	Extractive purification of recombinant thermostable lipase from fermentation broth of <i>Escherichia coli</i> using an aqueous polyethylene glycol impregnated resin system. <i>3 Biotech</i> , 2018, 8, 288.	2.2	13
30	Optimization of conditions for the single step IMAC purification of miraculin from <i>Synsepalum dulcificum</i> . <i>Food Chemistry</i> , 2015, 181, 19-24.	8.2	11
31	Partitioning behavior of recombinant lipase in <i>Escherichia coli</i> by ionic liquid-based aqueous two-phase systems. <i>RSC Advances</i> , 2016, 6, 82571-82580.	3.6	9
32	Recovery of a bacteriocin-like inhibitory substance from <i>Pediococcus acidilactici</i> Kp10 using surfactant precipitation. <i>Food Chemistry</i> , 2017, 232, 245-252.	8.2	9
33	Utilization of acid pre-treated coconut dregs as a substrate for production of detergent compatible lipase by <i>Bacillus stratosphericus</i> . <i>AMB Express</i> , 2017, 7, 131.	3.0	9
34	Recovery of Microquantities of Human Epidermal Growth Factor from <i>Escherichia coli</i> Homogenate and <i>Pichia pastoris</i> Culture Medium using Expanded Bed Adsorption. <i>Separation Science and Technology</i> , 2014, 49, 702-708.	2.5	8
35	Purification of a Bacteriocin-Like Inhibitory Substance Derived from <i>Pediococcus acidilactici</i> Kp10 by an Aqueous Micellar Two-Phase System. <i>Biotechnology Progress</i> , 2019, 35, e2719.	2.6	8
36	Comparative study of stirred and fluidized tank reactor for hydroxyl-kojic acid derivatives synthesis and their biological activities. <i>Biyokimya Dergisi</i> , 2018, 43, 205-219.	0.5	7

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37	Evaluation of the Estimation Capability of Response Surface Methodology and Artificial Neural Network for the Optimization of Bacteriocin-Like Inhibitory Substances Production by <i>Lactococcus lactis</i> Gh1. <i>Microorganisms</i> , 2021, 9, 579.	3.6	7
38	Kinetic modeling of bacteriocin-like inhibitory substance secretion by <i>Pediococcus acidilactici</i> Kp10 and its stability in food manufacturing conditions. <i>Journal of Food Science and Technology</i> , 2018, 55, 1270-1284.	2.8	6
39	Extractive Fermentation for Recovery of Bacteriocin-Like Inhibitory Substances Derived from <i>Lactococcus lactis</i> Gh1 Using PEG2000/Dextran T500 Aqueous Two-Phase System. <i>Fermentation</i> , 2021, 7, 257.	3.0	6
40	Microtiter miniature shaken bioreactor system as a scale-down model for process development of production of therapeutic alpha-interferon2b by recombinant <i>Escherichia coli</i> . <i>BMC Microbiology</i> , 2018, 18, 3.	3.3	5
41	Optimization of recovery of esterase from <i>Serratia marcescens</i> using combination of the solvent impregnated resin and aqueous two-phase extraction techniques. <i>Separation Science and Technology</i> , 2018, 53, 2952-2960.	2.5	5
42	Influence of amino acids and vitamins on the growth of <i>gdhA</i> derivative <i>Pasteurella multocida</i> B:2 for use as an animal vaccine. <i>Bioprocess and Biosystems Engineering</i> , 2019, 42, 355-365.	3.4	5
43	Integrated Stirred-Tank Bioreactor with Internal Adsorption for the Removal of Ammonium to Enhance the Cultivation Performance of <i>gdhA</i> Derivative <i>Pasteurella multocida</i> B:2. <i>Microorganisms</i> , 2020, 8, 1654.	3.6	5
44	Hypocholesterolemic Activity of <i>Monascus</i> Fermented Product in the Absence of Monacolins with Partial Purification for Functional Food Applications. <i>Scientific World Journal</i> , The, 2014, 2014, 1-12.	2.1	4
45	Colorimetric quantification of sucrose in presence of thermo-sensitive polymers present in aqueous two-phase systems. <i>MethodsX</i> , 2014, 1, 229-232.	1.6	1
46	Recovery and partial purification of thermophilic $\beta$ -xylosidase derived from recombinant <i>Bacillus megaterium</i> MS941 by aqueous two-phase system. <i>Separation Science and Technology</i> , 2017, 52, 834-842.	2.5	1