Gustavo Adolfo Saavedra Pinto

List of Publications by Year
in descending order

37 papers	1,295 citations	471371 17 h-index	360920 35 g-index
37 all docs	37 docs citations	37 times ranked	1682 citing authors

#	Article	IF	Citations
1	Enzymatic maceration of Tabasco pepper: Effect on the yield, chemical and sensory aspects of the sauce. LWT - Food Science and Technology, 2020, 127, 109311.	2.5	11
2	Influence of carbon source, agitation and aeration rates for production yeast biomass which potential of use for biological control. Research, Society and Development, 2020, 9, e174943066.	0.0	0
3	Production of Lactobacillus rhamnosus BRM 029693 in feed-batch fermentation. Research, Society and Development, 2020, 9, e531974280.	0.0	0
4	Yeast biomass production with potential for biological control: process strategies for increasing yield. Research, Society and Development, 2020, 9, e169943057.	0.0	1
5	Optimization of Cellulase Production by Trichoderma Strains Using Crude Glycerol as a Primary Carbon Source with a 24 Full Factorial Design. Waste and Biomass Valorization, 2018, 9, 357-367.	1.8	2
6	Growth-promoting potential of bacterial biomass in the banana micropropagated plants. Revista Brasileira De Engenharia Agricola E Ambiental, 2018, 22, 782-787.	0.4	6
7	Leishmanicidal and fungicidal activity of lipases obtained from endophytic fungi extracts. PLoS ONE, 2018, 13, e0196796.	1.1	16
8	VEGETAL BURGERS OF CASHEW FIBER AND TEXTURIZED SOY PROTEIN. Revista Brasileira De Fruticultura, 2017, 39, .	0.2	7
9	<b>Strategies to increase cellulase production with submerged fermentation using fungi isolated from the Brazilian biome. Acta Scientiarum - Biological Sciences, 2015, 37, 15.	0.3	7
10	Bioprocess development to add value to canola cake used as substrate for proteolytic enzyme production. Food and Bioproducts Processing, 2015, 95, 173-182.	1.8	11
11	Influence of pectinolyttic and cellulotyc enzyme complexes on cashew bagasse maceration in order to obtain carotenoids. Journal of Food Science and Technology, 2014, 52, 3689-93.	1.4	7
12	Cellulase Production by Aspergillus japonicus URM5620 Using Waste from Castor Bean (Ricinus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 3 1057-1067.	1.4	43
13	Comparison of Aspergillus niger spore production on Potato Dextrose Agar (PDA) and crushed corncob medium. Journal of General and Applied Microbiology, 2010, 56, 399-402.	0.4	13
14	AvaliaÃ§Ã£o da produÃ§Ã£o de Ã¡cido lÃ¡tico por Leuconostoc mesenteroides B512F em xarope de caju. Food Science and Technology, 2009, 29, 738-747.	0.8	3
15	OPTIMIZATION OF ENZYMATIC SYNTHESIS OF ISOMALTO-OLIGOSACCHARIDES PRODUCTION. Journal of Food Biochemistry, 2009, 33, 342-354.	1.2	9
16	QUALITY EVALUATION OF MESQUITE (PROSOPIS JULIFLORA) PODS AND CASHEW (ANACARDIUM) Tj ETQq0 0 0 rgBT /Overlo	1.3	10
17	Effects of inoculum concentration, temperature, and carbon sources on tannase production during solid state fermentation of cashew apple bagasse. Biotechnology and Bioprocess Engineering, 2008, 13, 571-576.	1.4	35
18	Optimization of Trace Metals Concentration on Citric Acid Production by Aspergillus niger NRRL 2001. Food and Bioprocess Technology, 2008, 1, 246-253.	2.6	13

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19	Effect of Moisture on Trichoderma Conidia Production on Corn and Wheat Bran by Solid State Fermentation. Food and Bioprocess Technology, 2008, 1, 100-104.	2.6	70
20	Optimization of ultrasound extraction of phenolic compounds from coconut (Cocos nucifera) shell powder by response surface methodology. Ultrasonics Sonochemistry, 2008, 15, 95-100.	3.8	150
21	AplicaÃ§Ã£o da metodologia de superfÃcie de resposta no estudo da produÃ§Ã£o e extraÃ§Ã£o da poligalacturonase. Quimica Nova, 2008, 31, 1973-1978.	0.3	9
22	ProduÃ§Ã£o de Ã¡cido lÃ¡tico e dextrana utilizando suco de caju como substrato. Food Science and Technology, 2007, 27, 254-258.	0.8	10
23	Ultrasound extraction of phenolic compounds from coconut (Cocos nucifera) shell powder. Journal of Food Engineering, 2007, 80, 869-872.	2.7	155
24	Fermentation of cashew apple juice to produce high added value products. World Journal of Microbiology and Biotechnology, 2007, 23, 1409-1415.	1.7	58
25	Dextransucrase production using cashew apple juice as substrate: effect of phosphate and yeast extract addition. Bioprocess and Biosystems Engineering, 2007, 30, 207-215.	1.7	23
26	Immobilization of Candida antarctica lipase B by covalent attachment to green coconut fiber. Applied Biochemistry and Biotechnology, 2007, 137-140, 67-80.	1.4	19
27	Production of biosurfactant by Pseudomonas aeruginosa grown on cashew apple juice. Applied Biochemistry and Biotechnology, 2007, 137-140, 185-194.	1.4	29
28	Tannase production by solid state fermentation of cashew apple bagasse. Applied Biochemistry and Biotechnology, 2007, 137-140, 675-688.	1.4	25
29	Biosorption of Heavy Metals by Powder of Green Coconut Shell. Separation Science and Technology, 2006, 41, 3141-3153.	1.3	96
30	Enzymatic Synthesis of Prebiotic Oligosaccharides. Applied Biochemistry and Biotechnology, 2006, 133, 31-40.	1.4	31
31	Biosorption of cadmium by green coconut shell powder. Minerals Engineering, 2006, 19, 380-387.	1.8	183
32	Stability of mango cubes preserved by hurdle technology. Ciencia E Agrotecnologia, 2005, 29, 377-381.	1.5	4
33	Variables that Affect Immobilization of Mucor Miehei Lipase on Nylon Membrane. World Journal of Microbiology and Biotechnology, 2004, 20, 371-375.	1.7	10
34	Evaluation of Antimicrobial Activity of Cashew Tree Gum. World Journal of Microbiology and Biotechnology, 2004, 20, 505-507.	1.7	54
35	Influence of metal ions on pellet morphology and polygalacturonase synthesis by Aspergillus niger 3T5B8. Brazilian Journal of Microbiology, 2003, 34, 16-21.	0.8	20
36	Selection of tannase-producing Aspergillus niger strains. Brazilian Journal of Microbiology, 2001, 32, 24-26.	0.8	68

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37	Hydrolytic enzyme production in solid-state fermentation by Aspergillus niger 3T5B8. Process Biochemistry, 2000, 36, 255-261.	1.8	87