Patrizia Perego

List of Publications by Year in descending order

148 papers	7,601 citations	50170 46 h-index	62479 80 g-index
149 all docs	149 docs citations	149 times ranked	9101 citing authors

#	Article	IF	Citations
1	Zein electrospun fibers purification and vanillin impregnation in a one-step supercritical process to produce safe active packaging. Food Hydrocolloids, 2022, 122, 107082.	5.6	24
2	Design and evaluation of non-conventional extraction for bioactive compounds recovery from spent coffee (Coffea arabica L.) grounds. Chemical Engineering Research and Design, 2022, 177, 418-430.	2.7	11
3	A Comprehensive Optimization of Ultrasound-Assisted Extraction for Lycopene Recovery from Tomato Waste and Encapsulation by Spray Drying. Processes, 2022, 10, 308.	1.3	17
4	High-Pressure Technologies for the Recovery of Bioactive Molecules from Agro-Industrial Waste. Applied Sciences (Switzerland), 2022, 12, 3642.	1.3	12
5	Ischemia-reperfusion damage is attenuated by GQ-11, a peroxisome proliferator-activated receptor (PPAR)-Î±/Î³ agonist, after aorta clamping in rats.. Life Sciences, 2022, 297, 120468.	2.0	2
6	Optimization and modeling of solid-liquid multivariable extractor (SoLVE): A new solution for tomato waste valorization. Chemical Engineering Research and Design, 2022, 182, 465-477.	2.7	1
7	Winery waste valorisation as microalgae culture medium: A step forward for food circular economy. Separation and Purification Technology, 2022, 293, 121088.	3.9	8
8	Bevacizumab-Controlled Delivery from Polymeric Microparticle Systems as Interesting Tools for Pathologic Angiogenesis Diseases. Polymers, 2022, 14, 2593.	2.0	2
9	Polyphenols from <scp>Nerone Gold</scp> 26/6, a new pigmented rice, via nonâ€conventional extractions: antioxidant properties and biological validation. Journal of Chemical Technology and Biotechnology, 2021, 96, 1691-1699.	1.6	6
10	Dextran/poly-L-arginine multi-layered CaCO3-based nanosystem for vascular drug delivery. International Journal of Biological Macromolecules, 2021, 177, 548-558.	3.6	17
11	Production of Vanillinâ€Loaded Zein Subâ€micron Electrospun Fibers for Food Packaging Applications. Chemical Engineering and Technology, 2021, 44, 1390-1396.	0.9	5
12	Innovative nanotools for vascular drug delivery: the atherosclerosis case study. Journal of Materials Chemistry B, 2021, 9, 8558-8568.	2.9	5
13	Optimization of PCL Polymeric Films as Potential Matrices for the Loading of Alpha-Tocopherol by a Combination of Innovative Green Processes. Processes, 2021, 9, 2244.	1.3	4
14	A Bioactive Olive Pomace Extract Prevents the Death of Murine Cortical Neurons Triggered by NMDAR Over-Activation. Molecules, 2020, 25, 4385.	1.7	4
15	Innovations in Smart Packaging Concepts for Food: An Extensive Review. Foods, 2020, 9, 1628.	1.9	144
16	Encapsulation of Hibiscus sabdariffa Extract into Zein Nanoparticles. Chemical Engineering and Technology, 2020, 43, 2062-2072.	0.9	11
17	Poly (Lactic-co-Glycolic Acid) Nanoparticles and Nanoliposomes for Protein Delivery in Targeted Therapy: A Comparative In Vitro Study. Polymers, 2020, 12, 2566.	2.0	14
18	Polyphenols from apple skins: A study on microwave-assisted extraction optimization and exhausted solid characterization. Separation and Purification Technology, 2020, 240, 116640.	3.9	55

#	Article	IF	Citations
19	Bioactives extraction from spent coffee grounds and liposome encapsulation by a combination of green technologies. Chemical Engineering and Processing: Process Intensification, 2020, 151, 107911.	1.8	22
20	Bioactive compounds and value-added applications of cupuassu (Theobroma grandiflorum Schum.) agroindustrial by-product. Food Science and Technology, 2020, 40, 401-407.	0.8	22
21	The role of heating step in microwave-assisted extraction of polyphenols from spent coffee grounds. Food and Bioproducts Processing, 2019, 114, 227-234.	1.8	31
22	Breathable hydrogel dressings containing natural antioxidants for management of skin disorders. Journal of Biomaterials Applications, 2019, 33, 1265-1276.	1.2	30
23	L. acidophilus La-5, fructo-oligosaccharides and inulin may improve sensory acceptance and texture profile of a synbiotic diet mousse. LWT - Food Science and Technology, 2019, 105, 329-335.	2.5	14
24	Eco-sustainable recovery of antioxidants from spent coffee grounds by microwave-assisted extraction: Process optimization, kinetic modeling and biological validation. Food and Bioproducts Processing, 2019, 114, 31-42.	1.8	39
25	Extraction of polyphenols from olive pomace: Mathematical modeling and technological feasibility in a high temperature and high pressure stirred reactor. Chemical Engineering Research and Design, 2019, 141, 32-46.	2.7	5
26	Improved probiotic survival to in vitro gastrointestinal stress in a mousse containing Lactobacillus acidophilus La-5 microencapsulated with inulin by spray drying. LWT - Food Science and Technology, 2019, 99, 404-410.	2.5	68
27	Bioactive compounds and antioxidant potential for polyphenol-rich cocoa extract obtained by agroindustrial residue. Natural Product Research, 2019, 33, 589-592.	1.0	10
28	Cell protection from Ca²⁺-overloading by bioactive molecules extracted from olive pomace. Natural Product Research, 2019, 33, 1449-1455.	1.0	5
29	Optimization of spray drying conditions to microencapsulate cupuassu (<i>Theobroma) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50	1.0	14
30	Bioactive molecules isolated from olive pomace extract protect murine cortex neurons from NMDAâ€mediated cell death. FASEB Journal, 2019, 33, lb227.	0.2	0
31	Effect of pulsed electric fields and high pressure homogenization on the aqueous extraction of intracellular compounds from the microalgae Chlorella vulgaris. Algal Research, 2018, 31, 60-69.	2.4	142
32	Supercritical assisted process for the encapsulation of olive pomace extract into liposomes. Journal of Supercritical Fluids, 2018, 135, 152-159.	1.6	53
33	Optimization of spray drying microencapsulation of olive pomace polyphenols using Response Surface Methodology and Artificial Neural Network. LWT - Food Science and Technology, 2018, 93, 220-228.	2.5	52
34	Production of fermented skim milk supplemented with different grape pomace extracts: Effect on viability and acidification performance of probiotic cultures. PharmaNutrition, 2018, 6, 64-68.	0.8	23
35	Polyphenolic extract attenuates fatty acid-induced steatosis and oxidative stress in hepatic and endothelial cells. European Journal of Nutrition, 2018, 57, 1793-1805.	1.8	31
36	Supercritical Adsorption of Quercetin on Aerogels for Active Packaging Applications. Industrial & Engineering Chemistry Research, 2018, 57, 15105-15113.	1.8	42

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37	Immobilization of Aspergillus ficuum tannase in calcium alginate beads and its application in the treatment of boldo (Peumus boldus) tea. International Journal of Biological Macromolecules, 2018, 118, 1989-1994.	3.6	20
38	Quality control of Amazonian cocoa (Theobroma cacao L.) by-products and microencapsulated extract by thermal analysis. Journal of Thermal Analysis and Calorimetry, 2018, 134, 993-1000.	2.0	8
39	Microencapsulation of Theobroma cacao L. waste extract: optimization using response surface methodology. Journal of Microencapsulation, 2017, 34, 111-120.	1.2	10
40	Engineered CaCO₃ nanoparticles with targeting activity: A simple approach for a vascular intended drug delivery system. Canadian Journal of Chemical Engineering, 2017, 95, 1683-1689.	0.9	8
41	Tailored electrospun small-diameter graft for vascular prosthesis. International Journal of Polymeric Materials and Polymeric Biomaterials, 2017, 66, 635-643.	1.8	16
42	Production, purification and characterization of an aspartic protease from Aspergillus foetidus. Food and Chemical Toxicology, 2017, 109, 1103-1110.	1.8	56
43	Recovery of phenolic compounds of food concern from Arthrospira platensis by green extraction techniques. Algal Research, 2017, 25, 391-401.	2.4	28
44	Use of Supercritical Assisted Atomization to produce nanoparticles from olive pomace extract. Innovative Food Science and Emerging Technologies, 2017, 40, 2-9.	2.7	24
45	Influence of ethanol/water ratio in ultrasound and highâ€pressure/highâ€temperature phenolic compound extraction from agriâ€food waste. International Journal of Food Science and Technology, 2016, 51, 349-358.	1.3	52
46	Pyrolysis of grape marc before and after the recovery of polyphenol fraction. Fuel Processing Technology, 2016, 153, 121-128.	3.7	24
47	A new bioenergetic and thermodynamic approach to batch photoautotrophic growth of Arthrospira (Spirulina) platensis in different photobioreactors and under different light conditions. Bioresource Technology, 2016, 207, 220-228.	4.8	25
48	Batch growth of Kluyveromyces lactis cells from deproteinized whey: Response surface methodology versus Artificial neural networkâ€"Genetic algorithm approach. Biochemical Engineering Journal, 2016, 109, 305-311.	1.8	26
49	Influence of High-Pressure/High-Temperature Extraction on the Recovery of Phenolic Compounds from Barley Grains. Journal of Food Biochemistry, 2015, 39, 696-707.	1.2	5
50	Kinetic and Isothermal Modelling of the Adsorption of Compounds from Olive Mill Wastewater onto Activated Carbon. Food Technology and Biotechnology, 2015, 53, 207-214.	0.9	29
51	Microencapsulation of phenolic compounds from olive pomace using spray drying: A study of operative parameters. LWT - Food Science and Technology, 2015, 62, 177-186.	2.5	112
52	Extraction of polyphenols from grape skins and defatted grape seeds using subcritical water: Experiments and modeling. Food and Bioproducts Processing, 2015, 94, 29-38.	1.8	109
53	Simultaneous ultrasound-assisted water extraction and Î²-cyclodextrin encapsulation of polyphenols fromMangifera indicastem bark in counteracting TNFÎ±-induced endothelial dysfunction. Natural Product Research, 2015, 29, 1657-1663.	1.0	13
54	Kinetic and thermodynamic studies of a novel acid protease from Aspergillus foetidus. International Journal of Biological Macromolecules, 2015, 81, 17-21.	3.6	78

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55	Catalytic pyrolysis of vegetable oils to biofuels: Catalyst functionalities and the role of ketonization on the oxygenate paths. Fuel Processing Technology, 2015, 140, 119-124.	3.7	46
56	An efficient liposome based method for antioxidants encapsulation. Colloids and Surfaces B: Biointerfaces, 2015, 136, 1067-1072.	2.5	48
57	Effect of UV radiation or titanium dioxide on polyphenol and lipid contents of Arthrospira (Spirulina) platensis. Algal Research, 2015, 12, 308-315.	2.4	29
58	Chitosan/dextran multilayer microcapsules for polyphenol co-delivery. Materials Science and Engineering C, 2015, 46, 374-380.	3.8	43
59	TNFÎ±-induced endothelial activation is counteracted by polyphenol extract from UV-stressed cyanobacterium Arthrospira platensis. Medicinal Chemistry Research, 2015, 24, 275-282.	1.1	8
60	Production of a novel fermented milk fortified with natural antioxidants and its analysis by NIR spectroscopy. LWT - Food Science and Technology, 2015, 62, 376-383.	2.5	58
61	Influence of TiO₂Nanoparticles on Growth and Phenolic Compounds Production in Photosynthetic Microorganisms. Scientific World Journal, The, 2014, 2014, 1-9.	0.8	38
62	Optimisation of phenolics recovery fromVitex agnus-castusLinn. leaves by high-pressure and temperature extraction. Natural Product Research, 2014, 28, 67-69.	1.0	6
63	A non-conventional method to extract D-limonene from waste lemon peels and comparison with traditional Soxhlet extraction. Separation and Purification Technology, 2014, 137, 13-20.	3.9	84
64	Production of Chlorella vulgaris as a source of essential fatty acids in a tubular photobioreactor continuously fed with air enriched with CO₂ at different concentrations. Biotechnology Progress, 2014, 30, 916-922.	1.3	59
65	Estrogen Receptor Activation Protects Against TNF-Î±-Induced Endothelial Dysfunction. Angiology, 2014, 65, 17-21.	0.8	15
66	Combined effect of starter culture and temperature on phenolic compounds during fermentation of Taggiasca black olives. Food Chemistry, 2013, 138, 2043-2049.	4.2	49
67	Exploitation of Polyphenolic Extracts from Grape Marc as Natural Antioxidants by Encapsulation in Lipid-Based Nanodelivery Systems. Food and Bioprocess Technology, 2013, 6, 2609-2620.	2.6	46
68	Rheology, spontaneous whey separation, microstructure and sensorial characteristics of probiotic yoghurts enriched with passion fruit fiber. Food Research International, 2013, 50, 224-231.	2.9	105
69	Catalytic conversion of ethyl acetate and acetic acid on alumina as models of vegetable oils conversion to biofuels. Chemical Engineering Journal, 2013, 215-216, 838-848.	6.6	38
70	Inactivation of Escherichia coli on anatase and rutile nanoparticles using UV and fluorescent light. Materials Research Bulletin, 2013, 48, 2095-2101.	2.7	37
71	Influence of fructooligosaccharides on the fermentation profile and viable counts in a symbiotic low fat milk. Brazilian Journal of Microbiology, 2013, 44, 431-434.	0.8	5
72	Antioxidant activity and biological evaluation of olive pomace extract. Natural Product Research, 2012, 26, 2280-2290.	1.0	27

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73	Apigenin inhibits the TNFÎ±-induced expression of eNOS and MMP-9 via modulating Akt signalling through oestrogen receptor engagement. Molecular and Cellular Biochemistry, 2012, 371, 129-136.	1.4	29
74	Extraction of phenolic compounds from Vitex agnus-castus L.. Food and Bioproducts Processing, 2012, 90, 748-754.	1.8	29
75	Effect of inulin on the growth and metabolism of a probiotic strain of Lactobacillus rhamnosus in co-culture with Streptococcus thermophilus. LWT - Food Science and Technology, 2012, 47, 358-363.	2.5	54
76	Influence of milk type and addition of passion fruit peel powder on fermentation kinetics, texture profile and bacterial viability in probiotic yoghurts. LWT - Food Science and Technology, 2012, 47, 393-399.	2.5	124
77	Effects of polyphenol extract from olive pomace on anoxia-induced endothelial dysfunction. Microvascular Research, 2012, 83, 281-289.	1.1	49
78	Growth, organic acids profile and sugar metabolism of Bifidobacterium lactis in co-culture with Streptococcus thermophilus: The inulin effect. Food Research International, 2012, 48, 21-27.	2.9	65
79	Medium-temperature conversion of biomass and wastes into liquid products, a review. Renewable and Sustainable Energy Reviews, 2012, 16, 6455-6475.	8.2	54
80	An Assessment on Xylitol Recovery Methods. , 2012, , 229-244.		7
81	Bioenergetic Aspects of Xylitol Production from Lignocellulosic Materials. , 2012, , 205-225.		0
82	Highâ€pressure highâ€temperature extraction of phenolic compounds from grape skins. International Journal of Food Science and Technology, 2012, 47, 399-405.	1.3	54
83	ANTIOXIDANTS FROM WINEMAKING WASTES: A STUDY ON EXTRACTION PARAMETERS USING RESPONSE SURFACE METHODOLOGY. Journal of Food Biochemistry, 2012, 36, 28-37.	1.2	40
84	Phenolics extraction from Agave americana (L.) leaves using high-temperature, high-pressure reactor. Food and Bioproducts Processing, 2012, 90, 17-21.	1.8	59
85	Fibers from fruit by-products enhance probiotic viability and fatty acid profile and increase CLA content in yoghurts. International Journal of Food Microbiology, 2012, 154, 135-144.	2.1	145
86	Co-metabolic models of Streptococcus thermophilus in co-culture with Lactobacillus bulgaricus or Lactobacillus acidophilus. Biochemical Engineering Journal, 2012, 62, 62-69.	1.8	33
87	Effects of photobioreactor configuration, nitrogen source and light intensity on the fed-batch cultivation of Arthrospira (Spirulina) platensis. Bioenergetic aspects. Biomass and Bioenergy, 2012, 37, 309-317.	2.9	21
88	Extraction of antioxidants from winery wastes using subcritical water. Journal of Supercritical Fluids, 2012, 65, 18-24.	1.6	153
89	Leavening Bread Dough. Current Nutrition and Food Science, 2012, 8, 131-138.	0.3	3
90	Recovery of phenolic compounds from grape seeds: effect of extraction time and solidâ€“liquid ratio. Natural Product Research, 2011, 25, 1751-1761.	1.0	29

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91	Effect of inulin as a prebiotic to improve growth and counts of a probiotic cocktail in fermented skim milk. LWT - Food Science and Technology, 2011, 44, 520-523.	2.5	79
92	Influence of food matrices on probiotic viability â€“ A review focusing on the fruity bases. Trends in Food Science and Technology, 2011, 22, 377-385.	7.8	99
93	Use of lactulose as prebiotic and its influence on the growth, acidification profile and viable counts of different probiotics in fermented skim milk. International Journal of Food Microbiology, 2011, 145, 22-27.	2.1	72
94	Adsorption of Ni2+, Zn2+ and Pb2+ onto dry biomass of Arthrospira (Spirulina) platensis and Chlorella vulgaris. I. Single metal systems. Chemical Engineering Journal, 2011, 173, 326-333.	6.6	119
95	Extractive fermentation of clavulanic acid by Streptomyces DAUFPE 3060 using aqueous twoâ€phase system. Biotechnology Progress, 2011, 27, 95-103.	1.3	22
96	Valorization of olive oil solid waste using high pressureâ€“high temperature reactor. Food Chemistry, 2011, 128, 704-710.	4.2	107
97	Effects of light intensity and dilution rate on the semicontinuous cultivation of Arthrospira (Spirulina) platensis. A kinetic Monod-type approach. Bioresource Technology, 2011, 102, 3215-3219.	4.8	39
98	Effect of inulin as prebiotic and synbiotic interactions between probiotics to improve fermented milk firmness. Journal of Food Engineering, 2011, 107, 36-40.	2.7	86
99	Extraction of phenolics from Vitis vinifera wastes using non-conventional techniques. Journal of Food Engineering, 2010, 100, 50-55.	2.7	186
100	Characterisation of table olive cultivar by NIR spectroscopy. Food Chemistry, 2010, 122, 1261-1265.	4.2	34
101	Microbial production of biovanillin. Brazilian Journal of Microbiology, 2010, 41, 519-530.	0.8	84
102	Effect of different prebiotics on the fermentation kinetics, probiotic survival and fatty acids profiles in nonfat symbiotic fermented milk. International Journal of Food Microbiology, 2009, 128, 467-472.	2.1	134
103	The effect of inulin as a prebiotic on the production of probiotic fibreâ€enriched fermented milk. International Journal of Dairy Technology, 2009, 62, 195-203.	1.3	44
104	Kinetic and thermodynamic investigation on clavulanic acid formation and degradation during glycerol fermentation by Streptomyces DAUFPE 3060. Enzyme and Microbial Technology, 2009, 45, 169-173.	1.6	8
105	The effect of citric acid on the phenolic contents of olive oil. Food Chemistry, 2009, 116, 617-623.	4.2	38
106	Effect of inulin on growth and acidification performance of different probiotic bacteria in co-cultures and mixed culture with Streptococcus thermophilus. Journal of Food Engineering, 2009, 91, 133-139.	2.7	42
107	Effect of temperature and nitrogen concentration on the growth and lipid content of Nannochloropsis oculata and Chlorella vulgaris for biodiesel production. Chemical Engineering and Processing: Process Intensification, 2009, 48, 1146-1151.	1.8	1,070
108	Vanillin bioproduction from alkaline hydrolyzate of corn cob by Escherichia coli JM109/pBB1. Enzyme and Microbial Technology, 2009, 44, 154-158.	1.6	44

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109	Repeated fed-batch cultivation of Arthrospira (Spirulina) platensis using urea as nitrogen source. Biochemical Engineering Journal, 2009, 43, 52-57.	1.8	76
110	Growth and acidification performance of probiotics in pure culture and co-culture with Streptococcus thermophilus: The effect of inulin. LWT - Food Science and Technology, 2009, 42, 1015-1021.	2.5	55
111	Improvement of olive oil phenolics content by means of enzyme formulations: Effect of different enzyme activities and levels. Biochemical Engineering Journal, 2008, 41, 149-156.	1.8	65
112	Optimisation of olive oil extraction by means of enzyme processing aids using response surface methodology. Biochemical Engineering Journal, 2008, 42, 34-40.	1.8	71
113	Improved extraction of vegetable oils under high-intensity ultrasound and/or microwaves. Ultrasonics Sonochemistry, 2008, 15, 898-902.	3.8	516
114	Response surface modeling of vanillin production by Escherichia coli JM109pBB1. Biochemical Engineering Journal, 2007, 36, 268-275.	1.8	21
115	Cultivation of Spirulina platensis by continuous process using ammonium chloride as nitrogen source. Biomass and Bioenergy, 2007, 31, 593-598.	2.9	33
116	Effects of changes in ingredient composition on the rheological properties of a biscuit industry dough. International Journal of Food Science and Technology, 2007, 42, 649-657.	1.3	14
117	Influence of inhibitory compounds and minor sugars on xylitol production by Debaryomyces hansenii. Applied Biochemistry and Biotechnology, 2007, 136, 165-181.	1.4	15
118	Kinetic and Thermodynamic Investigation on Ascorbate Oxidase Activity and Stability of a Cucurbita maxima Extract. Biotechnology Progress, 2006, 22, 1637-1642.	1.3	9
119	Xylitol crystallization from culture media fermented by yeasts. Chemical Engineering and Processing: Process Intensification, 2006, 45, 1041-1046.	1.8	44
120	Influence of temperature and pH on xylitol production from xylose by Debaryomyces hansenii UFV-170. Process Biochemistry, 2006, 41, 675-681.	1.8	33
121	Use of response surface methodology for optimization of xylitol production by the new yeast strain Debaryomyces hansenii UFV-170. Journal of Food Engineering, 2006, 76, 376-386.	2.7	27
122	Kinetic and Thermodynamic Investigation on Ascorbate Oxidase Activity and Stability of aCucurbita maximaExtract. Biotechnology Progress, 2006, 22, 1637-1642.	1.3	26
123	Xylitol production from sugarcane bagasse hydrolysate. Biochemical Engineering Journal, 2005, 25, 25-31.	1.8	63
124	Xylose Metabolism in Debaryomyces hansenii UFV-170. Effect of the Specific Oxygen Uptake Rate. Biotechnology Progress, 2004, 20, 1641-1650.	1.3	33
125	Cocoa Quality and Processing. Food and Bioproducts Processing, 2004, 82, 291-297.	1.8	21
126	Statistical investigation on the effects of starting xylose concentration and oxygen mass flowrate on xylitol production from rice straw hydrolyzate by response surface methodology. Journal of Food Engineering, 2004, 65, 383-389.	2.7	38

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127	Optimization of xylitol recovery by crystallization from synthetic solutions using response surface methodology. Journal of Food Engineering, 2004, 61, 407-412.	2.7	38
128	Effect of specific oxygen uptake rate onEnterobacter aerogenes energetics: Carbon and reduction degree balances in batch cultivations. Biotechnology and Bioengineering, 2003, 82, 370-377.	1.7	48
129	Carbon material balances and bioenergetics of 2,3-butanediol bio-oxidation by Acetobacter hansenii. Enzyme and Microbial Technology, 2003, 33, 708-719.	1.6	26
130	Carbon Material and Bioenergetic Balances of Xylitol Production from Corncobs by Debaryomyces hansenii. Biotechnology Progress, 2003, 19, 706-713.	1.3	34
131	Use of carbon and energy balances in the study of the anaerobic metabolism of Enterobacter aerogenes at variable starting glucose concentrations. Applied Microbiology and Biotechnology, 2002, 59, 303-309.	1.7	68
132	Thermodynamic study and optimization of hydrogen production by Enterobacter aerogenes. International Journal of Hydrogen Energy, 2002, 27, 149-156.	3.8	208
133	Simplified kinetics and thermodynamics of geraniol acetylation by lyophilized cells of Aspergillus oryzae. Enzyme and Microbial Technology, 2002, 30, 216-223.	1.6	31
134	Mathematical modelling and optimization of hydrogen continuous production in a fixed bed bioreactor. Chemical Engineering Science, 2002, 57, 3819-3830.	1.9	26
135	Effect of Starting Xylose Concentration on the Microaerobic Metabolism of Debaryomyces hansenii: The Use of Carbon Material Balances. Applied Biochemistry and Biotechnology, 2002, 101, 15-30.	1.4	36
136	Effect of temperature on the microaerophilic metabolism of Pachysolen tannophilus. Enzyme and Microbial Technology, 2001, 28, 339-345.	1.6	22
137	The extension of the shelf-life of 'pesto' sauce by a combination of modified atmosphere packaging and refrigeration. International Journal of Food Science and Technology, 2000, 35, 293-303.	1.3	33
138	Title is missing!. Biotechnology Letters, 2000, 22, 1861-1865.	1.1	17
139	Microaerophilic metabolism of Pachysolen tannophilus at different pH values. Biotechnology Letters, 1999, 21, 719-723.	1.1	23
140	Xylitol Production from Hardwood Hemicellulose Hydrolysates by Pachysolen tannophilus, Debaryomyces hansenii, and Candida guilliermondii. Applied Biochemistry and Biotechnology, 1999, 82, 141-152.	1.4	58
141	Biotechnological H2S gas treatment withThiobacillus ferrooxidans. Chemical Engineering and Technology, 1996, 19, 79-88.	0.9	24
142	Fermentation of hardwood hemicellulose hydrolysate byPachysolen tannophilus, candida shehatae andPichia stipitis. Journal of Industrial Microbiology, 1990, 6, 157-164.	0.9	73
143	In-situ regeneration of spongy supports for cell entrapment. Resources, Conservation and Recycling, 1990, 3, 283-291.	5.3	7
144	Pretreatment operations and alcohol fermentation of orange wastes. Journal of Bioscience and Bioengineering, 1989, 68, 277-281.	0.9	7

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145	Inhibiting factors in the continuous production of ethanol from molasses. Resources, Conservation and Recycling, 1988, 1, 81-95.	5.3	10
146	Kinetic considerations about the study of alcoholic fermentations of starch hydrolysate. Biotechnology and Bioengineering, 1986, 28, 711-717.	1.7	21
147	A kinetic study ofSaccharomyces strains: Performance at high sugar concentrations. Biotechnology and Bioengineering, 1985, 27, 1108-1114.	1.7	35
148	Vanillin production by recombinant strains of Escherichia coli. Brazilian Journal of Microbiology, 0, 34, 108-110.	0.8	11